

Michael's Catering

Tel: 860-224-4282

www.michaelscatering.net

Elegant Buffet

Salad

Served to your guests tables with Warm Dinner Rolls

(Choice of one)

Green Salad: Young Mixed Greens with Carrots, Cucumber, Tomato and Peppers served with a Red Wine Vinaigrette

Traditional Caesar: Crispy Romaine, shaved Parmesan Cheese and Caesar Dressing

Mixed Greens with Candied Pecans, Gorgonzola, Dried Cranberries in a Raspberry Vinaigrette

Pasta

(Choice of one)

Imported Penne Pasta with a Marinara Sauce or Bolognese Sauce

Imported Penne alla Vodka

Tortellini Alfredo

Stuffed Shells with Ricotta Cheese

Entrees

Chicken

(Choice of one)

Chicken Marsala, with fresh Mushrooms and Marsala Demi Glaze

Chicken Francaise with fresh Lemon Juice and White Wine and Parsley

Chicken Cordon Bleu with Prosciutto and Imported Swiss Cheese

Neopolitan Chicken stuffed with fresh Mozzarella, Roasted Red Peppers and Basil

Chicken Roulade with Spinach, Sundried Tomatoes, Boursin Cheese with a light Cream Sauce

Orange-glazed Stuffed Chicken with a savory Bread Stuffing, Golden Raisins and Dried Cranberries

Chicken Parmesan - Breaded Chicken with a Marinara Sauce topped with Mozzarella

Seafood

(Choice of one)

Filet of Sole with a Seafood Stuffing

Baked Scrod with a Garlic, Lemon and White Wine Sauce

Poached Salmon Filets with a Creamy Dill Sauce (MARKET PRICE)

Tilapia Puttanesca, Onions, Capers, Black Olives and Tomatoes

Carving Station

(Choice of one)

Roast Sirloin of Beef with a Mushroom Jus and served with a Horseradish Cream

Garlic and Herb Crusted Pork Loin

Caramelized Apple Glazed Pork Loin with a Herb Apricot Stuffing

Fresh Roasted Turkey with a Gravy and Cranberry Relish

Glazed Baked Ham with a Pineapple Raisin Sauce

Sides

(Choice of two)

String Beans with Olive Oil and Garlic

Vegetable Medley - Seasonal Vegetables steamed and tossed with Butter, White Wine and Garlic

Broccoli and Cauliflower served with Olive Oil, Lemon Juice and Garlic

Green Beans and Julienne Carrots with Lemon Zest and Butter

Roasted Vegetables - Seasonal Vegetables roasted until Caramelized and finished with Garlic

Broccoli Crowns with Toasted Pecans and Lemon Butter

Green Bean Almandine

Baby Carrots tossed with a Reduction of Orange Juice, Honey and Raisins

Garlic Roasted Red bliss Potatoes

Oven Roasted Potatoes sautéed with Onions and Olive Oil

Garlic Mashed Potatoes

Wild Rice with Carrots and Parsley

Buffet menu is served with coffee, decaf and tea

\$42.95 per person with choice of three entrees

\$37.95 per person with choice of two entrees

Price includes china, linen, flatware and wait staff

Please include 18% service charge and sales tax