

# Brunch and Lunch

## — Chef's Station —

(PREPARED TO ORDER)

### **BELGIAN WAFFLES**

SOURDOUGH WAFFLES WITH CHOICE OF FRESH FRUIT TOPPING  
OR WARM SYRUP

### **BREAKFAST BURRITOS**

FLUFFY SCRAMBLED EGGS, SAUTÉED PEPPERS AND ONIONS  
ALONG WITH CREAMY CABOT CHEDDAR CHEESE  
WRAPPED IN A WARM FLOWER TORTILLA

### **CHEF'S SPECIAL OMELETTE**

CLASSIC OR GOURMET FILLINGS PREPARED WITH FRESH WHOLE EGGS  
OR CHOLESTEROL-FREE EGG-BEATERS

### **CREPES NORMANDE**

TENDER CREPES  
WITH SAUTEED APPLES & CHANTILLY CREAM

### **GRILLED PANINIS**

(SMALL SANDWICHES PREPARED TO ORDER)

- PROSCIUTTO, FRESH MOZZARELLA, TOMATO & FRESH BASIL
- FONTINA, ARUGULA, TOMATO AND FRESH BASIL

### **CORNCAKE BLINI STATION**

GUESTS WILL BE MADE FRESH SILVER DOLLAR CORNCAKES,  
OFFERED WITH TOPPINGS: BARBECUE PULLED PORK,  
SHRIMP AND AVOCADO SALSA,  
TOMATO CHUTNEY, CHIVE SOUR CREAM,  
AND MANGO CHUTNEY

### **VERMONT FRENCH TOAST**

EXTRA THICK SLICES OF COUNTRY BREAD  
PREPARED WITH A HINT OF VANILLA AND CINNAMON;  
SERVED WITH FRESH FRUIT TOPPING OR MAPLE SYRUP

## — Buffet —

### **CINNAMON RAISIN BREAD PUDDING**

WITH VANILLA SAUCE

### **SKILLET BAKED FRITTATA**

POTATO, ONION, SAUSAGE AND SWEET RED PEPPER  
BOUND WITH EGGS AND TOPPED WITH CHEDDAR

### **QUICHE**

LORRAINE, BROCCOLI CHEDDAR, TOMATO BASIL,  
AND SEASONAL SPECIALS IN OUR FLAKY BUTTER CRUST

### **SAVORY FILLED BRIOCHE**

BLACK FOREST HAM AND PEPPERJACK CHEESE  
OR SPINACH-FETA

### **VEGETABLE STRUDEL**

STEAMED VEGETABLE BRUNOISE,  
BOUND IN CHEESE SAUCE, WRAPPED AND BAKED IN PHYLLO

### **GARDEN FRESH PASTA**

ROASTED VEGETABLES WITH ONION AND THYME  
TOSSED WITH SHELL PASTA

### **CHILLED CIOPPINO**

SHRIMP, SCALLOPS, MUSSELS, CALAMARI  
WITH FETTUCCINI IN A ROAST TOMATO VINAIGRETTE;  
GRILLED BRUSCHETTA

### **BAKED PENNE**

WITH ROASTED TOMATOES, FRESH SPINACH, BASIL,  
CHEDDAR, AND PARMESAN

### **SPINACH CANNELLONI**

HOUSEMADE CREPES ROLLED WITH A FILLING OF  
SPINACH, MUSHROOM AND RICOTTA;  
BAKED AND SERVED WITH A CREAMY PINK TOMATO ROSEMARY SAUCE

## — Al Fresco Platters —

### **SPIRAL CUT HAM**

WITH HONEY CUP MUSTARD

### **NORWEGIAN SMOKED SALMON**

SERVED WITH WHIPPED CAPER CREAM CHEESE

### **LUNCHEON ANTIPASTO**

SLICED GENOA SALAMI, SWISS AND PROVOLONE CHEESE, BLACK FOREST HAM, TURKEY BREAST,  
FRESH TOMATO, HARD COOKED EGGS, AND OLIVES

