

## **PASSED HORS D'OEUVRE**

CHOICE OF SIX

### **— HOT —**

SUMMER BRIE BITES  
ASPARAGUS TEMPURA  
PHYLLO BUNDLES  
WILD MUSHROOM & ARTICHOKE PARMESAN  
TOMATO AND BASIL TARTLETS  
BRIE AND APPLE QUESADILLAS  
  
CRAB AND SHRIMP WONTONS  
MACADAMIA SHRIMP  
PETITE MARYLAND CRAB CAKES  
COCONUT MAHI MAHI  
WASABI CRUSTED SCALLOPS  
  
CHICKEN AND APPLE SAUSAGE  
GRILLED HERB CRUSTED LAMB TENDERLOIN  
SUGAR CANE FILET  
PETITE BISTRO BURGERS  
SAVORY DUCK SAUSAGE

### **— COLD —**

ENOKI VEGETABLE ROLL  
FLUTED ENGLISH CUCUMBER ROUNDS  
MEDITERRANEAN ANTIPASTO SKEWERS  
CAPRESE CROSTINI  
HERBED GOAT CHEESE AND TOMATO CANAPES  
ASPARAGUS AND BOURSIN PILLOWS  
CAESAR SALAD BITES  
STUFFED RED GLOBE GRAPES  
TUSCAN STRAWBERRIES  
WITH MASCARPONE AND BALSAMICO DRIZZLE  
  
SUSHI STACKS  
SEARED SESAME CRUSTED TUNA  
SMOKED SALMON NAPOLEONS  
ASIAN TUNA TARTARE IN WONTON CONES  
KUMAMOTO OYSTER SHOOTERS  
SHRIMP AND CUCUMBER SKEWERS

### **BLT BITES**

FILET OF BEEF CORNUCOPIA  
MAPLE GLAZED DUCK BREAST ON CRISP WAFER  
PANANG CHICKEN SKEWERS  
PANCETTA AND PEAR CRISPS  
PORK TENDERLOIN CROSTINI

## **A LA CARTE SUGGESTIONS**

JUMBO LUMP CRAB AND AVOCADO SALAD

SEAFOOD MARTINI

WITH LOBSTER, SHRIMP, CRAB CLAW AND SEA SCALLOP

GOAT CHEESE TART

SMOKED TROUT WITH FUJI APPLE

TRUFFLED WILD MUSHROOMS

SMOKED SALMON BLINI

PETITE BAKED BRIE WITH ALMOND CRUST

SPICY SCALLOP AND BLOOD ORANGE CEVICHE

## **DESSERTS**

CRÈME CARAMEL WITH FRESH FRUIT SOUP

MEYER LEMON STEAMED PUDDING

VANILLA BEAN PANNA COTTA WITH MIXED BERRY COMPOTE

PETITE PASTRIES

KEY LIME TARTLETS; PETITE STRAWBERRY SHORTCAKES;  
BANANA CHOCOLATE MOUSSE CUPS;

FRENCH APPLE TARTLETS; CRÈME BRULEE BITES; MINI CHOCOLATE CREAM PIES;  
PUMPKIN CHEESECAKE DIAMONDS WITH POMEGRANATE;  
MINI ÉCLAIRS, CREAM PUFFS, AND CANNOLI

SPECIALTY COOKIES

LEMON ALMOND; LAVENDER SHORTBREAD; APRICOT FRENCH MACAROONS;  
CHOCOLATE HAZELNUT BACI; CINNAMON SUGAR MINI BISCOTTI

CHOCOLATE AND CARAMEL FONDUE

WITH SLICED APPLES; FRESH STRAWBERRIES,  
CUBED PINEAPPLE, DRIED APRICOTS; SLICED BANANAS;  
MINI BISCOTTI, MACAROONS, AND VANILLA POUND CAKE

CRÈME PUFFS

FILL YOUR OWN FEATHER LIGHT CREAM PUFFS WITH YOUR CHOICE OF THREE FILLINGS:

- LEMON PASTRY CREAM • CHOCOLATE MOUSSE,
  - CHANTILLY CREAM • VANILLA CUSTARD • BANANA CREAM;
- OFFERED WITH CHOCOLATE, CARAMEL AND STRAWBERRY SAUCES

DESSERT BAR — A DAZZLING BUFFET

INDIVIDUAL PORTIONS OF CHOCOLATE BREAD PUDDING, APPLE CRISP,  
MISSISSIPPI MUD CAKE, AND VANILLA CHEESECAKE,  
SERVED IN STEMMED MARTINI GLASSES; WITH BUTTERSCOTCH CARAMEL SAUCE,  
GODIVA CHOCOLATE SAUCE, VANILLA CRÈME ANGLAISE,  
AND MIXED BERRY COMPOTE SERVED ON THE SIDE  
AND TOPPINGS OF CHOPPED NUTS, TOFFEE CRUNCH, OR WHITE CHOCOLATE SHAVINGS

TRIO OF MOUSSES

- BELGIAN DARK CHOCOLATE WITH FLORENTINE COOKIE
- WHITE CHOCOLATE WITH MARASCHINO CHERRY & CHOCOLATE STRAW
- MANGO MOUSSE WITH BANANA CHIPS AND COCONUT TUILE COOKIE

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**MAIN STREET CATERING... 609.921.2777 x2**

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