

Catering



Menu

YOUR LOCAL GOURMET MARKET • ESTABLISHED 2006

781-821-0005

APPETIZERS

Classic Shrimp Platter

A party favorite, fresh steamed, tail-on cocktail shrimp beautifully arranged with our cocktail sauce and lemons.

2 lbs \$39.99 3 lbs \$59.99 4 lbs \$79.99

Colossal Shrimp Platter

Impress your guests, fresh steamed, super-colossal tail-on cooked cocktail shrimp with our cocktail sauce and lemons.

2 lbs \$54.99 3 lbs \$79.99 4 lbs \$99.99

Fruit Platter

An ambrosial delight; a selection of fruits (based on availability) including watermelon, cantaloupe, honeydew melon, pineapple, grapes, strawberries, blueberries, kiwi and mango. Ask about our orange whipped fruit dip.

Serves 10 \$29.99 Serves 20 \$39.99 Serves 30 \$49.99

Veggie Platter

A colorful display of crisp, fresh vegetables (based on availability) including celery, carrots, peppers, broccoli, cherry tomatoes, cucumber and vegetable dip.

Serves 10 \$24.99 Serves 20 \$34.99 Serves 30 \$44.99

Vegetable Crudit 

A colorful display of crisp, fresh vegetables (based on availability) including celery, carrots, peppers, broccoli, cherry tomatoes, cucumber and hummus & crab dips.

Serves 10 \$29.99 Serves 20 \$39.99 Serves 30 \$49.99

Classic Cheese Tray

An enticing selection of domestic cheese, fresh fruit and crackers; includes Swiss, provolone, Muenster, Havarti and cheddar with red grapes and crackers.

Serves 10-15 \$32.99 Serves 20-25 \$54.99

Imported Cheese Tray

A perfect centerpiece of fine cheese including triple cr me brie, Maytag blue cheese, chevre, cheddar and Gouda garnished with crackers, fresh berries and grapes.

Serves 10-15 \$49.99 Serves 20-25 \$69.99

APPETIZERS

Mediterranean Platter

Roasted peppers, Greek olives or tapenade, marinated mushrooms, Peppadew peppers, mozzarella balls, marinated artichokes and sundried tomato spread and sliced baguette.

Serves 8 - 10 \$34.99

Smoked Salmon Platter

Wild Alaskan salmon served with red onion, capers, tomatoes and sliced baguette.

Serves 8 - 10 \$59.99

Poached Salmon Platter

Salmon poached in white wine and dill beautifully garnished with cucumber scales and lemon atop a bed of greens with a side of yogurt dill sauce.

Serves 10 - 15 \$79.99

Florentine Spinach Dip In Hollowed Boule

Crusty boule filled with spinach & cheese dip accompanied by carrots, celery and bell peppers.

Serves 10 - 15 \$26.99

Lollipop Lamb Chops

Seasoned and cooked to perfection.

\$4 per lamb chop (ordered in groups of 8 chops)

Lump Crab Cakes

Served with our sweet fire dipping sauce. (Seasonal)

\$23.99 per dozen

Beef Skewers

One of our favorites! Succulent beef loin marinated in teriyaki sauce served on a skewer.

\$19.99 per half dozen

Marinated Chicken Wing Platter

Select from our fresh, oven roasted chicken wings.

Honey barbecue, teriyaki, Chile lime, smoky barbecue, honey mustard.

24 pieces 24.99 40 pieces \$39.99 60 pieces \$59.99

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APPETIZERS

Vegetarian Spring Rolls

Served with soy dipping sauce.

\$9.99 per dozen

Chicken Pot Stickers

Served with choice of dipping sauce (teriyaki, honey mustard, soy or barbecue).

\$4.99 per dozen

Coconut Chicken Tenders

A fun and tasty treat suitable for any occasion! Coconut chicken tenders served with a peanut dipping sauce.

\$19.99 per dozen

Bell & Evans Chicken Tenders

All white breast meat seasoned and breaded. Served with choice of dipping sauce (teriyaki, honey mustard, soy or barbecue).

\$19.99 per dozen

Coconut Lobster on Bamboo Skewer

A succulent mini lobster tail, dipped in batter, rolled in shredded coconut on a skewer.