### **WHOLE ROASTED SALMON**

SERVED WITH HERBED DILL SAUCE

### **LEMON CAPER CHICKEN**

BREAST OF CHICKEN SAUTÉED AND TOSSED IN LEMON CAPER VINAIGRETTE

### **TRADITIONAL TEA SANDWICHES**

VARIETY OF CLASSIC SALADS, CUCUMBER HERB, ALMOND EGG, AND SHRIMP SALAD

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## — Main Course Salads —

### **CHICKEN & BROCCOLI**

WITH FRESH DILL AND SOUR CREAM

### **SOUTHWEST CHICKEN SALAD**

### **CHICKEN FETA**

GARDEN GREENS, MARINATED GRILLED CHICKEN BREAST  
AND CRUMBLD FETA CHEESE;  
DRESSED WITH BALSAMIC VINAIGRETTE

### **TUSCAN CHICKEN & GRILLED VEGETABLE SALAD**

### **BROWN DERBY COBB**

CREATED AT THE BROWN DERBY RESTAURANT IN BEVERLY HILLS...  
FORERUNNER OF THE CHOP-CHOP;  
DICED CHICKEN, BACON, AVOCADO, TOMATO, HARD COOKED EGG,  
BLUE CHEESE, RANCH-STYLE DRESSING

### **FRENCH FARMHOUSE SALAD**

RICH, EARTHY FLAVORS OF ROASTED GARLIC CLOVES,  
CRISP SMOKED BACON LARDONS, BLUE CHEESE,  
HERBED CROUTONS AND TOASTED WALNUTS;  
BEDDED ON FRISEE WITH DIJON VINAIGRETTE

### **PASTA WITH SHRIMP & FETA CHEESE**

### **TUNA NICOISE SALAD**

FRESH GRILLED TUNA OVER MESCLUN GREENS;  
GARNISHED WITH HARICOT VERT, RED SKINNED POTATO,  
ROASTED BEETS, MARINATED OLIVES AND HARD-BOILED EGG

### **GRILLED SHRIMP CAESAR**

OUR CLASSIC CAESAR SALAD WITH SUCCULENT GRILLED SHRIMP  
(ALSO AVAILABLE WITH MARINATED, GRILLED CHICKEN)

### **MAIN STREET CHILI TACO SALAD**

OUR FABULOUS CHILI (CHOICE OF MEAT OR VEGGIE),  
ROMAINE, GUACAMOLE, SOUR CREAM  
AND CRUNCHY TORTILLA RIBBONS

### **SPICY SOBA NOODLE SALAD**

SOBA NOODLES WITH SNOW PEAS, RED PEPPERS AND CELERY  
IN GINGER SESAME DRESSING

### **CLAY POT GLAZED TOFU SALAD**

TOFU, BROCCOLI, SCALLION, RED PEPPER AND CLAY POT CHILI PASTE  
WITH SOY AND SESAME

## — Side Salads —

LISTED ON BUFFET MENU

## — Main Street Box Lunches —

WE ARE PLEASED TO CREATE DELICIOUS MEALS  
IN OUR CUSTOM BOXES FOR PICNICS, BUS TRIPS,  
AIRPLANE TRAVEL, HOSPITAL TREATS...  
FOR ALL THOSE SPECIAL CIRCUMSTANCES

## — Soups —

### **SPICY TOMATO GAZPACHO**

NICE TO SERVE WITH  
FRESH POACHED OR GRILLED SHRIMP ON THE SIDE

### **VICHYSOISE**

### **OTHER SEASONAL CHOICES**

## — Beverages —

### **MAIN STREET'S GOURMET COFFEE BLEND**

REGULAR AND DECAFFEINATED

### **TRADITIONAL & HERBAL TEAS • CHAI TEA**

### **ISLAND OASIS SMOOTHIES**

FRESH FRUIT SMOOTHIES AND FUN ISLAND DRINKS  
IN A VARIETY OF FLAVORS

### **SUMMER COOLERS**

BREWED ICED TEA, LEMONADE, BLUEBERRY MINTADE,  
MIXED FRUIT PUNCH, STRAWBERRY LEMONADE, KIWI MELON LIMEADE

### **FRESH SQUEEZED ORANGE JUICE... MIMOSAS\***

### **VIRGIN MARYS... BLOODY MARYS\***

### **WHITE SANGRIA**

### **SPARKLING FRUIT BAR**

SOUTHERN PEACH NECTAR, TROPICAL MANGO PUREE,  
WILD BERRY JUICE  
(TOPPED OFF WITH CHAMPAGNE\*)

\*FOR LEGAL REASONS, LIQUOR AND WINE TO BE PROVIDED BY CLIENT

## — Pastries —

OFFERINGS FROM MAIN STREET'S OWN PASTRY KITCHEN

### **SEASONAL FRUIT-FILLED MUFFINS**

### **ENGLISH BUTTERMILK SCONES**

### **FRESH CROISSANTS • ASSORTED DANISH**

### **FRUIT BREADS • COFFEE CAKE**

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