

# MAIN STREET GRILLE

Cafe & Bakery

## CATERING

### *Welcome to the Main Street Grille Catering Menu.*

*Those of you who have eaten at the Grille know that we are honest, hardworking folks who pride themselves on quality, service and value. Our place is part country diner/luncheonette, part café/bistro, and mostly unpretentious, simply prepared food and baked goods served with a smile. Our catering must reflect our mission in the store. That mission is to provide our customers with a variety of food offerings to comfort their souls in this complex world, a place to slow down and relax a little, to enjoy some quality time and companionship with family and friends, while enjoying a good meal. We serve quality in a casual atmosphere.*

*We offer catering for all occasions and can provide you with all the necessary services to make your event special. I have designed a menu that will give you an Idea of what we can deliver; however, this is just an example of what we can do and your menu selections should not be limited to what is shown here. I can prepare or bake just about anything you have in mind. Let's get together and plan your menu, your way.*

*For all the right reasons, your next event should be catered by a professional with a passion for food and exemplary service. From traditional favorites, to inspired new creations, innovative menu planning, and the highest standards in service, we pride ourselves on making every event a success.*

*After nearly thirty years as a chef, and having traveled and cooked in almost every venue my profession can offer, I have decided to settle here in the south. I absolutely love the cuisine and the people. I look forward to the opportunity to prepare your next meal.*

*Most Sincerely  
Tom Halik*

*Chef/proprietor  
The Main Street Grille*

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### *Important Catering notes*

*In House catering available for special events. Room charge may apply depending on day, time and duration of event.*

*Off premise catering available for all special events including box lunches, picnics and BBQs*

*Equipment rentals available, service charge based on event*

*Delivery charges may be applied to off premise events based on travel time, distance and service required*

*Off premise staff available @ \$25.00 per hour, four hour minimum. Plus gratuity.*

*All food delivered on disposable platters and chafing dishes unless otherwise pre-arranged. Paper or plastic plates and utensils etc. are available at per person charge.*

*Market price applies to certain items based on seasonality*

*Minimum orders necessary for certain items*

*Full chafing dishes generally serve approx. 18-20 persons, half pans serve 8-10*

*Small platters, 12 inch, serve between 4- 6 persons, medium , 16 inch, serve 12-15, large, 18 inch, serve 18-20*

*We will make every effort to cater to your every need in order to make your event an outstanding success*

*We are available by appointment to discuss your special event. Call Tom @ 919-554-1564*

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### *Breakfast and Brunch Selection*

*Biscuits & Gravy*

*Blintzes with Sour Cream*

*Buttermilk Pancakes Any Style*

*Corned Beef Hash Casserole with Eggs*

*Crepes with Raspberry or Apricot Jam Served With Freshly Whipped Cream and Seasonal Fresh Fruit or Berries*

*Deep Dish Quiches*

*French toast, Texas Style*

*Grits and Grillades*

*Homemade Granola Parfait with Vanilla Yogurt & Seasonal Berries*

*Huevos Rancheros*

*Loaded BBQ Pork Casserole*

*Seasonal Fresh Fruit Salad or Platter*

*Shrimp & Grits*

*Smoked Salmon & Bagel Platter with Cream Cheese Spreads, Whipped Sweet Butter, Red Onion and Tomatoes*

*Breakfast Wraps\**

*Sunrise Breakfast Casserole\**

*Vegetable Frittata\**

*Available Western, Spanish, or Greek style\**

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### *Party Platter Selection*

*Base price small platter*

*Serves 4-6 persons, \$25.00*

*Med serves 12-15, \$45.00*

*Large serve 18-20, \$65.00*

*Assorted Seasonal Fresh Fruit Medley*

*Fruit and Cheese Selection*

*Crudité Platter served with Dip*

*International Cheese and Cracker Platter*

*Assorted Premium Cold Cuts and Sliced Cheeses*

*Assorted Bruschetta or Panini*

*Antipasti*

*Jumbo Shrimp Cocktail\*\**

*Smoked Salmon with Garnish\*\**

*Tea Sandwich Selection*

*Selection of dips with crackers, pita chips or croutons*

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### *Everyday Quick Catering Ideas*

*We can usually prepare the following with just a couple of hours' notice*

#### ***Sandwich Platters***

*\$8.95 per person (ten person minimum)*

*Assorted premium cold cuts including roast beef, smoked ham, roast turkey, genoa salami, Swiss, American and cheddar cheeses, as well as tuna, egg and chicken salads*