Market

Chicken Dijonnaise Croissant

A delicate blend of sautéed chicken, a splash of spices, tasty Swiss cheese, and Dijon mustard cream, folded in a flaky puff pastry, sprinkled with poppy seeds.

\$29.99 per dozen

Beef & Blue Cheese Wrapped in Bacon

An enticing combination of beef, blue cheese and seasonings wrapped in bacon.

\$19.99 per dozen

Cuban Spring Roll

Mojo roasted pork loin, cured ham, imported Swiss cheese, dill pickle and yellow mustard rolled in a hand folded spring roll wrapper.

\$22.99 per dozen

APPETIZERS

Empanada with Guava & Almond Krisp

Guava preserve and almond cream perfectly enfolded in delicate puff pastry for a unique melt in your mouth flavor.

\$24.99 per dozen

Chicken Marrakesh Lollipop

North African spiced, juicy chicken, thigh meat, skewered with red onion and sweet peppadew on a paddle pack.

\$29.99 per dozen

Lamb Marrakesh Kabob

North African spiced lamb meat skewered with red onion and sweet peppadew on a paddle pick.

\$29.99 per dozen

Pulled Pork & Phyllo Bites

Delight your guests with our home-made pulled pork in a phyllo cup.

\$12.99 per dozen

Seafood Stuffed Phyllo Cups

Seafood dip drizzled with cocktail sauce in a phyllo cup.

\$19.99 per dozen

Chili & Cheese Bites

Our home-made spicy chili and sharp cheddar cheese in a pastry cup.

\$19.99 per dozen

Seafood Stuffed Mushrooms

A culinary delight: Oversized mushrooms stuffed with our crabmeat stuffing.

Serves 10 \$24.99 Serves 20 \$36.99 Serves 25 \$49.99

Bacon Wrapped Scallops

Fresh, sweet, succulent sea scallops wrapped in bacon.

\$24.99 per dozen

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SANDWICHES & COLD CUTS

American Wrap Platter

Boar's Head oven gold turkey, ham, roast beef, cheese served on your choice of white or wheat wraps.

\$6.99 per person 10 person minimum

Mediterranean Wrap Platter

Hummus, taboule, roasted red peppers served on your choice of white, wheat or wraps.

\$6.49 per person 10 person minimum

Assorted Wrap Platter

Your choice of sumptuous salads including chicken, seafood, tuna or egg served on fresh finger rolls.

\$6.99 per person 10 person minimum

Italian Sandwich Platter

Our finest selection of Italian cold cuts including Genoa salami, imported mortadella, hot ham, cooked salami, peppered ham and provolone cheese served on fresh baked ciabatta rolls or sub rolls.

\$7.99 per person 10 person minimum

Pinwheel Platter

Festive and elegant versions of our wraps.

\$19.99 per dozen

Chicken Caesar Wrap Platter

Our delicious Caesar marinated chicken, romaine, parmesan cheese, croutons on a whole wheat wrap.

\$6.99 per person 10 person minimum

Caesar wrap without chicken \$5.99 per person

Finger Sandwich Tray

Your choice of sumptuous salads including chicken, seafood, tuna or egg served on fresh finger rolls.

\$24.99 per dozen

Lobster Deluxe Sandwich Tray

A bountiful delight including fresh chunk lobster salad and seafood salad served on fresh finger rolls.

Marketprice

Antipasto Platter

Salami, prosciutto, provolone, mozzarella, roasted peppers, artichoke hearts, Greek olives and a sliced baguette.

Serves 8 - 10 \$44.99

QUICHE

Carmelized Onion & Cheddar

Asparagus & Gruyere

Spinach, Feta & Tomato

Mushroom & Goat Cheese

Broccoli & Cheddar

Ham & Swiss

Serves 6 - 8 \$15.99

Smoked Salmon & Dill Cream Cheese

Bacon & Cheddar

Serves 6 - 8 \$17.99

Lobster, Scallion & Goat Cheese

Crabmeat

Serves 6 - 8 Marketprice

SOUPS & STEWS

New England Clam Chowder

Shrimp & Corn Chowder

Lobster Bisque

Chicken Noodle

Minestrone

Cup \$3.99 pp Bowl \$5.99 pp 10 person minimum

Home-made Beef Stew

Cup \$4.99 pp Bowl \$7.99 pp 10 person minimum

Chicken Cacciatore

Cup \$4.99 pp Bowl \$7.99 pp 10 person minimum

BREADS

Banana Bread, Corn Bread, Pumpkin Bread

4 x 6 pan \$4.99

Assorted Artisan Bread - \$3.29 - \$4.49

Dinner Rolls - \$3.39 per dozen

Croissants - Large all butter croissants

9.99 per half dozen

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SALADS

Tossed Green Salad

A fresh, crisp combination of iceberg and green leaf lettuce, cucumbers, shredded cabbage, carrots, tomatoes, red onions, red peppers and seasoned croutons.

