

POWER BREAKFAST

MINIMUM \$150 ORDER

(FOR PRINCETON AREA, PHONE FOR RATES OUTSIDE THE AREA)
(EARLIEST DELIVERY 8-8:30AM)

BOARD ROOM PASTRY BREAKFAST

(SERVES 15-20) \$100.00

FLAKEY MINI CROISSANTS, BLUEBERRY MUFFINS,
FRESH BAKED SCONES, CHEESE AND APPLE DANISH, GRANOLA BARS
SERVED IN A GOURMET BOX WITH GARNISH, BUTTER, JAM
AND SERVING UTENSILS

SUNRISE FRITTATA (SERVES 10-12) \$37.50 EA

SPINACH CHEDDAR, TOMATO BASIL, OR ROASTED VEGETABLE

MAPLE BAKED BLUEBERRY AND PECAN OATMEAL

(SERVES 10) \$20.00

QUICHE (SERVES 6) \$16.00 EA

LORRAINE, MIXED VEGETABLE OR SPINACH SWISS CHEESE

BREAKFAST WRAPS (MINIMUM ORDER 10) \$5.50 EA

SCRAMBLED EGGS, CHEDDAR CHEESE,
SAUTEED RED PEPPERS AND ONIONS
WRAPPED IN A SOFT TORTILLA

TAKE-A-BREAK GRANOLA BAR \$1.75 EA

OUR HOUSE-MADE, CHEWY RAISIN GRANOLA BAR

ASSORTED BAGELS WITH BUTTER \$15.00 DOZ

WHIPPED CREAM CHEESE \$5 HALF PINT

SEASONAL FRUIT SALAD \$3.25 PP

GRANOLA, FRESH FRUIT & YOGURT PARFAITS

(MIN. ORDER 6) \$4.95 EA

OIKOS GREEK YOGURT CUPS \$2.75 EA

PAPER PRODUCTS:

BREAKFAST 45¢PP LUNCH 65¢PP

ASSORTED JUICES \$1.85 EA

SMALL WORLD COFFEE SERVICE... TO GO BOX

12 CUPS \$34.00 20 CUPS \$40.00

INCLUDES SUGAR, SWEETENERS, CREAM, AND COFFEE CUPS

TRADITIONAL & HERBAL TEAS ASSORTMENT

12 CUP SERVICE \$17.00

SOFT DRINKS \$1.00 EA

DIET & REGULAR COKE, DIET & REGULAR SPRITE,
GINGER ALE, A&W ROOT BEER

SNAPPLE DIET & REGULAR \$1.50 EA

BOTTLED WATER

POLAND SPRING & PERRIER SPARKLING \$1.75 EA

LUNCH FEATURES

GOURMET SANDWICHES \$8.95 EA

WITH FEATURED PASTA OR TOSSED SALAD ADD 1.00

SOLID WHITE ALBACORE TUNA SALAD

AND ROMAINE ON RYE

POACHED TURKEY BREAST AND SWISS CHEESE

ON MULTI-GRAIN BREAD

BLACK FOREST HAM AND HAVARTI

LETTUCE AND HONEY MUSTARD SAUCE ON RYE

TURKEY WALDORF SANDWICH

TURKEY BREAST WITH GRANNY SMITH APPLES,
RAISIN STUDDERED MAYONNAISE ON WALNUT BREAD

ROASTED VEGGIE NAANWICH

SWEET PEPPER, HUMMUS, AVOCADO AND FETA
ON NAAN FLATBREAD

CHICKEN CHUTNEY SALAD CROISSANT

CHICKEN SALAD BOUND WITH GINGER APPLE CHUTNEY DRESSING

ASSORTED WRAPS \$7.95 EA

WITH FEATURED PASTA OR TOSSED SALAD ADD 1.00

GRILLED STEAKHOUSE WRAP

OVEN ROASTED TOP ROUND
WITH CARAMELIZED ONIONS AND MUSHROOMS,
BLUE CHEESE, AND WATERCRESS WITH CHAMPAGNE MUSTARD,
IN A WHOLE WHEAT TORTILLA