*Served on a variety of freshly baked breads*

*Includes pickles, lettuce, tomato and red onion platter and condiments of deli mustard, Russian dressing and mayonnaise. Also includes one side salad of Cole slaw, macaroni or potato salad.*

#### ***Assorted Continental Breakfast Platter***

*Selection of freshly baked muffins, scones, Danish, turnovers, sweet buns and coffee cakes and donuts. Garnished with fresh fruit.*

#### ***Assorted Cookie And Brownie Platter***

*Selection of homemade cookies, biscotti, brownies and bars, macaroons, and rugelach*

*We also offer alternatives on any of the above such as hot sandwich selection, pre wrapped And ready to serve*

*Italian style specialty sandwich selection*

*Finger tea sandwich selection*

*Ask to speak with one of our catering experts to custom design your platters*

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### *Appetizers*

*The following items may be served butler style or arranged on platters. We have a full selection of popular finger foods, such as chicken wings, mozzarella sticks, franks in a blanket, stuffed mushrooms, jalapeno poppers, Cheese and potato puffs etc.*

*The following is a list of more upscale and unique hors d'oeuvres.*

*Asian spring rolls with duck sauce  
Beef, chicken or shrimp satay with peanut sauce  
Broccoli & cheese turnovers  
Coconut shrimp with sweet and sour sauce  
Crab salad canopy  
Deviled eggs with fresh tarragon  
Filet mignon on garlic toast points with horseradish cream  
Focaccia toasts with fresh rosemary  
Goat cheese on Belgian endive  
Jumbo shrimp cocktail  
Mini lump crab cakes with remoulade sauce  
Mini potato pancakes with sour cream & apple sauce  
Mini quiche squares  
Pesto stuffed artichoke hearts  
Poached salmon with cucumber herb sauce  
Pork dumplings or pot stickers with dipping sauce  
Prosciutto and seasonal melon  
Roast pork tenderloin skewers with salsa Verde  
Sea scallops wrapped in bacon  
Smoked salmon on black bread with crème fraiche  
Spinach and feta pockets with fresh dill  
Tomato bruschetta with fresh basil  
Tomato-mozzarella on parmesan toasts  
Tortellini brochette with olive tapenade*

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### *Salad selection*

*Salads are served in hotel style pans, and can be transferred into your favorite salad bowls. Half pans start at \$25.00 and full pans at \$45.00. Prices subject to market availability.*

#### *Mixed garden salad*

*Romaine and iceberg lettuce, tomatoes, cucumbers, red onion, red cabbage, carrots, shredded cheese and homemade croutons, served with your choice of two dressings*

#### *Spinach salad*

*Baby spinach, fresh button mushrooms, crispy bacon and hard boiled eggs served with Dijon vinaigrette*

#### *Greek salad*

*Chopped salad of romaine lettuce, sweet bell peppers, celery, red onion, calamata olives, tomatoes, cucumbers and feta cheese tossed with fresh herbs in red wine vinaigrette*

#### *Caesar salad*

*Hearts of romaine lettuce tossed with parmesan cheese, homemade croutons and Caesar dressing. Consider adding grilled chicken, steak, or shrimp to make this an entrée salad  
Arugula, tomato and red onion with balsamic vinaigrette*

#### *House specialty salads available by the pound (five lb. minimum)*

##### *Chicken salad*

*Dijon chicken salad with watercress and cornichons*

*Blackened chicken salad*

*Cashew chicken with broccoli*

*Mediterranean chicken, shrimp or steak salad*

*Tarragon chicken with dried cranberries and walnuts*

*Curried chicken salad with raisins and apples*

*Classic potato, red potato with sour cream and dill, German potato salad*

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### *Salad selection... continued*

