

Main Street Catering

Serving Tennessee, Virginia, & North Carolina

www.mainstreetcatering.net

Catering Office 423-753-0353

Hors d' oeuvres Menu

SHRIMP

- Classic Shrimp with Cocktail Sauce
- Greek Shrimp Skewers w/Feta & Kalamata Olives & Lemony Sauce
- Cajun Shrimp with Roasted Red Pepper Sauce
- Shrimp Trio, Cocktail, Greek & Cajun
- Fried Shrimp Cozy Spring Rolls with Soy Wasabi Sweet Sauce
- Cheesy Seafood Dip with Shrimp &/or Crab
- Shrimp Cucumber Dill Spread
- Shrimp and Avocado Salad Wonton with Scallions
- Creamy Shrimp Salad Tartlets
- Classic Shrimp and Grits (other varieties available)

LUMP CRAB

- Twisted Thai Lump Crab Cakes with Apricot or Plum Chili Sauce
- Classic Deviled Lump Crab Cakes with Tomato Remoulade
- Lump Crab Mango Stacks
- w/Wasabi Mayonnaise or Remoulade on Crostini
- Lump Crab atop Corn Cakes with Spicy Chipotle Remoulade
- Lump Crab Tarragon Salad stuffed into Cherry Tomatoes
- Fried Lump Crab Rangoon Spring Rolls with Apricot Chili Sauce

SALMON

- Herb Grilled Salmon with vine ripe Tomato & Orange Chutney
- Ginger Garlic Grilled Salmon with Creamy Dill Sauce
- Smoked Salmon Quesadillas with Mango Salsa
- Dill Scones w/Smoked Salmon or Trout w/ Horseradish Mayo Sauce
- Teriyaki Salmon Platter with Ginger Dipping Sauce
- Asian Salmon Wontons with Asian pesto

TUNA

- Seared Ahi Tuna Wonton with Soy Wasabi Sweet Sauce & Sesame Seeds
- Seared Ahi Tuna Martini w/Balsamic Glazed Scallions & Wasabi Sauce
- Hoisin Marinated Ahi Tuna with seaweed salad
- Moroccan Spiced Seared Ahi Tuna or Swordfish with cool Cucumber Dip

OTHER SEAFOOD

- Pan Seared Scallops with Roasted Tomatoes & Pesto
- Pan Seared Scallop Skewers with Bacon Vinaigrette
- Smoked Trout Dip with Pita Crisps & Crackers
- Seared Scallops with sweet corn relish

BEEF

- Filet of Beef & Horsy-Cream w/Basil Pesto Crostini (favorite!)
- Filet of Beef Kebobs grilled on site with Dipping Sauce
- Filet of Beef & Pepper Rolls great for a summer event w/ Dip
- Roasted Filet of Beef or Eye of Round with Breads, Spreads & Relishes
- Prime Rib & Cherry Tomato Skewers with Horsy-Cream
- Prime Rib Carving Station with all the fixings
- Filet of Beef Medallions with Herbed Butter or Red Wine Reduction

PORK

- Sweet & Spicy Barbecue Meatballs ... house made of course!
- Marinara Italian Meatballs with fresh grated Parmesan
- Marinated Pork Tenderloin Slices with Breads, Spreads & Relishes
- Filet of Pork Kebobs grilled on site with Dipping Sauce
- Filet of Pork Satay Skewer with Spicy Peanut Sauce
- Ham & Cheese Hot Rolls with House Honey Mustard
- Braised Barbeque Pork Sliders smoked in house and pulled by hand
- Deli-Style Honey Ham or Spiral Ham with Breads, Spreads & Relishes
- Crostini Ala Romano with Prosciutto, Tomato, Fresh Mozzarella
- Ham and Cheese Finger Sandwiches with House Honey Mustard

LAMB, DUCK & ASSUNDRIES

- Pan Seared Rosemary & Garlic Lamb Chops ~ no accompaniment necessary
- Rillite of Duck Crostini with Berry Sauce
- Antipasto Display w/Assorted Cheeses, Pepperoni's, Rolled Meats, Olives
- Marinated Veggies and Dip, Marinated Artichoke Hearts & Red Peppers
- Seared Duck Breast Slices with blackberry demi glace

CHICKEN & TURKEY

- Chicken Roll-ups w/Sun Dried Tomato & Herb Cheese or Spinach & Feta
- Cajun or Greek Chicken Sauté with Dipping Sauce
- Chicken Tender Skewers with House Honey Mustard, Barbeque or Ranch
- Curried Coconut Chicken Sticks with Papaya Cream Dip
- Chicken Satay Skewer w/Spicy Peanut Sauce
- Our Famous Chicken Salad, Mini Puffs, Croissants or Spread w/Crackers
- Chicken Caesar Croustades topped with Fresh Parmesan
- Bang-Bang Chicken Wonton's Spicy Peanut Sauce, Scallions & Sesame Seeds

- Barbeque Chicken Pizza- grilled chicken, BBQ sauce, red onions, cheddar cheese

CHEESE & VEGGIE'S

- Assorted Imported and Domestic Cheese Display with Crackers
- Baked Brie en Croute with Fruit Filling and Crackers
- Baked Brie Crostini w/Praline Sauce & Fresh Strawberry Slice
- Spinach & Artichoke Cheesy Bake with Crackers & Tortilla Chips
- Sun Dried Tomato & Basil Pesto Terrine (favorite) with Crackers
- Corn Cakes topped with Guacamole & Salsa
- Marinated Veggies & Dip
- Grilled Veggies w/Red Pepper Coulis
- Zucchini Crisps topped with Fresh Mozzarella, Tomato & Oregano
- Stuffed Mushrooms (Veggie, Bacon or Crab)
- Stuffed Portobello Bites with cheese, spinach, red pepper & pine nuts
- Fresh mozzarella & Grape Tomato Skewers with Basil Pesto Drizzle
- Italian Caponata a great veggie dip served with Crackers & Pita Crisps
- Vegetarian Antipasto Display with Cheeses, Relishes, Marinated Veggies and Dip, Marinated Artichoke Hearts & Red Peppers
- Buttery Polenta Bites with Mushroom & Pancetta filling
- Mashed Potato Bar!
- Baby Baked Potatoes stuffed with Sour Cream, Cheddar & Chives
- Fried Spinach or Cheese Ravioli with Parmesan Cream or Marinara Sauce
- Roma Stuffed Rice Balls fried with creamy Cheese centers & Marinara Sauce
- Caprese Crostini, Fresh Mozzarella, Roasted Tomato & Fresh Basil
- Greek Pizza – house made cut into small squares
- Humus (Middle Eastern Chickpea & Garlic Dip) with Pita Crisps
- Olive Tapenade with Pita Crisps
- Traditional Tomato Bruschetta w/ Crostini
Or try the “Bruschetta Trio” as listed above
- Fresh Fruit Display (we have dip options)
- House Made Chocolate Truffles
- Chocolate Dipped Strawberries

MISCELLANEOUS

- We would love to customize a menu for you, give us a call or shoot us an email
- Do you want clear plastic plates, cups and stainless forks or all glass & stainless forks
- We can provide a bartender, fees are \$125.00 per server and up
- Rental items you may need ~ We can help you with this if needed, ask about fees
- Tables
- Chairs
- Linens
- Tent
- Dance floor, etc.
- Thank you for your time and consideration!