MAIN COURSE

CATERING + EVENTS

CASUAL CATERING

175 MAIN ST. NEW PALTZ, NY | 845.255.2600 | MAINCOURSECATERING.COM

Our Services

CASUAL CATERING

Whether you are hosting a spontaneous backyard gathering, an effortless family celebration, or a working corporate lunch, Main Course Casual Catering bridges the gap between everyday takeout and full-scale event production. Designed for real life, this option features party-ready pans and trays crafted with the same local ingredients and culinary standard as our premier catered events. Packaged for easy pickup or convenient drop-off delivery, our casual menus take the stress out of hosting. You get generous portions, bold seasonal flavors, and zero hassle—allowing you to step away from the kitchen and genuinely enjoy the crowd.

RESTAURANT + MARKET

Located in the heart of New Paltz, the Restaurant + Market is our daily love letter to the Hudson Valley. Designed for the way our community eats today, the market blends a relaxed cafe atmosphere with house-made culinary favorites. Stop in for daily lunch and dinner specials, artful salads, seasonal soups, handcrafted sandwiches, artisanal desserts, and a curated selection of local beer, wine, and cocktails.

Open Tuesdays through Sundays.
Closed Mondays.

FULL-SERVICE CATERING

For over three decades, Main Course has set the benchmark for full-service catering across the Hudson Valley. From intimate private dinners to grand corporate galas, we partner with hosts to craft custom culinary experiences that feel polished, personal, and deeply connected to our region's bounty. Our globally inspired, seasonally driven menus are tailored precisely to your vision and dietary preferences. Beyond the kitchen, our seasoned events team delivers warm, intuitive service and seamless execution on-site, ensuring your gathering is defined by extraordinary flavor, effortless hospitality, and unmatched consistency from start to finish.

OUR PHILOSOPHY

At Main Course, we believe exceptional hospitality belongs in everyday moments just as much as major milestones. Our globally inspired, seasonally driven menus are rooted in the rich bounty of Hudson Valley farm partners.

Whether you're stopping by our market for lunch, picking up casual party trays, or hosting a full-service wedding, every dish is crafted with uncompromising care. We bring together thoughtful food, warm hospitality, and seamless execution so you can simply focus on enjoying the moment.

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Breakfast

Hudson Valley Mini Frittata
Farm Fresh Eggs, Roasted Vegetables. Artisanal Cheese, Harissa | 6/person

Mini Tortilla Española
Farm Eggs, Potatoes, Onions, Olive Oil, Salsa Verde | 6/person

Breakfast Pastry Basket
Assorted Mini Pastries, Coffee Cake, Sweet Cream Butter, Fresh Fruit Preserves | 60 (24 pieces)

House Made Quiche
House Made Crust, Farm Fresh Eggs, Roasted Vegetable, Artisanal Cheese | 52 (serves 8)

Local Everything Bagels
Whipped & Vegetable Cream Cheese | 45 (serves 12)

Catsmo Smoked Salmon Plate
Everything Bagels, Cream Cheese, Tomatoes, Caper Berries, Olives, Red Onion | 145/tray (serves 12)

Cinnamon Walnut Baked French Toast
Hudson Valley Maple Syrup | 52 (serves 8-10)

Berry Stuffed French Toast
Cream Cheese Boursin, Hudson Valley Maple Syrup | 52 (serves 8-10)

Breakfast Empanadas
Farm Fresh Eggs, Sausage, Peppers, Onions, Jack Cheese, Harissa | $36/6 pieces

EXTRAS

Fresh Fruit Salad
Assortment of the season's best Fruits & Berries | 36 (serves 6)

Applewood Smoked Bacon
48 (serves 6)

Pine Island Potato Home Fries
Caramelized Peppers & Onions | 30 (serves 6)

Yogurt Parfait
House Made Granola, Berry Preserves | 6 ea.