Small serves 10 \$19.99 Large serves 20 \$39.99

Mixed Green Salad

An array of fresh mixed field greens, cucumbers, tomatoes, red onions, red peppers and seasoned croutons.

Small serves 10 \$19.99 Large serves 20 \$39.99

Add chicken breast Small \$29.99 Large \$49.99

Add shrimp Small \$29.99 Large \$49.99

Greek Salad

A fresh, crisp combination of iceberg and green leaf lettuce, cucumbers, shredded cabbage, carrots, tomatoes, red onions, red peppers, black olives, feta cheese and seasoned croutons and Greek dressing.

Small serves 10 \$22.99 Large serves 20 \$45.99

Signature Salad

A house favorite! Mixed field greens, goat cheese, dried cranberries, walnuts and fresh berries and raspberry vinaigrette dressing.

Small serves 10 \$ 29.99 Large serves 20 \$49.99

Caesar Salad

A classic combination of fresh romaine lettuce, fresh grated parmesan cheese, Caesar dressing and seasoned croutons.

Small serves 10 \$22.99 Large serves 20 \$45.99

Add chicken breast Small \$29.99 Large \$49.99

Chicken, Almond and Red Grape Salad

A luscious combination of chicken breast slices, almonds, red grapes, celery tossed in a creamy dressing.

Small serves 10 \$24.99 Large serves 20 \$49.99

Add a tray of croissants

Small serves 10 \$19.99 Large serves 20 \$39.99

Walnut Mandarin Orange Salad

Mixed field greens, mandarin oranges, blue cheese, candied walnuts, sesame seeds and honey ginger dressing.

Small serves 10 \$ 29.99 Large serves 20 \$49.99

SALADS

Spinach Salad

Fresh spinach leaves, crumbled egg, bacon bits, mushrooms and red onion tossed in a vinaigrette dressing.

Small serves 10 \$19.99 Large serves 20 \$39.99

Caprese Salad

Fresh tomato slices layered with fresh mozzarella and basil leaves.

Small serves 10 \$34.99 Large serves 20 \$69.99

Cucumber and Tomato Salad

A refreshing mixture of cucumber, tomatoes, and feta garnished with black olives.

Small serves 10 \$34.99 Large serves 20 \$69.99

Couscous Primavera Salad

Toasted couscous, red rice, red quinoa, roasted tomatoes, peppers, petite peas, carrots and shallots.

Small serves 10 \$34.99 Large serves 20 \$69.99

Corn Salad

Bell pepper, green onions, celery, roasted red pepper, corn and black beans.

Small serves 10 \$24.99 Large serves 20 \$49.99

Baked Potato Salad

Small serves 10 \$24.99 Large serves 20 \$49.99

Potato Salad

Small serves 10 \$24.99 Large serves 20 \$49.99

Red Bliss Potato Salad

Small serves 10 \$24.99 Large serves 20 \$ 49.99

Pasta Primavera Salad

Tri-color pasta, red peppers, broccoli, peas and carrots.

Small serves 10 \$29.99 Large serves 20 \$59.99

Tortellini Pesto Salad

Tri-color tortellini, roasted red pepper and pesto

Small serves 10 \$29.99 Large serves 20 \$59.99

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ENTREES

Baked Ziti

Ziti with fresh mozzarella, grated parmesan and our home-made marinara sauce.

Small serves 8 - 10 \$29.99 Large serves 18 - 20 \$49.99

Eggplant Rollatini

Impress the guests with ricotta, mozzarella and grated parmesan rolled in breaded eggplant and our home-made marinara sauce.

Small serves 8 - 10 \$39.99 Large serves 18 - 20 \$79.99

Chicken Cutlet Parmesan

Fresh boneless lightly breaded chicken breasts topped mozzarella and our home-made marinara sauce.

