

MAIN COURSE CALIFORNIA – HORS D'OEUVRES MENU

-These Displays include our Serving Platters, Black Plastic Cocktail Plates & Cocktail Napkins-

ANTIPASTI & ARTISAN CHEESE TABLE

Hand Selected Display of Mediterranean & Artisanal Cheese, Italian Salamis, Marinated Vegetables, Olives & Seasonal Fresh Fruits served with Crostinis

CHEF'S CROSTINIS & ARTISAN DIPS TABLE

Fresh Baked Herb Crostinis & Assorted Crackers

Accompanied with Your Choice of Three of our Most Popular Dips

Choose from: Preserved Lemon Hummus, Red Pepper Ajvar, Spinach & Artichoke Dip, Port Wine Poached Fig & Goat Cheese Mousse or California Style Pimento Cheese & Pasilla Chile Dip

FARMER'S MARKET TABLE

Vibrantly Fresh Seasonal Fruits & a Colorful Array of Seasonal Vegetables

Served with our Popular Homemade Ranch Dressing, Red Pepper Ajvar & Preserved Lemon Hummus

COLD PASSED HORS D'OEUVRES

Vietnamese Vegetable Summer Rolls

with Kaffir Lime Sauce^{gf}

Deviled Eggs^{gf}

Choose from Red Curry Cilantro
or Traditional Dijon

Lump Crab Salad Tostada with Avocado & Lime^{gf}

House-Cured Salmon on Cucumber Round with Herb Cream Cheese & Apple-Fennel-Horseradish Slaw^{gf}

Piri Piri Shrimp with Mango Lychee Salsa in Flaky Pastry Cup

Ahi Poke Cups with Yuzu Sesame Marinade, Cucumber & Scallion in Crispy Wonton Cup

Cranberry Chicken Salad in a Flaky Phyllo Cup

Brie & Honey Bay Pear Crostini with Candied Walnuts & Thyme

Goat's Cheese & Roasted Grape Crostini

Roasted Tomato and Hummus Crostini with Basil & Preserved Lemon

Prosciutto, Mozzarella, Fig & Arugula Crostini

Classic Seared Steak Bite with Horseradish Cream & Roasted Peppers in Flaky Pastry Puff

Goat Cheese & Kumquat-Bell Pepper Chutney in a Flaky Phyllo Cup topped with fresh mint

Lobster Tarragon Salad in Petite Potato Cup

Country Ham & Pimento-Cheddar Cheese Bite tucked in a Savory Gougere

HOT PASSED HORS D'OEUVRES

House Made Italian Beef & Parmesan Meatballs

with Basil Marinara

Shredded Chicken Verde Tostada

with Tomatillo Salsa & Queso Fresco

Caramelized Shallot & Chevre Tart Tatins

Roasted Tomato, Mozzarella & Basil Flatbreads

Bacon Wrapped Dates filled with Smokey Almond Cream Cheese

Tamarind Chicken or Beef Satay with Peanut Sauce Served in a Willow Cone

BBQ Pulled Pork Sliders with Shredded Vegetable Slaw

Smokey Beef Short Rib Sliders with Crispy Onions

Seasonal Soup Shots- ask us what is in season

Butternut Squash with Chive

Silky Corn with Smoked Chile

Sweet Curried Carrot with Crème Fraiche

Roasted Tomato Basil

Bacon Wrapped Grissini



PASSED LOBSTER TARRAGON SALAD IN PETIT POTATO CUP

MAIN COURSE CALIFORNIA – BUFFET MENU SELECTIONS

Here are our most popular, crowd-pleasing menu selections that celebrate flavorful food!

Let us help you create a perfect buffet station for your event, from a rustic barbecue to a vibrant farm-to-table menu.

Call or Email us Today!

