

# Plated Entrees

## — Seafood —

### **SEAFOOD ROULADE**

WITH SCALLOP, SALMON, AND GROUPER;  
CREAMED LEEKS, SHOESTRING POTATOES, AND HARVEST VERJUS

### **SWEET POTATO CRUSTED MAHI-MAHI**

WITH SWEET AND SOUR GOLD AND RED BEETS; CABBAGE AND APPLE SAUTÉ

### **LOBSTER POT PIE**

WITH PARSLEY AND LEMON GREMOLATA  
SERVED OPEN-FACE WITH PHYLLO TOP

### **HERBED STRIPED BASS**

WITH FARRO, ROASTED CAULIFLOWER AND KALE; TOMATO VINAIGRETTE

### **BAKED TILAPIA**

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

### **SAKE MISO GLAZED COD**

OVER BABY BOK CHOY STIR-FRY

### **SEAFOOD CREPES**

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

### **ROAST SALMON FILET**

WITH A DUSTING OF SUN-DRIED TOMATO AND HERBS;  
OVER A BED OF BROCCOLI RABE; FINISHED WITH LEMON AIOLI

### **MARINATED GRILLED SALMON**

WITH ORANGE COMPOUND TARRAGON BUTTER

## — Vegetarian —

### **ROASTED ACORN SQUASH**

STUFFED WITH QUINOA, SWISS CHARD, KALE AND CHICKPEAS;  
FINISHED WITH A LEMON OLIVE OIL

### **SPINACH FETA TART**

MADE WITH A GLUTEN-FREE ALMOND CRUST

### **ROASTED BABY ROOT VEGETABLES**

WITH BUTTERNUT SQUASH, PARSLEY LEAVES,  
GREAT HILL BLUE CHEESE; SERVED ON A RISOTTO CAKE  
WITH STYRIAN PUMPKIN SEED OIL

### **WILD MUSHROOM AVOCADO TIMBALE**

WITH ROASTED RED PEPPER SAUCE

### **VEGETABLE STRUDEL**

FRESH STEAMED VEGETABLES BRUNOISE,  
BOUND IN A LIGHT CHEESE SAUCE,  
WRAPPED AND BAKED IN PHYLLO PASTRY;  
SERVED SLICED WITH CARROT-GINGER SAUCE

