

À la Carte Menu

We appreciate at least 5 days notice for all orders. If you order with less than 5 days notice, we will do our best to accommodate your needs. ~ \$250 Minimum Order ~

HORS D'OEUVRE PLATTERS

Small Serves 20-30.....\$72.99 Large Serves 40-50.....\$115.99

Country Ham & Pimento Cheese Puffs tucked inside fresh baked cheddar cheese puff

Anti Pasto Skewers -gf

marinated mozzarella, artichokes, olives & sun dried tomato



Cranberry Chicken Salad Cups diced chicken breast, cranberries, celery & light curried mayo in crispy phyllo tart

Vietnamese Summer Rolls -gt with shredded vegetables, fresh vibrant herbs, glass noodles & kaffir lime sauce

Brie, Honey Bay Pear & Candied Walnut Crostini

Our Famously Delicious Deviled Eggs -gf traditional with dijon & dill or red curry & cilantro

Italian Beef & Parmesan Meatballs

with basil marinara sauce -served in disposable hotel pan

Seared Steak Bites

tender beef, horseradish crème & roasted peppers in crispy pastry

Roasted Almond & Cream Cheese Stuffed Bacon Wrapped Dates -gf served in disposable hotel pan



Tamarind Chicken Satay Skewers -gf with peanut sauce -served in disposable hotel pan



Smoked Salmon & Herbed Cream Cheese Roulades -gf sliced and topped with tobiko caviar & dill. \$98.99 / \$179.99

PARTY PLATTERS

Baked Brie En Croute (Serves 20-25)

with grapes, crackers & crostinis \$65 each

Smoked Salmon Platter (Serves 20-25)

smoked salmon, capers, tomato, cucumbers, herbed cream cheese, pickled onions, chopped egg & crostinis. . . \$105 each

Shrimp Cocktail Platter (Serves 20-25) -gt

Cajun poached tail-on shrimp, spicy cocktail sauce, celery spears & lemon wedges \$126 each

Petite Cocktail Sandwiches on mini brioche bun. . \$28 per dz (sold by the dozen per sandwich choice)

Choose From:

- Turkey with herbed mayonnaise, red onion marmalade & lettuce
- Cranberry Chicken Salad with lettuce
- Roast Beef with creamy horseradish sauce, tomato & lettuce
- Balsamic & Herb Roasted Seasonal Vegetables with lettuce & hummus



Small 20-30ppl / Large 40-50ppl

Classic Cheese Platter

imported and domestic cheeses with seasonal fruits. sliced bread & crackers \$79.00 / \$150.00

Artisan Cheese Platter

selection of artisan cheeses, seasonal fruits, cured olives, house spiced nuts, assorted breads & crackers

\$125.00 / \$175.00

Antipasti Platter

sliced cured salami and proscuitto, mediterranean cheeses, fresh seasonal fruits, house-marinated vegetables & crostinis \$125.00 / \$175.00

Herbed Crostinis & Grilled Vegetable Crudités

assorted herb toasted bread, grilled & fresh vegetables with preserved lemon hummus, from-scratch ranch dressing \$105.00 / \$155.00 & red pepper ajvar dip

Fresh Seasonal Fruit Platter -gf

fresh fruits & berries - the best of the season beautifully presented \$79.00 / \$150.00

Prices do not include delivery fees or applicable sales tax

SALADS

3.95 per portion / minimum 25 portions:

MCC Heritage Salad -gl

with diced cucumber, garbanzo beans, roasted corn, cherry tomatoes & shaved red onion-with ranch & balsamic vinaigrette

Italian Kale & Cranberry Salad -gf

with carrot curls, dried cranberries, shaved radish & pumpkin seeds- with cranberry citrus vinaigrette

Roasted Beet Salad -gf

with oranges, candied pistachios, goat's cheese & crispy onions- with preserved lemon vinaigrette

California Caesar Salad

crisp romaine, avocado, parmesan cheese, basil, tomatoes & croutons- caesar dressing on the side

ACCOMPANIMENTS

2.95 per portion / minimum 25 portions:

Roasted Seasonal Vegetables -gf

lightly seasoned with balsamic reduction & fresh herbs

Sautéed Seasonal Vegetables -gf

with herbs & shallots

Shredded Seasonal Vegetable Cole Slaw

vibrant vegetables, dried cranberries, pumpkin seeds & poppy seed vinaigrette

Mashed Garnet Yams -gf

with rosemary & orange zest

Roasted Garlic Whipped Potatoes -gf

Roasted Red Skinned Potatoes -gf

with garlic, rosemary & preserved lemon

Penne Pasta *add diced grilled chicken for \$2 per person with your choice of sauce –

basil marinara, pesto & tomatoes, or creamy alfredo

Three Cheese Macaroni & Cheese

3.75 per portion / minimum 25 people:

Pasilla Chile & Corn Soufflé -gf

Quinoa Cous Cous -gf

with caramelized onion, kale, cranberries & herbs

Creamy Potatoes Au Gratin -gf

CLASSIC ENTRÉES

6.50 per portion / minimum 25 portions:

Herb Grilled Chicken Breast -gf

with roasted artichoke & tomato salsa

BBQ Chicken Breasts -gf

with achiote bbg sauce

Slow Roasted Smokey Baby Back Ribs -gf

with apple cider bbg sauce

Our Famous Spice Rub Grilled Tri Tip -gt

roasted tomato pico de gallo & creamy horseradish

Stuffed Roasted Bell Pepper -gf

filled with quinoa, roasted butternut squash & kale served with italian salsa verde

7.95 per portion / minimum 25 portions:

Our Signature 36 Hour Braised Beef Short Ribs -gt

with cherry-red wine glaze

Cedar Plank Roasted Salmon -gl

marinated in our signature spice rub & roasted to perfection with roasted grape & shallot salsa



10.95 per portion / minimum 25 portions:

Grilled Shrimp Skewers (2 skewers) -gf

with preserved lemon, orange & bell pepper salsa

DESSERIS

Homemade Cookies- per dozen per flavor \$16.50 dz
oatmeal raisin
chocolate chip
cranberry white chocolate

Chocolate Ganache Cake Bites -gf\$24.50 dz

Gluten Free Chocolate Chip Cookies \$18.50 dz Lemon Bars \$24.50 dz

Double Chocolate Brownies. \$16.50 dz

Assorted Dessert Tray. \$22.50 dz cookies, brownies & bars

~ Our menu items are prepared in a kitchen that processes wheat, corn, soy, dairy & other allergens. While our gluten free items are made without wheat & gluten, they are made in a facility that handles many other ingredients. ~

DISPOSABLE ITEMS

Signature Cocktail Package

Signature Disposables Package

roll-up with fork, knife, linen-like napkin & 9" black plastic plate. . . \$1.10pp

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