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.

MARKETPLACE


Open Tuesdays through Sundays. Closed Mondays.

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.

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

Min. 10 people. Priced per person unless otherwise noted.

ARTISANAL LOCAL CHEESES
Assorted Eli’s Crisps, Fresh Fruit, Dried Fruits | 6

GEM LETTUCE CUPS
Bulgogi Beef, Malaysian Chicken, Tofu, Shiitake Mushrooms, House Made Kimchee, Ginger, Cucumber, Bean Sprouts | 10

TASTE OF THE MEDITERRANEAN
Roasted Garlic Hummus, Eggplant Zaalouk, Kalamata Olives, Feta, Toasted Pita Chips | 9

RAW SEASONAL VEGETABLES
Basil Aioli | 5

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 | 10

CATSMO SMOKED FISH DISPLAY
Salmon, Trout, Tomato, Chopped Farm Fresh Eggs, Red Onion, Capers, Dark Breads | 12

BAKED BRIE EN CROÛTE
Spinach, Mushrooms, Flat Breads, Bruschetta
21 / 4” wheel (serves 4-6)
32 / 8” wheel (serves 8-12)

DIPS + SPREADS

Min. 10 people.

WHITE BEAN TAPENADE
Truffle Infused Olive Oil, Bruschetta | 3

FIRE ROASTED SHRIMP PICO DE GALLO
Wonton Crisps | 5

BLACK BEAN & CHIPOTLE
Tortilla Chips | 3

HOUSE MADE RICOTTA
Blistered Tomatoes, Olive Oil, Bruschetta | 4

VEGETABLE CRUDO, SHRIMP CEVICHE & TUNA POKE
Wonton Crisps, Tortilla Chips | 12

BEET POKE
Yuzu White Soy Vinaigrette, Kale Wakame, Togarashi Puffed Rice Cracker | 4

TUSCAN EGGPLANT CAPONATA
Fresh Mozzarella, Capers, Bruschetta | 4
HORS D’OEUVRES

18 | dozen

PAN SEARED HONG KONG DUMPLINGS Yuzu Sambal
Choose 1: Edamame or Chicken Lemongrass

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

24 | dozen

PAN SEARED MARYLAND CRAB CAKES Roasted Red Pepper Rouille

PORTOBELLO MUSHROOM FRITES Roasted Garlic Aioli

ROASTED VEGETABLE EMPANADAS Charred Tomatillo Salsa

WILD SALMON CAKES Wasabi Aioli, Pickled Ginger Chow Chow

WOODLAND MUSHROOM STRUDEL

GRILLED GULF SHRIMP Mango Ketchup

BRAZILIAN TUNA Plantain Crisp

MINI LOBSTER ROLLS Buttered Brioche Coins

For a complete list please call 845-255-2600
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  21/person
PAN SEARED FREE RANGE CHICKEN MEDALLIONS  18/person
PAN ROASTED FRENCH CUT FREE RANGE CHICKEN  20/person
ROASTED FAROE ISLAND SALMON ROULADE  19/person
GRILLED CEDAR PLANKED SALMON  21/person
BRAISED SHORT RIBS Vegetable Ragout |  20/person
PAN SEARED TOFU  16/person
GRILLED HANGER STEAK  20/person
ROASTED LAMB “LONDON BROIL”  21/person
PAN ROASTED HUDSON VALLEY DUCK BREAST  22/person
PAN SEARED SEA SCALLOPS  22/person

SAUCES  A la carte, 12/pint

CHERMOLA | HERB PISTOU | DEMI GLACE | CHIMICHURRI | HUNAN TOMATO CONFIT | HARISSA | PAN JUS | VEGETABLE DEMI GLACE

WHOLE ROASTS
Final price dependent on roast weight

WHOLE ROASTED FREE RANGE CHICKEN  Pan Jus | 9/pound
(avg. 3–4 lbs)

MURRAY’S ROASTED FREE RANGE TURKEY  Pan Jus
Whole Turkey | 9/pound (10–25 lbs)
Breast | 14/pound

PRIME RIB ROAST OF HUDSON VALLEY BEEF  Pan Jus | 32/pound
(avg. 14–16 lbs)

WHOLE ROASTED TENDERLOIN OF HUDSON VALLEY BEEF  18/pound (avg. 3–5 lbs)

HOUSE BRINED PORK LOIN  14/pound (avg. 4–6 lbs)

WHOLE ROASTED LEG OF LAMB
Garlic, Rosemary | 18/pound (6–7 lbs)
ACCOMPANIMENTS
Call for seasonal selections 845-255-2600. A la carte, 12/pound