805-658-8900 • info@maincourseca.com

ARTISAN BREADS

Chef's Selection of Artisan Breads with whipped sweet cream butter



SALADS

MCC Heritage Salad ^{-gf} mixed local greens tossed with diced cucumber, garbanzo beans, roasted corn, cherry tomatoes & shaved red onion
served with home-made ranch dressing & balsamic vinaigrette

California Caesar Salad crisp romaine, avocado, parmesan cheese, torn basil, cherry tomatoes & croutons tossed in traditional parmesan caesar dressing

Italian Kale & Cranberry Salad ^{-gf} mixed greens & italian kale with curly carrots, dried cranberries, shaved local radishes & toasted pumpkin seeds
served with cranberry citrus vinaigrette

Roasted Beet Salad ^{-gf} mixed local greens, roasted seasonal beets, sweet oranges, candied walnuts, crumbled goat's cheese & crispy onions served with preserved lemon vinaigrette

ACCOMPANIMENTS

Our Famous Pasilla Chile & Sweet Corn Soufflé ^{-gf}

Quinoa Cous Cous with Caramelized Onion, Kale & Cranberries ^{-gf}

Creamy Three Cheese Macaroni

Roasted Seasonal Local Vegetables lightly seasoned with balsamic reduction & fresh herbs ^{-gf}

Sautéed Seasonal Local Vegetables with fresh herbs & shallots ^{-gf}

Roasted Red Skinned Potatoes with garlic, rosemary & preserved lemon ^{-gf}

Roasted Garlic Whipped Potatoes ^{-gf}

Smashed Sweet Potatoes with frizzled rosemary & orange zest ^{-gf}

Creamy Potatoes Au Gratin with herbs ^{-gf}

Penne Pasta with basil parmesan pesto, grilled bell peppers, roasted onion, olives & cherry tomatoes

Wild Rice Pilaf with cranberries, sautéed carrots, celery, onions & fresh herbs ^{-gf}



gf = this item is gluten free

ENTRÉES

All of our entrees are gluten free

Our Famous Coffee & Brown Sugar Spice Rubbed Tri Tip with creamy horseradish sauce

Herb Grilled Chicken Breasts with your choice of roasted artichoke & tomato salsa -or- italian salsa verde

Chicken Breast “Grand Mere” with a light white wine, caper & cream sauce finished with citrus & herbs

BBQ Chicken Breast with our signature apple cider bbq sauce

Coffee & Brown Sugar Spice Roasted Salmon

with roasted grape salsa -or- apple, fennel & horseradish slaw

Slow Braised Boneless Beef Short Ribs with red wine & cherry reduction

Petite Bistro Filet Steak with roasted mushroom & red wine demiglace

Slow Cooked Braised Beef Brisket with Dijon Molasses Glaze

Sautéed Jumbo Shrimp with preserved lemon, capers, fennel, garlic & white wine

Grilled Shrimp Skewers with Preserved Lemon, Orange & Bell Pepper Salsa

Quinoa, Kale & Roasted Butternut Squash lightly baked in a

roasted bell pepper topped with italian salsa verde



EXCELLENT ADDITION TO ANY EVENT – REFRESHERS

Rose Geranium Lemonade • Minted Iced Tea • Hibiscus & Ginger Agua Fresca

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MAIN COURSE CALIFORNIA – FAMILY STYLE MENU SELECTIONS

Looking for a relaxed, casual environment, where conversation is lively and the food shines – this is it!

ARTISAN BREADS

Chef's Selection of Artisan Breads with whipped sweet cream butter

SALADS

MCC Heritage Salad ^{-gf} mixed local greens tossed with diced cucumber, garbanzo beans, roasted corn, cherry tomatoes & shaved red onion served with home-made ranch dressing & balsamic vinaigrette



California Caesar Salad crisp romaine, avocado, parmesan cheese, torn basil, cherry tomatoes & croutons tossed in traditional parmesan caesar dressing

Italian Kale & Cranberry Salad ^{-gf} mixed greens & italian kale with curly carrots, dried cranberries, shaved local radishes & toasted pumpkin seeds served with cranberry citrus vinaigrette

Roasted Beet Salad ^{-gf} mixed local greens, roasted seasonal beets, sweet oranges, candied walnuts, crumbled goat's cheese & crispy onions served with preserved lemon vinaigrette

ACCOMPANIMENTS



Our Famous Pasilla Chile & Sweet Corn Soufflé ^{-gf}

Quinoa Cous Cous with Caramelized Onion, Kale & Cranberries ^{-gf}

Creamy Three Cheese Macaroni

Roasted Seasonal Local Vegetables lightly seasoned with balsamic reduction & fresh herbs ^{-gf}