Small serves 8 - 10 \$49.99 Large serves 18 - 20 \$99.99

Eggplant Parmesan

Our lightly breaded eggplant topped mozzarella and our home-made marinara sauce.

Small serves 8 - 10 \$39.99 Large serves 18 - 20 \$79.99

Meat Lasagna

Our lasagna layered with beef, mozzarella, grated parmesan and our home-made marinara sauce.

Small serves 8 - 10 \$44.99 Large serves 18 - 20 \$89.99

Italian Meatballs

Our meatballs are made with premium, all-natural beef, seasonings, parmesan cheese and our home-made marinara sauce. *Please specify if preferred without cheese.*

Small serves 8 - 10 \$44.99 Large serves 18 - 20 \$89.99

Chicken, Broccoli & Ziti

Tender chicken, ziti and fresh broccoli in a parmesan alfredo sauce. Also available in olive oil and garlic sauce.

Small serves 8 - 10 \$49.99 Large serves 18 - 20 \$99.99

Macaroni & Cheese

A true classic. Our home-made macaroni, cheddar cheese and toasted bread crumbs.

Small serves 8 - 10 \$39.99 Large serves 18 - 20 \$79.99

Eggplant Stacks

Our own lightly breaded eggplant, fresh mozzarella, roasted red peppers and fresh basil.

Small serves 8 - 10 \$39.99 Large serves 18 - 20 \$79.99

ENTREES

Chicken Picatta

Fresh thin sliced boneless chicken sautéed in white wine topped with lemon & capers served with rice pilaf.

Small Serves 8 - 10 \$49.99 Large serves 18 - 20 \$99.99

Chicken Marsala

Tender boneless chicken breast pieces with mushrooms and flavorful marsala sauce served over bowtie pasta.

Small serves 8 - 10 \$49.99 Large serves 18 - 20 \$99.99

Broccoli Cheese Stuffed Chicken Breast

Fresh, boneless Bell & Evans skin on chicken breast stuffed with fresh roasted broccoli and Swiss cheese.

Serves 8 - 10 \$74.99

Stuffed Chicken Breast

Roasted fresh Bell & Evans skin on boneless chicken breast with choice of wild rice and mushroom or cranberry cornbread stuffing

Small serves 8 - 10 \$74.99

Stuffed Turkey Breast

Roasted fresh, local turkey breast seasoned and stuffed with choice of wild rice and mushroom or cranberry cornbread stuffing, turkey gravy and cranberry sauce..

Small serves 8 - 10 \$74.99

Shrimp Primavera

Everyone will be talking about this dish! Our fresh steamed shrimp, summer squash, zucchini, peppers, onions in a light cream sauce atop bowtie pasta.

Serves 8 - 10 \$89.99

Lemon Pepper Shrimp Scampi

Our fresh shrimp sautéed in scampi sauce garnished with fresh lemons served with rice pilaf.

Serves 8 - 10 \$89.99

Citrus Grilled Shrimp Skewers

Our fresh large shrimp marinated in a citrus sauce grilled to perfection.

Serves 8 - 10 \$89.99

Baked Stuffed Colossal Shrimp

Fresh colossal shrimp topped with our seafood stuffing.

\$3.49 each

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ENTREES

Pan Seared Scallops

The finest scallops around! Sweet, tender scallops pan seared in butter and garlic.

Market Price

Baked Chilean Sea Bass

Fresh Chilean Sea Bass filet seasoned and garnished with tomato, pepper and onion baked to perfection.

Market price

Steamed Lobster

Hand selected, steamed, fresh native lobster.

Market price

Roasted Salmon

The finest, freshest Atlantic salmon oven roasted with tomato and dill.

Serves 6 4 oz. \$39.99 8 oz. \$59.99

Chipotle Encrusted Cod

Spicy and delicious panko encrusted cod baked to perfection.

Serves 8 - 10 \$79.99

Italian Sausage, Peppers & Onions

You have never eaten sausage until you have tasted ours! Fresh, flavorful home-made sausage with fresh sautéed peppers and onions.

Small serves 8 - 10 \$39.99 Large serves 18 - 20 \$79.99

Grilled Steak Tips

Our signature teriyaki marinated tender steak tips, peppers and onions grilled to perfection.