Loaves and Fruit Breads
12/loaf

(call for seasonal selection)
- Lemon Poppy Seed
- Banana Walnut
- Classic Coffee Cake
- Apple Coffee Cake

Chilled Salads serves 10 people

Mesclun Mixed Greens
Cucumbers, Tomatoes, Red Onion, Sprouted Legumes, White Balsamic Vinaigrette | 55

Lacinato Kale "Caesar"
House Made Croutons, Cherry Tomatoes, Grated Parmesan, Roasted Garlic Vinaigrette | 60

Firecracker Cole Slaw
Red & Green Cabbage, Shredded Carrot, Shaved Red Onion, Chili Lime Vinaigrette | 50

Mediterranean Chopped Romaine Salad
Kalamata Olives, Feta, Tomato, Cucumber, Red Onion, Citrus Vinaigrette | 60

Chicory Salad
Endive, Raddichio, Torn Baby Gem, Dried Cranberries, Pepitas, Cider Vinaigrette | 60

Marinated Grilled Vegetables
Zucchini, Squash, Portobello Mushroom, Eggplant, Red Pepper, Red Onion, Balsamic Drizzle | 60

Gemelli Pasta Salad
Kalamata Olives, Spinach, Manchego, Basil Pistou | 60

Chilled Sesame Noodles
Lo Mein Noodles, Julienned Vegetables, Sesame Seeds, Chili Sesame Vinaigrette | 60

Toasted Farro Salad
Shallot, Cherry Tomatoes, Basil, Sherry Shallot Vinaigrette | 55

Vegetable Antipasto
Fennel, Red Peppers, Olives, Manchego, Artichoke Hearts, Red Wine Vinaigrette | 70

White Bean + Feta Salad
White Beans, Tomatoes, Feta, Cucumber, Celery, Parsley, Lemon, Olive Oil | 60

Red Pepper Potato Salad
Charred Pepper Vinaigrette, Red Onions, Scallion | 50

Classic Red Bliss Potato Salad
Celery, Red Onion, Dill, Lemon Herb Aioli | 50

Provencal Potato Salad
Haricot Verts, Kalamata Olives, Tomatoes, Citrus Vinaigrette | 60

Moroccan Carrot Salad
Shoestring Carrots, Fresh Cilantro, Golden Raisins, Citrus, Harissa Vinaigrette | 60

Vietnamese Smashed Cucumber
Mint, Cilantro, Thai Basil, Crushed Peanut, Nuoc Cham | 60

Tri-color Quinoa Tabbouleh
Parlsey, Tomato, Cucumber, Lemonette | 50

Main Course Salad Station

18/person | min. 6 people

Greens (choose 1)
- Main Course Mix
- Hearts of Romaine

Proteins (choose 1)
extra protein +4/person
- Blackened Chicken
- Grilled Chicken
- Tofu
- Roasted Seitan
- Shrimp (+1/person)
- Salmon (+5/person)

Cheese (choose 1)
- Bleu Cheese
- Feta
- Parmesan

Dressings (choose 2)
- Balsamic
- Toasted Walnut
- Citrus
- Roasted Grape
- Carrot-Ginger
- Caesar

Accompaniments
(choose 6)
extra items +1/person
- Bacon
- Beets
- Black Beans
- Carrots
- Chickpeas
- Mushrooms
- Radishes
- Pepitas
- Tomatoes
- Alfalfa Sprouts
- Red Onions
- Dried Cranberries
- Sunflower Seeds
- Broccoli
- Candied Walnuts
- Cucumber
- Kalamata Olives
- Artichoke Hearts
- Tobacco Onions
- Flax Seed
- Croutons

Sandwich Platters

MINI BRIOCHE SANDWICHES

12/person | please choose 3 types, min. 10 people

Oven Roasted Turkey
NY Cheddar, Berry Chutney, Smashed Avocado, Shredded Romaine

Rare Roasted Beef
Horseradish Aioli, Havarti Cheese, Pickled Red Onions, Baby Greens

Grilled Chicken Breast Provence
Tomato Jam, Fresh Mozzarella, Roasted Red Peppers

Black Forest Ham
Swiss Cheese, Dill Pickle, Dijonaisse, Shredded Romaine

Shrimp Salad
Fresh Tarragon Aioli, Shredded Lettuce

Roasted Vegetables
Fresh Mozzarella, Beefsteak Tomatoes, Basil Aioli

Roasted Chicken Cobb
Bacon, Avocado, Tomato, Mesclun Greens, Bleu Cheese Aioli

Marinated Tofu Banh Mi
Pickled Carrot + Daikon, Cucumber, Cilantro, Mesclun Greens, Peanut Ginger Sauce, Toasted Baguette

Moroccan Chicken Salad
Chopped Apricots, Mesclun Greens, Red Onion, Celery, Curry Honey Aioli

MAIN COURSE SANDWICH STATION

90 | serves 10 people | Includes: Mini Brioche Rolls

Select 2:

- Chicken Waldorf Salad
- Curried Chicken Salad
- Moroccan Tofu Salad
- Tofu Banh Mi Salad
- Tarragon Shrimp Salad
- Mediterranean Tuna Salad

Show Stoppers

Side of Poached Salmon
Faroe Island Salmon elegantly decorated with Cucumber Scales, Fresh Dill, Lemon, Dill Aioli | 140/side (serves 10-12)

Chilled Rare Roasted Tenderloin of Beef
Horseradish Aioli, Olive Gravel, Pickled Red Onions, Caper Berries, Toasted Bruschetta | 285 (serves 8-10)

Jumbo Shrimp Platter
2 Dozen Marinated Grilled Shrimp + 2 Dozen Poached Shrimp, Saffron Rouille + Classic Cocktail Sauce, Fresh Lemon | 144 (serves 10)

Displayed Appetizers

serves 8-10 people

Artisanal Cheese Display
Assorted Local and Imported Cheese, Pepitas, Dried Fruits, Fig Jam, Berries, Grapes, Toasted Bruschetta | 90

Korean Lettuce Cups
House Made Kimchi, Ginger, Cucumber, Bean Sprouts
Your choice of protein:
- Bulgogi Beef | 120
- Malaysian Chicken | 90
- Tofu & Shiitake Mushroom | 90

Taste of the Mediterranean
Roasted Garlic Hummus, Eggplant Zaalouk, Mediterranean Salad, Kalamata Olives, Feta, Toasted Pita Chips | 70

Catsmo Smoked Salmon Display
Sliced Tomato, Red Onion, Chopped Farm Fresh Eggs, Sliced Cucumber, Dill Creme Fraîche, Capers, Dark Breads | 110

Antipasto Tasting
Air Dried Cured Sopressata, House Made Pâté, Mushroom Conserva, Charred Red Peppers, Cornichons, Coarse Grain Mustard, Toasted Bruschetta | 120

Farm Fresh Vegetable Crudité
Seasonal Heirloom Vegetables- Cherry Tomatoes, Carrots, Radish, Basil Aioli | 70

Tuscan Meat & Cheese Tasting
Sliced Prosciutto, Fresh Mozzarella, Whipped Herb Ricotta, Roasted Red Peppers, Marinated Olives, Mushroom Conserva, Griddled Bruschetta | 120

Baked Brie en Croûte
Spinach, Mushrooms, Flat Breads, Bruschetta
32 / Small Wheel (serves 3-5)
84 / Large Wheel (serves 14-16)

DIPS + SPREADS

1 pint serves 4-5 people.

Canneloni Truffle Tapenade
Truffle Infused Olive Oil, Herbs, Bruschetta | 20/pint

Fire Roasted Shrimp Pico de Gallo
Tortilla Chips | 28/pint

Black Bean & Chipotle
Cilantro, Queso Fresco, Tortilla Chips | 20/pint

House Made Basil Ricotta
Blistered Tomatoes, Olive Oil, Bruschetta | 20/pint

Roasted Garlic Hummus
Toasted Pita | 20/pint

Stewed Eggplant Zaalouk
Toasted Pita | 24/pint

Beet Poke
Yuzu White Soy Vinaigrette, Kale Wakame, Rice Cracker | 24/pint

Tuscan Eggplant Caponata
Capers, Balsamic Reduction, Bruscetta | 24/pint

Japanese Eggplant Caponata
Scallion, Wonton Crisps, Rice Crackers | 24/pint

Low Country Pimento Cheese
Club Crakers | 30/pint

Woodland Mushroom Conserva
Chive, Grilled Bruschetta | 28/pint

Hors D'oeuvres

Pan Seared Hong Kong Dumplings Soy Ponzu | 24
Choose 1: Edamame | Chicken Lemongrass | Pork & Scallion

Chicken Satay Spicy Peanut Dipping Sauce | 24

Curried Potato & Vegetable Samosa Mango Chutney | 24

Mini Vegetable Spring Roll Red Chile Dipping Sauce | 24

Smoked Chicken Croqueta Chile Choka | 24

Beet & Goat Cheese Macaron Fresh Herbs | 24

Seasonal Arancini Roasted Garlic Aioli | 24

Mushroom Kimbap Pickled Ginger, Soy Ponzu | 24

Spinach & Feta Triangles | 30

Pan Seared Maryland Crab Cakes Remoulade | 30

Mini Empanadas Charred Tomatillo Salsa | Choice of Spanish Beef or Mushroom Goat Cheese | 30