Roasted Red Skinned Potatoes with garlic, rosemary & preserved lemon ^{-gf}

Roasted Garlic Whipped Potatoes ^{-gf}

Smashed Sweet Potatoes with frizzled rosemary & orange ^{-gf}

Creamy Potatoes Au Gratin with herbs ^{-gf}

Penne Pasta with basil parmesan pesto, grilled bell peppers,

roasted onion, olives & cherry tomatoes

Wild Rice Pilaf with cranberries, sautéed carrots, celery, onions & fresh herbs ^{-gf}

Kale & Butternut Squash Risotto with lemon zest & parmesan cheese ^{-gf}



gf = this item is gluten free



ENTRÉES

All of our entrees are gluten free

Our Famous Coffee & Brown Sugar Spice Rubbed Tri Tip with creamy horseradish sauce

Herb Grilled Chicken Breasts with your choice of roasted artichoke & tomato salsa -or- italian salsa verde

Chicken Breast “Grand Mere” with a light white wine, caper & cream sauce finished with citrus & herbs

BBQ Chicken Breasts with our signature apple cider bbq sauce

Coffee & Brown Sugar Spice Roasted Salmon

with roasted grape salsa -or- apple, fennel & horseradish slaw

Slow Braised Boneless Beef Short Ribs with red wine & cherry reduction

Petite Bistro Filet Steak with roasted mushroom & red wine demiglace

Slow Cooked Braised Beef Brisket with Dijon Molasses Glaze

Sautéed Jumbo Shrimp with preserved lemon, capers, fennel, garlic & white wine

Grilled Shrimp Skewers with Preserved Lemon, Orange & Bell Pepper Salsa

Quinoa, Kale & Roasted Butternut Squash lightly baked in

a roasted bell pepper topped with italian salsa verde



EXCELLENT ADDITION TO ANY EVENT – REFRESHERS

Rose Geranium Lemonade • Minted Iced Tea • Hibiscus & Ginger Agua Fresca

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PLATED MENU SELECTIONS

Always Elegant & Stylish – your plated meal can be anything you wish

– from classic to contemporary!

The best part -other than the flavors? We love getting creative with our plating!

ARTISAN BREADS

Chef's Selection of Artisan Breads with whipped sweet cream butter

SALADS



Roasted Beet Salad ^{-gf} mixed local greens, roasted seasonal beets, sweet oranges, candied walnuts, crumbled goat's cheese & crispy onions

with preserved lemon vinaigrette

Spring Salad ^{-gf} mixed local greens, shaved radish, english peas, and cucumber with parmesan ribbons & citrus vinaigrette

MCC Heritage Salad ^{-gf} mixed local greens tossed with diced cucumber, garbanzo beans, roasted corn, cherry tomatoes & shaved red onion.

Served with home-made ranch dressing & balsamic vinaigrette

California Caesar Salad crisp romaine, avocado, parmesan cheese, torn basil, cherry tomatoes & croutons tossed in traditional parmesan caesar dressing

Italian Kale & Cranberry Salad ^{-gf} mixed greens & italian kale with curly carrots, dried cranberries, shaved local radishes & toasted pumpkin seeds with cranberry citrus vinaigrette



ACCOMPANIMENTS

Pasilla Chile & Corn Pudding

Quinoa Cous Cous with Caramelized Onion, Kale & Cranberries ^{-gf}

Sautéed Seasonal Local Vegetables with fresh herbs ^{-gf}

Roasted Garlic Whipped Potatoes ^{-gf}

Saffron & Preserved Lemon Cous Cous with fresh herbs

Smashed Sweet Potatoes with frizzled rosemary & orange ^{-gf}

Potatoes Dauphinoise with gruyere, parmesan & fresh herbs ^{-gf}

Wild Rice Pilaf with cranberries, sautéed carrots, celery, onions & fresh herbs ^{-gf}

Kale & Butternut Squash Risotto with lemon zest & parmesan cheese ^{-gf}

Mascarpone Yellow Corn Grits loaded with fresh herbs & a hint of orange zest ^{-gf}



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ENTRÉES

All of our entrees are gluten free



Herb Grilled Chicken Breasts with roasted artichoke & tomato white wine sauce *-or-* italian salsa verde

Pan Roasted Chicken Breast “Grand Mere” with a light white wine, caper & cream sauce finished with citrus & herbs