PAN FLASHED SEASONAL GREENS Garlic Chips
ROASTED PINE ISLAND POTATOES Cipollini Onions, Rosemary
ROASTED SEASONAL VEGETABLES
WHIPPED YUKON GOLD POTATOES Sweet Cream Butter
GRILLED SEASONAL VEGETABLES Balsamic Drizzle
ANCIENT GRAIN PILAF Vegetable Confetti
WHOLE ROASTED CAULIFLOWER AU GRATIN (9/head)

ADD ONS + EXTRAS
*Pricing is exclusive for add ons to Farm to Table + Family Style Entrees

MIXED FIELD GREEN SALAD 2/person*
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) 9/quart
FAMILY STYLE ENTRÉES
Served by the tray (serves 8-10)

VEGETABLE LASAGNA
Roasted Portobello Mushrooms, Spinach, Oven Dried Tomatoes, Eggplant, Roasted Vegetables | 65/tray

CHICKEN POT PIE
Organic Chicken, Potatoes, Vegetables, Cheddar Pastry | 75/tray

SPANISH PAELLA
Saffron Scented Rice, Mussels, Clams, Market Fish OR Chicken, Chorizo | 120

MAIN COURSE CHILI
Organic Ground Beef or Tofu, Assorted Beans, Traditional Fixings | 65/tray

BEEF SHORT RIB STEW
Root Vegetable Pave, Potatoes | 85/tray

ASIAN PAN NOODLES
Wok-fired Asian Vegetables, Shiitake Mushrooms, Shanghai Noodles, Hunan Sauce, Bean Sprouts, Sesame Seeds, Choice of Chicken, Beef or Tofu | 75/tray

MAIN COURSE CREAMY MAC & CHEESE
Choose one Gourmet Topping:
Mushroom Fricassee, Beef Short Rib, Fire Roasted Shrimp & Vegetables, Chicken, Tomato & Arugula | 75/tray

CHICKPEA TOFU TIKKA MASALA
Roasted Vegetables, Potato, Spinach, Mint Chutney, Toasted Pita | 65/tray

PULLED PORK ADOBO
Green Chiles & Roasted Corn Struesel, Pickled Onion, Pico de Gallo, Corn & Flour Tortillas | 75/tray

INTERACTIVE TACO STATION
Carne Asada, Chicken Pipian, Tofu Mushroom Tinga, Corn & Flour Tortillas, Pico de Gallo, Avocado, Cilantro, Lime | 20/person (min. 10 people)

POBLANO CHILE RELLENOS
Roasted Vegetables, Toasted Quinoa, Charred Tomatillo Mole | 18/person (min. 10 people)

HUDSON VALLEY DUCK CONFIT
White Bean Vegetable Cassoulet | 22/person (min. 10 people)

ROASTED VEGETABLE NAPOLEON
Portobello Mushroom, Spun Tofu, Roasted Red Pepper, Spinach, Eggplant, Tomato Fondue | 16/person (min. 10 people)
MAIN COURSE
SALAD STATION

12/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 (+2/person), Salmon (+4/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
MINI BRIOCHE SANDWICH PLATTERS
8/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, Frisee 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, Main Course Seafood Ceviche | 150 (serves 10)

ROASTED MEATS & CHEESE
Artisanal Country Baked Ham, Roast Beef & Turkey Breast, Comte, Havarti, Peasant Bread, House Made Condiments | 80 (serves 10)

CHILLED RARE ROASTED TENDERLOIN OF BEEF
Horseradish Aioli, Olive Gravel, Pickled Onions, Caper Berries, Main Course Toast | 150 (serves 8–10)
CHILLED SALADS  Priced per person. Minimum 10 people

SORBELLO FARM ORGANIC MESCLUN GREENS
Cucumbers, Tomatoes, Red Onion, Sprouted Legumes, White Balsamic Vinaigrette | 3

BABY KALE “CAESAR”
Polenta Croutons (GF), Grated Parmesan, Roasted Garlic Vinaigrette | 4

FIRECRACKER COLE SLAW
Red & Green Cabbage, Shredded Carrot, Poblano Vinaigrette | 4

GEM LETTUCE CUPS
Crumbled Bleu Cheese, Cherry Tomatoes, Green Goddess | 5

MEDITERRANEAN CHOPPED ROMAINE SALAD
Kalamata Olives, Feta, Tomato, Cucumber, Red Onion, Citrus Vinaigrette | 4

