

# Michael's Catering

Tel: 860-224-4282

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

*Twice Baked Potatoes with Sour Cream and Chives*

*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*