BBQ Chicken Breasts with our signature apple cider bbq sauce

Coffee & Brown Sugar Spice Roasted Salmon with roasted grape salsa *-or-* apple, fennel & horseradish slaw

Blackened Tilapia Filet with mango-tomato salsa *-or-* fennel & lemon cream sauce

Pan Roasted Halibut with citrus salsa *-or-* orange & tarragon beurre blanc

Slow Braised Boneless Beef Short Ribs with red wine & cherry reduction

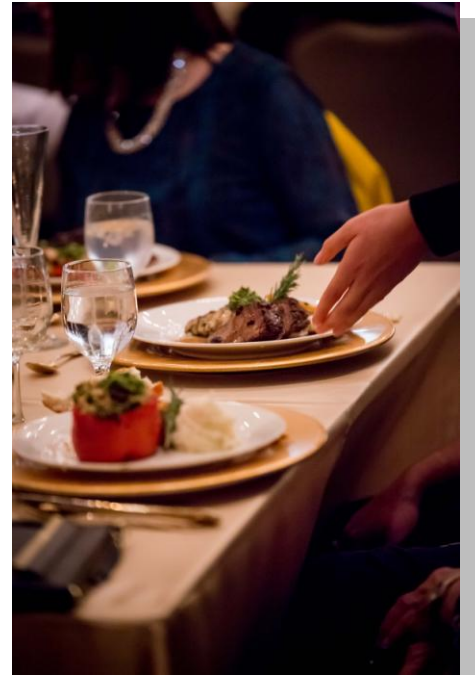
Petite Bistro Filet Steak with roasted mushroom & red wine demiglace

Four Peppercorn Roasted Block Cut New York Steak with roasted shallot demiglace

Sautéed Jumbo Shrimp with preserved lemon, capers, fennel, garlic & white wine

Wild Rice & Green Lentil Risotto Cakes with sautéed kale, preserved lemon & italian salsa verde

Butternut Squash & Sweet Potato Ravioli with wilted greens, parmesan cheese & a light cream sauce (yes, this is gluten-free too!)



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MAIN COURSE CALIFORNIA — STATION MENUS

Station Menus are as **unique** as each of our clients' taste.
Here are some ideas from actual events we've catered. Mix,
match, and customize to **create your dream menu.**

CHEF'S FUSION TACO STATION

Tacos - Grilled Carne Asada, Pork Carnitas, Pineapple Braised Beef Short Rib, Ginger Chicken, and Soy & Chile Seared Tofu
Pinto Beans Stewed with Epazote, Chiles & Cilantro
Corn & Flour Tortillas fresh from the Comal
House Made Kimchee, Pickled Turnips, Chips, Hot Sauce, Salsa & Guacamole
Traditional Corn Tortilla Chips
California Caesar Salad with Jicama, Tomatoes, Avocado, Black Beans & Basil. Tossed with Creamy Caesar Dressing

CEDAR PLANK GRILLED SALMON STATION

Coffee & Brown Sugar Spice Rubbed Salmon Roasted on Cedar Planks Topped with Horseradish Apple Slaw
Pasilla Chile & Roasted Corn Soufflé
Grilled Summer Vegetables with Chimmichurri

SPANISH TAPAS STATION

Little Spanish Tortillas with Bell Pepper, Chorizo & Manchego Cheese served with Caper & Herb Salsa Verde
Shrimps Poached in Olive Oil, Garlic, Smoked Pimento & Parsley with Rustic Breads & Assorted Mediterranean Olives
Bacon Wrapped Dates Stuffed with Smoked Almond & Pimenton Cream Cheese

SUSHI STATION

California Rolls, Shrimp Tempura Rolls, Spicy Tuna Rolls & Rainbow Rolls
Crispy Tofu with Sweet Soy Glaze
Cucumber Salad & Wakame Salad

CHEF'S SEAFOOD ACTION STATION

Scallop Ceviche with Santa Paula Peppers & Cilantro
Tossed in a large carved ice bowl with Salt, Fish Sauce, Lime Juice & Shaved Red Onion
Authentic Mexican Style Corn Chips
Fresh Shucked Oysters on the Half Shell Fresh Shucked Pacific Baja & Pacific Northwest Oysters
with Jalapeno-Onion Salsa, Mignonette, Cocktail Sauce & Lemons
Dungeness Crab Claws with Chile Aioli
Chilled Seared Day Boat Scallops with Mango-Red Pepper Salsa



