

# Michael's Catering

Tel: 860-224-4282

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

*3.75 per person*

### *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 12.95 per person*

*Option 2: Harvest Table with four circulated Hors D'oeuvres 14.95 per person*

*Option 3: Harvest Table with five circulated Hors D'oeuvres 16.95 per person*

*Option 4: Harvest Table with six circulated Hors D'oeuvres 18.95 per person*

*Option 5: Harvest Table with seven circulated Hors D'oeuvres 20.95 per person*

*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*

*\$4.50/per person*

*Choice of Two Or Tender Filet Mignon*

*\$8.00/per person*

### *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*

*\$4.50/per person*

### *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*

*\$5.50/per person*

*Pasta Station*

*(Choice of two)*

*Imported Penne alla Vodka*

*Tricolored Tortellini Alfredo*

*Imported Penne Marinara*

*Farfalle Carbonara*

*Fusilli Primavera*

*\$5.50/per person*

*Assorted Mini Sliders*

*Black Angus Cheese Burgers*

*Smoked Pulled Pork*

*BBQ Chicken with Bleu Cheese*

*\$6.50/per person*

*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*

*\$5.50/per person*