

# The Pantry on Main

*where culinary excellence meets family passion*



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## **About us:**

We're not just caterers – we're culinary storytellers who believe every gathering deserves extraordinary food. Terrence brings over 25 years of professional kitchen mastery to your table, armed with his degree from the prestigious Culinary Institute of America and experience that reads like a foodie's dream. He's had the honor of running a James Beard Award-winning kitchen and crafting memorable meals in another James Beard-nominated establishment.

But here's what makes us different: we're also busy parents of three, so we understand that life's most precious moments happen around food. Whether you're celebrating a milestone, hosting an intimate dinner party, or planning your dream wedding, we pour the same love and attention into your event that we bring to our own family table.

From our family to yours, let us transform your special occasion into an unforgettable culinary experience that your guests will be talking about long after the last bite.

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## **Understanding Your Catering Investment:**

We know you're wondering about cost – and that's exactly the right question to ask! The truth is, every event is as unique as the people celebrating, which means pricing varies based on a few key factors that make all the difference in your experience.

- **Service style** – Whether you envision elegant plated dinners, relaxed buffet spreads, or cozy family-style sharing
- **Menu selections** – From premium cuts like filet mignon to delicious alternatives like herb-crusted chicken
- **Venue logistics** – Some locations have full kitchen facilities, while others require us to bring our mobile culinary setup

**Your vision and budget** – We work within your parameters to create maximum impact.

Here's our promise: once we understand your celebration and what matters most to you, we'll provide completely transparent pricing with no surprises. You'll know exactly what you're investing in before making any commitments.

**Ready to explore possibilities?** Let's chat about your vision first – then we'll craft a proposal that brings your dream event to life within your budget. This approach puts you in control while ensuring you get exceptional value for one of life's most important celebrations.



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# *LIGHTER FARE*

# CANAPÉS - VEGETARIAN

AVAILABILITY BASED ON SEASONALITY

\*SOME SELECTIONS MAY BE MODIFIED TO SUIT DIETARY REQUEST(S)  
\*\*PLEASE MAKE US AWARE OF ALL ALLERGIES PRIOR TO YOUR ORDER



## Bruschetta crostini

local tomato & olive oil

## Crispy Mushroom Bao

tempura maitake, house kimchee

## Spanakopita

sea salt, feta-tzatziki

## Green Tea Soba Noodle Sushi

soy-marinated, nori-wrapped

## Caramelized Onion & Gruyere Crostini

aged balsamic drizzle

## Eggplant Crostini

roasted tomato and feta cheese

## Crispy Falafel

garlic yogurt dipping sauce

## Arancini

crispy risotto ball, mozzarella, aioli

## Crispy Mac & Cheese Balls

chipotle aioli

## Vietnamese Summer Rolls

herbal dipping sauce (contains cashews)

## Spring Rolls

soy dipping sauce

## Honey & Herb Whipped Ricotta

mushroom salad on endive

## Watermelon & Feta Skewers

fresh mint & balsamic

## Caprese salad skewers

local tomatoes, basil, mozzarella

## Heirloom tomato & Goat Cheese Crostini

balsamic-chive reduction

## Assorted flat breads

market's freshest ingredients

## Cobb Deviled Egg

tomato & avocado (add bacon)

## Gazpacho "Shooters"

organic chive oil

# CANAPÉS – SEA

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## Miso Oyster Gratin

crisp apple relish

## Spicy Poached Shrimp

scallion pancake

## Sushi Hand Rolls (Assorted)

based on market availability

## Steamed Shrimp Shumai

soy-chive sauce

## Tuna Poke

sesame cone, mango salsa

## House-Cured Salmon on Crispy Potato Pancake

crème fraîche, fresh dill

## Mini Crab Cakes

remoulade sauce

## Shrimp Tostada

salsa, lime crema

## Colossal Shrimp Cocktail

cocktail & remoulade sauces

## Oysters on the ½ Shell

mignonette & cocktail

## Shrimp Veracruz

mexican-style shrimp cocktail

## Seared Tuna Tostada

avocado, pico de gallo, crema

## Octopus Escabeche Skewers

smoked paprika aioli

## Shrimp & Mango Ceviche

jalapeño & lime

## Tuna Tataki

pineapple slaw, crispy wonton

## Shrimp Summer Roll

thai basil glass noodles, peanut sauce

## Seared Scallop

balsamic jam

## Crispy Calamari

pimentón aioli

## Miso-Marinated Salmon

wasabi tobiko

## Shrimp Taco

mango salsa, chili crema, wonton shell

# CANAPÉS - LAND

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## Seared Beef Crostini

mushroom salad, horseradish aioli

## Steak & Boursin Toast

Summer chimichurri

## Duck & Shallot Tart

puff pastry

## Red Roast Duck

scallion pancake

## Steamed Chicken Shumai

chili-teriyaki

## Chicken Gyoza

soy-sesame sauce

## Tandoori Chicken Pita

lime-infused yogurt

## Kofta

house-cured pickles, tzatziki

## Coconut Thai Meatball

### Lettuce Wrap

pickled veg

## Mac & Cheese Balls

with or without tasso ham

## Vietnamese Summer Rolls

herbal dipping sauce (contains cashews)

