

Cafe Menu *cont.*

Located in Grab-and-Go Case

children's choices...

PB&J \$6

Creamy Peanut Butter & Strawberry Jam

Grilled Cheese \$6

American & Country White Bread

Chopped Salad \$8

Tomatoes, Cucumbers & Ranch

sweets...

Shaker Apple Bar \$5

Blueberry Pie \$7

Chocolate Pudding \$6

Honey Lemon Pound Cake \$6

Add SoCo Ice Cream to Any Dessert \$2

SoCo Ice Creams \$2/scoop

Make it a Shake \$6

Vanilla Bean

Dirty Chocolate

No. Six Depot Coffee

Raspberry Sorbet

Cafe Menu *cont.*

Located in Grab-and-Go Case

drinks...

Barrington Roasters Coffee \$3/\$3.50

Harney & Son's Tea \$3

No. Six Depot Cold Brew \$4

Assorted Teas,
Lemonades & Soda \$3

Bottled Water \$2

Wine & Local Beer...Coming soon!



MAIN STREET CATERING
AND EVENTS

Shaker inspired.

Neighborhood sourced.

Main Street Catering is a full-service catering and event planning company, creating custom menus to fit your vision, theme and budget. Whether it's an intimate dinner party, a business event or wedding, we can tailor our services to your unique tastes.

Our team is headed up by Brian Alberg, a James Beard honoree and Main Street Hospitality's Vice President of Culinary Development, as well as Executive Chef of the iconic Red Lion Inn in Stockbridge. Chef Alberg's menus reflect on an approach that is globally inspired and locally sourced. He is a pioneer in the local, farm-to-table movement, having forged relationships with a variety of local farmers, cheese makers, coffee roasters and specialty suppliers throughout the region.

CONTACT

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Shaker inspired.

Neighborhood sourced.

Menu by the Farm,
The Shakers & Brian Alberg



MAIN STREET CATERING
AND EVENTS

Picnic Menu

Located in Grab-and-Go Case

take-out sandwiches & salads...

Tavern Ham & Cheese \$9

Pittsfield Multigrain & Dijon

Grilled Chicken \$10

Tarragon Aioli, Mesclun Greens, Soft Roll

Shaved Roast Beef \$9

Horseradish, Tomato & Arugula

Arugula, Feta & Olive \$11

Raw Vegetables, Quinoa, Balsamic, Evoo

Chicken Apple Walnut \$12

Organic Spinach & Ioka Maple Vinaigrette

White Bean & Cauliflower \$11

Mesclun Greens, Radishes & Cauliflower

sweets...

Shaker Apple Bar \$5

Blueberry Pie \$7

Chocolate Pudding \$6

Honey, Lemon Pound Cake \$6

Add SoCo Ice Cream to Any Dessert \$2

SoCo Ice Creams \$2/scoop

Make it a Shake \$6

Vanilla Bean

Dirty Chocolate

No. Six Depot Coffee

Raspberry Sorbet

Cafe Menu

Located in Grab-and-Go Case

to begin with...

Shaker Brown Bread \$5

Highlawn Butter & Maldon Salt

Meat & Cheese \$10

Berkshire Charcuterie, Berleberg Cheese

Brown Bread Crostini

Raw Vegetable Board \$9

Sunflower & Garbanzo Hummus

Sister Ethel's

Chicken Soup \$6

Pasture-raised Hen, Vegetables & Broth

Heirloom Bean &

Garden Soup \$6

From the Village's & Neighbors' Gardens

Smoked Trout Rilletes \$10

Housemade Pickles & Toasted Bread

local greens & whole grains...

Quinoa, Arugula, Cricket Creek Feta \$13

White Balsamic Vinaigrette

Spinach, Radish, Bacon, Egg \$13

Ioka Maple Vinaigrette

Leaf Lettuce, Tomatoes,

Cucumbers \$10

Buttermilk Ranch

Add Chicken or Cold-Poached Salmon
to Any Salad \$6

Cafe Menu cont.

Located in Grab-and-Go Case

sandwiches...

Grilled Country Ham

& Cheese \$11

Pittsfield Multigrain, Tavern Ham, Berleberg Cheese

The Believer \$12

Open-faced Quinoa & Chick Pea Cake

on Grilled Naan with Lemon Vinaigrette

Shaved Roast Beef \$13

Horseradish, Shaker Mushroom Sauce, Arugula

Sandwiches Served with Greens & Housemade Pickles

plates & bowls...

Maplebrook Farm Burrata \$13

Grilled Vegetable Salad, Balsamic, EVOO

Cold Poached Salmon \$16

Shaved Cucumbers, Farro Salad, Dill

Lila's Spring Lamb Ragu \$15

Parsley Dumplings

Shaker Tarragon Chicken \$14

Roasted Mushrooms, High Lawn Cream

The Garden Sink \$12

Warm Farro, Greens & Vegetables from Our Fields

& Local Greenhouses, Sunny-up Egg