Wild Salmon Cakes Wasabi Aioli | 30

Woodland Mushroom Tart Parmesan, Chive | 30

Beef Kofta Charred Red Pepper Romesco | 30

Hong Kong Shrimp Toast Sweet Chili Dipping Sauce | 30

Baby Gem Lettuce Cups Choice of Korean Beef, Vietnamese Chicken, Malaysian Mushroom + Tofu | 36

Jumbo Shrimp Choice of Grilled with Saffron Aioli or Poached with Classic Cocktail Sauce | 36

Mini Lobster Rolls Griddled Potato Roll, Lemon Aioli, Fennel Dust | 48

Price per dozen with a minimum 2 dozen each. For a complete list please call 845-255-2600.

Family Style Entrées

SERVES 6

Roasted Vegetable Napoleon
Portobello Mushroom, Spun Tofu "Ricotta", Mozzarella, Roasted Red Pepper, Spinach, Eggplant, Tomato Fondue
(Gluten Free, can be made Vegan) | 72

Poblano Chile Rellenos
Roasted Vegetables, Toasted Quinoa, Black Beans, Goat Cheese, Mole Rojo, Cilantro, Radish (can be made Vegan) | 84

INTERACTIVE STATIONS
(serves 8-10)

Interactive BBQ Station
Choice of Pulled Chicken or Heritage Pork, 2 Dozen Potato Slider Rolls, Housemade Bread + Butter Pickles, Classic Coleslaw, Crispy Fried Onions, House Made BBQ Sauce | 120/tray

Interactive Taco Station
Choice of Chicken Tinga, Pulled Pork Carnitas, or Mushroom Tofu Mole Rojo, Charred Tomato Salsa Roja, Smashed Avocado, Lime Crema, Hand Stretched Flour Tortillas | 140

SERVES 8-10

Hudson Valley Beef Lasagna Bolognese
Fresh Pasta, Mozzarella, Parmesan Mornay | 95/tray

Vegetable Lasagna
Roasted Portobello Mushrooms, Spinach, Oven Roasted Tomatoes, Eggplant, Roasted Vegetables | 85/tray

Spanish Paella
Bomba Rice, Soffrito, Peas
Chicken & Chorizo | 95/tray
Mussels, Shrimp, Chorizo | 110/tray
Vegetarian | 60/tray

Chicken Pot Pie
Campanelli's Chicken, Potatoes, Carrots, Celery, Onions, House Made Buttermilk Biscuits | 95/tray

Thai Red Curry
Choice of Chicken, Shrimp, or Golden Tofu, Coconut Curry Broth, Lemongrass, Seasonal Vegetables, Steamed Jasmine Rice, Cilantro | 105/tray

Beef Short Rib Stew
Pine Island Potatoes, Heirloom Carrots, Celery, Onions | 180/tray

Main Course Creamy Mac & Cheese
Buttered Bread Crumbs | 60/tray

Tandoori Tikka Masala
Choice of Tofu or Chicken, Roasted Vegetables, Chickpeas, Potato, Spinach, Jasmine Rice, Coriander Chutney | 105/tray

Asian Pan Noodles
Choice of Chicken, Shrimp or Tofu, Wok-fired Asian Vegetables, Shiitake Mushrooms, Lo Mein Noodles, Hunan Sauce, Bean Sprouts, Sesame Seeds (Available Gluten Free) | 105/tray

Main Course Chili
Choice of Hudson Valley Beef or Tofu, Toppings: Sour Cream, Scallions, Shredded Cheese | 95/tray

Farm to Table Entrées

PROTEINS

Minimum 8 people.

