

A Main Event Caterers

Fall + Winter Menu Offerings



Seasonal Specialty Cocktails



Paper Plane Cocktail

amaro, Aperol + bourbon
fresh lemon juice

Moscow Mule

ice cold vodka
fresh lime juice + spicy ginger beer
lime wheel garnish

Cranberry Aperol Spritz

tart cranberry juice + Aperol
topped with prosecco

Mezcal Old Fashioned

smokey mezcal
Angostura bitters
orange peel

Autumn Delight

bourbon + apple cider
cinnamon scented syrup
fresh apple slice garnish served over rocks

Ginger Pear Cocktail

bourbon + lemon juice
pear nectar + honey-ginger simple syrup
splash of ginger ale

The Perfect Manhattan

a 'perfect' blend of bourbon, sweet + dry vermouth
with a cherry on top!

Blood Orange Sparkler

blood orange juice + champagne

Cranberry Spice Champagne

muddled cranberries + agave nectar
bubbly champagne + winter spices

The French 75

champagne + smooth gin
lemon juice + simple syrup
offered in flutes with a lemon twist

Apple Grove Champagne

apple liqueur + champagne
apple slice for garnish

Classic Old Fashioned

muddled bitters, maraschino cherry + orange
a generous helping of bourbon
splash of club soda

Good Tidings

vodka + orange liqueur
lemon + cranberry juice
allspice dram

Lychee Martini

lychee juice + vodka sugar rimmed glass

The Big Apple

whiskey, sweet vermouth + dash of bitters
sparkling apple cider
garnished with petite lady apple

Tray Passed Hors d'Oeuvres



Beet Cured Salmon

house made 'everything' cracker
pickled cucumber
dill sour cream
GF

Beet Tartare

red onion brunoise + champagne vinaigrette
blue cheese crumbles + crushed candied pecans
wonton crisp

Rosemary Bacon + Potato Skewer

with roasted garlic aioli
GF

Korean Chicken + Waffles

honey-sesame waffle bite
topped with
spicy Gochujang chicken + kimchi slaw

Pulled Short Rib Polenta Bite

blue cheese aioli + crispy shallot

Tuna Poppers

Sriracha aioli
crispy rice cake

Curried Carrot Soup Sip

fresh ginger
crispy naan point

Lobster Roll

butter poached lobster
griddled bun
fresh chives

Wild Mushroom Mousse

polenta toast
crispy mushroom garnish
GF

Bourbon Honey Glazed Ham

pumpernickel toast
pimento cheese spread

Mac + Cheese Muffin

farmhouse aged cheddar
truffled aioli

The Duck + The Fig

duck confit
orange zested fig marmalade
whipped boursin
crostini

Piquant African Peppers

ricotta stuffed
green pistachio pesto
GF

Creamy Oyster Bisque

local oysters
house made oyster cracker

Tray Passed Hors d'Oeuvres



Smoked Salmon Potato Pancake

miniature potato pancake
house smoked salmon
dilled crème fraiche + fresh dill frond

Croquetas de Patatas Bravas

crispy potato bites
manchego cheese
spicy aioli

Duck Carnitas Taco

tender duck braised with
Latin spices + dried chiles
pickled radish slaw
avocado crema

Roasted Pork Belly Skewer

topped with roasted butternut squash
brunoise of spiced + pickled red onions

Bay Scallop Escabeche

salt cured Nopal cactus
prickly pear drizzle
GF

Spice Roasted Pear Crepe Bundle

creamy brie
GF

Moroccan Spiced Carrot + Sweet Potato Latkes

harissa spiced yogurt
pistachio brittle

Shrimp Paella

crispy saffron socarrat cake
chimichurri vinaigrette
GF

Butter Chicken

naan crisp
pickled red onion

Iberico Bacon Wrapped Dates

drizzled with honey
fresh thyme leaves

Butternut Squash Bisque

nutmeg scented creme fraiche
served en demitasse

Thanksgiving Toast

'stuffing' crostini
smoked + pulled turkey
cranberry chutney

Gruyere Gougere

parmesan 'snow'

Salad + Starter Options



Lemon + Harissa Roasted Carrots

roasted + dressed with arugula pesto
candied pistachios + sherry vinaigrette
topped with a micro herb salad

Butter Poached Lobster

potato gnocchi
truffle cream sauce
wilted rainbow swiss chard

Grain Bowl

blue cheese snow
wheatberries
candied pepita brittle
grainy mustard vinaigrette

Shredded Kale and Brussels Sprout Salad

halved grapes, caramelized walnuts
feta crumbles + lemon vinaigrette

Roasted Butternut Squash Salad

dried cranberries + baby arugula
broken parmesan frico
apple cider vinaigrette

Ginger Butternut Squash Soup

spiced pepitas
chive oil

Roasted Apple Salad

artisan blend of tender greens
praline pecans
goat cheese mousse
orange blossom vinaigrette