SRIRACHA CHICKEN & BACON

POACHED CHICKEN TOSSED WITH SRIRACHA MAYO,
AVOCADO, AND BACON IN A SPINACH TORTILLA

CALIFORNIA SPINACH WRAP

HUMMUS, CARROTS, CUCUMBERS, ALFALFA SPROUTS
AND SUNFLOWER SEEDS, V

GRILLED CHICKEN CAESAR

MARINATED, GRILLED CHICKEN, ROMAINE
AND CAESAR PARMESAN SAUCE
ROLLED IN A WHOLE WHEAT TORTILLA

Eco Boxed Lunches ADD \$1.50 EA

(MADE FROM 100% RENEWABLE AND RECLAIMED RESOURCES)
SANDWICHES OR COLD LUNCH FEATURES
AND DESSERT MAY BE DELIVERED IN OUR MAIN STREET BOX

**TO ENSURE PROPER ORDERING AND QUALITY STANDARDS
FOR OUR CUSTOMERS, CATERING REQUESTS
SHOULD BE MADE AT LEAST 48 BUSINESS HOURS
PRIOR TO YOUR DELIVERY.**

WE USE A LINE OF ECOSENSE
RECYCLED PULP BOX LUNCH AND SUGAR CANE PLATTERS
TO MEET YOUR ECO-FRIENDLY NEEDS.

FALL ~ WINTER 2016/17

Main Street Corporate Catering & Events 609-921-2777 ext 2 www.mainstreetcatering.com

AL FRESCO

SERVED WITH A FRESH BAKED BREADS AND ROLLS

(★ THESE ITEMS ARE TEN PERSON MINIMUM)

KALE CITRUS SALAD 8.95★

WITH RADISH, SUNFLOWER SEEDS AND FETA, GF

CHRISTINA'S SALAD 9.95

YOUNG FIELD GREENS TOSSED WITH BALSAMIC
GLAZED CHICKEN, DRIED CHERRIES,
BLUE CHEESE AND CARAMELIZED WALNUTS, GF

ALLIE'S SALAD 8.95

SLICES OF GRANNY SMITH APPLE, VERMONT GOAT CHEESE,
DRIED CHERRIES AND CARAMELIZED WALNUTS
OVER SPRING GREENS WITH CHAMPAGNE DRESSING, GF

GRILLED CHICKEN FETA 9.95

MARINATED, GRILLED CHICKEN AND FETA CHEESE
OVER MIXED GREENS WITH BALSAMIC VINAIGRETTE, GF

CAESAR SALAD 5.95

MAIN STREET'S CLASSIC CAESAR SALAD
WITH GRILLED CHICKEN 9.95 • WITH GRILLED SHRIMP 11.95

SEASONAL HOT OR COLD SOUP

ONE GALLON, \$37.50 (SERVES 15)

LUNCHEON PLATTERS

SERVED AT ROOM TEMPERATURE
WITH FEATURED PASTA OR TOSSED SALAD ADD 1.00

ANTIPASTO AMERICANO \$9.95★

A BOUNTIFUL ASSORTMENT OF SLICED SMOKED TURKEY BREAST,
BLACK FOREST HAM, GENOA SALAMI, SWISS AND PROVOLONE CHEESES,
LEAF LETTUCE WITH SLICED TOMATO, KALAMATA OLIVES
& HARD COOKED EGGS

LEMON CAPER CHICKEN \$9.95

BREAST OF CHICKEN SAUTEED AND TOSSED
IN LEMON CAPER VINAIGRETTE

MIXED CHICKEN GRILL \$9.95

MARINATED GRILLED CHICKEN BREAST
SERVED WITH A PLATTER OF SEASONAL GRILLED VEGETABLES

BALSAMIC MARINATED LONDON BROIL 12.95★

WITH HORSERADISH SAUCE, GF

CEDAR PLANK SALMON 12.95★

OFFERED WITH STONE GRAIN MUSTARD AND BALSAMIC REDUCTION, GF

HERBED QUINOA GARDEN LETTUCE WRAPS★

1 DOZ. TRAY \$60.00, GF, V

ON THE HOT SIDE

★ ALL ITEMS ARE TEN PERSON MINIMUM

CHILI TACO SALAD 8.95★

OUR FABULOUS CHILI (CHOICE OF MEAT OR VEGGIE)
OVER CRISP LETTUCE, WITH GUACAMOLE, SOUR CREAM
AND CRUNCHY TORTILLA RIBBONS