*Classic creamy Cole slaw or southern style cider vinegar slaw*

*Cavatappi salad (fancy macaroni)*

*Tomato with red onion and cucumber*

*Cherry tomato, baby mozzarella with fresh basil and olive oil*

*Black bean salad southwestern style*

*French lentil salad vinaigrette*

*Tabouleh with fresh mint*

*Wild rice with dried apricots and raisins*

*Tuscan white bean salad with fresh spinach*

*Garbanzo bean salad*

*Roasted eggplant, artichoke and roasted red pepper with garlic*

*Cucumber salad with sour cream, onion and fresh dill*

*Pasta salad vinaigrette*

*Farfalle with broccoli with roasted garlic*

*Penne primavera*

*Rigatoni with roasted vegetables*

*Deluxe seafood salad*

*Jumbo shrimp salad*

*Lump crabmeat salad*

*Calamari salad*

### *Don't forget our selection of dips and spreads*

*Homemade salsa*

*Roasted garlic hummus*

*Guacamole*

*Artichoke and spinach*

*Cream cheese, crab, and cocktail sauce spread*

*Aioli and rouille dips*



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### *Pasta Specialties*

*These Are House Favorites*

*Cavatelli with Broccoli*

*Cheese Tortellini with Pesto Sauce*

*Farfalle with Sun Dried Tomatoes, Bacon & Mushrooms*

*Fettuccini Alfredo*

*Fusilli Primavera*

*Linguini with Clam Sauce*

*Meat Filled Tortellini Marinara*

*Pappardelle with Grilled Chicken in Garlic Cream Sauce*

*Penne Rigate with Fresh Plum Tomato Sauce*

*Penne Vodka*

*Rigatoni Putanesca*

*Ziti Bolognese*

*Zuppa De Peche with Pasta*

### *Create Your Own Pasta Dish*

*Choose From the Following Pasta Selection*

*Linguini*

*Penne*

*Bowtie*

*Ravioli*

*Spaghetti*

*Ziti*

*Fusille*

*Shells*

*Fettucini*

*Rigatoni*

*Cavatappi*

*Manicotti*

### *Choose From the Following Sauces*

*Marinara*

*Putanesca*

*Alfredo*

*Fra Diavolo*

*Pesto*

*Vodka*

*Bolognese*

*Red Or White Clam*

*Sundried Tomato*

*Tapenade*

*Add*

*Italian Sausage*

*Meatballs*

*Grilled Chicken*

*Garlic Shrimp*

*Fresh Plum Tomato with Basil*

*Garlic with Olive Oil Lemon*

*Olive, Caper Garlic with Anchovies*

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### *One dish meals*

*Try one of these entrees as simple comfort food when serving friends and family in a casual atmosphere. Serve with salad and rustic country bread and keep it simple.*

*Baked manicotti*

*Baked ziti marinara with ricotta or Bolognese*

*Beef enchiladas*

*Bouillabaisse Marseilles*

*Chicken and dumplings*

*Chicken divan*

*Chicken fajitas*

*Chou croute Alsatian*

*Corned beef and cabbage*

*Deep dish quiche*

*Eggplant parmesan*

*Eggplant rollatini*

*Lamb and eggplant moussaka*

*Lasagna any style*

*Macaroni and cheese*

*Meat cannelloni with mornay sauce*

*Mom's chicken casserole with broccoli & mushrooms*

*Paella Valencia*

*Polish kielbasi with sauerkraut, onions & potato pirogue*

*Pork and duckling Cassoulet*

*Rustic pot pies chicken, beef, seafood or vegetable*

*Shepherd's pie with lamb or beef*

*Spanakopita*

*Stuffed shells*

*Tuna noodle casserole*

*Vegetable strudel*

*Yankee pot roast*

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### *Entrees*

#### ***Boneless Breast Of Chicken***

*(Also Available With Veal Or Shrimp)*

*Marsala, Francaise, Picatta, Scampi, Parmesan, Sesame, Balsamic, Sweet And Sour, Teriyaki, Grilled Herb, Pesto Fra Diavlo, Dijonnaise, Lyonnaise, A La Crème, Florentine.*

#### ***Chicken On The Bone***

*Giambotta, Onen Roasted With Herbs, Rosemary, Bbq, Cacciatore, Garlic & Lemon, Oreganata, Spanish Stlyle With Chorizo, Savoy With Balsamic Vinegar, Coq Au Vin,*

#### ***Stuffed Chicken Breast***

*Kiev, Cordon Bleu, Spinach & Goat Cheese, Artichoke & Sun Dried Tomato, Eggplant & Mozzarella, Mushroom Duxelle, Southwestern Stlye (Green Chilis, Salsa And Jack Cheese), Mediterranean (Olives, Tomatoes & Feta) Chicken Wings (Buffalo, Teriyaki, Bbq, Honey Mustard) Chicken Tenders With Blue Cheese Dressing*

