

Main Street Catering

Serving Tennessee, Virginia, & North Carolina

www.mainstreetcatering.net

Catering Office 423-753-0353

Catered Holiday Party – Sample Hors d’oeuvres Menu

MENU:

- Filet of Beef Crostini with artichoke-parmesan cream & arugula
- Crispy Polenta Square topped with fresh herbed turkey & cranberry sauce
- Antipasto Skewers with cheese, salami, ham, olives, grape tomatoes & basil
- Baby Mushrooms stuffed with spinach, sun dried tomatoes, goat cheese & pine nuts
- Mini Bakes New Potatoes stiffer with sour cream, cheddar and chives
- Roasted Vegetable Medley with red pepper coulis
- Bruschetta Trio with traditional tomato, olive tapenade and hummus
- Deluxe Holiday Dessert Bar & Cookie Assortment
- Tea, Lemons, Ice

Price \$24 per person + 20% staff fee + 9.5% tax+ bartending fee* if applicable.

This menu includes: Hard clear plastic plates, paper napkins, stainless forks, all trays, chafing dishes, serving utensils, bowls, etc. We can deliver this menu in disposable containers or on you trays and subtract the staff fee. A delivery fee may still apply depending upon your location.

Of course this is a sample menu. There are many other choices! Just give us a call and we can usually work something up within a day or two. Thank you!

Bartending Fee: Wine & Beer Only- \$100.00

Add Champagne Toast- \$125.00

Full Bar- \$150.00; *this price is per bartender*