

# A Main Event Caterers

## Spring + Summer Menu Offerings



# Seasonal Specialty Cocktails

## **The St. Germain Cocktail**

St. Germain + champagne  
club soda  
colorful edible blossom

## **Blackberry Smash**

muddled lemon, blackberries + mint  
your choice of bourbon or vodka  
dash of simple syrup

## **Moscow Mule**

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

## **Southern Arnold Palmer**

half peach iced tea + half lemonade  
finished with vodka  
lemon wheel

## **Aperol Spritz**

traditional Italian aperitif  
Aperol topped with Prosecco  
splashed with seltzer

## **Cherry Blossom Bellini**

white peach puree  
bubbly champagne  
splash of cherry brandy



## **Cucumber Elderflower Cooler**

cucumber infused vodka + lemon juice  
simple syrup + elderflower  
muddled cucumbers + champagne splash  
cucumber slice for garnish

## **Sparkling Lavender Lemonade**

fresh lemon juice + lavender simple syrup  
topped with sparkling wine

## **Dark + Stormy**

dark rum + ginger beer  
splash of lime juice  
in a collins glass over ice

## **Classic Mint Julep**

bourbon  
simple syrup + crushed mint  
offered in a rocks glass  
fresh mint garnish

## **Pink Grapefruit Mojito**

white rum + fresh mint  
simple syrup + lime juice  
pink grapefruit juice  
grapefruit liqueur + club soda

## **The French 75**

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

# Tray Passed Hors d'Oeuvres



## Little Lobster Rolls

the essence of New England  
on cute buns

## Tuna Poppers

Sriracha aioli  
crispy rice cake

## Raw Zucchini Lasagna

Pistachio pesto + sundried tomato sauce  
Pine nut 'ricotta'  
GF, V

## Peruvian Ceviche Taco

Wild sea bass + shrimp  
roasted sweet potato aioli  
micro cilantro  
GF

## Butter Chicken

naan crisp  
pickled red onion

## Spring Pea + Fava Bean Falafel

muhammara sauce  
V

## Two Bite Angus Burger

smoked tomato jam  
Vermont sharp cheddar  
wee brioche

## Compressed Melon

feta + beet syrup  
GF

## Jumbo Lump Crab Cakes

regional classic  
Eastern Shore remoulade

## Petite Ratatouille

toasted quinoa cup + basil cream  
GF

## Caprese Skewer

basil + balsamic syrup  
GF

## Shrimp 'n Grits

soft + rich corn grits  
tasso ham sauce  
stainless steel tapas spoon  
GF

## Buttermilk Fried Chicken + Waffles

mini Belgian waffle bites  
hot sauce aioli  
bourbon maple syrup

## Tomato Gazpacho

classic chilled soup  
tomatoes, cucumbers + peppers  
served in demitasse  
GF, V

# Tray Passed Hors d'Oeuvres



## **Seared Sea Scallop**

bourbon-bacon jam  
petite white ceramic spoon  
GF

## **Potato + Pea Samosas**

tamarind chutney

## **Rosemary Grilled Beef**

garlic aioli + chives  
toast crisps

## **Open Faced Ham Biscuits**

shaved country ham  
spiced apricot jam  
petite buttermilk biscuits

## **Texas BBQ Chopped Brisket**

spicy rainbow cabbage slaw  
'Salt Lick' BBQ  
cheddar biscuit

## **Mac + Cheese Muffin Bites**

farmhouse aged cheddar  
truffled aioli

## **Ahi Tuna Poke**

housemade poke sauce  
fresh scallion  
glass vessel  
GF

## **Bacon Deviled Eggs**

traditional Deviled eggs  
topped with sweet + spicy candied bacon  
GF

## **Jicama + Mango Summer Rolls**

peanut dipping sauce  
GF, V

## **Beet Cured Salmon**

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

## **Tostada + Mole Chicken**

pulled chicken with mole  
feta + guacamole  
petite corn crisp

## **Margherita Pizzette**

melted mozzarella + fresh basil  
heirloom red + yellow cherry tomatoes  
sea salt flakes

## **Gruyere Gougeres**

parmesan 'snow'

# Salad + Starter Options



## **Goat Cheese + Raspberry Salad**

petite gem, green + red leaf lettuces  
crumbled goat cheese  
sugar + spice pecans  
raspberry vinaigrette

## **Watermelon Beet Salad**

mixed artisan lettuces  
sweet watermelon + roasted beets  
goat cheese mousse  
shaved red onion + herbed vinaigrette

## **Heirloom Tomato + Burrata**

extra virgin olive oil  
sherry vinaigrette  
micro basil + a long garlic ficelle

## **River Farm Flower Garden**

colorful edible blossoms, baby red + green kale  
arugula, frisée + spinach  
sliced garden strawberries  
sugar + spice pecans  
balsamic vinaigrette

