

– MAIN COURSE CATERING – **SUPER BOWL LV**

APPETIZERS

Artisanal Cheese Display

Fresh Fruit | H.V. Charcuterie | \$5/person

Raw Vegetable Display

Caramelized Onion Aioli | \$3/person

Caramelized Shallot “French Onion” Dip

Kettle Potato Chips | (serves 4) \$12/pint

Hudson Valley Chile con Queso

Tortilla Chips | (serves 4) \$12/pint

Low Country Pimento Cheese

Club Crackers | (serves 4) \$12/pint

Maryland Cracked Crab Dip

Griddled Bruschetta | (serves 4) \$12/pint

Atlantic Tuna Poke

Edamame | Sesame Seeds | Rice Crackers
(serves 4) \$12/pint

HORS D’OEUVRES

Korean Chicken Slider

Potato Roll, | House Made Kimchi
Sriracha Aioli | \$24/dozen

Jumbo Gulf Shrimp

Poached Shrimp | House Made
Cocktail Sauce | \$24/dozen

Main Course Pigs in a Blanket

All Beef Frank, Panko Crust,
Whole Grain Mustard | \$18/dozen

Loaded Twice Baked Marble Potatoes

Marble Potato | Cheddar | Bacon
Sour Cream | Chive | \$18/dozen

“Jalapeno Popper” Stuffed Mushroom

Charrd Jalapeno | Cream Cheese
Cheddar | \$24/dozen

Pan Seared Hong Kong Dumplings

Chicken Lemongrass or Edamame
Yuzu Sambal | \$18/dozen

Croquetas

Smoked Chicken or Woodland Mushroom
House Made Romesco | \$18/dozen

WINGS

Choose Your Wing:

Brined & Roasted Chicken Wings
House Made Seitan “Wings”

Choose Your Flavor:

Traditional Buffalo Sauce
Thai Sweet and Spicy Glaze
Jamaican Jerk Dry Rub

Celery | Carrot | Great Hill Blue
Cheese Aioli | \$15/dozen

TAILGATE CLASSICS

Main Course Chili

H.V. Beef or Tofu | Assorted Beans
Traditional Fixings | Serves 6-8 | \$65

Buffalo Fried Cauliflower

Blue Cheese Aioli | Carrots |
Celery | Serves 6-8 | \$65

Interactive Taco Station

Carne Asada | Chicken Pipian |
Tofu Mushroom Tinga | Corn & Flour Tortillas |
Pico de Gallo | Avocado | Cilantro | Lime |
Serves 6-8 | \$150

DESSERTS

Double Fudge Football Brownie

Buttercream Laces | \$5/piece

Assorted Cookies \$15/dozen

Main Course Pie \$6.50/slice

Flourless Chocolate Torte \$6.50/slice

Apple Coffee Cake \$12

Jalapeno Cheddar Corn Bread \$12

FINAL ORDERS

Order by Wednesday, February 3rd

To place an order please:

Call 845-255-2600 or email

catering@maincoursecatering.com



COMPLETE PARTY PACK FOR 2



CHOOSE YOUR WING [12]: Chicken Wings Seitan “Wings”

CHOOSE YOUR FLAVOR: Choose 1

- Traditional Buffalo Thai Sweet & Spicy Glaze
 Jamaican Jerk Dry Rub

CHOOSE YOUR HORS D’OEUVRES: Choose 3 [half dozen of each]

- MC Pigs in a Blanket Curried Vegetable Samosa
 Thai Chicken Satay Loaded Twice Baked Marble Potatoes
 Spinach & Feta Triangles “Jalapeno Popper” Stuffed Mushroom [+6]
 Pan Seared Chicken Dumplings Jumbo Gulf Shrimp Cocktail [+6]
 Steamed Edamame Dumplings Smoked Chicken Croqueta, Romesco

CHOOSE YOUR DISPLAYED APPETIZER: Choose 1

- Warm Maryland Crab Dip | Griddled Bruschetta [+12]
 Atlantic Tuna Poke | Edamame | Sesame Seeds | Rice Crackers [+12]
 Hudson Valley Chile con Queso | Tortilla Chips
 Caramelized Shallot “French Onion Dip” | Kettle Potato Chips
 Low Country Pimento Cheese | Club Crackers
 Black Bean Chipotle | Queso Fresco | Tortilla Chips

ARTISANAL CHEESE DISPLAY

Local & Imported Cheese | H.V. Charcuterie | Fresh & Dried Fruit |
Assorted Crisps

- No Meat (Optional)

CHOOSE BEER (4) OR COCKTAIL (1 QUART): Choose your variety @ pickup

- Craft Beer (4) House Made Cocktail or Sangria (Quart)

\$75/box | plus add-ons

NAME: _____

CHOOSE YOUR PICKUP TIME:

Saturday, February 6th | 4-5 | 5-6 | 6-7 | 7-8

Sunday, February 7th | 11-12 | 12-1 | 1-2 | 2-3 | 3-4 | 4-5

PAYMENT INFORMATION: LOCAL DELIVERY AVAILABLE

CREDIT CARD NUMBER: _____

EXP: ____/____ PHONE: _____