Kale Caesar Salad

garlic confit Caesar dressing
focaccia croutons
Parmigiano=Reggiano

Moonshine + Pear Salad

artisan lettuces + sliced D'Anjou pears
toasted walnuts + bacon cracklins
High County creamery cheddar
pear vinaigrette

Roasted Baby Beet Salad

baby arugula leaves
goat cheese mousse + candied pecans
balsamic vinaigrette

Figs, Pomegranates + Pears

crumbles of chevre + pignoli
frisée, lola rosa + endive
sherry vinaigrette

Roasted Tomato + Fennel Soup

saffron chive oil
sharp cheddar crostini

Fall Mixed Green Salad

roasted butternut squash + balsamic roasted pears
maple pecans + Humboldt Fog
cabernet vinaigrette
rustic sourdough croutons

The Main Event



Beef Tenderloin

blue cheese chive butter
demi glace
fried salsify

Pan Seared Halibut

harissa-carrot puree

Duck Leg Confit

Oaxacan mole with candied pepitas

Faroe Island Salmon

lemon cream sauce

Atlantic Swordfish

cioppino broth
garlicky crostini

Skillet Chicken

airline breast
garlic confit, lemon zest + parsley
lemon white wine sauce

Pan Seared Salmon fillet

pumpkin seeds + poblano chili encrusted
mole sauce

Signature Beef Short Ribs

braised with Barolo
crispy shallot garnish

Pan Seared Flat Iron Steak

garlic + sea salt rubbed
3870 steak sauce

Jumbo Lump Crab Cake

grainy mustard sauce

NY Strip Medallion

3870 steak sauce
crispy shallots

Colorado Lamb Loin

mint chermoula

Smoked Berkshire Pork Chop

horseradish cream sauce

Pan Roasted Mahi Mahi

with roasted garlic + red pepper
sun-dried tomato ragout

Short Smoked Salmon

Dijon + apricot glaze
frizzled leeks

Black Angus Filet

Barolo reduction
crispy onion strings

Pan Seared Chesapeake Rockfish

smoked ham + oyster broth
crispy kale chip

Vegetarian Mains



Saffron Scented Quinoa Pilaf

Moroccan spiced tofu
honey roasted vegetables
harissa aioli
toasted hazelnuts
GF

Pumpkin + Sage Ravioli

whisper of nutmeg + brown butter

Roasted Baby Eggplant

seasonal vegetables + mushrooms
tomato chutney
V, GF

Orange Glazed Tempeh

aromas of ginger + orange
rice wine, tamari + citrus
steamed rice + bok choy
GF

Roasted Vegetable Shepherd's Pie

fresh herb garnish

Sweet Potato Gnocchi

roasted mushrooms + walnuts
sage cream sauce

Seared Cauliflower Steaks

roasted carrot puree
chimichurri drizzle
V, GF

Roasted Vegetable Strudel

plumped with goat cheese
with wilted swiss chard

White Bean + Phyllo Purse

plump with sautéed baby leaf spinach
and mixed mushroom ragout
porcini zinfandel sauce
accompanied by
broccolini
V

Accompaniments



Skillet Kale
garlic chips

Tortilla de Pappas
Yukon gold potatoes, sliced onion + egg

Steamed Black Rice
topped with fried garlic chips

Mashed Potatoes
with horseradish

Malibu Carrots
pomegranate glazed

Tricolor Quinoa
fresh herb scatter

Rosemary Roasted Fingerlings
sea salt + cracked peppercorns

Wilted Swiss Chard
garlic + olive oil

Roasted Baby Beets
honey + fresh thyme

Scalloped Potatoes
High County cheddar

Roasted Brussels Sprouts with Lemon
olive oil + cracked black peppers

Roasted Apple Risotto Cake
pan fired golden + crisp
rich with pecorino cheese

Sweet Potato + Root Vegetable Hash
with thyme compound butter

Tri-Colored Cauliflower
roasted garlic + extra virgin olive oil

Bok Choy
sautéed with orange, soy + mirin
sesame seeds

Farroto
with shallots, garlic + thyme
Parmigiano-Reggiano

Sugar + Spice Acorn Squash
brown sugar + allspice

Creamy Parmesan Polenta
freshly cracked black pepper

Crispy + Tender Green Beans
garlic thyme butter

Saffron Israeli Couscous
cranberries + almonds

Baby Yukon Smashed Potatoes
garlic, parsley + extra virgin olive oil

Creative + Interactive Small Plate Food Stations

* Requires Station Chef

*The Winter Carvery | \$20

New York Strip
horseradish cream sauce + 3870 steak sauce
Brined Turkey Breast
spiced cranberry chutney
Chipotle-Honey Glazed Ham
trio of mustards including honey, Dijon + whole grain
with warm pull apart breads

