

The background features three detailed line drawings of vegetables: a carrot on the left, a corn cob in the center, and a beet on the right. The carrot has a long, tapered body and a leafy top. The corn cob is shown with its husk partially peeled back, revealing the kernels. The beet has a round, textured body and a leafy top. These illustrations are rendered in a dark, sketchy style that blends with the dark background.

MAINCOURSE
CATERING + EVENTS

Casual Catering

GLOBALLY INSPIRED. SEASONALLY DRIVEN. LOCALLY SOURCED.

OUR SERVICES

CASUAL CATERING

Last minute house-full of guests? Need a break from the kitchen to enjoy a celebration with friends and family? Short notice corporate luncheon? Hungry crowd and a tight budget? Main Course's Casual Catering is the perfect answer! More than basic take-out, less fuss than a catered event – simple foods prepared to order, packaged for easy pick up or delivery, ready to serve and enjoy. Preparation time varies based upon selections.

FULL SERVICE WEDDING + EVENT PLANNING

At Main Course Catering we provide exquisite catering and design services to create a unique and memorable experience for you and your guests. We take a modern approach, creating customized menus made from the finest local ingredients to please a variety of tastes and styles. And we don't just stop at the food!

As a full-service caterer, our experienced design team will work closely with each client to coordinate all the details of your special event – including venue selection, overall décor, florals, linens, and much more.

MARKETPLACE

A new concept in innovative regional cuisine. Great eat-in or take-away foods and specialty drinks. Daily Lunch & Dinner Specials. Soups, Salads, Entrees, Sandwiches, Desserts, Beer, Wine and Cocktails. In a hurry? Try our grab & go selections!

Open Tuesdays through Sundays.
Closed Mondays.

OUR PHILOSOPHY

For nearly 30 years Main Course Catering has been customizing exquisite culinary experiences for private parties, corporate functions, wedding receptions and other social gatherings.

As one of the Hudson Valley's award-winning caterers, we've built our reputation on going above and beyond in providing excellent service. Inspired by the flavors and beauty of the Hudson Valley, our diverse menus and exceptional design services reflect each and every one of our clients unique tastes and styles.

Whether your event is for a party of 10 or 1,000 people – our dedicated catering team led by renowned Chef/Owner Bruce Kazan, will create an unforgettable event experience for you and your guests.

Voted “Best Caterer” by Hudson Valley Magazine since 1994, we will make your vision a reality.

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DISPLAYED APPETIZERS

Serves 8-10 people.

ARTISANAL CHEESE DISPLAY

Assorted Local and Imported Cheese,
Smoked Almonds, Dried Fruits, Fig
Jam, Marinated Olives, Berries, Grapes,
Toasted Bruschetta | 70

KOREAN LETTUCE CUPS

Bulgogi Beef, Malaysian Chicken,
Tofu, Shiitake Mushrooms, House
Made Kimchee, Ginger, Cucumber,
Bean Sprouts | 95

TASTE OF THE MEDITERRANEAN

Roasted Garlic Hummus, Eggplant
Zaalouk, Israeli Salad, Kalamata
Olives, Feta, Toasted Pita Chips | 60

CATSMO SMOKED FISH DISPLAY

Salmon, Trout, Tomato, Chopped Farm
Fresh Eggs, Red Onion, Capers, Dark
Breads | 95

ANTIPASTO TASTING

Air Dried Cured Meats, Country Pate,
Marinated Woodland Mushrooms,
Charred Red Peppers, Fire Roasted
Artichoke Hearts, Cured Olives,
Pepperoncini, Coarse Grain Mustard,
Toasted Bruschetta | 95

RAW SEASONAL VEGETABLES

Basil Aioli | 50

PAN-ASIAN TAPAS

Japanese Eggplant, Fried Garlic,
Sriracha Shrimp, Togarashi Panko
Crunch, Koji Miso White Bean,
Wonton Crisps | 95

BAKED BRIE EN CROÛTE

Spinach, Mushrooms, Flat Breads,
Bruschetta
24 / 4" wheel (serves 4-6)
48 / 8" wheel (serves 8-12)

DIPS + SPREADS

1 pint serves 4-5 people.