CHICKEN CHASSEUR 10.95★

SAUTEED MEDALLIONS OF CHICKEN WITH PLUM TOMATOES,
MUSCHROOMS, AND ONIONS; MADEIRA SAUCE, GF

NONNA'S MEATBALLS MARINARA 10.95★

WITH PENNE PASTA

MACARONI AND CHEESE 8.95★

WITH TOSSED GREENS

BAKED PASTA 8.95★

BUTTERNUT SQUASH AND FRESH SPINACH; WITH TOSSED GREENS

CHICKEN POSITANO \$10.95★

WITH ARTICHOKE HEARTS IN A LEMON WINE SAUCE

SWEETS

MADE IN OUR OWN PASTRY SHOP

COOKIE JAR COOKIES \$1.25

CHOCOLATE CHIP, TRIPLE CHOCOLATE, PEANUT BUTTER, COWBOY

ASSORTED BARS \$2.75 PP

BROWNIES, LEMON SQUARES, CHEESECAKE BARS,
FEATURE FLAVOR

CLASSIC AND GOURMET FILLED CUPCAKES

ASK YOUR SALES ASSOCIATES FOR DETAILS

MINI COOKIE JAR COOKIES & BARS TRAY \$2.50 PP

CORPORATE FALL PASTRY TRAY (SERVES 10) \$35.00

MINI APPLE CRUMB PIE, PETITE CARROT CAKES,
MUD BITES, MINI CHOCOLATE PUFF

INCREDIBLE CAKES AND DESSERTS

CARROT, VANILLA VELVET, MISSISSIPPI MUD,
TRIPLE CHOCOLATE, CELEBRATION CAKES,
KEY LIME PIE, APPLE CRISP,
SEASONAL BREAD PUDDING

NIBBLES AND SNACKS

FRESH SALSA AND CHIPS \$20.00 (SERVES 10)

SOUTHWEST CON QUESO DIP \$37.00

SERVED WITH TORTILLA CHIPS

VEGGIES WITH DIP \$41.00

CHEESE TRAY DOMESTIC, \$45.00

POTATO CHIPS 1.00

(★ THESE ITEMS ARE TEN PERSON MINIMUM)

V = VEGAN GF = GLUTEN FREE

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Main Street CORPORATE CATERING & EVENTS



We are pleased to present our Main Street Fine Catering Fall/ Winter 2016-2017 offerings. We hope you will find this menu a useful guide when planning your next luncheon. Main Street Fine Catering has provided the Princeton area with quality food offerings since 1984 and will continue to provide for years to come. We take special care to use only the freshest and local ingredients whenever possible. Please feel free to call our catering staff to help guide you through the new menus.

To ensure proper ordering and quality standards for our customers, catering requests should be made at least 48 business hours prior to your delivery. We may be able to accommodate orders with 24-hours' notice. This season we are offering a line of EcoSense recycled pulp box lunch and sugar cane platters to meet your eco-friendly needs.

Delivery services: Main Street delivers Monday – Friday from 8 am - 4 pm with a \$10 delivery charge to the Princeton Area. We do require a \$100 food minimum and unless requested, delivery staff will not remain at the event. We generally deliver to the reception area of your office unless previous arrangements have been made. If you require a set up style service please request this at the time you place your order. For companies outside the Princeton area please call for delivery rates and minimums.

Open flames and sterno: For your fire safety, we require an on-site contact to meet the driver and attend to the open flames or sterno. We will not light sterno and leave them unattended at any site.

Service ware and rental items: We offer a few options for disposable ware: recycled Chinet, EcoSense black plastic biodegradable plates, and Palm plates. Prices vary depending on the size of the plate and the amount required.

Payment arrangements: We require a signed order confirmation prior to your party or an email confirmation. If you are not billing through the credit card system, we require approved credit application for direct billing.

Additional corporate services: our services range from in office luncheons, grand openings, picnics, team building and holiday celebrations. Main Street Fine Catering boasts a team of event coordinators trained to manage the unique circumstances of corporate catering.

We can assist in the selection and planning of location, décor, entertainment and tenting support; in addition, the appropriate menu design and service staff for any event from 50 to 1000 guests.

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