*Polenta Bar | \$8

warm silver chafing dishes full of creamy Italian polenta
surrounded by a variety of toppings

select four- roasted root veggies, mushroom ragout, braised chard,
simmered white beans + kale, roasted cauliflower,
gorgonzola crumbles, pesto, shaved parmesan, balsamic syrup + fresh herbs

select two- pork confit, braised chicken in chardonnay sauce, crumbled Italian
sausage + shredded short rib with sauce

*Coastal Harvest Raw Bar | \$16

oysters sourced from their native region
shucked to order + displayed on crushed ice
offered with...
shallot mignonette
lemon wedges, Tabasco + cocktail sauce
cascades of Old Bay spiced shrimp + lemon poached shrimp
complete with house made bloody mary cocktail sauce
fresh cut lemon wedges

*Dumpling Station | \$11

a beautiful assortment of Asian dumplings
some pan fried to order

others displayed in steamer baskets lined with green banana leaves

please select three varieties

shrimp shu mai
chicken lemongrass pot stickers
beef gyoza
Berkshire pork dumplings
duck pot stickers
vegetarian shu mai
edamame pot stickers
accompanied by
soy-lime dipping sauce
spicy Asian chili oil + sesame seeds

*Pot Pie Bar | \$12

a trio of warm silver chafing dished full of your choice of pot pie filling
surrounded by toppings + lids

select three- classic chicken, lobster, steak + ale or roasted vegetable
Toppings- shredded white cheddar,

crumbled bacon, sautéed kale, chive snippets, truffle oil

Lids- black pepper biscuits + puff pastry crowns

*Build Your Own Pasta | \$12

al dente pastas ready to be made to order
cavatappi, orecchiette + cheese tortellini

select three sauces- mushroom ragout, marinara, alfredo, pesto, butternut
squash, Bolognese, short rib ragout or sun-dried tomato pesto

select five mix ins- sautéed kale, roasted mixed veggies, crumbled goat's
cheese, Parmesan shards, ricotta, spicy lemon-garlic shrimp, bacon crumbles,
fried shallots, roasted butternut squash cubes or herbed garlic breadcrumbs
with warm garlic bread

Creative + Interactive Small Plate Food Stations

* Requires Station Chef

*Hawaiian Poke | \$15

diced ahi tuna or tofu with traditional poke sauce
with your choice of a base + toppings
Bases- zoodles, mixed grains, romaine lettuce
sesame noodles + steamed rice
Toppings- avocado, wakame, edamame
mango, pickled carrots
cucumber, sesame seeds, sriracha
jalapeno, red onion, pickled radish
fried rice noodles + scallions



*Savory Waffle Bar | \$14

composed Belgian waffle station
Jalapeno, Corn + Honey Waffle
pulled pork, red slaw + micro cilantro
Herbed Waffle
grilled vegetable ratatouille
sunny side up egg
Shredded Potato Waffle
duck confit, frisée salad, sherry vinaigrette + basil oil
Gougere Waffle
heirloom tomato salad, mozzarella pearls + micro basil
balsamic + basil oil
Pretzel Waffle
beer braised bratwurst, sauerkraut
porter cheddar sauce + scallions

*Ramen Bar | \$15

soul warming Japanese soups
made to order
Broths- red miso + curry
Proteins - braised pork, fried chicken + marinated tofu
Toppings - bok choy, soft boiled eggs, kimchi
pickled ginger, pickled veggies, daikon
shiitakes, Sriracha , scallions
sesame seeds + nori

The Ultimate Mac + Cheese Bar | \$14

Swanky Mac n' Cheese
cavatappi pasta + a three-cheese béchamel
Truffled Cheddar
orecchiette pasta + smoked cheddar cheese sauce
folded with truffle oil
Poblano Mac
penne pasta + charred poblano peppers
Monterrey Jack cheese sauce
select three proteins- black pepper steak tips
diced chorizo, bacon lardons, house smoked salmon
or diced mesquite smoked BBQ chicken
select five toppings- cremini mushroom ragout
roasted red peppers, sautéed kale, sun-dried tomatoes, diced jalapeños
red pepper flakes, caramelized onions, crumbled Cheez-Its
garlicky-herbed breadcrumbs or scallions

Sweet Endings...Tray Passed by Our Staff

* Premium Offering



Caramel Apple Trifle

layers of caramel mousse, apples,
crunchy fall spiced crumble
served in a shot glass