CANNELONI TRUFFLE TAPENADE

Truffle Infused Olive Oil,
Bruschetta | 16/pint

FIRE ROASTED SHRIMP PICO DE GALLO

Wonton Crisps | 25/pint

BLACK BEAN & CHIPOTLE

Cilantro, Queso Fresco,
Tortilla Chips | 16/pint

HOUSE MADE RICOTTA

Blistered Tomatoes, Olive Oil,
Bruschetta | 20/pint

BEET POKE

Yuzu White Soy Vinaigrette,
Kale Wakame, Togarashi Puffed
Rice Cracker | 20/pint

TUSCAN EGGPLANT CAPONATA

Capers, Bruschetta | 20/pint



HORS D'OEUVRES

24 | dozen

PAN SEARED HONG KONG DUMPLINGS *Yuzu Sambal*

Choose 1: Edamame | Chicken Lemongrass | Pork & Scallion

CHICKEN SATAY *Spicy Peanut Dipping Sauce*

CURRIED POTATO & VEGETABLE SAMOSA *Mango Chutney*

SPINACH & FETA TRIANGLES

MINI VEGETABLE SPRING ROLL *Red Chile Dipping Sauce*

SMOKED CHICKEN CROQUETA *Chile Choka*

TALEGGIO POTATO BRANDADE *Black Garlic Aioli*

BEET & GOAT CHEESE MACARON *Fresh Herbs*

30 | dozen

PAN SEARED MARYLAND CRAB CAKES *Remoulade*

PORTOBELLO MUSHROOM FRITES *Roasted Garlic Aioli*

ROASTED VEGETABLE EMPANADAS *Charred Tomatillo Salsa*

WILD SALMON CAKES *Wasabi Aioli**

WOODLAND MUSHROOM STRUDEL

GRILLED GULF SHRIMP *Saffron Aioli*

SEARED SESAME TUNA *Wasabi Aioli, Rice Cracker**

MINI LOBSTER ROLLS *Buttered Brioche Coins**

For a complete list please call 845-255-2600

**Requires some assembly.*

FARM TO TABLE ENTRÉES

Minimum 8 people. Call for recommendations

PROTEINS *Please choose 1 sauce + 2 accompaniments per protein*

ROASTED SIRLOIN OF HUDSON VALLEY BEEF 23/person

PAN SEARED FREE RANGE CHICKEN MEDALLIONS 20/person

PAN ROASTED FRENCH CUT FREE RANGE CHICKEN 24/person

ROASTED FAROE ISLAND SALMON ROULADE 24/person

GRILLED CEDAR PLANKED SALMON 24/person

BRAISED SHORT RIBS Vegetable Ragout | 24/person

PAN SEARED TOFU 18/person

GRILLED HANGER STEAK 24/person

ROASTED LAMB "LONDON BROIL" 25/person

PAN ROASTED HUDSON VALLEY DUCK BREAST 26/person

PAN SEARED SEA SCALLOPS 26/person

SAUCES *A la carte, 14/pint*

HERB PISTOU | DEMI GLACE | CHIMICHURRI | HARISSA | TOMATO CONFIT

HUNAN | PAN JUS | WOODLAND MUSHROOM FRICASSEE

WHOLE ROASTS

Final price dependent on roast weight

WHOLE ROASTED FREE RANGE CHICKEN Pan Jus | 36 (serves 2-4)

MURRAY'S ROASTED FREE RANGE TURKEY Pan Jus
Whole Turkey | 14/pound (10-25 lbs)
Breast | 21/pound

PRIME RIB ROAST OF HUDSON VALLEY BEEF Pan Jus | 28/pound
(avg. 15-18 lbs)

WHOLE ROASTED TENDERLOIN OF HUDSON VALLEY BEEF
42/pound (avg. 3-5 lbs)

HOUSE BRINED PORK LOIN
16/pound (avg. 4-6 lbs)

WHOLE ROASTED LEG OF LAMB
Garlic, Rosemary | 21/pound (6-7 lbs)

ACCOMPANIMENTS

Call for seasonal selections 845-255-2600. A la carte, 14/pound

PAN FLASHED SEASONAL GREENS *Garlic Chips*

ROASTED PINE ISLAND POTATOES *Cipollini Onions, Rosemary*

ROASTED SEASONAL VEGETABLES

WHIPPED YUKON GOLD POTATOES *Sweet Cream Butter*

ANCIENT GRAIN PILAF *Vegetable Confetti*

ROASTED CAULIFLOWER AU GRATIN

SAUTEED HARICOT VERTS

ROASTED GARLIC BROCCOLI RABE

ADD ONS + EXTRAS

GARLIC PARMESAN TUSCAN BREAD *1.5/person*

ARTISANAL FRESH BAKED BREADS *(call for selections) 1.5/person*

FRESH, SEASONAL SOUPS MADE DAILY *(call for selections) 12/quart*



FAMILY STYLE ENTRÉES

Served by the tray (serves 8-10)

