



Catering Event Menu



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
Crab, Mushroom & Spinach

Sliders

Sliced Beef, Caramalized Onion, Horseradish Sauce
Cheeseburger
Fried Green Tomato with Pimento & Candied Bacon
Ham, Cheese, & Poppyseed
Meatball with Marinara & Mozzarella

Crudit  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 Crou 

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

Serves 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

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

Chopped Pork BBQ

Roasted Pork Tenderloin with Mango Chutney

Roasted Salmon

Beef Tips with Peppers, Onions & Mushrooms

Lemon Butter Chicken

Chicken Picatta

Chicken Marsala

Honey Balsamic Chicken

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

- Honey Baked Ham

Oven Roasted Turkey Breast

Prime Rib
- Oven Roasted NY Strip

Oven Roasted Beef Tenderloin

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

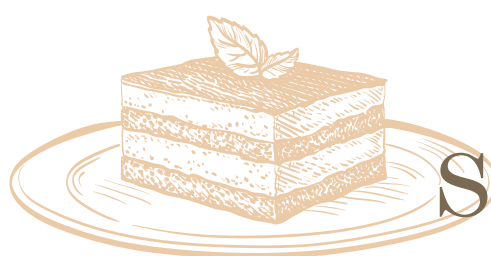
Mac & Cheese

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.