## — Meats —

### **SIMPLY GRAZIN' GRASS-FED BEEF**

WITH A BLUE CHEESE CRUST, TOMATO CONFIT,  
BUTTERNUT SQUASH AND SPINACH GRATIN; MADEIRA WINE SAUCE

### **COFFEE & CHILI DUSTED FILET MIGNON**

PAN ROASTED; CARAMELIZED SWEET POTATO;  
FINISHED WITH HORSERADISH CREME

### **HORSERADISH CRUSTED TENDERLOIN**

WITH A ROOT VEGETABLE GRATIN AND A SAUCE BERCY

### **TOURNEO OF BEEF**

WITH CABERNET BUTTER OVER RED WINE AND MUSHROOM RISOTTO  
WITH HARICOT VERT

### **PAN ROASTED LAMB LOIN**

WITH WHIPPED GOAT CHEESE IMPASTATA, BUTTERMILK POTATO,  
FRENCH BEANS AND SPICY ALMONDS; PORT WINE SAUCE

### **MUSTARD & PANKO COATED PORK LOIN CHOP**

FRENCH LENTIL STEW WITH APPLE SMOKED BACON,  
ROAST BEETS AND CIDER JUS

### **RACK OF LAMB**

ROASTED WITH HERBED CRUMBS; BLACK CURRANT SAUCE,  
THREE ONION COUSCOUS AND BUTTERNUT SQUASH

### **PORK CALVADOS**

MEDALLIONS OF PORK SAUTEED WITH CALVADOS AND CREAM;  
APPLE COMPOTE AND BAKED ANGEL HAIR SQUASH

## — Fowl —

### **GRIGGS' FARM CHICKEN**

OVEN ROASTED WITH FRESH HERBS;  
KENNETT SQUARE MUSHROOM RAGU, SAVOYARDE POTATO  
AND FRIED LEEK GARNISH

### **PAN ROASTED FRENCH BREAST OF CHICKEN**

WITH FALL VEGETABLE HASH, LEEK DRESSING, AND NATURAL JUS

### **CHARDONNAY CHICKEN**

ROASTED FRENCH BREAST OF CHICKEN,  
TARRAGON VIN BLANC SAUCE; JULIENNE VEGETABLES

### **BAKED CHICKEN ROULADE**

WITH STONE-GROUND MUSTARD AND BASIL

### **SUGARCANE DUCK**

WITH ASIAN PEAR RELISH AND SAUTEED GREENS

PLATED ENTREES ~ FALL-WINTER 2016-2017

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## — First Course —

### **GOAT CHEESE TART**

FRESH GOAT CHEESE BAKED IN A CLOAK OF GRILLED VEGETABLES;  
SERVED WARM WITH A ROASTED RED PEPPER SAUCE

### **CRAB LOUIS NAPOLEON**

LAYERS OF DICED TOMATO, AVOCADO AND JUMBO LUMP CRAB  
POOLED WITH SCENTED TOMATO WATER

### **LOBSTER RAVIOLI** WITH SAFFRON VIN BLANC

### **DUCK CONFIT**

OVER FRISEE WITH LINGONBERRY SAUCE AND WALNUTS

### **TRUFFLED WILD MUSHROOMS**

OVER WARMED GREENS WITH A PHYLLO CAP

### **CARAMELIZED PEAR AND BLUE CHEESE**

OVER BIBB LETTUCE WITH BALSAMIC VINAIGRETTE; CRISPY ONIONS

### **FIELD GREENS WITH BLOOD ORANGE VINAIGRETTE**

BUTTERNUT SQUASH SHOESTRINGS AND TOASTED PUMPKIN SEEDS

### **ROASTED BEET AND FETA SALAD**

OVER MESCLUN GREENS WITH CHAMPAGNE VINAIGRETTE

### **AUTUMN SPINACH**

JULIENNE OF BLACK FOREST HAM AND GRANNY SMITH APPLE  
WITH A SPRINKLING OF DRIED CRANBERRIES AND  
TOASTED CARAMELIZED WALNUTS; TOSSED WITH SPINACH  
IN A DIJON VINAIGRETTE

### **WHITE SALAD**

ENDIVE, FRISEE, FENNEL, MUSHROOMS AND HEARTS OF PALM  
WITH ORANGE 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

### **HEARTS OF ROMAINE SALAD**

CARAMELIZED PECANS, CRUMBLLED GOAT CHEESE  
AND DRIED CRANBERRIES WITH PORT WINE VINAIGRETTE

### **CLASSIC CAESAR SALAD**

### **MESCLUN BABY GREENS**

WITH BALSAMIC VINAIGRETTE

### **TRADITIONAL SPINACH**

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

## — Soups —

### **CREAM OF WATERCRESS • LOBSTER BISQUE**

### **CREAM OF MUSHROOM • ROASTED CORN AND CHEDDAR**

### **ROASTED RED PEPPER • HARVEST • BRANDIED PUMPKIN**

## — Vegetable Sides —

### **OVEN ROASTED BEETS AND CARROTS**

### **BUTTERNUT SQUASH AND SPINACH GRATIN**

### **BALSAMIC GLAZED CIPOLLINI ONIONS**

### **SPINACH PINENUT TOMATO**

### **BROCCOLI RABE**

### **CORN AND ZUCCHINI TIMBALE**

### **BABY BOK CHOY STIR-FRY**

### **BUTTERNUT SQUASH**

WITH MAPLE SYRUP AND WALNUTS

### **GRILLED CHERRY TOMATOES**

### **ROASTED RADISH AND GREEN BEANS WITH THYME**

### **HARICOT VERT WITH PETIT POIS**

### **ROASTED ASPARAGUS WITH TARRAGON**

### **JULIENNE OF ZUCCHINI, SQUASH & CARROT**

### **BROWN BUTTER BABY CARROTS**

WITH PETIT POIS

### **ROASTED PLUM TOMATO**

WITH BASIL

### **ROASTED WINTER VEGETABLES**

### **POTATO SAVOYARDE**

THIN LAYERS BAKED WITH GARLIC INFUSED CREAM

### **MASHED POTATOES**

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

### **SMASHED CREAMER POTATOES**

### **ROASTED FINGERLING POTATOES**

### **SWEET POTATO PUREE**

WITH PRALINE

### **CONFETTI WILD AND BROWN RICE**

### **WILD RICE WITH DRIED CHERRIES AND ALMONDS**

### **COUSCOUS WITH CURRANTS**

## — Cheese Course —

### **IMPORTED TRIPLE CREME BRIE**

PLATED WITH SEEDLESS GRAPES AND WATER CRACKERS

### **ENGLISH STILTON BLUE CHEESE MEDALLIONS**

WITH APPLE RADISH SALAD AND CRACKERS

### **NEW ENGLAND POUNDED CHEESE**

BLENDED SPICED CHEDDAR AND PARMESAN  
WITH CARAMELIZED ONION CONFIT AND WATER CRACKERS

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