



# 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

**Hot Crab Dip**  
with Crositini Bread

**Grazing Station**  
with Assorted Cheese, Meats,  
Fruits, Vegetables, & Drips

**Meatballs**  
Asian, Marinara, or Sweedish

**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**

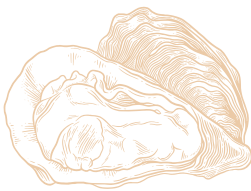
**Assorted Cheese Platter**  
Domestic Cheese with Red &  
White Grapes & Assorted Crackers

**Bruschetta**  
with Various Toppings

**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

**Pear & Brie Tartlets**  
with Puff Pastry & Sliced Pear



## 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

## Honey Balsamic Chicken

# From the Carving Board

Sliced Beef Tenderloin

Honey Baked Ham

Sliced Pork Loin

Oven Roasted Turkey Breast

## Sides

Roasted Potatoes

Roasted Vegetable Medley

Mashed Potatoes

Cole Slaw

Roasted Baby Carrots

Wilted Spinach

Haricot Vert

Corn on the Cob

Broccoli

Collard Greens

Brussel Sprouts

Southern Style Green Beans

## Premium Sides

Au Gratin Potatoes

Parmesan Risotto

Grilled Asparagus

Creamed Spinach

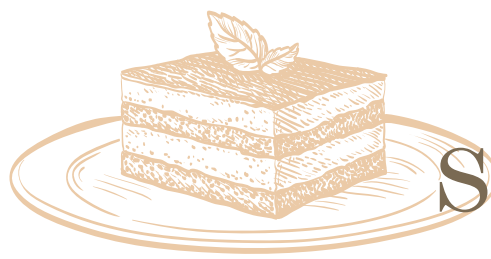
Fingerling Potato Salad

Smoked Gouda Pasta Salad

## Boxed Lunches

Available upon request.  
Inquire for details.

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) & 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.