



# Catering Event Menu



Restaurant | Bar | Catering

# Appetizers

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**Goat Cheese & Parmesan Crisps**  
with Piped Goat Cheese, Parmesan  
Cracker & Strawberries

**Spinach & Artichoke Dip**  
with Pita Chips  
Add Crab & Pimento

**Italian Skewers**

With Fresh Mozzarella, Artichoke,  
Olives & Tomato

**Antipasti Platter**

Marinated Peppers, Artichokes,  
Olives & Fresh Mozzarella

**Individual Black Bean Dip**

Black Beans, Avocado, Salsa & sour  
cream

**Stuffed Baked Brie en Croute**

Large Brie Wheel with Pecans,  
Brown Sugar, Wrapped in Puffed  
Pastry & Baked

**Spinach & Cheese Stuffed  
Mushrooms**

**Shrimp Cocktail**

With Spicy Cocktail Sauce

**Mini Jumbo Lump Crabcakes**

with Remoulade Sauce

**Brazilian Shrimp**

Grilled Jerk Seasoned Shrimp  
with Remoulade & Cocktail Sauce

**Assorted Individual Quiche**

Bacon & Red Pepper, Spinach

**Assorted Cheese Platter**

Domestic Cheese with Red &  
White Grapes & Assorted Crackers

**Middleeastern Platter**

Hummus, Homemade Pita Chips, Olives  
& Roasted Red Pepper

**Winefest Platter**

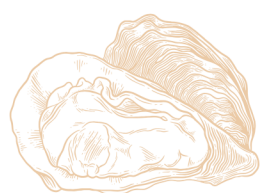
Artisan Cheese Selections, Sliced  
Apples, Pears, Sweet & Salty Nuts,  
Dried Fruits & Assorted Crackers

**Crudit  Raw Vegetable Platter**

Carrot, Cucumber, Tomato & Broccoli  
with House-made Ranch

**Smoked Salmon Platter**

House-cured Salmon, Diced Red  
Onion, Capers, Sour Cream Dill  
Sauce & Crostini



**Raw Bar**

Seves 50 ppl minimum

Raw Oysters  
Roasted Topped Oysters  
Sashimi Tuna Loin  
Ginger, Wasabi, Seaweed Salad

# Salads

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## Organic Mixed Green Salad

Carrot, Cucumber, Tomato & Choice of 2 Dressings

## Chopped Iceberg Salad

Tomato, Cheddar, Onion & Choice of 2 Dressings

## Caprese Salad (Seasonal)

Tomato & Fresh Mozzarella Layered with Fresh Basil & Balsamic

## Harvest Salad

Mixed Greens, Roasted Corn, Tomato, Dried Cranberries, Spiced Nuts, Goat Cheese Crumbles & White Balsamic

## Caesar Salad

Romaine Lettuce, Croutons, Parmesan & House-made Caesar Dressing

# Entrees

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## Grilled/Blackened Chicken Breast

### Chopped Pork BBQ

### Roasted Pork Tenderloin with Mango Chutney

### Roasted Salmon

### Chicken Parmesan/Marsala

### Beef Tips with Peppers, Onions & Mushrooms

### Penne Pasta with Sundried Tomato Cream Sauce, Grilled Chicken & Mixed Veggies

### Bowtie Pasta with sundried tomatoes, artichokes, mushrooms & grilled chicken

### Penne Alfredo Add Chicken or Shrimp

# From the Carving Board

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Sliced Beef Tenderloin

Honey Baked Ham

Sliced Pork Loin

Oven Roasted Turkey Breast

## Sides

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Roasted Potatoes

Roasted Vegetable Medley

Mashed Potatoes

Cole Slaw

Roasted Baby Carrots

Wilted Spinach

Haricot Vert

Corn on the Cob

## Premium Sides

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Au Gratin Potatoes

Parmesan Risotto

Grilled Asparagus

Creamed Spinach

Fingerling Potato Salad

Smoked Gouda Pasta Salad

# Cold Cut Platters

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includes Condiments, Bread & House-made Chips

Ham, Turkey, Roast Beef, Swiss & American Cheese

Chicken or Tuna Salad Platter

Pimento Cheese or Egg Salad Platter

# Boxed Lunches

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comes with Choice of Bread, House-made Chips, Condiments & Iced Tea

**Chicken Club Sandwich**

Bacon, Lettuce, Tomato & Cheese

**Ham & Swiss**

Lettuce, Tomato & Dijon Mustard

**Roast Beef with Bleu Cheese Aioli**

with Spinach & Tomato

**Roast Turkey, Bacon & Swiss**

Spinach & Sliced Apples

**Veggie Wrap**

Carrot, Cucumber, Avocado, Spring Mix & Hummus

Additional Beverages: Bottled Water, Soft Drinks



## Sweet Treats

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Individual Flourless Chocolate Cake

Individual Cheesecake

Individual Coconut Cream Pie

Individual Key Lime Pie

Individual Strawberry Shortcake

Individual Crème Brulee

Assorted Cookie Platter/Brownie Platter

## Whole Cakes

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Chocolate

Carrot

Strawberry

Coconut Pineapple

## Whole Pies

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Key Lime

Coconut Cream

Chocolate Cream

Lemon Meringue Pie

## Whole Cheesecakes

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NY Cheesecake

Amaretto

Pumpkin

White Chocolate Blueberry

# Information

All pricing includes sweet & unsweet tea, bread (where appropriate), paper plates, napkins, utensils, cups & ice. There is a 5% set up/clean up/delivery charge and subject to local sales tax. For full service buffet (chafing dishes, etc.), an additional 15% gratuity will be added. For fully staffed events, an additional 20% gratuity will be added.

**Please note this pricing is available for off-premise catering only.**

## Breakfast Catering Menu Available Upon Request

Contact us at [6thandmain@gmail.com](mailto:6thandmain@gmail.com) for menu pricing. This menu changes from season to season and is subject to change. If there's something you would like for us to prepare that is not listed, feel free to let us know.

Please direct any questions to our email [6thandmain@gmail.com](mailto:6thandmain@gmail.com), by phone 336-903-1166 or cell phone 336-978-7944.