

Michael's Catering

Tel: 860-224-4282

www.michaelscatering.net

Hors D'oeuvres and Variety of Stations

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

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Circulated Hors D'oeuvres

Pecan Encrusted Chicken Tenders with an Apricot Dipping Sauce

Coconut Chicken Tenders served with a Hot and Sweet Orange Sauce

Hawaiian Chicken Kebobs served with Pineapple, Cherry and a Teriyaki Glaze

Smoked Chicken and Pepper Jack Cheese Quesadillas

Beef Tenderloin with a Goat Cheese on a Crostini

Orange Glazed Teriyaki Flank Steak Skewers

Mini Beef Wellington with Boursin Cheese in a Puff Pastry

Beef Tenderloin sliced on a Baguette served with a Horseradish Sauce

Mini Croissants with Honey Glazed Ham and Swiss cheese

Prosciutto Wrapped Date Stuffed with Bleu Cheese

Prosciutto wrapped with Asparagus

Mushrooms Stuffed with Sweet Sausage, Spinach and Gorgonzola

Mini Spinach Pies with Sausage, Potatoes, Onions and Cheese

Crab cake with a Remoulade Sauce

Smoked Shrimp wrapped in Bacon

Sea Scallops wrapped with Prosciutto or Smoked Bacon

Crab Rangoon

Coconut Encrusted Shrimp served with an Orange Ginger Sauce

Sesame Seared Tuna on a Wonton Crisp with Micro Greens and a Wasabi Drizzle

Bruschetta, Tomato, Mozzarella and Basil

Wild Mushroom Risotto Cake

Gorgonzola Fig and Chopped Walnut in a Phyllo Dough

Fig and Mascarpone Pizza

Spanakopita Spinach and Feta Cheese in a Phyllo Dough

Eggplant Crostini with Gorgonzola

Polenta Wedges with Sautéed Wild Mushrooms

Potato Pancakes served with Spiced Apple Sauce and Dill Sour Cream

Wild Mushroom and Goat Cheese Frittata

Portabella Mushrooms Stuffed with Spinach and Three Cheeses

Option 1: Harvest Table with three circulated Hors D'oeuvres

Option 2: Harvest Table with four circulated Hors D'oeuvres

Option 3: Harvest Table with five circulated Hors D'oeuvres

Option 4: Harvest Table with six circulated Hors D'oeuvres

Option 5: Harvest Table with seven circulated Hors D'oeuvres

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Please add 18% service charge and sales tax

Additional Menu Choices

Carving Station (Choice of one)

Black Angus Roast Sirloin of Beef served with Mushroom Jus and Horseradish Cream

Garlic and Herb Crusted Pork Loin

Caramelized Apple Glazed Pork Loin with Herb, Apricot Stuffing

Fresh Roasted Turkey with a Gravy and Cranberry Relish

Glazed Baked Ham with a Pineapple Raisin Sauce

Served with Multigrain Breads, Artisan Rolls and Complimenting Condiments

Choice of Two Or Tender Filet Mignon

Bruschetta Bar (Choice of three)

Our Bruschetta is made from fresh baked bread hand-cut and tossed in fresh herbs and olive oil then baked golden brown with choice of toppings

Prosciutto and Arugula with thinly shaved Parmesan Cheese

Roasted Eggplant and Pine Nuts

Diced Plum Tomatoes, Sweet Onions, Minced Garlic and Fresh Basil with Herbed Goat Cheese

Caprese Style - Marinated Plum Tomatoes, Fresh Mozzarella, Basil with a Balsamic Glaze

Mediterranean Style – Sundried Tomatoes, Black and Green Olive Compote with Olive Oil and Garlic

Tomato, Mozzarella, Olive Tapenade, White Beans & Prosciutto

Antipasto Station

Prosciutto, Cappelletti, Salami and Pepperoni

Provolone, Asiago, Fontinella and Fresh Mozzarella

Marinated Mushrooms, Artichokes, Olives and Peppers

Assorted Flat Breads, Sliced Baguettes and Focaccia

Pasta Station

(Choice of two)

Imported Penne alla Vodka

Tricolored Tortellini Alfredo

Imported Penne Marinara

Farfalle Carbonara

Fusilli Primavera

Assorted Mini Sliders

Black Angus Cheese Burgers

Smoked Pulled Pork

BBQ Chicken with Bleu Cheese

Quesadilla Station

A flour tortilla folded and grilled cut into bite size triangles

(Choice of three)

Pulled Pork with Pepper Jack

Cajun Shrimp and Smoked Cheese

Roasted Vegetables, Black Beans and Cheddar

Grilled Chicken with Avocado and Brie

Brie and Wild Mushrooms with smoked Tomato Salsa

Baby Spinach and Feta Cheese

Chorizo Sausage, Potato and Cheddar

Pesto with Goat Cheese, Spinach and Peppers

Fresh Mozzarella with Basil and Tomato

Spicy Buffalo Chicken with Cheddar

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