



Tel: 860-224-4282

www.michaelscatering.net

Wedding Package – Silver – Buffet Style

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
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*

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*

Buffet Menu

Pasta

(Choice of one)

Imported Penne Pasta with a Marinara Sauce or Bolognaise Sauce

Imported Penne alla Vodka

Tortellini Alfredo

Stuffed Shells with Ricotta Cheese

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

Salmon with Apricot Teriyaki Glaze (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

\$62.95 per person with choice of three entrees

\$57.95 per person with choice of two entrees

Price includes china, linen, flatware and wait staff

Please include 18% service charge and sales tax