Miniature Cannoli

ricotta cheese filling

***Bourbon Maple Bacon Pop Tart**

a sweet + savory delight

Chocolate Pot de Creme

Asian spoon

Baklava

traditional Mediterranean favorite

Cookies + Milk

ice box milk
petite chocolate chip cookie

Dulce de Leche Cheesecake Bites

graham cracker crust

Coconut Macaroons

chocolate dipped

Black Forest Trifle

finished with chocolate curls
served in a shot glass

Miniature Caramel Macchiato Cupcakes

rich espresso cupcakes
caramel frosted

Tiramisu Shooter

espresso flavored sponge cake
sweetened mascarpone cream
dusted with cocoa powder

***Dark Chocolate Truffles**

our signature item
simply irresistible

Southern Pecan Pie

sticky sweet

***Armagnac Soaked Figs**

Madagascar vanilla + honey ricotta plumped

Petite Brioche Doughnut Bite Assortment

collection of doughnut bites
chocolate dipped
powdered sugar dusted
cinnamon sugar rolled

Classic Crème Brulee

caramelized sugar crust
petite ceramic spoon

Dutch Apple Pie

mini pick up

Dessert Displays + Interactive Stations

* Requires Station Chef



Mignardises Table

a collection of our pastry chef's best, seasonal pastries
a blend of classics + new twists featuring
mousse filled chocolate cups
a variety of cheesecake bites
assorted drop cookies
French macarons
miniature tartlets
coconut macaroons
hazelnut mousse cake
seasonal meringue kisses
seasonal bark

The Doughnut Gallery

assorted colorful doughnuts
ready for the taking
displayed on a
modern white pegged wall
others stacked into donut cakes
Brown Butter, Vanilla Bean Glazed
Milk Chocolate Glazed,
Salted Dulce de Leche + Funfetti
...and special seasonal offerings

Cupcake Shop

collection of classic + new twists
please choose 3 of your favorites
Madagascar vanilla, double chocolate, spiced carrot
strawberry lemonade, southern red velvet or caramel macchiato

Individual Pie Display

collection of hand made pies elegantly displayed
a wide selection including
the likes of 3 of the following
banana cream
cherry
chocolate silk
Dutch apple
Georgia peach
lemon meringue
southern mud pie

Celebratory Cake Pop Shop

perfect little cake pops
playfully decorated + elegantly displayed
Red Velvet
dipped in dark chocolate
red drizzle
Double Chocolate
dipped in milk chocolate
rolled in chocolate crunchies
Funfetti
confetti cake
dipped in white chocolate
sprinkled with rainbow nonpareils
Lemon
lemon cake dipped in white chocolate
dusted with gold glitter

Dessert Displays + Interactive Stations

* Requires Station Chef



*Holy Cannoli Station

a chef attended Italian cannoli station with beautiful, crispy cannoli shells filled to order with your favorites

please select three

- Classic Cannoli
- sweet ricotta cream filling
- miniature chocolate chips
- Chocolate Cannoli
- crispy hand dipped chocolate shell
- sweet ricotta cream filling
- miniature chocolate chips
- Cannoli Siciliana
- sweet ricotta cream filling
- chopped pistachios
- dusted with powdered sugar
- Chocolate Almond Mousse Cannoli
- dark chocolate mousse filling
- chopped almonds

Mini Bundt Cakes

a cute display of a Southern favorite on various cake stands

please select three

- pineapple upside down cake
- red velvet with powdered sugar glaze tart
- lemon with vanilla glaze
- carrot cake with cream cheese glaze
- double chocolate
- classic vanilla with vanilla glaze

Bountiful Beignets

light + airy sweet dough
fried to a golden brown
dusted in powdered sugar
build your own from any 4 the following items...

Sauces

- Dark Chocolate
- Macerated Strawberries
- Warm Nutella
- Raspberry Coulis
- Compotes
- Blueberry + Thyme
- Port Poached Pears
- Cinnamon Roasted Apple
- Roasted Peach + Ginger

*Sweet Waffle Bar

chef attended composed waffle station

Vanilla Waffle

- champagne macerated berries
- whipped cream
- Citrus Waffle
- rum poached tropical fruits
- fresh mint
- Chocolate Waffle
- salted caramel ice cream
- dark chocolate ganache
- hickory smoked bacon crumbles
- bourbon cherries



Please Note

- **Substitutions:**

Main Event Caterers reserves the right to make menu substitutions stemming from situations such as recalls or product unavailability and will make every effort to notify you of these changes in a timely manner. If a substitution is necessary we will always look to provide an upgraded product at no additional charge.

- **Style of Service:**

Some items on this menu are only appropriate for certain styles of service such as plated, buffet or family style. Your Event Design Team will help you through the menu selection process.

- **Seasonality:**

A few menu items we offer are only available during certain months or even weeks of an entire season, such as spring peas or heirloom tomatoes. We will work with you to create your final menu that will reflect your likes and appropriate seasonality.