Michael's Catering LLC
Tel: 860-224-4282 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

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