## **Little Gem Salad**

garlic croutons, sliced radishes + pickled red onion  
green goddess dressing

## **White Gazpacho**

lemon crème fraiche

## **Eden Salad**

edible flowers , cucumber + radish slices  
baby arugula leaves  
gingered citrus vinaigrette

## **Lemon + Harissa Roasted Carrots**

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

## **Garden Salad**

petite gem, green + red leaf lettuces  
shaved asparagus, red onion + carrots  
crumbled goats' cheese  
lemon vinaigrette

## **Strawberry + Kale Salad**

fresh + oil cured strawberries  
chèvre crumbles + toasted almonds

## **Feta + Watermelon Salad**

tomatoes + arugula leaves  
English cucumbers + pine nuts  
honey-mint vinaigrette

## **Panzanella**

torn Tuscan bread  
ripe tomatoes + garlic  
green olives + red onions  
mozzarella piccolo + capers  
roasted red peppers + basil  
vintage balsamic

# The Main Event



## **Latin Braised Beef Short Rib**

ancho chili spiced red wine reduction  
fried cilantro garnish

## **Grilled Mahi Mahi Fillet**

lemon beurre blanc

## **Herb + Garlic Rubbed Hanger Steak**

seared hanger steak  
Barolo reduction

## **Short Smoked Salmon**

Dijon + apricot glaze  
frizzled leeks

## **Jumbo Lump Crab Cake**

grainy mustard sauce

## **NY Strip Medallion**

3870 steak sauce  
crispy shallots

## **Shrimp 'n Grits**

low country pan sauce  
creamy Anson Mill's grits  
green scallions

## **Shenandoah Chicken**

airline chicken breast  
candied garlic sauce

## **Wild Sea Bass**

cured lemon + agave gastrique  
guajillo + herb speckled glaze

## **Signature Beef Short Ribs**

braised with Barolo  
crispy shallot garnish

## **Honey Ginger Roasted Chicken**

soy glaze  
toasted sesame seeds  
fresh chives

## **Pan Seared Halibut**

rustic tomato-citrus tapenade

## **Colorado Lamb Chops**

fresh chermoula  
toasted flatbread point  
dusted with Za'atar

## **Faroe Island Salmon**

local clams  
saffron chili broth

## **Black Angus Filet**

Malbec reduction  
tempura onion strings

## **Miso Glazed Cod**

dashi broth  
fried garlic + grilled scallions

## **American Wagyu Flat Iron**

red chimichurri  
micro herb salad

# Vegetarian Mains

## **Balsamic Grilled Vegetable Ratatouille**

popcorn polenta  
fried basil garnish  
GF

## **Stuffed Poblano Chiles**

forbidden black rice risotto  
roasted corn + avocado salsa  
roasted red pepper coulis  
GF

## **Basil Gnocchi + Sweet Corn**

potato gnocchi + fresh sweet corn  
tossed with basil pesto  
crushed hazelnuts + parmesan shard topped

## **Lasagnette of Artichokes + Baby Greens**

artichokes, goat cheese + wilted spinach  
side of baby greens with radicchio + frisse  
pool of pesto  
dusted with crumbled hazelnuts

## **Saffron Scented Quinoa Pilaf**

Moroccan spiced tofu  
honey roasted vegetables  
harissa aioli  
toasted hazelnuts  
GF

## **Roasted Baby Eggplant**

seasonal vegetables + mushrooms  
tomato chutney  
V, GF

## **Roasted Vegetable Strudel**

plumped with goat cheese  
with wilted swiss chard

## **Gnocchi with Zucchini + Artichokes**

potato gnocchi in herbed brown butter  
shaved zucchini noodles + shallots  
sundried tomatoes + artichokes  
shards of parmesan

## **Orange Glazed Tempeh**

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

## **Portobello Wellington**

roasted vegetables + goat cheese  
wrapped in a phyllo purse  
red wine reduction

## **Garden Penne**

emerald asparagus  
freshly shucked corn  
caramelized shallots  
basil + garlic olive oil dressed  
freshly grated parmesan



