

MAIN STREET CATERING

MainStreetCateringCo.com • (970) 667-7596

Double Entree Dinners with Appetizers

All entrees include:

Appetizers of arranged Antipasto, Cheese, Salami, and Fruit Platters

Spinach Artichoke Dip with Crudite and Crackers

Second Entree Choice

Your choice of Salad, Vegetable, and Starch

Basket of Fresh Bread with Butter



- **Pan Seared New York Steak with Creole Mustard Sauce**
with grilled onions, peppers and mushrooms\$28.00
- **Tender Braised Brisket of Beef**
in Mushroom and Red Wine Jus..... \$24.00
- **Carved Petite Loin of Beef**
served with our signature Green Chile and Goat Cheese Sauce.....\$28.00
- **Whole Center Cut Roasted Pork Loin**
glazed and roasted, served with our signature Roasted Garlic - Marmalade Sauce\$21.00
- **Prime Rib**
served with fresh Horseradish sauce and Au Jus.....\$30.00
- **Grilled Tri Tip Roast**
sliced on the line and served with Bourbon Steak Sauce.....\$25.00



Choose Second Entree:

- **Chicken Picatta**; finished with artichokes, capers, butter, lemon and white wine sauce
 - **Smokehouse Chicken**; with smoked Gouda, green chilis, and smoked Paprika sauce
 - **Chicken Breast Caprese**; with fresh tomatoes, basil, and mozzarella in light cream sauce
 - **Chicken Breast Marsala**; classic wine sauce with portobello mushrooms and fresh cream
 - **Salmon Confit**; poached in olive oil and served with lemons and dill-mustard aioli (add \$2.00)
 - **Broiled Whitefish**; flaky, succulent whitefish fillet in creamy scampi style lemon butter sauce
 - **Vegetarian Lasagna**; creamy Alfredo sauce binds fresh pasta, grilled vegetables and cheese
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