HV Beef Meatloaf
BBQ Glaze, Crispy Onions
| 10/person

Cider Brined + Grilled Bone-in Pork Chop
Cider Pan Jus | 20/person

Grilled Medallions of NY Strip Steak
Choice of Chimichurri or Demi Glace | 24/person

Pan Seared Faroe Island Salmon
Choice of Romesco or Horseradish Dill Cream | 20/person

Pan Roasted French Cut Chicken Breast
Lemon Herb Pan Gravy
| 22/person

Grilled Hanger Steak
Choice of Romesco or Chimichurri
| 24/person

Braised Beef Short Ribs
Red Wine Jus,
Woodland Mushroom + Onions
| 26/person

Sun Dried Tomato Spun Tofu
Sweet Onion Tomato Confit
| 16/person

Grilled Marinated Chicken Thighs
Choice of BBQ Glazed, Za'atar + Tzatziki, Thai Lemongrass + Jalapeno Vinegar
| 18/person

Sliced Beef Pot Roast
Pan Jus, Heirloom Carrots and Onions | 26/person

Oven Roasted Cod
Blistered Tomatoes,
Caramelized Fennel, White Wine,
Lemon, Fresh Herbs, Garlic
| 24/person (based on availability)

WHOLE ROASTS

Whole Roasted Free Range Chicken
Lemon Herb Pan Gravy | 36 (serves 2-4)

Murray's Roasted Free Range Turkey
Pan Gravy
Whole Turkey | 16/lb (14-20 lbs)
Breast | 23/lb
*Final price dependent on roast weight

Whole Roasted Prime Rib of Beef
Rosemary Au Jus
Whole Roast | 485 (serves 16)
Half Roast | 285 (serves 8)

Whole Roasted Beef Tenderloin
Demi Glace | 285 (serves 10-12)

Whole Roasted Peking Duck
Orange Ginger Glaze | 136 (serves 3-4)

Accompaniments

1 pan serves 8 people

ALL YEAR

Whipped Yukon Gold Potatoes | 65

Parmesan Farrotto | 65

Roasted Pine Island Marble Potatoes
Mushrooms & Onions | 55

Roasted Vegetables
Squash, Mushrooms, Red Peppers, Red Onions, Balsamic Glaze | 65

Blistered Haricot Vert
Crispy Garlic, Buerre Noisette | 65

Roasted Cauliflower & Broccoli
Toasted Garlic | 65

Za'atar Roasted Heirloom Carrots
Tahini Labneh | 65

Tomato & White Bean Ragout | 65

Potato au Gratin | 65

Southern Braised Kale
Sweet Onions, Hudson Valley Cider | 65

SPRING

Fire Roasted Asparagus
Lemon | 65

Pan Flashed Spring Vegetables
Asparagas, Pea Leaves, Fresh Peas, Mushrooms | 65

Spring Farro Succotash
Peas, Asparagus, Leeks, Zucchini | 65

Roasted Baby Carrots
Toasted Garlic, Red Wine Vinegar, Olive Oil, Fresh Herbs | 65

SUMMER

Grilled Squashes
Charred Poblano Romesco | 65

Potato Succotash
Marble Potatoes, Sweet Corn, Red Pepper, Edamame | 55

Shucked Corn & Poblano Spoon Bread
Cotija | 55

Blistered Pole Beans
Crispy Garlic & Shallots | 65

FALL + WINTER

Roasted Brussels Sprouts
Butternut Squash, Cranberries | 65

Roasted Squash
Delicata, Honeynut, Butternut, Brown Butter, Pepitas, Herbs | 65

Farro Succotash
Mushrooms, Butternut, Wilted Greens, Sauteed Pole Beans, Pepitas, Pomegranate Seeds | 55

Roasted Heirloom Carrots
Sesame Honey Glaze | 65

ADD-ONS

Garlic Parmesan Tuscan Bread
1.5/person

Artisanal Fresh Baked Breads
(call for selections) 1.5/person

SOUPS

2 quart minumum, 12/quart

Classic Chicken Noodle
Chicken Matzo Ball
White Bean & Kale
Roasted Tomato
Potato Leek
Butternut Squash Apple
Mushroom Lentil

Desserts

Pies | Tarts | Crisps | Galettes
Seasonal Fruits, Banana Cream, Salted Caramel Apple, Dutch Apple, Pumpkin, Pecan, Chocolate Cream, Key Lime, Lemon Meringue
9" Pies + Tarts | 24+
Crisps | 54 (half tray)
10" Galette | 22+
Bite-sized Tartlets | 30/dozen

Cookies
Chocolate Chip, Oatmeal Cranberry, Chocolate Molasses, Lemon Ricotta, Snickerdoodle, Ginger Molasses, Flourless Peanut Butter (GF), Vegan Chocolate Chip, Flourless Chocolate Walnut (GF)
24/dozen (min. 1 dozen each)

