



Tel: 860-224-4282

[www.michaelscatering.net](http://www.michaelscatering.net)

## *Wedding Package – Gold – Family Style Dinner*

### *Harvest Table*

*An abundant array of  
International and Domestic Cheeses  
Pepperoni, Multigrain Crackers and Breads  
Fresh Sliced Fruit Display  
Fresh Cut Crisp Vegetables with  
Dips and Hummus*

### *Circulated Hors D'oeuvres*

*Sea Scallops wrapped with Prosciutto or Smoked Bacon  
Coconut Encrusted Shrimp served with an Orange Ginger Sauce  
Spanakopita Spinach and Feta Cheese in a Phyllo Dough  
Hawaiian Chicken Kebobs served with Pineapple, Cherry and a Teriyaki Glaze  
Orange Glazed Teriyaki Flank Steak Skewers  
Mushrooms Stuffed with Sweet Sausage, Spinach and Gorgonzola  
Bruschetta, Tomato, Mozzarella and Basil  
Eggplant Crostini with Gorgonzola*

### *Salad*

*(Choice of one)*

*Fresh Tossed Garden Greens with House Dressing  
Mixed Field Greens with a Raspberry Vinaigrette  
Caesar Salad with Shaved aged Parmesan and Garlic Croutons  
Baby Spinach with Strawberry, Mandarin Oranges and Hearts of Palm Toasted Pecans with a Citrus Vinaigrette*

### *Pasta*

*(Choice of one)*

*Penne alla Vodka- Tomato, Cream, Vodka Sauce  
Penne Marinara – Tomato, Basil  
Penne Bolognese – Imported Pasta with Meat Sauce*

## Entrée Selection

*Roast Sirloin of Beef with a Mushroom Jus*  
*Roast Sirloin of Beef and Chicken Marsala with Mushroom Wine Sauce*  
*Roast Sirloin of Beef and Chicken Francaise with Fresh Lemon and White Wine*  
*Roast Sirloin of Beef and Stuffed Chicken*  
*Roast Sirloin of Beef and Baked Scrod with Lemon, Garlic, White Wine and Butter*  
*Roast Sirloin of Beef and Fillet of Sole with a Seafood Stuffing*  
*Chicken Entrée and Fillet of Sole with a Seafood Stuffing*

*Dinner is served with choice of two sides from below:*

*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*

**\$79.95 /per person**

*The menu is served with Artisan Rolls and Breads*

*Coffee and Tea Service*

*The price includes china, linen and flatware*

*Wait Staff and Chefs*

*Please include sales tax and 18% service charge*