VEGETABLE LASAGNA

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

ROASTED VEGETABLE NAPOLEON

Portobello Mushroom, Spun Tofu,
Roasted Red Pepper, Spinach,
Eggplant, Tomato Fondue
(Gluten Free, Vegan) | 85

CHICKEN POT PIE

Organic Chicken, Potatoes,
Vegetables, Flakey Pastry | 85/tray

SPANISH STYLE PAELLA

Saffron Scented Rice, Fire Roasted
Vegetables
Chicken & Chorizo | 85
Mussels, Clams, Market Fish | 120

MAIN COURSE CHILI

Organic Ground Beef or Tofu, Assorted
Beans, Traditional Fixings | 85/tray

BEEF SHORT RIB STEW

Root Vegetable Pave, Potatoes | 95/tray

MAIN COURSE CREAMY

MAC & CHEESE | 60/pan
Gourmet Toppings: Beef Bolognese OR
Fire Roasted Shrimp & Vegetables OR
Mushroom Fricassee | 24/quart

CHICKPEA TOFU TIKKA MASALA

Roasted Vegetables, Potato, Spinach,
Jasmine Rice, Mint Chutney, Toasted
Pita | 75/tray

PULLED PORK CARNITAS

Fire Roasted Onions and Poblanos,
Pickled Onion, Pico de Gallo, Sour
Cream, Flour Tortillas | 95/tray

ASIAN PAN NOODLES

Wok-fired Asian Vegetables, Shiitake
Mushrooms, Shanghai Noodles,
Hunan Sauce, Bean Sprouts, Sesame
Seeds, Choice of Chicken, Beef or
Tofu (Available Gluten Free) | 85/tray

INTERACTIVE TACO STATION

Chicken Tinga, Tofu Mushroom Pipian,
Flour Tortillas, Pico de Gallo, Avocado,
Lime Crema, Cilantro, Lime | 180
(serves 10)

POBLANO CHILE RELLENOS

Roasted Vegetables, Toasted Quinoa,
Black Beans, Charred Tomatillo Mole,
Spanish Rice, Pico de Gallo | 160
(serves 10)

HUDSON VALLEY DUCK CONFIT

White Bean Vegetable Cassoulet,
Herbed mie de Pain | 260 (serves 10)



MAIN COURSE SALAD STATION

15/person (min. 6 people)

GREENS (choose 1)

Main Course Mix, Hearts of Romaine

PROTEINS (choose 2) additional protein +4/person

Blackened Chicken, Grilled Chicken, Tofu, Roasted Seitan, Shrimp (+1/person), Salmon (+5/person)

ACCOMPANIMENTS (choose 4) additional 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

CHEESE (choose 1)

Bleu Cheese, Feta, Parmesan

DRESSINGS (choose 2)

Balsamic, Toasted Walnut, Citrus, Roasted Grape, Carrot-Ginger, Caesar, Roasted Garlic Vinaigrette

MINI BRIOCHE SANDWICH PLATTERS

10/person | please choose 3 types, minimum 10 people

SMOKED TURKEY

Berry Chutney, Sliced Avocado,
Sprouts

RARE ROASTED BEEF

Horseradish Aioli, Havarti Cheese,
Grilled Onions, Frissee Lettuce

GRILLED CHICKEN BREAST PROVENCE

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

MARINATED TOFU BANH MI

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

MOROCCAN CHICKEN SALAD

Chopped Apricots, Slivered Almonds,
Red Onion, Celery, Curry Honey Aioli

GRILLED VEGETABLES

Fresh Mozzarella, Beefsteak
Tomatoes, Basil Pesto Aioli

SHRIMP SALAD

Fresh Tarragon Aioli, Frissee Lettuce

ROASTED CHICKEN COBB

Bacon, Avocado, Tomato, Bleu
Cheese Aioli

BLACK FOREST HAM

Manchego, Spicy Piperade

RECEPTION PLATTERS

SIDE OF POACHED SALMON

Faroe Island Salmon elegantly
decorated with Cucumber Scales,
displayed on a bed of Greens, Dill
Aioli | 120/side (serves 10-12)

CHILLED SEAFOOD

Chilled Poached Shrimp, Cocktail
Sauce, Tuna Poke, Wonton & Rice
Crisps, Cracked Crab Yuzu Kosho
| 180 (serves 10)

ROASTED MEATS & CHEESE

Artisanal Country Baked Ham,
Roast Beef & Turkey Breast, Comte,
Havarti, Peasant Bread, House Made
Condiments | 110 (serves 10)

