

LOCALLY SOURCED. SEASONALLY DRIVEN, GLOBALLY INSPIRED.

MAINCOURSE
CATERING + EVENTS

**WINTER
ENTERTAINING
2019**

845.255.2600 MAINCOURSECATERING.COM
175 MAIN ST. NEW PALTZ, NEW YORK 12561



DISPLAYED APPETIZERS

10 person minimum

ARTISANAL CHEESE DISPLAY

Assorted Eli's Crisps, Fig Jam,
Dried Fruit, Nuts \$5/person

GEM LETTUCE CUPS

Bulgogi Beef, Malaysian Chicken,
Tofu, Shiitake Mushrooms, Cucumber
Green Chile Kimchee, Sprouts
\$8/person

ANTIPASTO TASTING

Air Dried Cured Meats, Country Pate,
Marinated Woodland Mushrooms,
Charred Red Peppers, Fire Roasted
Artichoke Hearts, Cured Olives,
Pepperoncini, Coarse Grain Mustard,
French Bread \$8/person

TASTE OF THE MEDITERRANEAN

Roasted Garlic Hummus, Eggplant
Zaalouk, Kalamata Olives, Feta Cheese,
Mediterranean Relish, Toasted Pita Chips
\$6/person

CATSMO SMOKED FISH DISPLAY

Salmon, Trout, Whitefish, Tomato,
Chopped Farm Fresh Eggs, Red Onion,
Capers, Dark Breads \$12/person

RAW SEASONAL VEGETABLES

Green Goddess \$3/person

BAKED BRIE EN CROUTE

Spinach, Mushrooms,
Flat Breads, Bruschetta
\$21/4" wheel | \$48/8" wheel

MORE REASONS TO
CELEBRATE: IRRESISTIBLE
ASSORTMENTS OF
NIBBLES FOR ANY EVENT
FROM OFFICE PARTY TO
HOME ENTERTAINING.

DIPS & SPREADS



ROASTED VEGETABLE CAPONATA

Crushed Burratta,
Garlic Toasts
\$3/person

WHITE BEAN TAPENADE

Truffle infused
Olive Oil, Fried Garlic,
Rosemary, Buschetta
\$3/person

WOODLAND MUSHROOM PATE

Spiced Cranberry
Chutney, Bruschetta
\$3/person

THAI SHRIMP SALSA

Wonton Crisps
\$5/person

BLACK BEAN & CHIPOTLE

Tortilla Chips
\$3/person



HORS D'OEUVRES

BEHIND EVERY SHOW-STOPPING ENTRÉE IS A SUPPORTING CAST OF DELICIOUS STARTERS, PREPARED WITH ALL NATURAL INGREDIENTS.

\$18/DOZEN

SPINACH & FETA TRIANGLES
HONG KONG DUMPLINGS Yuzu Dipping Sauce
SMOKED CHICKEN CROQUETAS Black Garlic Aioli
ROASTED VEGETABLE EMPANADAS Charred Tomatillo Salsa
CURRIED POTATO & VEGETABLE SAMOSA Chutney
WOODLAND MUSHROOM STRUDEL
TANDOORI CHICKEN SATAY SKEWERS Spicy Peanut Dip
PAN SEARED MARYLAND CRAB CAKES Aioli
BEET & GOAT CHEESE MACARON Cracked Pepper
BUTTERNUT SQUASH ARANCINI Green Chile Tomato Jam
GOUGERES Choice of Goat Cheese, Mushroom or Crab Filling
SOY SAUCE POACHED PANANG CURRY DEVILED EGG

\$24/DOZEN

ASIAN TUNA POKE Togarashi Dust, Prawn Crackers
SMOKED SALMON Red Onion Marmalade, Black Bread
MINI BEEF WELLINGTON
DUCK BREAST PASTRAMI Mustard Seed Caviar, Rye Toast
GRILLED GULF SHRIMP Horseradish Chile Sauce
MINI LOBSTER POT PIE
STUFFED PIQUILLO PEPPERS Manchego, Chorizo, Romesco
GRIT CAKES & BLACKENED SHRIMP Smoked Tomato Jam
LOBSTER TATER TOT Roast Leek Remoulade
SALMON CAKE Ginger Chow Chow, Wasabi Aioli
MAIN COURSE TRADITIONAL STUFFED CLAMS

Call for our complete selection.

ENTRÉES

YOUR PERFECT MEAL
DEPENDS ON A PERFECTLY
DELIGHTFUL MAIN COURSE.

