

# On-Line-To-Go

MAIN STREET FINE CATERING

## Appetizer Platters

EACH SERVES ABOUT 10 GUESTS

### ARTISANAL CHEESES

GRAFTON VILLAGE AGED CHEDDAR, WESTFIELD FARMS CHEVRE,  
ROTHKASE DILL HARVARTI, \$60

### CHARCUTERIE AND CHEESE

SOPPRESSATA, SAMALE ROSSA, FRESH MOZZARELLA, ASIAGO, CAULIFLOWER  
CAPONATA, MARINATED OLIVES, SEASONAL PICKLED VEGETABLES, \$68

### BAKED BRIE

WITH GINGER APPLE CHUTNEY,  
OFFERED WITH BAGUETTE OR CRACKERS, \$42

### LARGE CON QUESO DIP

LAYERS OF AVOCADO PUREE, CHILI-SPICED CREAM, DICED TOMATOES,  
SCALLIONS; SERVED WITH TORTILLA CHIPS, \$37

### CHEDDAR CHUTNEY MANGO CHEESE SPREAD

WITH ASSORTED CRACKERS, \$35

### CRUDITE BASKET

WITH YOUR CHOICE OF SPINACH OR HERB DIP, \$41

### CARAMELIZED ONION DIP AND CHIPS, \$20

### ROSEMARY ALMONDS, \$20 (LB)

### CITRUS MARINATED OLIVES, \$13 (LB)

## Hors d'Oeuvre

INDIVIDUAL SELECTIONS — TWO DOZEN MINIMUM

### HERBED GOAT CHEESE & TOMATO CANAPES, \$20 DZ

### WILD MUSHROOM PHYLLO BUNDLES, \$20 DZ

### CRAB-SHRIMP WONTONS, \$26 DZ

### GRILLED OR CHILLED SHRIMP, \$26 DZ

### CAULIFLOWER & KALE EMPANADAS, \$24 DZ

### CHICKEN APPLE SAUSAGE, \$24 DZ

## Soup & Salads

### MESCLUN BABY GREENS BALSAMICO, \$4.25 PER PERSON

### CAESAR SALAD, \$4.25 PER PERSON

### RIBOLLITA SOUP

ROBUST ITALIAN VEGETABLE AND WHITE BEAN SOUP, \$38 (GALLON)

## Side Dishes

SERVES 10

### SWEET POTATO AND GOAT CHEESE SPOONBREAD, \$35

### CREAMY MASHED POTATOES, \$30

IDAHO POTATOES, BUTTER, CREAM AND SEASONINGS

### ROSEMARY ROASTED ROOT VEGETABLES, \$25

### HARICOT VERTS WITH ROASTED SHALLOTS, \$45

### HONEY GLAZED BABY CARROTS, \$30

### WINTER GRILLED VEGETABLES, \$45

## Main

PLATTERS AND TRAYS FEED ABOUT 10 GUESTS

### TENDERLOIN OF BEEF

SLICED AND GARNISHED WITH MARINATED OLIVES, \$120

### BAROLO BRAISED SHORT RIBS, \$125

### CHICKEN POSITANO

SCALOPPINI OF CHICKEN DUSTED IN PARMESAN;  
PREPARED WITH A CREAMY ARTICHOKE LEMON WINE SAUCE, \$95

### CIVET DE POULET

MARINATED CHICKEN WITH MEDITERRANEAN HERBS, WHITE WINE,  
OLIVES, DRIED PLUMS AND CAPERS, \$115

### MARINATED GRILLED SALMON

WITH POMEGRANATE-BALSAMIC GLAZE, \$75

### SPICED HAM PLATTER

WITH GRILLED APPLE BUTTER, \$85 (7-8 LB)

### BUTTERNUT AND SPINACH PASTA BAKE, \$55

### THREE CHEESE MACARONI BAKE

CHEDDAR, MOZZARELLA, PARMESAN, \$50

### QUICHE LORRAINE, \$18

### QUICHE BROCCOLI CHEDDAR, \$18

### MAIN STREET CHILI

VEGETARIAN OR BEEF AND PORK,  
CHEDDAR AND SOUR CREAM, \$65 TRAY

## Sweets

SERVES 8 TO 10

### BITE SIZE BARS

LEMON SQUARES, BROWNIES, CHEESECAKE  
AND SEASONAL FLAVOR, \$30 TRAY

### BUTTER AND NUT COOKIES

LEMON ALMOND, LINZER SPRITZ, PECAN PUFF, GINGER SNAP, STAR ANISE,  
WHITE CHOCOLATE DIPPED CHOCOLATE SHORTBREAD STICKS, \$35 TRAY

### MILE-HIGH APPLE, APPLE CRUMB, & KEY LIME PIES, \$20

### PECAN PIE, \$24

### SEASON FRUIT BREAD, \$8.5

### CRANBERRY WALNUT TART, \$25

### BELGIAN CHOCOLATE ORANGE TART, \$25

### MISSISSIPPI MUD CAKE, \$18 (SERVES 10)

### SNOWFLAKE CAKE

YELLOW VELVET CAKE  
WITH VANILLA BUTTER CREAM FROSTING, \$25 (9 IN.)

### CHOCOLATE PEPPERMINT CAKE

DEVIL'S FOOD CAKE  
WITH WHITE CHOCOLATE PEPPERMINT MOUSSE FILLING;  
CHOCOLATE GANACHE GLAZE AND PEPPERMINT CRUNCH GARNISH, \$37 (9 IN.)

### BUCHE DE NOEL

YELLOW SPONGE CAKE FILLED WITH MOCHA BUTTER CREAM,  
RASPBERRY PRESERVES WITH CHOCOLATE GANACHE COVERING;  
DECORATED TO RESEMBLE A YULE LOG, \$40

**WE REQUIRE 3 DAYS ADVANCE NOTICE FOR ORDERS**

PICK UP AT MAIN STREET BISTRO MONDAY-SATURDAY 10-6 ~ CATERING COMMISSARY MONDAY-FRIDAY 8:30-4