

Buffet-Style Entertaining

CHOICES TO MIX AND MATCH FOR BUFFET-STYLE ENTERTAINING

— Meat & Poultry —

CHIANTI BRAISED SHORT RIBS

TENDERLOIN OF BEEF

SEASONED WITH CRACKED PEPPERCORNS;
WITH HORSERADISH SAUCE

TENDERLOIN TIPS

FILET OF BEEF IN A MUSHROOM SAUCE

SUNDAY MEATBALLS

HOUSE-MADE FROM SCRATCH
WITH FRESH MARINARA SAUCE



MARINATED PORK LOIN

WITH SPICED APPLE COMPOTE

PORK CALVADOS

MEDALLIONS OF PORK SAUTEED WITH CALVADOS AND CREAM



PECAN CRUSTED CHICKEN

BONELESS BREAST OF CHICKEN BAKED WITH PECAN PANKO CRUMBS;
SERVED OVER SWEET POTATO PUREE WITH PRALINE;
CREOLE MUSTARD SAUCE; HARICOT VERT

CIVET DE POULET

MARINATED CHICKEN MORSELS
ROASTED IN A PLUM, OLIVE AND CAPER SAUCE
(AVAILABLE NOVEMBER AND DECEMBER)

CHICKEN ASIAGO

BREAST OF CHICKEN CUTLET
BAKED WITH FRESH TOMATO AND ASIAGO CHEESE; PINK TOMATO SAUCE

CHICKEN CHASSEUR

MEDALLIONS OF CHICKEN SAUTEED WITH
PLUM TOMATOES, MUSHROOMS AND ONIONS;
MADEIRA BROWN SAUCE

NONNA'S CHICKEN CACCIATORE

BRAISED BONELESS CHICKEN IN A HEARTY WHITE WINE STOCK
OF TOMATOES, PEPPERS, SHALLOTS AND POTATO

— Seafood —

MAPLE-SOY GRILLED SALMON

AND ASIAN SOBA NOODLES WITH JICAMA, CUCUMBER,
MIZUNA GREENS AND RED PEPPER;
ASIAN-STYLE GINGER SOY DRESSING

MARINATED GRILLED SALMON

WITH ORANGE COMPOUND TARRAGON BUTTER

ROAST FILET OF SALMON

DUSTED WITH SUN-DRIED TOMATO



MARYLAND LUMP CRAB CAKES

BASIL AIOLI OR TARTAR SAUCE

SHRIMP AND SCALLOP NEWBURG

WITH JASMINE RICE

SEAFOOD CREPE

LUMP CRABMEAT AND SHRIMP, ROLLED AND BAKED
IN A TENDER CREPE WITH SAFFRON VIN BLANC



PISTACHIO SNAPPER

PAN SEARED WITH A DUSTING OF PISTACHIO NUT FLOUR;
WITH A ROASTED TOMATO CONFIT

STRIPED BASS EN PAPILOTE

FARM RAISED BASS; BAKED IN PARCHMENT PAPER;
WILD MUSHROOMS, PLUM TOMATO, WHITE WINE
FINISHED WITH TRUFFLE OIL

TILAPIA CON FUNGHI

MILD WHITE FISH FILET, OVEN-BAKED,
TOPPED WITH TRUFFLED WILD MUSHROOM

BAKED TILAPIA

ZUCCHINI RIBBON-WRAPPED
AND SERVED IN A WHITE WINE ENRICHED SAUCE;
BRUNOISE OF VEGETABLES AND PEARL PASTA

BUFFET-STYLE ENTERTAINING ~ FALL - WINTER 2016-2017

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Pasta & Vegetarian

CAULIFLOWER AND ASPARAGUS PASTA

WITH SAFFRON, PARSLEY AND PARMESAN (GF)

CHEF PREPARED RISOTTO

PARMESAN-LACED RISOTTO PREPARED TWO WAYS:

- PAN-SEARED WILD MUSHROOMS WITH TRUFFLE OIL
- OVEN-ROASTED BUTTERNUT SQUASH WITH HERBS AND BLUE CHEESE

FRESH RAVIOLI

CHOOSE FROM:

- PUMPKIN RAVIOLI WITH A SAGE CREAM SAUCE
- WILD MUSHROOM RAVIOLI WITH HERB VIN BLANC
- LOBSTER RAVIOLI WITH ROAST TOMATO SAUCE

BASIL PESTO TORTELLINI

TORTELLINI STUFFED WITH ASIAGO, RICOTTA, PARMESAN AND ROMANO CHEESES IN A BASIL PESTO BROTH

SPINACH-MUSHROOM CANNELLONI

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

FARFALLE MELANZANE

BOW TIE PASTA TOSSED WITH A GRILLED EGGPLANT, PLUM TOMATO AND BALSAMIC-BASIL SAUCE; FINISHED WITH PARMESAN CHEESE

ASIAN RIM STATION

- PAN-SEARED TURKEY POT STICKERS WITH GINGER SOY
- VEGETABLE DUMPLINGS WITH SWEET PEA SAUCE
 - THAI CHICKEN SKEWERS
- SNAP PEAS, CELERY AND CUCUMBERS WITH WASABI DIP

THREE CHEESE MACARONI

CHEDDAR, MOZZARELLA AND PARMESAN CHEESE SAUCE BAKED WITH SHELL-SHAPED PASTA

BAKED BUTTERNUT SQUASH AND SPINACH PASTA

Salads

CLASSIC CAESAR SALAD

BABY MESCLUN GREENS

WITH BALSAMIC VINAIGRETTE

AUTUMN SPINACH

JULIENNED BLACK FOREST HAM, GRANNY SMITH APPLE DRIED CRANBERRIES AND TOASTED CARAMELIZED WALNUTS; IN A DIJON VINAIGRETTE

TRADITIONAL SPINACH

BABY SPINACH, CRISP BACON, MUSHROOMS, HARD BOILED EGGS AND CHERRY TOMATOES; HONEY MUSTARD VINAIGRETTE

FRENCH FARMHOUSE SALAD

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

KALE AND PECORINO SALAD

WITH ALMONDS AND A LEMON VINAIGRETTE

Sides

BAKED SPAGHETTI SQUASH

WITH ROMANO CHEESE AND OLIVE OIL

HARICOT VERT WITH PETIT POIS

JULIENNE OF ZUCCHINI, SQUASH AND CARROT

BROWN BUTTER BABY CARROTS

WITH PETIT POIS

ROASTED WINTER VEGETABLES

POTATO SAVOYARDE

THIN LAYERS BAKED WITH GARLIC INFUSED CREAM

MASHED POTATOES

CARAMELIZED ONION, SOUR CREAM CHIVE, WASABI OR BLUE CHEESE AND GARLIC

SWEET POTATO PUREE

WITH PRALINE

CONFETTI WILD AND BROWN RICE

WILD RICE

WITH DRIED CHERRIES AND ALMONDS

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