

Carry-Out Menu

MAIN STREET FINE CATERING

Appetizer Platters

UNLESS OTHERWISE NOTED,
EACH SERVES APPROX. 10; LARGE SERVES APPROX. 20

GOURMET CHEESE

FOUR HAND-SELECTED QUALITY IMPORTED CHEESES,
BERRIES AND FRESH & DRIED FRUITS, \$65

BAKED BRIE WITH APPLE CHUTNEY

IMPORTED FRENCH BRIE TOPPED WITH APPLE CHUTNEY,
WRAPPED AND BAKED IN PHTLLO, \$42

FRUITS AND BERRIES

CUBED CANTALOUPE, HONEYDEW MELON & PINEAPPLE,
STRAWBERRIES AND GRAPES... READY-TO-ENJOY, \$45

CRUDITE

ASSORTMENT OF BITE-SIZED, FRESH, SEASONAL GARDEN
VEGETABLES WITH YOUR CHOICE OF SPINACH OR HERB DIP, \$41

HUMMUS

PINT HUMMUS AND CRACKER BREAD, \$15

SOUTHWEST CON QUESO DIP

LAYERS OF AVOCADO PUREE, CHILI-SPICED CREAM, GRATED CHEESE,
DICED JALAPENO, TOMATO AND SCALLION; TORTILLA CHIPS FOR DIPPING
SM. \$20 LG. \$37

TENDERLOIN OF BEEF

LEAN, PERFECTLY ROASTED FILET, THIN SLICED AND PRESENTED WITH
COCKTAIL BREADS AND GREEN PEPPERCORN MUSTARD SAUCE
SM. \$60 LG. \$120

COCKTAIL CROISSANT SANDWICHES

ASK FOR OUR SEASONAL VARIETY, \$36 DOZ.

SAVORY BAKED CHEESECAKE

CHEDDAR-CHUTNEY WITH RED AND GREEN APPLE SLICES, \$35

ANTIPASTO MILANO

ROSETTE DE LYON SALAMI, FRESH MOZZARELLA, ASIAGO,
MARINATED ARTICHOKE HEARTS, CAPONATA,
ROASTED RED PEPPERS, KALAMATA OLIVES AND HERBED CROSTINI, \$52

Hors d'Oeuvre

INDIVIDUAL SELECTIONS — PRICED PER DOZEN

ANTIPASTO PINWHEEL

PESTO CREAM CHEESE WITH PROSCIUTTO AND RED PEPPER;
ROLLED IN A TOMATO-SCENTED TORTILLA, \$18

HERBED GOAT CHEESE & TOMATO CANAPES, \$18

WILD MUSHROOM PHTLLO BUNDLES, \$18

CRAB-SHRIMP WONTONS, \$26

GRILLED OR CHILLED SHRIMP, \$26 (MIN. 4 DOZ.)

Soup & Salads

MESCLUN BABY GREENS BALSAMICO, \$4.25 PER PERSON

CAESAR SALAD, \$4.25 PER PERSON

CLASSIC SPINACH, \$4.50 PER PERSON

SOUP OF THE WEEK

Entrees

SLICED FILET OF BEEF

WITH GREEN PEPPERCORN SAUCE, \$60 PER LB. (MIN. 3 LB.)

MAPLE-SOY GRILLED SALMON

(SERVED AT ROOM TEMPERATURE), \$34 PER LB. (MIN. 3 LB.)

LEMON CHICKEN VINAIGRETTE

CHICKEN MEDALLIONS, DIPPED IN A SHEER BATTER,
SAUTEED, AND SERVED AT ROOM TEMPERATURE
IN A TANGY LEMON CAPER VINAIGRETTE, \$27 PER LB.

CIVET DE POULET

(AVAILABLE NOVEMBER AND DECEMBER ONLY)

PIECES OF TENDER CHICKEN BREAST,
MARINATED WITH AROMATIC HERBS AND SPICES, AND SIMMERED IN A
PLUM, OLIVE AND CAPER SAUCE, \$27 PER LB. (MIN. 5 LB.)

BAKED PASTA

WITH BUTTERNUT SQUASH AND FRESH SPINACH, \$50 PER 5 LB. TRAY.

CHICKEN POSITANO

SCALOPPINI OF CHICKEN DUSTED IN PARMESAN;
PREPARED WITH A CREAMY ARTICHOKE LEMON WINE SAUCE, \$27 PER LB.

MAIN STREET CHILI OR VEGETARIAN CHILI, \$13 PER QUART.

Side Dishes

JULIENNE VEGETABLES, \$12 PER LB

HARICOTS VERTS AND PETIT POIS, \$15 PER LB

WILD RICE WITH DRIED CHERRIES AND ALMONDS, \$16 PER LB

CARAMELIZED ONION MASHED POTATOES, \$6.50 PER LB

THREE ONION COUSCOUS WITH CURRANTS, \$9 PER LB

MARINATED GRILLED VEGETABLES, \$12 PER LB

SEASONAL PASTAS OF THE WEEK, PRICED PER LB.

Desserts

BARS & FINGER PASTRIES

BROWNIE, LEMON SQUARE, CHEESECAKE BARS, \$2.75 EA

PETITE CHOCOLATE CREAM PUFFS,

PETITE CARROT CAKE, APPLE OR KEY LIME PIES,

CHOCOLATE RASPBERRY MOUSSE CUPS, MUD BITES,

CHOCOLATE ALMOND FINANCIER (GF), \$18 PER DZ

CAKES, TARTS, PIES

MISSISSIPPI MUD CAKE, SM \$18, LG \$35

BLUEBERRY CRUMB, APPLE OR KEY LIME PIE, \$20

APPLE AND CREAM OR CHOCOLATE TART, 7" \$18, 9" \$25

LINZER TART, 7" \$20, 9" \$27

CARROT OR BROWNIE BLACKOUT CAKE, 7" \$26

WE REQUIRE 3 DAYS ADVANCE NOTICE FOR ORDERS