

STEW & SIDES

Don't let the main course go it alone. Pick up all the trimmings, made with the best ingredients, all the time.

MAIN COURSE CHILI

Organic Ground Beef | Assorted Beans
Traditional Fixings | \$24 | 4 portions

VEGETARIAN CHILI VERDE

Pressed Tofu | \$18 | 4 portions

BEEF SHORT RIB STEW

Winter Root Vegetables | Potatoes
Green Salad | \$32 | 4 portions

SEITAN FRITO MISTO

Oven Roasted Tomatoes | \$18 | 4 portions

LOBSTER BISQUE

\$13 | 4 portions

SIDES

Available a la carte at \$6.95/lb

- Roasted Vegetables with Balsamic Syrup
- Bourbon Spiked Sweet Potatoes
- Old Fashioned Whipped Potatoes
- Candied Brussels Sprouts
- Roasted Baby Carrots
- Roasted Pine Island Potatoes with Fresh Herbs
- Chestnut Stuffing
- Mixed Green Salad | \$4 | person

EXTRAS | \$1 EACH

- Traditional Potato Latkes
- Artisanal Rolls

Food arrives on disposable platters or bowls at room temperature. Client is responsible for providing chafing dishes & sterno for food warming

HOLIDAY PLATTERS

Planning a holiday event or party is a lot of work. Let us make the food the least of your worries!

Sandwich Platters

\$8/person Select 3 types

SMOKED TURKEY

Berry Chutney | Sliced Avocado | Crisp Lettuce

SHRIMP SALAD

Fresh Tarragon Aioli | Frisee Lettuce

RARE ROASTED BEEF

Horseradish Aioli | Havarti Cheese
Grilled Onions | Romaine Lettuce

GRILLED CHICKEN BREAST PROVENCE

Oven-Dried Tomato Jam | Fresh Mozzarella
Roasted Red Peppers | Fried Basil Leaves

PRESSED MARINATED TOFU

Matchstick Peppers | Shaved Carrots | Scallions
Seasonal Greens | Peanut-Ginger Sauce

FRESH MOZZARELLA

Grilled Vegetables | Beefsteak Tomatoes
Basil Leaf | Pesto Aioli

Reception Platters

QUICHES

with Flaky Crusts | choice of fillings,
made with organic eggs | \$36 (serves 10)

SIDE OF POACHED SALMON

Elegantly Decorated with Cucumber Scales | Displayed on a
Bed of Greens | Side of Dill Aioli | \$75/side (serves 10-12)

SEAFOOD SAMPLER

Chilled Poached Shrimp | Trio Cocktail Sauce
Tuna Tartar | Prawn Crackers | Main Course
Seafood Ceviche | Yuca Chips | \$150 (serves 10)

MACARONI & CHEESE TRIO

Lobster | Mushroom Truffle | Four Cheese | \$80 (serves 10)

CHILLED ROASTED TENDERLOIN OF BEEF

Horseradish Aioli | Olive Gravel | Pickled Onions
Caper Berries | Main Course Toast | \$145 (serves 8-10)



DESSERTS

Sweet somethings are exceptional additions to the table and inspired choices for giving.

CHOCOLATE BREAD PUDDING

\$32 | Serves 10 - 16

PEAR & CRANBERRY COBBLER

\$28 | Serves 10 - 16

CHOCOLATE MOUSSE CAKE

\$32 | Serves 10 - 16

MAIN COURSE PIE \$5 | person

CARROT CAKE CUPCAKES WITH CREAM CHEESE FROSTING \$3.50 | cupcake

ASSORTED PASTRIES, CRUMB CAKE & FRUIT MUFFINS \$4 | person

ASSORTED COOKIES \$3 | person

DOUBLE FUDGE BROWNIES \$3 | person

845-255-2600

Preparation time varies based upon selections.
Please stop by the market or call to inquire.
Most selections require 4 business days notice.

MAIN COURSE

NEW PALTZ, NY



Casual Catering 2015

OUR SERVICES

From small private affairs to large corporate events & weddings, Main Course will make yours a day to remember.

DISPLAYED APPETIZERS

More reasons to celebrate: irresistible assortments of nibbles for any event from office party to swanky soirée.

HORS D'OEUVRES

Behind every show-stopping entrée is a supporting cast of delicious starters, prepared with all natural ingredients.

ENTRÉES

Your perfect holiday meal depends on a perfectly delightful Main Course.

No. 1

CASUAL CATERING

Casual catering is perfect for your next holiday party or work event. Pick-up or drop-off service is available.

No. 2

COUNTRY CONCIERGE

Our Culinary Kits come beautifully packaged with everything you need to heat & serve a chef-inspired meal in your own home. Whether you're cooking for a date, family, or friends, we're sure you'll love these tasty, wholesome meals.

No. 3

MARKETPLACE

A new concept in innovative regional cuisine. Great eat-in or take-away foods & specialty drinks. Daily Lunch & Dinner Specials.

FRESH, LOCAL, SUSTAINABLE, SEASONAL

Soups, Entrees, Sandwiches, Desserts, Dips & Spreads.

In a hurry? Try our grab and go selections!

Open Tuesdays through Sundays. Closed Mondays.

