

# Michael's Catering

Tel: 860-224-4282

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

## Sit Down Dinner Menu

### 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

(Choice of three)

### Chicken

*Chicken Francaise - Lightly Battered Chicken Breast with White Wine and Fresh Lemon*

*Chicken Marsala with Mushrooms and Marsala Wine*

*Chicken Cordon Bleu with Prosciutto and Imported Swiss Cheese*

*Neapolitan Chicken stuffed with Fresh Mozzarella, Roasted Red Peppers and Basil*

*Chicken Roulade with Spinach, Sundried Tomatoes and Goat Cheese with a Light Cream Sauce*

*Orange Glazed Stuffed Chicken with a Savory Bread Stuffing, Golden Raisins and Cranberries*

*Chicken Parmesan - Breaded Chicken with a Marinara Sauce Topped with Mozzarella*

### Beef

*Sliced Black Angus Sirloin of Beef with a Mushroom Jus*

*Thick Cut Prime Rib of Beef with Jus*

*NY Sirloin Strip Steak*

*Tender Filet Mignon with a Mushroom demi glaze and Horseradish Cream*

### Veal

*Sautéed Veal Picatta with Artichoke Hearts, Capers in a Lemon Wine Sauce*

*Veal Marsala - Breaded Veal with Mushrooms and Marsala Wine*

*Veal Parmigiana - Breaded Veal with a Marinara Sauce and Mozzarella*

### Seafood

*Baked Scrod with a Garlic Butter Wine Sauce*

*Seafood Stuffed Filet of Sole*

*Stuffed Filet of Sole with Wild Rice and Mushrooms*

*Jumbo Baked Stuffed Shrimp (4)*

*Poached Salmon with a Cream Dill Sauce*

*Apricot Glazed Salmon*

*Herb Parmesan Encrusted Tilapia with a Lemon Butter Wine Sauce*

### Pork

*Pork Medallions with Glazed apples and Cider Sauce*

*Roasted Pork Loin with a Savory Bread Stuffing, Dried Apricots and Cranberries*

*Roasted Rosemary and Garlic Crusted Center cut Pork Loin with Apples and Figs*

### Vegetarian

*Eggplant Neapolitan eggplant layered with ricotta cheese, roasted red peppers sautéed baby spinach topped with a marinara sauce and shredded mozzarella cheese*

*Wild Mushroom Ravioli with a Marinara Basil Cream Sauce*

*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*

*Twice Baked Potatoes with Sour Cream and Chives*

*The menu is served with Artisan Rolls and Breads*

*Coffee and Tea Service*

*The price includes china, linen and flatware*

*Wait Staff and Chefs*

**CALL FOR PRICING**

*Please include sales tax and 18% service charge*