CHILLED RARE ROASTED TENDERLOIN OF BEEF

Horseradish Aioli, Olive Gravel, Pickled
Onions, Caper Berries, Main Course
Toast | 225 (serves 8-10)

CHILLED SALADS

Serves 10 people

SORBELLO FARM ORGANIC MESCLUN GREENS

Cucumbers, Tomatoes, Red Onion,
Sprouted Legumes, White Balsamic
Vinaigrette | 45

LACINATO KALE “CAESAR”

House Made Croutons, Grated
Parmesan, Roasted Garlic
Vinaigrette | 60

FIRECRACKER COLE SLAW

Red & Green Cabbage, Shredded Carrot,
Poblano Vinaigrette | 45

MEDITERRANEAN CHOPPED ROMAINE SALAD

Kalamata Olives, Feta, Tomato,
Cucumber, Red Onion, Citrus
Vinaigrette | 45

RED PEPPER POTATO SALAD

Charred Pepper Vinaigrette, Red
Onions, Scallion | 50

TRI-COLOR QUINOA TABBOULEH

Lemonette | 50

GEMELLI PASTA SALAD

Kalamata Olives, Spinach, Manchego,
Basil Pistou | 50

CHILLED SESAME NOODLES

Shanghai Noodles, Wok-fired
Vegetables, Bean Sprouts, Sesame
Seeds, Honey Soy Vinaigrette | 60

PROVENCAL POTATO SALAD

Haricot Verts, Kalamata Olives,
Tomatoes, Citrus Vinaigrette | 50

ANCIENT GRAIN

Dried Fruits, Pepitas, Fresh Herbs,
Lemon & Virgin Olive Oil | 50

MEDITERRANEAN SALAD

White Beans, Tomatoes, Feta,
Cucumber, Celery, Parsley, Lemon,
Olive Oil | 50

GRILLED VEGETABLES

Marinated Seasonal Vegetables,
Balsamic Drizzle | 50

SEASONAL VEGETABLE CRUDO

Tomatoes, Broccoli, Peppers,
Carrots, Cucumbers, White Balsamic
Vinaigrette | 50

MOROCCAN CARROT SALAD

Shoestring Carrots, Fresh Cilantro,
Golden Raisins, Citrus, Harissa
Vinaigrette | 55

VEGETABLE ANTIPASTO

Fennel, Red Peppers, Olives,
Manchego, Artichoke Hearts,
Red Wine Vinaigrette | 55

SPECIAL EVENT CAKES

TRADITIONAL CAKES

Chocolate, Vanilla, Lemon, Orange, Funfetti, Coconut, Marble

Traditional Fillings

Vanilla Diplomat Cream, Chocolate Ganache, Chocolate Custard

Traditional Icings

Italian Buttercream (Vanilla, Chocolate)

CUPCAKES

See Cake Flavor Options

Mini | 24/dozen

Regular | 50/dozen

SPECIALTY CAKES

Carrot, Red Velvet, Espresso, Banana, Apple Cider, Pumpkin, GF and/or Vegan Chocolate, GF and/or Vegan Vanilla, Hazelnut, Hummingbird, German Chocolate, Almond

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

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

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

Specialty Icings | Cream Cheese Frosting, White Chocolate, Chocolate Ganache, Whipped Cream Frosting (not stacked)*

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.

PRICING

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

6 inch (serves 6-10) | 25-35

8 inch (serves 14-28) | 50-60

9 inch (serves 16-32) | 60-70

10 inch (serves 21-38) | 75-85

12 inch (serves 28-56) | 105-115

1/4 sheet (serves 16-29) | 60-70

1/2 sheet (serves 32-54) | 120-130

DESSERTS

PIES | TARTS | CRISPS | GAULETTES

Seasonal Fruits, Banana Cream,
Salted Caramel Apple, Dutch Apple,
Pumpkin, Pecan, Chocolate Cream,
Key Lime, Lemon Meringue,
Mixed Berry, Peach Blueberry

9" Pies/Tarts | 20-26

Mini Pies | 36/dozen (2 ½")

Crisps | 54 (half tray)

10" Galette | 22-28

Bite-sized Tartlets | 24/dozen

COOKIES (min. 1 dozen each)

Chocolate Chip, Oatmeal Cranberry,
Chocolate Molasses, Lemon Ricotta,
Snickerdoodle, Ginger Molasses, Flourless
Peanut Butter (GF), Vegan Chocolate
Chip, Flourless Chocolate Walnut (GF) |
24/dozen