Shortbread, Biscotti | 18/dozen

Bread Pudding
Chocolate Chip Walnut, Apple Cranberry, White Chocolate, Dark Chocolate, Cinnamon Walnut
48/half pan (serves 10-12)

Cheesecake
Vanilla, Chocolate, Lemon Blueberry, Pumpkin, White Chocolate & Raspberry, Turtle, Apple Cinnamon
9" | 60+
Petite Bites | 36/dozen

Coconut Macaroons
Dark Chocolate
Original | 24/dozen
Chocolate Dipped | 30/dozen

Bars
Lemon, Pecan, Oatmeal Raspberry, Key Lime
Fruit | 25/dozen
Pecan | 30/dozen

Assorted Cookies & Double Fudge Brownies
5/person (min. 10 people)

Whoopie Pies
Cake: Chocolate, Vanilla
Fillings: Vanilla, Chocolate, Raspberry Jam, Peanut Butter, Dulce de Leche
Bite Size | 18/dozen
Regular | 42/dozen

Brownies
Fudge, Flourless Fudge (GF), Vegan Fudge, White Chocolate Blondie
Bite Size | 24/dozen

Parisian Macarons
Contains Almonds
Pistachio Lemon, Pistachio Strawberry, Espresso Dark Chocolate, Caramel Apple, Raspberry White Chocolate, Coconut Passion Fruit, Mixed Berry, Chocolate Hazelnut
45/dozen (min. 1 dozen each)

SIGNATURE DESSERTS

Main Course Pie
Layers of NY Cheesecake, Dark Chocolate Cheesecake, Milk Chocolate Mousse, Crushed Walnut Crust | 85 (serves 12)

Flourless Chocolate Torte
Salted Caramel, GF | 60 (serves 10)

Special Event Cakes

Our standard of excellence starts from scratch. We use only the finest all natural ingredients including sweet unsalted butter, Belgian chocolate and assorted fresh, seasonal fruits and jams. Below is a selection of our cakes, fillings, and icings. Mix & match to create your own unique cake or we would be happy to make suggestions.

TRADITIONAL CAKES

Chocolate, Vanilla,
Lemon, Orange, Funfetti

Traditional Fillings
Vanilla Custard,
Chocolate Custard,
Chocolate Ganache

Traditional Icings
Italian Buttercream
(Vanilla, Chocolate)

CUPCAKES

See Cake Flavor Options
Mini | 24/dozen
Regular | 50/dozen

SPECIALTY CAKES

Carrot, Red Velvet, Espresso, Banana, Pumpkin, Hazelnut, Hummingbird, Almond, Coconut

Specialty Fillings
Dulce de Leche, Cannoli, Lemon Curd, Fresh Fruit Compotes, Key Lime Curd, German Chocolate, Cream Cheese

Mousse
Dark Chocolate, White Chocolate, Hazelnut, Mocha, Peanut Butter, Strawberry, Raspberry, Caramel, Coconut

Flavored Buttercream
Caramel, Raspberry, Peanut Butter, Strawberry, Espresso, Cappuccino, Lemon, White Chocolate, Hazelnut, Dulce de Leche

Specialty Icings
Cream Cheese Frosting, Chocolate Ganache

PRICING

Pricing is dependent upon final selection of cake, filling, icing and decoration.

6 inch (serves 6-10) | 40+
8 inch (serves 10-16) | 55+
9 inch (serves 12-24) | 65+
10 inch (serves 16-30) | 80+
1/4 sheet (serves 24-30) | 85+
1/2 sheet (serves 46-60) | 130+

Gluten Free and Vegan options available upon request.

The Details

Please call for availability and allow at least 7 days notice before all orders. Please note, during peak event season our availability may be limited. This guide is a sampling of what we have to offer. Our catering staff are pleased to assist you in planning the perfect menu for your event. Menu dependent on seasonal product availability.

Main Course offers delivery in New Paltz and surrounding areas depending on availability. Please inquire with our catering staff about delivery fees.

To place an order, discuss menu options or ask a question— you can reach us here:

Phone: 845-255-2600
Email: catering@maincoursecatering.com
Web: maincoursecatering.com

DISPOSABLES

Sugar Cane Biodegradable Plates
Corn Pulp Forks, Corn Pulp Knives, Napkins
3.5/person

Pressed Palm Leaf Plates
Corn Pulp Forks, Corn Pulp Knives,Napkins
4.5/person

9oz Compostable Cups
.30/cup

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