



Tel: 860-224-4282

www.michaelscatering.net

Wedding Package – Platinum – Deluxe Seated 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 – Group 1
(Choice of three)

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
Roast Sirloin of Beef with a Mushroom Jus
Baked Scrod with a Garlic Butter Wine Sauce
Seafood Stuffed Filet of Sole

\$69.95 /per person

Entrée Selection – Group 2
(Choice of three)

Thick Cut Prime Rib of Beef with Jus
Tender Filet Mignon with a Mushroom demi glaze and Horseradish Cream
NY Sirloin Strip Steak
Jumbo Baked Stuffed Shrimp (4)
Apricot Glazed Salmon
Sautéed Veal Picatta with Artichoke Hearts, Capers in a Lemon Wine Sauce

\$84.95 /per person

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

Please include sales tax and 18% service charge