## Burger Sliders

house special sauce

## Chili-Crusted Beef “Tostada”

mango salsa

## Thai Coconut Chicken

bibb lettuce cup, pickled vegetables

## Lamb Lollipops

chimichurri

## Fried Chicken Sliders

pantry’s special sauce

## Polynesian Sushi

spam, rice, nori

## Pork Belly Bao

kimchi vegetables

## Karaage Chicken

in lettuce cup, thai chili, kewpie

## Fig & Prosciutto Crostini

balsamic & chives

## Green Chili Chicken Tacos

shaved cabbage slaw, lime crema

## Tacos “El Pastor”

avocado crème, grilled pineapple

## Pork Momos

soy dipping sauce

# STATIONARY ARRAYS

AVAILABILITY BASED ON SEASONALITY



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## *Charcuterie & Cheese*

Assorted Cured Meats, Pates, Pickled Onions, Olives, Whole Grain, Assorted Artisan Cheeses, Petite Fruit, Jam and a Medley of Crackers and Crostini.

## *Mediterranean Station*

includes Hummus, Baba Ghanoush, Olive Poached Feta, Grilled Artichokes, Grilled Vegetables, Mini Flatbreads, Pickled Vegetables.

## *Cold-Roasted Loin of Beef*

served with Horseradish Sauce, Pickled Mushrooms, Chimichurri, Crumbled Stilton, Pickled Shallots, and Petite Ciabatta Bread.

## *Coconut Thai Chicken & Tofu Lettuce Wrap Station.*

Includes Cellophane Noodles, Cashew Sauce, Pickled Carrot/Jalapeno, Bibb Cups, and Crumbled Chili Cashews.

## *Vegetable & Dips*

Assorted Mini & Cut Vegetables with Creamy and Balsamic Dips.

## *Fruit & Cheese Platter*

Assorted Seasonal Fruits and Artisan Cheeses served with Crackers and Crostini.

## *Jumbo Shrimp Cocktail -\$2.75 per shrimp*

served with Lemons, Cocktail Sauce and Mary-Rose Sauce

# TARTINES

OPEN-FACE FINGER SANDWICHES ON ARTESAN BREAD

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## *Smoked Salmon*

Seasonal Herb Cream Cheese, House Pickled Onions

## *Beets*

Whipped Ricotta, Pistachio Crumble

## *Fig & Prosciutto*

Local Dairy Stracciatella, Balsamic Drizzle

## *Grilled Peach*

Hudson Valley Goat Cheese, Shaved Pickled Shallot, Micro Basil

## *Chicken Liver Paté*

Local Watermelon Radish & Red Apple Salad

## *Grilled Shrimp*

Sweet Corn & Avocado Salad, Smoked Pimentón Aioli



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# SUBSTANCE

# SALADS

AVAILABILITY BASED ON SEASONALITY

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**Watermelon & Feta** baby arugula, mint pickled red onion

**Grilled corn salad** jicama, black beans, romaine, pico de gallo

**Baby Local Greens** pickled red onion, strawberries, blueberries, goat cheese, candied pecans, mixed berry balsamic

**Spring Pea** summer snap peas watermelon radish, pea greens, red onion, toasted almonds

**Pickled Beet** honey crisp, endive, pumpkin seed, goat cheese

**Robert H. Cobb** chopped romaine, hard-boiled egg, tomato, cucumber, crispy bacon, red onion, green goddess vinaigrette