# Accompaniments

**Roasted Fingerling Potatoes**  
salsa verde

**Roasted Broccolini**  
citrus gastrique  
herbed breadcrumbs

**Fregola with Seasonal Vegetables**  
Sardinian pasta  
fresh herb scatter

**New Potatoes + Artichoke Hearts**  
roasted shallots + thyme

**Steamed Black Rice**  
topped with fried garlic chips

**Mashed Potatoes**  
with horseradish

**Fire Grilled Asparagus Spears**  
herbed lemon butter

**Bok Choy**  
sautéed with orange, soy + mirin  
sesame seeds

**Cauliflower Rice**  
light + fluffy  
freshly cracked black pepper

**Grilled Corn + Tomato Salad**  
chopped basil

**Farroto**  
slow cooked farro  
with shallots, garlic + thyme  
Parmigiano-Reggiano

**Firefly Farm's Goat Cheese Polenta**  
creamy polenta with Allegheny chevre  
freshly cracked black pepper

**Crisp + Tender Green Beans**  
garlic thyme butter

**Towering Potato Gratin**  
layers of Yukon Gold Potatoes  
rich gruyere cheese + cream

**Fresh Corn Souffles**  
individuals

**Pistachio Rice Pilaf**  
sun drenched apricot bits  
golden raisins + sweet Onions

**Turmeric Roasted Cauliflower Steak**  
chimichurri

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





# Creative + Interactive Small Plate Food Stations

\* Requires Station Chef



## \*The PCH Avocado Station | \$10

a Chef attended, interactive station  
ripe avocados, split + cored  
spritzed with fresh lime juice  
with your choice of six toppings  
roasted corn, boracho beans, pickled jalapeños  
portobello asada, queso fresco, charred tomatillo salsa  
roasted red chiles  
ancho-pineapple salsa  
fresh cilantro, pico de gallo  
red onion escabeche  
shaved radish + roasted garlic  
\*upgrade to include proteins  
grilled baja chicken | \$6  
bay scallop ceviche | \$8  
grilled Gulf shrimp | \$9  
jumbo lump crab meat | \$12

## \*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

## \*Ceviche Bar | \$15

Peruvian ceviche with sea bass + shrimp  
Mexican Ceviche with Shrimp  
Lomi Salmon Ceviche  
Toppings  
guacamole  
sweet potato puree  
fried corn  
pickled radishes  
shaved red onion  
scallions  
Thai chilies  
micro greens  
romaine lettuce  
fried plantain chips  
red quinoa  
chopped tomato

# 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  
frisee salad  
sherry vinaigrette  
basil oil

Gougere Waffle  
heirloom tomato salad  
mozzarella pearls  
micro basil  
balsamic  
basil oil

Pretzel Waffle  
smoked bratwurst  
sauerkraut  
porter cheddar sauce  
scallions

## The Aegean | \$15

Lemon + Garlic Lamb Lollis  
fresh chermoula

Chicken Souvlaki  
cucumber raita

Spinach + Feta Phyllo  
tangy tzatziki

Roasted Vegetable Mosaic  
fresh herbs + olive oil drizzle

Duo of Mediterranean Hummus  
roasted garlic + lemon  
roasted red bell pepper  
slightly toasted pita + crisp crudités

# Sweet Endings...Tray Passed by Our Staff

\* Premium Offering



**\*Very Berry Pop Tart**  
strawberries, raspberries, cherries, oh my!

**Cookies + Milk**  
ice box milk  
petite chocolate chip cookie

**Summertime S'Mores**  
fluffy marshmallows  
chocolate + rolled in graham cracker crumbs

**Miniature Cannolis**  
ricotta cheese filling

**Chocolate Pot de Crème**  
Asian spoon

**\*Mini Milkshakes**  
passed in petite glasses with straws  
please select two favorites  
vanilla, chocolate, strawberry, coffee or pistachio

**Dulce de Leche Cheesecake Bites**  
graham cracker crust

**Coconut Macaroons**  
chocolate dipped

**Mini Root Beer Floats**  
draft style root beer + vanilla ice cream  
petite glass

**\*Dark Chocolate Truffles**  
our signature item  
simply irresistible

**Mini Madagascar Vanilla Cupcakes**  
rich vanilla frosting

**S'Mores Shooter**  
dark chocolate ganache  
marshmallow crème + crushed graham cracker  
presented in petite shot glass

**Swirling Blueberry Lemon Bars**  
butter crust

**Mango Coconut Shooter**  
fresh mango + toasted coconut  
presented in a petite shot glass

**Classic Crème Brulee**  
caramelized sugar crust  
petite ceramic spoon

**Mini Gelato Cones**  
Pistachio  
Stracciatella  
Coffee  
Hazelnut  
Vanilla  
Mint Chocolate Chip  
Dark Chocolate  
Caramel  
Strawberry  
Peanut Butter

# 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

## **Gelato Bar**

assorted flavors of rich Italian ice cream  
choose 3 of your favorites:  
Pistachio  
Stracciatella  
Hazelnut  
Vanilla  
Mocha  
Dark Chocolate  
Caramel  
Strawberry  
Salty Peanut Butter  
offered with...  
Dark Chocolate Sauce  
Whipped Chantilly Cream  
Salted Caramel Sauce

## **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

# Dessert Displays + Interactive Stations

\* Requires Station Chef

## **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

## **Mini Bundt Cakes**

cute display of a Southern favorite on various cake stands

**please select three**

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



## **\*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

## **\*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.