10 person minimum

BRAISED SHORT RIBS OF BEEF

Demi-Glace, Whipped Potatoes,
Roasted Mushroom Fricassee
\$18/person

STUFFED MURRAY'S CHICKEN

Apples, Dried Cherries, Fresh Sage,
Fig Balsamic Syrup, Toasted Orzo
Farrotto, Roasted Vegetables
\$18/person

ROASTED SALMON ROULADE

Spinach, Mushrooms, Fennel,
Quinoa Pilaf, Pomegranate,
Beurre Blanc \$18/person

POBLANO CHILE RELLENOS

Roasted Vegetables, Toasted Quinoa,
Charred Tomatillo Mole \$16/person

HUDSON VALLEY DUCK CONFIT

Winter Vegetable & White Bean
Cassoulet \$18/person

WHOLE ROASTS

MURRAY'S ROASTED FREE RANGE TURKEY

Includes Pan Gravy
Whole \$9/lb Breast \$14/lb

MURRAY'S ROASTED FREE RANGE CHICKEN

Includes Pan Gravy
Whole Chicken \$7/lb

ROASTED SIRLOINS OF BEEF

Demi Glace \$16/lb

HOUSE BRINED BERKSHIRE PORK LOIN

Apple Cider Gastrique \$12/lb

ROASTED SIRLOINS OF LAMB

Rosemary, Garlic \$16/lb

FAMILY STYLE

Serves 8-10 people

VEGETABLE LASAGNA

Roasted Portobello Mushrooms,
Spinach, Oven Dried Tomatoes,
Eggplant, Roasted Vegetables \$65

CHICKEN POT PIE

Organic Chicken, Potatoes,
Vegetables, Cheddar Pastry \$65

MAIN COURSE CHILI

Organic Ground Beef or Tofu, Assorted
Beans, Traditional Fixings \$48

MAIN COURSE MAC & CHEESE

Choose 1 topping: Beef Short Rib,
Mushroom Fricassee, Garlic Shrimp
\$48 (additional toppings \$12/pint)

SPANISH STYLE PAELLA

Chicken, Chorizo, Mussels, Clams,
Market Fish, Saffron Scented Rice \$120

ORIGINAL MAIN COURSE PASTA

Shrimp, Scallops, Creamy
Roasted Tomato Parmesan \$60

SALADS & SIDES

DON'T LET THE MAIN COURSE GO IT ALONE. PICK UP ALL THE TRIMMINGS, MADE WITH THE BEST INGREDIENTS, ALL THE TIME.

Serves 10 people

MIXED FIELD GREENS

Matchstick Crudite, Aged Balsamic Vinaigrette \$36

GEM LETTUCE CUPS

Crumbled Bleu Cheese, Cherry Tomatoes, Green Goddess \$40

BABY KALE "CAESAR"

GF Polenta Croutons, Grated Parmesan, Roasted Garlic Vinaigrette \$38

SEASONAL RAW VEGETABLE CRUDO

Lemonette \$38

VEGETABLES \$9/LB

Roasted Winter Root Vegetables

Roasted Brussels Sprouts,
Butternut Squash & Dried Cranberries

Whole Roasted Cauliflower Au Gratin \$9/head

STARCHES \$8/LB

Butternut Squash Farrotto, Pecan Streusel

Bourbon Spiked Sweet Potatoes

Whipped Yukon Gold Potatoes

Chestnut Stuffing

EXTRAS

Artisanal Rolls \$12/dozen

Garlic Parmesan Tuscan Bread \$1.50/person

(Gluten free and vegan entrees & sides available)

HOLIDAY PLATTERS



PLANNING ANY EVENT OR PARTY IS A LOT OF WORK.
LET US MAKE THE FOOD THE LEAST OF YOUR WORRIES!

MINI BRIOCHE SANDWICHES

\$18/dozen
Min. 1 dozen/type

SMOKED TURKEY CLUB

Cheddar, Bacon,
Avocado, Tomato, Aioli

RARE ROASTED BEEF

Horseradish Aioli, Havarti,
Grilled Onions, Frisee

GRILLED CHICKEN BREAST PROVENCE

Oven-Dried Tomato Jam,
Fresh Mozzarella, Roasted Red
Peppers, Fried Basil Leaves

GRILLED VEGETABLES

Fresh Mozzarella, Beefsteak
Tomatoes, Basil Pesto Aioli

SHRIMP SALAD

Fresh Tarragon Aioli,
Frisee Lettuce

BLACK FOREST HAM

Manchego, Spicy Piperade

BLACKENED CHICKEN

Roasted Red Peppers, Avocado,
Tobacco Onions, Chipotle Aioli

RECEPTION PLATTERS

QUICHES

Organic Eggs, choice of
fillings, Flaky Crusts
\$36 (serves 8)

