Station-Style Reception

Your guests will enjoy savory hors d'oeuvre and
a variety of creative food stations in a relaxed atmosphere.

Informal seating will allow family and friends
to mingle throughout the day, enjoying
delicious foods and gracious service.

a la Carte Reception:

butlered hors d'oeuvre

professionally staffed bar with linen and glassware

pasta, carving and al fresco stations

tables with choice of linen color

ballroom-style or padded folding chairs

white, ivory or taupe china

and silverplate flatware on the buffet

classic wedding cake

draped linen cake table

coffee and tea station

Your selection of passed hors d'oeuvre and choices from a variety of
food stations determine the cost of this a la carte menu as well as:
rentals, priced according to your unique location and style of reception
and staff based on menu selection (manager, chefs, bartenders, servers)

Prices also vary depending on your number of guests
and details of your event.

Main Street's Special Events Consultant
will guide you through this selection process.

This menu may also be used as a selection guide
for plated dinner or buffet reception.

Main Street Catering... 609.921.2777 x2
www.mainstreetcatering.com

Hors d'Oeuvre

choice of six from hors d'Oeuvre menu

Stations

Grilled Tuscan Breads

Italian breads and crostini, grilled with extra virgin olive oil,
and served with toppings: chopped tomato with basil;
asparagus, grape tomatoes, and feta; roasted sweet red peppers;
and marinated artichoke salad

Savory Cheesecake

Our own savory spreads,
garnished and served with complementary nibbles, including:
• cheddar chutney with mango served with red and green apple;
• sundried tomato and feta with water biscuits;
• basil pesto with herbed crackerbread;
• Santa Fe poblano with tortilla chips

Country Artisan Table

A handpicked selection of small-batch cheeses and charcuterie,
beautifully presented, accompanied by
fresh bunches of carrots and radishes with spinach dip,
and served with rhubarb ginger jam and roasted red pepper spread,
sliced baguette, herbed scones, and imported crackers

Urban Grill

An interactive station
of grilled king prawns, shrimp, chicken, beef, and lamb
offered with flavorful Argentinian chimchurri, Moroccan harissa,
and Greek tzatziki sauces to mix-and-match

Asian Rim

• Pan-seared potstickers
• vegetable dumplings with gingered soy sauce
• sheumi with sweet pea dipping sauce
• chicken satay skewers with spicy peanut sauce;
• snap peas, jicama, cucumber and celery with creamy wasabi dip

Taste of the Shore

• Shots of classic gazpacho with chilled crab claw;
• tomato gazpacho topped with shrimp;
• mini lobster rolls;
• five-spice tuna with mango salsa;
• summer grilled fruits with ginger lime sauce

Panini

Chef-prepared to order,
with classic fillings of prosciutto,
tomato, basil, fresh mozzarella, fontina, and arugula

Mediterranean Meze

Hummus, red pepper bababghanoush, and herbed feta spread,
served with crisps and marinated olives

Quesadilla Station

• Ancho chicken with black beans
• sweet corn with jalapeno jack cheese,
• mushroom cheddar
toppings of tomato salsa, guacamole, and sour cream

Whipped Potato Bar

Creamy mashed potatoes and sweet potato mashed,
offered with crisp, crumbled bacon;
sour cream and fresh chives; oven-roasted tomatoes with basil;
sauteed wild mushrooms; roasted garlic;
and gorgonzola and rosemary butter

New York Steak House

Prime sirloin carved on-site,
with steak sauce, grilled red onions, roasted fingerling potatoes,
grilled cherry tomatoes, and Caesar salad

Chef Prepared Risotto

• Wild mushroom risotto with truffle oil;
• saffron risotto with Prince Edward Island mussels;
• oven-roasted butternut squash risotto with crumbled blue cheese;
• tomato basil risotto with feta
• creamy parmesan risotto with fresh peas

Gourmet Pasta Sautée

Penne pasta with your guests' choice of
basil pesto, herbed olive oil, or tomato cream sauce,
and toppings of roasted garlic cloves, fresh asparagus, cherry tomatoes,
kalamata olives, roasted red peppers, sauteed mushrooms,
and freshly grated parmesan

Beverage Stations

Island Oasis

Frozen smoothie drinks made-to-order with or without alcohol,
available in a variety of flavors:
Strawberry, Pina Colada, Margarita,
Lemonade, Watermelon
and Ice Cream

Refreshing Summer Coolers

Three of our all-natural, freshly squeezed beverages,
served in old-fashioned glass Mason jars
and garnished with fresh fruits;
choose from: kiwi melon limeade, old-fashioned lemonade,
brewed iced tea, cranberry pineapple cooler,
strawberry lemonade, blueberry limeade,
and Georgia peach iced tea

Bellini Bar

A trio of sparkling fruit and champagne cocktails, including:
• tropical mango with fresh pineapple
• wild berry with strawberry garnish
• southern peach with raspberry

Espresso and Cappuccino Service

professional trained baristas, authentic brass machines and equipment,
regular and decaffeinated gourmet beans,
assorted flavor syrups, paper products,
milk and condiments

Hot Chocolate, Chai, Apple Jack Spiced Cider