Shortbread, Biscotti | 18/dozen

Mini Madeleines | 18/dozen

Large Madeleines | 3.5 each

BREAD PUDDING

Chocolate Chip Walnut, Apple Cranberry,
White Chocolate, Dark Chocolate, Cinnamon
Walnut | 48/half pan (serves 10-16)

CHEESECAKE

Vanilla, Chocolate, Marble, Lemon
Blueberry, Pumpkin, Brown Sugar,
White Chocolate & Raspberry,
Turtle, Apple Cinnamon

9" | 55-65 **Petite Bites** | 36/dozen

COCONUT MACAROONS

White Chocolate, Dark Chocolate
Original | 12/lb **Chocolate Dipped** | 14/lb

BARs

Lemon, Pecan, Oatmeal Raspberry, Key Lime
Fruit | 18/dozen **Pecan** | 24/dozen

ASSORTED COOKIES & DOUBLE FUDGE BROWNIES

5/person (min. 10 people)

BROWNIES

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

WHOOPIE PIES

Cake: Chocolate, Vanilla, Pumpkin,
Gingerbread

Fillings: Vanilla, Chocolate, Raspberry Jam,
Peanut Butter, Dulce de Leche

Bite Size | 18/dozen **Regular** | 3.5 each

PARISIAN MACARONS

Contains Almonds

Pistachio Lemon, Mango Lime, Pistachio
Strawberry, Espresso Dark Chocolate,
Caramel Apple, Raspberry White Chocolate,
Coconut Passion Fruit, Mixed Berry,
Hazelnut | 42/dozen (min. 1 dozen each)

SIGNATURE DESSERTS

MAIN COURSE PIE

Layers of NY Cheesecake, Dark Chocolate
Cheesecake, Milk Chocolate Mousse,
Crushed Walnut Crust | 7.25 each

FLOURLESS CHOCOLATE TORTE

Salted Caramel, GF | 60 (serves 10)

BREAKFAST

HUDSON VALLEY MINI FRITTATA

Feather Ridge Farm Eggs, Roasted Vegetables. Artisanal Cheese | 6/person

MINI TORTILLA ESPANOLA

Feather Ridge Farm Eggs, Potatoes, Peppers, Onions, Salsa Roja | 6/person

ASSORTED BREAKFAST PASTRY BASKET

Mini Plain & Chocolate Croissants, Mini Cheese Danish, Coffee Cake, Sweet Cream Butter, Fresh Fruit Preserves | 48 (serves 8-10)

HOUSE MADE QUICHE

House Made Crust, Farm Fresh Eggs, Choice of Fillings | 48 (serves 8)

ASSORTED FRUIT BREAD & MUFFIN BASKET

Vegan/Gluten Free options available | 40 (serves 8)

ASSORTED FRESH BAGELS

Whipped & Vegetable Cream Cheese | 30 (serves 10)

CATSMO SMOKED SALMON PLATE

Assorted Bagels, Cream Cheese, Tomatoes, Caper Berries, Olives, Red Onion | 120/tray (serves 10-12)

CINNAMON WALNUT BAKED FRENCH TOAST

Hudson Valley Maple Syrup 48 (serves 8-10)

BERRY STUFFED FRENCH TOAST

Cream Cheese Boursin, Hudson Valley Maple Syrup | 48 (serves 8-10)

BREAKFAST EMPANADAS

Farm Fresh Eggs, Chorizo, Peppers, Onions, Jack Cheese, Harissa | \$24/6 pieces

EXTRAS

FRESH FRUIT SALAD

Assortment of the season's best Fruits & Berries | 30 (serves 8)

ORGANIC CHICKEN BREAKFAST SAUSAGE

30 (serves 6)

NITRATE FREE BACON

30 (serves 6)

PINE ISLAND POTATO

HOME FRIES Caramelized Peppers & Onions | 24 (serves 6)

YOGURT PARFAIT

House Made Granola, Berry Preserves | 6 ea.

MIXED FIELD GREENS

Matchstick Crudite, Aged Balsamic Vinaigrette | 5/person

THE DETAILS

Please allow 4-7 days notice for all orders. During peak 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: maincourse@maincoursecatering.com

Web: maincoursecatering.com

DISPOSABLES

SUGAR CANE BIODEGRADABLE PLATES

Corn Pulp Forks, Corn Pulp Knives,
Napkins, Compostable Cups
3.5/person

PRESSED PALM LEAF PLATES

Corn Pulp Forks, Corn Pulp Knives,
Napkins, Compostable Cups
4/person



845.255.2600

MAINCOURSECATERING.COM

175 MAIN ST. NEW PALTZ, NY