SIDE OF POACHED SALMON

Faroe Island Salmon
elegantly decorated with
Cucumber Scales, Aioli
\$75/side (serves 10-12)

CHILLED SEAFOOD

Poached Shrimp, Cocktail
Sauce, Tuna Poke, Wonton
& Rice Crisps, Main Course
Seafood Ceviche, Crab Dip
\$150 (serves 10)

ROASTED MEATS & CHEESE

Artisanal Country Baked Ham,
Roast Beef & Turkey Breast,
Comte, Havarti, Peasant Bread,
House Made Condiments
\$80 (serves 10)

CHILLED RARE ROASTED TENDERLOIN OF BEEF

Horseradish Aioli, Olive
Gravel, Pickled Onions,
Caper Berries, Main Course
Toast \$150 (serves 8-10)



DESSERT

SWEET SOMETHINGS ARE EXCEPTIONAL
ADDITIONS TO THE TABLE & INSPIRED
CHOICES FOR GIVING.

**PEAR &
CRANBERRY CRISP**
\$28 (serves 10-16)

**DARK CHOCOLATE
BREAD PUDDING**
White Chocolate Drizzle
\$28 (serves 8-10)

**(GF) FLOURLESS
CHOCOLATE TORTE**
Salted Caramel
\$26 (serves 8-12)

MAIN COURSE PIE
Layers of NY Cheesecake,
Dark Chocolate Cheesecake,
Milk Chocolate Mousse,
Crushed Walnut Crust
\$48 (serves 8-12)

**TRADITIONAL
PECAN PIE**
\$20 (serves 8)

CLASSIC NY CHEESECAKE
Pomegranate or
Caramel Sauce
\$42 (serves 8-12)

**CINNAMON
APPLE GALETTE**
\$26 (serves 8)

BREAKFAST

HUDSON VALLEY FRITTATA
Feather Ridge Farm Organic Eggs,
Potatoes, Peppers, Onions, Salsa
\$48 (serves 8-10)

**CINNAMON WALNUT
BAKED FRENCH TOAST**
Hudson Valley Maple Syrup
\$48 (serves 8-10)

BREAKFAST PASTRY BASKET
Assorted Cinnamon Rolls, Mini
Plain & Chocolate Croissants,
Mini Cheese Danish, Coffee Cake,
Cinnamon Butter, Preserves
\$48 (serves 8-10)

CATSMO SMOKED SALMON PLATE
Bagels, Cream Cheese,
Caper Berries, Olives, Tomatoes,
Red Onion \$48 (serves 4-6)

EXTRAS \$4/PERSON

FRESH FRUIT SALAD
Assortment of the
Season's best
Fruits & Berries

**ORGANIC CHICKEN
BREAKFAST SAUSAGE**

MIXED FIELD GREENS
Matchstick Crudite,
Aged Balsamic
Vinaigrette



OUR SERVICES

FROM SMALL PRIVATE AFFAIRS TO LARGE CORPORATE EVENTS & WEDDINGS, MAIN COURSE WILL MAKE YOURS A DAY TO REMEMBER.

NO. 1 CASUAL CATERING

Casual catering is perfect for your next holiday party or work event. Pick-up or drop-off service is available.

NO. 2 COUNTRY CONCERGE

Our Culinary Kits come beautifully packaged with everything you need to heat & serve a chef-inspired meal in your own home. Whether you're cooking for a date, family, or friends, we're sure you'll love these tasty, wholesome meals.

NO. 3 MARKETPLACE

A new concept in innovative regional cuisine.
Great eat-in or take-away foods & specialty drinks.
Daily Lunch & Dinner Specials.
Soups, Entrees, Sandwiches, Desserts, Dips & Spreads.
Voted Best Lunch in the Hudson Valley 2017.

NO. 4 FULL SERVICE WEDDING & EVENT PLANNING

We are a full service caterer, able to coordinate all aspects of your special event, from customized menus, overall decor, linens and coordination of tent and party rentals.

Voted Best Caterer in the Hudson Valley since 1994.
All of our menus are customized to meet your personal taste & specific needs.



Please provide a min. of 4 days notice for all orders.
Client is responsible for providing food warming equipment.
Food arrives on disposable platters or bowls at room temperature.

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