GRILLED POTATO SALAD
Charred Pepper Vinaigrette, Red Onions, Scallion | 4

TRI-COLOR QUINOA TABBOULEH
Lemonette | 4

GEMELLI PASTA SALAD
Kalamata Olives, Spinach, Manchego, Basil Pistou | 4

CHILLED SESAME NOODLES
Soba Noodles, Wok-fired Vegetables, Bean Sprouts, Sesame Seeds | 5

PROVENCAL POTATO SALAD
Haricot Verts, Kalamata Olives, Tomatoes, Citrus Vinaigrette | 4

ANCIENT GRAIN
Dried Fruits, Pepitas, Fresh Herbs, Lemon & Virgin Olive Oil | 4

MEDITERRANEAN SALAD
White Beans, Tomatoes, Feta, Cucumber, Celery, Parsley, Lemon, Olive Oil | 4

GRILLED VEGETABLES
Marinated Seasonal Vegetables, Balsamic Drizzle | 4

SEASONAL VEGETABLE CRUDO
Tomatoes, Broccoli, Peppers, Carrots, Cucumbers, White Balsamic Vinaigrette | 4

MOROCCAN CARROT SALAD
Shoestring Carrots, Fresh Cilantro, Golden Raisins, Citrus, Harissa Vinaigrette | 5

VEGETABLE ANTIPASTO
Fennel, Red Peppers, Olives, Manchego, Artichoke Hearts, Red Wine Vinaigrette | 4
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
CROSTATAS | GALETTES
Seasonal Fruits, Banana Cream, Salted Caramel Apple, Dutch Apple, Pumpkin, Pecan, Turtle, Chocolate Cream, Salted Caramel Pecan, Key Lime, Lemon Meringue, Mixed Berry
9” Pies/Tarts | 20-26
Mini Pies | 30-36/dozen
Crisps | 35 (half tray)
5” Crostata | 33 (min. 6)
10” Galette | 22-28

COOKIES
Chocolate Chip, Oatmeal Cranberry, Sugar, Chocolate Sugar, Flourless Peanut Butter (GF), Vegan Chocolate Chip, Flourless Chocolate Walnut (GF), 24/dozen (min. 1 dozen each)
Madelines, Shortbread, Biscotti 18/dozen (min. 1 dozen each)

SEASONAL FRUIT BOARDS
Pastry Cream, Puff Pastry | 24 (serves 10-12)

BREAD PUDDING
Chocolate Chip Walnut, Apple Cranberry, White Chocolate, Dark Chocolate 32 (serves 10-16)

CHEESECAKE

COCONUT MACAROONS
White Chocolate, Almond, Dark Chocolate, Orange, Caramel Original | 12/lb Toppings | 14/lb

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

ASSORTED COOKIES & DOUBLE FUDGE BROWNIES
4/person (min. 10 people)

WHOOPIE PIES
Cake: Chocolate, Vanilla, Red Velvet, Pumpkin, Gingerbread
Fillings: Vanilla, Chocolate, Raspberry Jam, Peanut Butter
Bite Size | 18/dozen
Regular | 4 each

BROWNIES
Fudge, Flourless Fudge (GF), Vegan Fudge, White Chocolate Blondie
Bite Size | 18/dozen
Regular | 3.5 each

SIGNATURE DESSERTS

MAIN COURSE PIE
Layers of NY Cheesecake, Dark Chocolate Cheesecake, Milk Chocolate Mousse, Crushed Walnut Crust | 6 each

FLOURLESS CHOCOLATE TORTE
Salted Caramel, GF | 50 (serves 10)
BREKFAST

HUDSON VALLEY FRITTATA
Feather Ridge Farm Organic Eggs, Potatoes, Peppers, Onions, Salsa Roja | 48 (serves 8-10)

ASSORTED BREAKFAST PASTRY BASKET
Assorted Cinnamon Rolls, 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 | 42 (serves 8)

ASSORTED FRUIT BREAD & MUFFIN BASKET
Vegan/Gluten Free options available | 40 (serves 8)

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)

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

ASSORTED FRESH BAGELS
Whipped & Vegetable Cream Cheese | 30 (serves 10)

EXTRAS

FRESH FRUIT SALAD
Assortment of the season's best Fruits & Berries | 5/person

ORGANIC CHICKEN BREAKFAST SAUSAGE
5/person

NITRATE FREE BACON
5/person

PINE ISLAND POTATO HOME FRIES Caramelized Peppers & Onions | 4/person

YOGURT PARFAIT
House Made Granola, Berry Preserves | 6 ea.

MIXED FIELD GREENS
Matchstick Crudite, Aged Balsamic Vinaigrette | 3/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