



Catering Event Menu

6th and Main

Restaurant | Bar | Catering

Appetizers

Parmesan Crisps
Goat Cheese, Mascarpone, & Strawberry

Bacon, Jalapeno, & Cheddar

Dips
Spinach Artichoke Dip

Buffalo Chicken Dip

Crab Dip

Lobster Dip

Bruschetta
Tomato & Feta

Grilled Seasonal Fruit with Goat Cheese, Arugula, & Balsamic Reduction

Sliced Beef, Bleu Cheese, Tomato, & Carmalized Onion

Mini Tartlets
Pepper Jelly & Brie

Goat Cheese & Fig Jam

Roasted Pear & Brie

Sliders
Sliced Beef, Caramalized Onion, Horseradish Sauce

Cheeseburger

Fried Green Tomato with Pimento & Candied Bacon

Italian Sliders with Ham, Cheese, Salami & Banana Pepper Rings

Ham, Cheese, & Poppyseed

Meatball with Marinara & Mozzarella

Crudité Raw Vegetable Platter
Fresh Vegetables & Housemade Ranch

Cheese Platter
Assorted Cheese with Crackers & Grapes

Skewers
Caprese

Italian

Chicken Satay with Peanut Sauce

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

Mini Chicken & Waffles
With Orange Marmalade, Hot Honey or Syrup

Shrimp Cocktail
With Spicy Cocktail Sauce

Brazilian Shrimp
Grilled Jerk Seasoned Shrimp with Remoulade & Cocktail Sauce

Mini Crab Cakes
with Remoulade



Grazing Station

Tailored to Group Size

Cured Meats
Cheeses
Pickles
Nuts
Fruit
Veggies, etc!

Raw Bar

Seves 50 ppl minimum

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

Pasta Bar

Includes:
Pasta Selection - Red/White (other options available upon request)
Meatballs & Chicken
Salad
Garlic Bread

Taco Bar

Includes:
Taco Meat
Fajita Chicken
Rice
Beans
Assorted
Accoutrements

Salads

Organic Mixed Green Salad
Carrot, Cucumber, Tomato & 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

Salad Bar
Greens, Cucumber, Tomato, Carrot, Cheese, Croutons, Dried Cranberries, and Choice of Dressing

Entrees

Chopped Pork BBQ

Roasted Beef Tenderloin

Prime Rib

Roasted Pork Tenderloin
with Mango Chutney

Roasted Salmon

Beef Tips
with Peppers, Onions & Mushrooms

Lemon Butter Chicken

Chicken Picatta

Chicken Marsala

Lemon Pepper Chicken (GF)

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

Sides

Au Gratin Potatoes

Roasted Potatoes

Mashed Potatoes

Roasted Baby Carrots

Haricot Vert

Broccoli

Brussel Sprouts

Fingerling Potato Salad

Grilled Asparagus

Baked Beans

Creamed/Buttered Corn

Roasted Vegetable Medley

Cole Slaw

Mac & Cheese

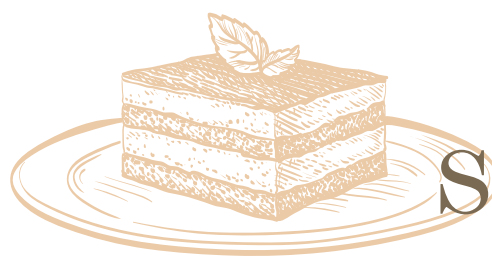
Collard Greens

Southern Style Green Beans

Boxed Lunches

Available upon request.
Inquire for details.

Additional Beverages: Bottled Water, Soft Drinks



Sweet Treats

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

Additional Dessert Options Available Upon Request

Breakfast Catering Menu
Available Upon Request

Contact us at 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, by phone 336-903-1166 or cell phone 336-978-7944.