#### ***Beef Specialties***

*Beef Bourguignon*

*Beef Wellington*

*Brown Sugar Glazed Meatloaf*

*Chateaubriand Bearnaise*

*Meatballs (Swedish, Sweet & Sour, Teriyaki)*

*Pepper Steak With Onions*

*Roast Prime Rib Of Beef Au Jus*

*Stroganof Over Egg Noodles*

*Veal Blanquette*

*Veal Osso Bucco*

#### ***Pork Specialties***

*Cassoulet With Duckling*

*Crown Roast Pork With Cornbread Stuffing*

*Continued....*

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### *Entrees*

#### *Italian Sausage and Peppers*

*Pork Schnitzel with Lemon and Capers*

*Pork Tenderloin with Green Peppercorns*

*Roast Loin of Pork with Red Cabbage and Apples*

#### *Lamb Specialties*

*Curried Lamb Stew*

*Irish Lamb Stew*

*Lamb Kebobs with Vegetables and Herbs*

*Loin Lamb Chops With Mint Chutney*

*Moroccan Cous Cous with Lamb*

*Navarin of Spring Lamb*

*Roast Leg Of Lamb With Garlic, Lemon And Fresh Rosemary*

#### *Seafood Specialties*

*Blackened Mahi Mahi*

*Flounder Francaise*

*Grilled Shrimp Kebobs*

*Jumbo Lump Crab Cakes*

*Lobster Rolls*

*Monkfish Thermidor*

*New England Fish Fry or Clam Bake*

*Paella Valencia*

*Pecan Crusted Catfish Sauce Buerre Blanc*

*Potato Crusted Salmon*

*Risotto with Shellfish Medley*

*Salmon En Croute with Spinach*

*Soft Shell Crabs in Season*

*Spaghetti with Blue Crabs*

*Stuffed Filet of Sole*

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### *Southern Specialties Entrees*

*Barbecue Shrimp*  
*BBQ Ribs, Chicken, Brisket*  
*Biscuits and Gravy*  
*Blackened Redfish*  
*Breast Of Chicken Pecan With Honey Mustard*  
*Chicken & Dumplings*  
*Country Fried Steak With Sawmill Gravy*  
*Fried Catfish and Chips*  
*Gumbo*  
*Jambalaya*  
*Jumbo Lump Crab cakes*  
*Louisiana Chicken*  
*Pulled Pork BBQ*  
*Shrimp & Grits*  
*Shrimp Creole*  
*Shrimp Etouffee*  
*Southern Fried Chicken*  
*Veal or Pork Grillades and Grits*

### *Sides*

*Black Beans*  
*Black Eyed Peas*  
*Butter Beans*  
*Collard Greens and Ham Hocks*  
*Creamed Corn*  
*Fried Okra, Fried Green Tomatoes*  
*Hush Puppies, Cornbread, Buttermilk Biscuits*  
*Red Beans and Rice*  
*Sweet Potato Casserole*  
*Vinegar Slaw, Mustard Potato Salad*

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### *Side Dishes*

*Assorted Grilled Vegetable Medley*

*Au Gratin Potatoes*

*Broccoli Flowerets with Roasted Pine Nuts And Garlic*

*Brussels sprouts With Brown Butter*

*Buttered Sweet Corn*

*Caramel Glazed Baby Potatoes*

*Cauliflower Hollandaise*

*Creamed Spinach*

*Fresh Asparagus, Snap Peas or Snow Peas in Season*

*Fried Button Mushrooms*

*Glazed Carrots*

*Green Beans Almandine or With Caramelized Onion*

*Grilled Portobello Mushrooms*

*Hash Browns (With Garlic, Onions and Peppers)*

*Home-style Mashed Potatoes, Plain or With Roasted Garlic*

*Onion, Potato & Bacon Gratin*

*Oven Roasted Red Bliss Potatoes*

*Pickled Beets with Onion*

*Potato Pancakes*

*Ratatouille*

*Sautéed Broccoli Rabe*

*Steamed Or Stir fried Mixed Vegetables*

*Sweet Potato Casserole*

*Vegetable Rice Pilaf*

*Wild Rice Pilaf*

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### *Desserts*

*Apple Strudel*  
*Baked Alaska*  
*Bananas Foster*  
*Bread Pudding*  
*Brownie And Bar Selection*  
*Cake Selection*  
*(See Cake Menu)*  
*Charlotte Russe*  
*Cheesecakes*  
*Chocolate Dipped Strawberries*  
*Chocolate Eclairs*  
*Chocolate Marquise*  
*Chocolate Mousse*  
*Chocolate Truffles*  
*Crème Brule*  
*Decadent Chocolate Pudding*  
*English Trifle*  
*French Cream Filled Napoleon*  
*Fresh Fruit Cobblers*  
*Fresh Fruit Tarts*  
*Homemade Pies*  
*Italian Cannolis*  
*Leche Flan*  
*Panna Cotta*  
*Poached Fresh Fruits*  
*Profiteroles With Chocolate Sauce*  
*Rice Pudding*  
*Southern Style Banana Pudding*  
*Tira Misu*  
*Vanilla Bavarian Cream With Raspberry Sauce*