Small serves 8 - 10 \$99.99 Large serves 18 - 20 \$199.99

Braised Beef Short Ribs

Our succulent beef short ribs are so tender they fall off the bone. Braised in your choice of red wine or Irish stout.

Small serves 8 - 10 \$69.99 Large serves 18 - 20 \$139.99

ENTREES

Standing Rib Roast

The ultimate treat! All natural, premium boneless rib eye roast cooked to perfection and served on a decorative platter.

\$19.99 per person 5 person minimum

Beef Tenderloin

All natural, premium beef tenderloin garlic encrusted (upon request) elegantly arranged on a platter.

\$24.99 per person 5 person minimum

Rack of Lamb

Roasted tender, all natural rack of lamb glazed in a rosemary, dijon mustard.

\$25.99 per rack

2 rack minimum (each rack serves 1 - 2)

Roasted Stuffed Pork Loin

Choice of wild rice and mushroom or cranberry cornbread stuffing.

\$9.99 per person 5 person minimum

Veal Parmesan

Tender veal lightly breaded topped mozzarella and our home-made marinara sauce.

\$14.99 per person 5 person minimum

Turducken

A boneless turkey breast wrapped around a layer of spicy stuffing layered around a boneless chicken breast wrapped around a layer of spicy stuffing around a boneless duck breast.

\$12.99 per person - 6 person minimum



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SIDES

Our convenient fresh side dishes serve 8 – 10 and are seasoned, prepared and ready to cook in oven-ready trays

<i>Asian Snap Peas</i>	\$29.99
<i>Asparagus</i>	\$12.99
<i>Broccoli Florets</i>	\$9.99
<i>Butternut Squash</i>	\$19.99
<i>Carrots</i>	\$9.99
<i>Green Beans</i>	\$9.99
<i>Green Beans Almondine</i>	\$11.99
<i>Mashed Potato</i>	\$19.99
<i>Mashed Sweet Potato</i>	\$22.99
<i>Rice Pilaf</i>	\$29.99
<i>Roasted Red Bliss Potatoes</i>	\$24.99
<i>Roasted Sweet Potatoes</i>	\$29.99
<i>Roasted Vegetables</i>	\$19.99
<i>Cranberry Sauce</i>	\$1.99 per lb
<i>Stuffing - Plain, cranberry cornbread, wild rice & mushroom</i>	\$4.99 per lb
<i>Brown Gravy or Turkey Gravy</i>	\$2.99 per lb

DESSERTS

Holiday Pies

Choose from Dutch apple, old-fashioned apple, fruit of the forest, pumpkin, pecan and blueberry \$14.99

Gourmet Cookie Platter

Chocolate chip, peanut butter, sugar, oatmeal raisin.
24 cookies \$12.99 48 cookies \$24.99 72 cookies \$36.99

Brownie & Cookie Platter

Small serves 10 \$14.99 Large serves 20 \$29.99

Gourmet Pastry Tray

An elegant assortment of pastries including Mississippi mud pie, carrot cake and tiramisu.

Small serves 10 \$34.99 Large serves 20 \$69.99

DESSERTS

Chocolate Dream Platter

Our everything chocolate platter. Mississippi mud pie, double chocolate cookies, chocolate chip cookies, brownies, chocolate candies.

Small serves 10 \$34.99 Large serves 20 \$69.99

Frozen Custard Pies (locally made)

Death by Chocolate, Cookies & Cream, Peanut Butter, Strawberry Cheesecake.

Small serves 2 – 4 \$8.99 Large serves 6 – 8 \$19.99

BEVERAGES

Water/Soda \$1.00 per person

Beer \$2.00 per bottle Wine starting at \$2.50 per serving

IMPORTANT INFORMATION

Plastic Setup Available \$1.50 per person

Chafing Dish Set-up \$5.00 each

Delivery Charge – Local Area \$10

Service staff available at an hourly rate of \$25 per staff person. The total hours are based on travel, setup and cleanup time.

Prices Are Subject to Change At Any Time.

Cancellation Policy: 48 Hours Notice is Required to Cancel Without a Penalty

The Main Course Market
11 Washington Street, Cobb Corner
Canton, MA 02021

www.maincourse-ma.com

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