CHEF'S BBQ SLIDERS CARVING STATION

Carved Coffee & Brown Sugar Grilled Angus Tri Tip & BBQ Pulled Pork
Three Cheese Macaroni & Cheese
Shredded Red Pepper, Carrot & Cabbage Slaw tossed in Apple Cider Dressing
Grilled Peppers & Gil's Onions, Sliced Slider Buns, Horseradish Sauce, Local Lettuce & Sliced Tomatoes
Bags of Kettle Chips

Let's Make your Menu! Email us - Info@MainCourseCa.com

. . . There are More Ideas on the Next Page. . .

GARDEN PARTY STATION

Roasted Local Beet Salad, Mixed Local Greens with Pistachios, Citrus, Goat's Cheese & Crispy Onions. Preserved Lemon Vinaigrette
Quinoa Cous Cous Salad with Diced Spring Vegetables, Baby Kale, Pumpkin Seeds & Cranberries. Tossed in a Light Curry Vinaigrette
Crostinis & Grilled Vegetable Crudite served with Preserved Lemon Hummus, Ranch & Creamy Artichoke Spread
Warm Silky Carrot Soup with Chives & Crème Fraîche

RISOTTO ACTION STATION

Caesar Salad in a Cosmo Glass with Cherry Tomato, Garlic Crouton & Basil. Black Pepper Parmesan Dressing
Creamy Risotto Bar, Made to Order -
Diced Grilled Chicken, Lemon Grilled Shrimp, Squash Blossoms, Basil, Roasted Peppers, Spring Peas, Grilled Artichokes, Tomatoes, Basil Pesto and Parmesan Cheese

CHEF'S CARVING STATION

Black Pepper Seared Beef Tenderloin Carved to order with Onion Horseradish Jam
Cider Roasted Turkey Breast filled with Walnut Apple Stuffing
Whipped Yukon Gold Potatoes with Turkey Gravy on the side
Sautéed Baby Spring Petit Pan Squash, Haricot Vert, & Baby Onion
Mini Brioche Buns

FLAVORS OF INDIA & NEPAL

Crispy Vegetarian Lumpia with Sweet & Spicy Calamansi Sauce
Stir Fried Crispy Tofu & Green Beans with Chiles & Crispy Rice Noodles
Saag Naan Bread Stuffed with Creamy Spinach
Chicken Tikka Masala with Fragrant Basmati Rice

SOUTH OF THE BORDER

South of the Border Salad with Roasted Corn, Jicama, Tomato, Garbanzos and Avocado with Creamy Cilantro Ranch
Chicken Adobo, Pastor, and Lime Grilled Snapper Tacos with Chopped Cilantro, Onions, Cheese & Limes
Spanish Rice & Stewed Pinto Beans with Epazote
Corn Tortilla Chips, Salsa & Guacamole

DOWN HOME FLAVORS

Carved Coffee & Chile Roasted Beef & Cider Roasted Turkey Breast Horseradish Cream, Cranberry Sauce & Red Onion Marmalade
Sliced Brioche Rolls
Three Cheese Macaroni with Potato Chip Crust
Smashed Potato Bar with Turkey Gravy, Cheese, Scallions, Shredded Cheese, Whipped Butter & Crumbled Bacon

PIE & ICE CREAM

Fresh Baked Ginger Peach Pie, Cinnamon Apple Pie & Sweet Cherry Pie
McConnell's Ice Cream Bar – Vanilla Bean, Salted Caramel Chip, and Eureka Lemon & Marion Berry Ice Creams

SWEET BITES, DONUTS & ICE CREAM SANDWICHES

Mini Cherry Pies, Mini Lemon Curd Tarts, Mini Vanilla Bean Sour Cream Cheese Cakes
Cinnamon & Sugar Coated Mini Doughnuts
Fresh Baked Chocolate Chip & Oatmeal Raisin Cookies filled to order with:
McConnell's Ice Cream Bar – Vanilla Bean, Salted Caramel Chip, Turkish Coffee & Cinnamon Ice Creams

Let's Make Your Menu! Call us (805) 658-8900