No. 4

FULL SERVICE WEDDING & EVENT PLANNING

We are a full service caterer, able to coordinate all aspects of your special event, from customized menus, overall decor, linens and coordination of tent and party rentals.

Voted Best Caterer in the Hudson Valley since 1994

All of our menus are customized to meet your personal taste and specific needs.

A creative passion for food is the philosophy of Main Course Caterers. Under the innovative leadership of chef/owner, Bruce Kazan, our team of talented professionals create the finest in catered events.

Platters for 8 - 10 people

ARTISANAL LOCAL & IMPORTED CHEESES

Assorted Eli's Crisps | Fresh Berries | \$5/person

KOREAN LETTUCE WRAPS

Bulgogi Beef | Malaysian Chicken | Tofu | Lettuce Cups
Cucumbers | Sprouts | Chile Ginger | \$8/person

ANTIPASTO TASTING

Air Dried Cured Meats | Country Pate | Marinated
Woodland Mushrooms | Charred Red Peppers | Fire Roasted
Artichoke Hearts | Cured Olives | Pepperoncini | Coarse Grain
Mustard | Dark Breads | \$8/person

TASTE OF THE MEDITERRANEAN

Roasted Garlic Hummus | Kalamata Olives | Eggplant Zaalouk
Feta Cheese | Toasted Pita Chips | \$6/person

SMOKED FISH DISPLAY

Salmon | Trout | Whitefish | Tomato | Chopped Farm
Fresh Eggs | Red Onion | Capers | Dark Breads | \$8/person

BAKED BRIE EN CROUTE

Spinach | Mushrooms | Flat Breads | Bruschetta | \$45/wheel

RAW SEASONAL VEGETABLES

Basil Aioli | \$3/person

Dips & Spreads

ROASTED EGGPLANT CAPONATA

with Wonton Crisps | \$3/person

WHITE BEAN TAPENADE

with Truffle infused Olive Oil \$3/person

ROASTED WOODLAND MUSHROOM CAVIAR

Garlic Rubbed Bruschetta | \$3/person

THAI SHRIMP SALSA

with Wonton Crisps | \$5/person

BLACK BEAN & CHIPOTLE

with Tortilla Crisps | \$3/person

SPICY SHRIMP & AVOCADO SALSA

Red Corn Tortillas | \$4/person

\$18/DOZEN

- Spinach & Feta Triangles
- Unagi Fritter, Wasabi Aioli
- Hong Kong Dumplings, Plum Dipping Sauce
- Roasted Vegetable Empanadas, Charred Tomatillo Salsa
- Curried Potato & Vegetable Samosa, Chutney
- Woodland Mushroom Strudel
- Chicken Satay Skewers, Spicy Peanut Dip
- Pan Seared Maryland Crab Cakes, Aioli
- Beef Crudo, Green Chiles, Apples, Pine Island Potatoes
- Goat Cheese Tart, Fennel, Black Olives

\$24/DOZEN

- Blackened Beef Tenderloin, Bruschetta, Horseradish Jam
- Brazilian Tuna on Plantain Crisp
- Malaysian Shrimp Skewers
- Mini Beef Wellington
- Cracked Maine Lobster Toast, Red Pepper Piperade
- Grilled Rare Duck Breast, Ancho Chile, Polenta Cracker
- Seared Sea Scallop, Black Truffle Butter, Griddled Toast
- Assorted Gougeres

Call about our complete selection.

Min. of 6 portions | Select 2 sides/entrée

ROASTED SIRLOIN OF BEEF

Demi-Glace | Whipped Potatoes | Pan Flashed Greens
(10 person minimum) \$24/person

STUFFED ORGANIC CHICKEN

Apples | Dried Cherries | Fresh Sage
Fig Balsamic Syrup | \$16/person

ROASTED SALMON ROULADE

Spinach | Mushrooms | Fennel | Pomegranate
Beurre Blanc | \$18/person

MARINATED PRESSED TOFU

Fire Woked Asian Vegetables | Shiitake Mushrooms
Shanghai Noodles | Hunan Sauce \$8/person

HUDSON VALLEY DUCK CONFIT

Winter & White Bean Vegetable Cassoulet | \$18/person

Family Style Entrées

VEGETABLE LASAGNA

Roasted Portobello Mushrooms | Spinach | Oven Dried
Tomatoes | Eggplant | Tomato Fondue | Green Salad
Tuscan Bread | \$65/Tray (serves 8-10)

CHICKEN POT PIE

Organic Chicken | Roasted Vegetables | Cheddar Cheese Pastry
Green Salad | \$75/Tray (serves 8-10)

SPANISH PAELLA

Saffron Scented Rice | Mussels | Clams | Chicken Chorizo
Green Salad | Bread | \$120 (serves 10)

Whole Roasts

(Includes Pan Gravy)

MURRAY'S ROASTED FREE RANGE TURKEY

Whole Turkey \$8/lb Breast \$12/lb

MURRAY'S ROASTED FREE RANGE CHICKEN

Whole Chicken \$8/lb

GIFT BASKETS

175 MAIN STREET NEW PALTZ, NEW YORK 12561 845.255.2600 WWW.MAINCOURSECATERING.COM

RETAIL PRODUCTS