



Michael's Catering Sample Menus

2008





Casual Evening Get Together Overlooking Monterey Bay

Stationed Hors D'oeuvres

Mezze Display

*Marinated and grilled vegetables, olives and hummus
fresh mozzarella, sun-dried tomato tapenade, crostini, pita and sliced franchise*

Bountiful Baskets of Festively Cut Crudités

Brioche en Croûte

with Apricot & Almond Filling



Dinner Menu

Shrimp and Cucumber Salad

with Dill Vinaigrette

Michael's Bread Basket and Creamy Butter



Moroccan Spice-Rubbed Chicken Breast

with Lemon-Shallot Sauce

Lemon-Pistachio Pilaf

Baked Roma Tomatoes

with Spinach and Parmesan Topping



Almond Gateau

with Poached Apricots, Amaretto Custard and Chantilly Cream

Illy Cafe and Good Earth Teas



Retirement Party

Tray Passed Hors D'oeuvres

Palmier

with prosciutto, sun-dried tomato and asiago cheese

Pesto Crusted Prawns

Melon Cubes

with balsamic glaze, arugula and oven dried prosciutto



Salad Course

Roasted Beet Salad

with Endive and Asian Pears, Duck Prosciutto

Michael's Bread Basket and Creamy Butter



Entrée Course

Grilled Porcini Crusted Medallions of Beef
with Merlot Shallot Demi Glaze

Lyonnaise Potatoes

Spinach Gratin

with roasted red pepper coulis



Dessert Course

Warm Chocolate Lava Cake
with House made Rum-Raisin Ice Cream

Illy Cafe and Good Earth Teas



75TH Birthday Party
Featuring the Celebrants Favorite Foods

Tray Passed Hors D'oeuvres

Risotto Cake with Sun-dried Tomato Tapenade

Prosciutto and Parmesan Palmier
with pine nut pesto

Beef and Pear Picadillo in Phyllo Cup

Fiery Prawn Fritters
with cool cucumber dip



Dinner Menu

Forest Mushroom Bisque
with pepper crusted scallops, white truffle oil and crisp fried leeks & basil

Artisan Bread and Creamy Butter



Grilled Free Range Veal Loin
*with calvados, honey roasted apples and hazelnuts
served with homemade Spaetzle*

Braised Asparagus and Carrots Provencal



Chocolate Ganache Torte
with sun-dried cranberry compote and chestnut zabaglione

Illy Cafe and Good Earth Teas



Chateau Julien 25th Anniversary

On the Grand Table Display of Spoon Hors D'oeuvres

Asian Spiced Tuna Tartar
on noodle salad

Thai Spiced Beef Salad
with cabbage, mango and bell peppers

Tray Passed Hors D'oeuvres

Smoked Trout Lollipop
with horseradish, dill and pistachios

Chicken Waldorf Salad on Endive

Lower Court Yard

Action Stations

Petite Marinated Lamb Chops off the Grill
with mint pesto

Prawns in Mississippi Mud
on Garlic Toast

BBQ Oysters
served with mignonette sauce, remoulade, cocktail sauce and lemon wedges

In the Tent

Mini Grilled Cheese and Mushroom Bisque Soup Shooter

Filet of Beef
atop twice baked baby red potatoes

Ravioli with Short Rib Ragout

Salad "Bar"

Shaken in Martini Shakers and Served in a Martini Glass

- **Spring Mix** with spiced walnuts, cranberries, feta and black pepper vinaigrette
- **Caesar** with romaine lettuce, tomatoes, black olives, parmesan cheese and creamy Caesar dressing

Passed Dessert on Spoons and Display in Great Hall

Assorted Sorbet Flavors and Cheesecake Bites
White and Dark Chocolate Mousse

Cheeses on Spoons– Humboldt Fog and Quince Paste
Manchego Cheese and Fig Jam

Illy Cafe and Good Earth Teas



An American in Paris

Display Hors D'oeuvres

A Display of French Cheeses, Pates and Terrines
surrounded by grapes and berries with sliced baguettes and water crackers

Tray Passed Hors D'oeuvres

Rillettes of Pork
with green peppercorns on croustade

Pissaladiere
*french style pizza bread topped with caramelized red onions,
sun-dried tomatoes, black olives and asiago cheese*

Smoked Trout Mousse
on cucumber canapé with caviar

Petite Bouchée with Escargot
and hazelnut garlic butter

Buffet Dinner

Endive, Watercress and Apple Salad
with walnuts and shredded carrots

Roasted Orzo Salad with Peas
roasted sweet peppers, roasted eggplant, fennel, sun-dried tomatoes and pesto vinaigrette

Baby Spinach Salad
*with peppered bacon, oranges, grilled mushrooms, hard cooked Quail eggs,
sweet red onions and roasted garlic vinaigrette*

Braised Boneless Lamb Shank on Rustic Polenta
with root vegetables

Roasted Salmon in Mustard Dill Sauce
served over roasted bistro potatoes

French Green Beans
with roasted tomatoes and crisp onions

Petite French Pastry Buffet

Opera Gateau
chocolate genoise with mocha cream filling and a rich chocolate ganache glaze

Tarte aux Pommes et Frangipane
puff pastry with frangipane and apple filling

Profiteroles
filled with vanilla and chocolate pastry cream

Giant Organic Strawberries
stuffed with minted cream cheese

Illy Cafe and Good Earth Teas

Phone: 831.884.2400 **Toll Free:** 800.773.5232 **Fax:** 831.884.2401 **E-mail:** info@michaels-catering.com
Website: www.michaels-catering.com **Address:** 445 Reservation Rd, Suite U, Marina, CA 93933