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 fraîche + 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

Spice Roasted Pear Crepe Bundle
- creamy brie

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 crème fraîche
- served en demi-tasse

Thanksgiving Toast
- ‘stuffing’ crostini
  - smoked + pulled turkey
  - cranberry chutney

Gruyere Gougère
- 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
tocaccia croutons
Parmigiano=Reggiano

Moonshine + Pear Salad
artisan lettuces + sliced D’Anjou pears
tosted 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 fried 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 Brûlée
caramelized sugar crust petite ceramic spoon

Dutch Apple Pie
mini pick up
Dessert Displays + Interactive Stations

*M 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
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 tart
- 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 berried 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.