**Caesar** chopped romaine, garlic croutons, shaved parmesan

**Brussels sprout & Farro** dried cranberries, grated carrot, red wine vinaigrette, shaved pecorino

**Toasted Orzo Salad** toasted orzo, tomatoes, olives, asparagus, red onion, feta, sherry vinaigrette

**Pasta Caprice** orecchiette, mozzarella, tomatoes, kalamata olives, pesto vinaigrette

**Green Goddess Salad** arcadian salad mix, pickled onions, cucumber, tomato, quinoa, feta cheese

**Coleslaw** creamy red cabbage coleslaw or green cabbage with vinegar dressing

**Potato Salad** creamy dill dressing

**Broccoli Salad** pickled red onion, shaved carrot, pomegranate, curried almonds, creamy champagne vinaigrette

**Macaroni Salad** chopped egg, relish, creamy aioli

**Local Heirloom Tomato** greek yogurt, toasted sunflower seeds, pickled onion, dill micro

# MAINS

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## BEEF

**Herb-Roasted Loin of Beef** beef jus, charred seasonal vegetable salsa

**Tea-Rubbed Char-Grilled Ribeye** chimichurri

**Garlic-Herb-Grilled Filet Mignon** peppered-creamed spinach, baby mushroom salad

**Flame grilled strip** smoked garlic butter, salsa verde

**Slow-Braised Boneless Short Rib** red wine jus

**Grilled Flank Steak** roasted corn salsa, herb & red chili sauce

## CHICKEN/FOUL

**Milanese** baby tomato salad, pecorino, arugula

**Francaise** lemon-butter sauce

**Prosciutto-Stuffed Breast** herb jus

**Braised** lemon-artichokes, green olives, butter beans

**Buttermilk-Jalapeno Marinated Fried** pantry's special sauce

**Crispy Skin Duck Breast** lingonberry jus

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## SEAFOOD

**Hudson Valley Trout** tomato-cucumber salad

**Farro island salmon** lemon-caper burre blanc

**Crab crusted halibut** lemon-sorrel

**Coconut curried shrimp** banana leaf rice, green papaya salad

**Steamed whole fish** chili crisp oil, mango salad

**Rainbow Trout** melted leeks, crab, brown butter

## PORK

**Crispy Pork Schnitzel** apple-celeriac salad, sauce dijonnaise

**Slow-Cooked Pork Belly** buttercup jus, fennel-caper salad

**Stuffed Pork Tenderloin** prosciutto, charred peppers, spinach, provolone

**Brined Pork Chop** seasonal succotash

# SIDE DISHES

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**Roasted Local Fingerling Potatoes** chimichurri, kalamata olives, sea salt, feta

**Potato Fondu** lemon-thyme butter

**Buttermilk-Whipped Mashed New Potatoes**

**Gruyere Potato Gratin**

**Baby Red Potatoes** rosemary-garlic-infused olive oil

**Fondant Potatoes** thyme-butter broth

**German Potato Salad** bacon, pickled red onion, whole grain mustard

**Loaded Baked Potato** smoked bacon, aged cheddar, green onion, sour cream

**Potato Cake** charred onion

**Maple Sweet Potato Purée**

**Sweet Potato Hash** pickled onions, baby peppers

**Potato Risotto** fresh thyme, pecorino-romano

**Roasted Tri-Colored Baby Carrots** za'atar, white hummus

**Grilled Asparagus** whipped ricotta, poached olive, preserved lemon



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# PARTY TRAYS

# PARTY TRAYS - MAINS

PORTIONED FOR FOUR (4) – SIX (6) PEOPLE

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Chicken Parmesan 48.

Eggplant Rollatini 42.

Chicken Franchisee 48.

Chicken Milanese 48.

Lasagna bolognese 50.

Eggplant lasagna 46.

BBQ Pulled pork 55.

Grilled Hoisin Spareribs 55.

Chili-Crusted Loin of Pork 45.

Stuffed Pork Tenderloin 48.

Herb-Crusted Loin of Beef 105.

Coconut Curried Shrimp 55.

Chicken Marsala 48.

Chicken Tikka Masala 48.

Lemon-Roasted Faroe Island Salmon 105.

# PARTY TRAYS - TACO BAR

PORTIONED FOR FOUR (4) – SIX (6) PEOPLE

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## STANDARD EQUIPMENT:

Pico de Gallo, Corn Salsa, Rice & Beans, Shaved Lettuce, Flour & Corn Tortillas.  
Choice of Ground beef or Green Chili Chicken 115.

## OPTIONS:

Substitute Pork El Pastor 25.

Substitute Chipotle Shrimp 25.

Guacamole 15.

Sour Cream 8.

Mexican Cheese 12.

Guacamole & Chips 28.

Add Chips & House Salsa 15.

# PARTY TRAYS - SIDES

PORTIONED FOR FOUR (4) – SIX (6) PEOPLE

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## VEGETABLE

Maple-Balsamic Brussels Sprouts 28.

Honey-Sage Carrots 28.

Roasted Green Beans with Candied Cashews 32.

Roasted Assorted Squash 28.

**Grilled Asparagus**

whipped feta, poached lemons & olives 32.

**Tri-Colored Baby Carrots**

white bean hummus, chimichurri 30.

## STARCH

Penne ala Vodka 28.

**Herbed Fingerling Potatoes**

with kalamata olives & feta 28.

Mac & Cheese 28.

Banana Leaf Coconut Rice 28.

Rice & Beans 28.

Buttermilk Mashed Potatoes 28.

Potato Gratin 28.

Herbed Rice Pilaf 28.