



2008 Wedding Menu California Experience

Greeting

Mint Ginger Lemonade
Cucumber Spring Water

Display Hors D'oeuvres

Artisan California Cheeses with Fresh and Dried Fruits & Nuts
The Seasons Finest Vegetables with Calico Pepper Dip, Green Onion and
Lemon-Tahini dips
Carr's Water Crackers and Sliced Baguettes

Tray Passed Hors D'oeuvres

-for more choices see our complete hors d'oeuvre list-

Dried Apricots

filled with goat cheese and pistachios

Grilled Cilantro and Lime Marinated Prawns
served on colorful corn chips with avocado salsa

Portabella and Pancetta Mini Grilled Cheese
with fontina

Grilled Spicy Prawn on Green Onion Grits
with remoulade sauce

Salads

(choice of 2)

Mixed Baby Greens

with walnut crusted goat cheese, rustic crostini and a sherry vinaigrette

Watercress and Endive Salad

with blue cheese, apples, walnuts and apple cider vinaigrette

Roasted Vegetable Salad

with shaved asiago, extra virgin olive oil and black pepper

Garbanzo Beans with Tomato, Basil & Mint

New Potato and Parsley Salad

with lardon and dijon vinaigrette



2008 Wedding Menu California Experience

Entrées (choice of 2)

Pecan Crusted Breast of Chicken
with a tangerine beurre blanc and white bean mango salsa

Grilled Pork Loin
with white corn and caramelized onion, fontina and marjoram

Roasted Filet of Halibut
on lemon and spinach nage
**based on seasonal availability*

Roasted and Sliced New York Strip Loin
caramelized mushrooms and onions, with blue cheese crumbles

Sides (choice of 1)

Roasted Fingerling Potatoes
with fennel seed, rosemary & sea salt

Wild Rice Blend
with toasted almonds

Herbed Couscous

All Menus Include

Fresh Seasonal Vegetables Sautéed in Herb Butter
Michael's Assorted Bread Basket
Illy Café and Good Earth Tea Station

All china, flatware, water stemware, buffet tables & linens and cake cutting service included

M I C H A E L S
C A T E R I N G



2008 Wedding Menu Mediterranean Experience

Greeting

Mint Ginger Lemonade
Lemon Spring Water

Display Hors D'oeuvres

Our famous goat cheese terrine with fig jam
Marinated Feta, Hummus, Sun-dried Tomato Tapenade, Olives
Baguettes, Crostini and Pita Chips

Passed Hors D'oeuvres

-for more choices see our complete hors d'oeuvre list-

Spanokopita

spinach and feta cheese baked in phyllo cups

Spicy Lamb, Pine nut and Currant Lollipops
with tzatziki dipping sauce

Grilled Scallop on Artichoke Pancake
lemon chive aioli

Salads

(choice of 2)

Hearts of Romaine
watercress and radicchio, creamy roasted garlic and parmesan dressing

Mixed baby greens
*cherry tomatoes, red onions, blue cheese, and house made croutons
dijon vinaigrette*

Beets, cucumber, feta and kalamata olives
skordalia dressing

Fennel and Olive Salad
with eggs, anchovies and a spicy vinaigrette



2008 Wedding Menu Mediterranean Experience

Entrées (choice of 2)

-can be served off the grill when event is outdoors-

Grilled Corsican Salmon

**based on seasonal availability*

Bistro Style Rotisserie Chicken

with sun-dried tomato roasted garlic, kalamata olive and artichoke salsa

Roasted Herb Crusted Leg of Lamb

romesco sauce

Pepper Crusted Prime Rib of Beef

english horseradish sauce and red onion marmalade

Grilled Cider Marinated Loin of Pork

house made seasonal fruit chutney

Creamy Polenta

with seasonal vegetable ragout

Sides

(choice of 1)

Whipped Roasted Garlic Potatoes

Mushroom Orzo Pilaf with Savory Herbs

Gratin of Potatoes with Caramelized Onions

Michael's Calico Rice and Grain Blend

All Menus Include

Fresh Seasonal Vegetables Sautéed in Herb Butter

Michael's Assorted Bread Basket

Illy Café and Good Earth Tea Station

All china, flatware, water stemware, buffet tables & linens and cake cutting service included



MICHAEL'S
CATERING

2008 Wedding Menu

Grill Experience

Greeting

Mint Ginger Lemonade

Lemon Spring Water

Display Hors D'oeuvres

Marinated and Grilled Vegetables, Olives and Grilled Eggplant Baba Ganoush

Fresh mozzarella, Fire Roasted Tomato Salsa with Colorful Corn Chips

Tray Passed Hors D'oeuvres

Grilled Balsamic Artichokes

wrapped in flank steak

Prosciutto Wrapped Prawns

with lemon garlic aioli

Grilled Tandoori Chicken with Red Pepper and Apricot

served with peanut dipping sauce

Salads

(choose 2)

Grilled Shrimp Adobo

on carmel valley spring mix with grape fruit

Spicy Jicama Slaw

White Bean Salad with Grilled Tomatoes and Peppers

Grilled Caesar Salad

sun-dried tomatoes, olives and great Caesar dressing

Entrées

(choice of 2)

Grilled Chile Crusted Salmon

with seasonal fruit Salsa

**based on seasonal availability*

Grilled Portabella "Cheese Steaks"

portabella, onion, peppers and aged provolone

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MICHAEL'S
CATERING

2008 Wedding Menu Grill Experience

Rotisserie Natural Chickens
huli huli sauce and grilled pineapple

Bourbon Brined Chicken Breast
with orange cherry BBQ sauce

Smoked Whole Rib Eyes
creamy horseradish sauce and creole mustard sauce

Boracho Skirt Steak
with peppers and onions

Mixed Grill of Seafood
a seasonal selection of ocean fare

Sides

(choice of 3)

Black Beans

with onions, cilantro and sour cream

Grilled Asparagus
with lemon and vella dry jack

Grilled Corn
in spiced butter

Roasted Garlic Potatoes

Grilled Artichokes
with lemon garlic and asiago

All Menus Include

Our Cheesy Garlic Bread

Illy Café and Good Earth Tea Station

All china, flatware, water stemware, buffet tables & linens and cake cutting service included



2008 Wedding Menu **Italian Experience**

Greeting

Mint Ginger Lemonade
Lemon Spring Water

Display Hors D'oeuvres

Marinated and Grilled Vegetables, Olives, Italian Meats and Parmesan Wedge,
Bruschetta-tomato basil; tuna, capers and olive oil

Tray Passed Hors D'oeuvres

-for more choices see our complete hors d'oeuvre list-

Bacon Spinach and Artichoke Frittata

Dried Fig and Smoked Mozzarella
wrapped in prosciutto

Petite Shrimp Salad Cannolis

Salads

Panzanella Salad
on hearty greens

-and-

Caprese Genovese
*fresh roma tomatoes, fresh mozzarella and sweet basil pesto
with a garlic infused olive oil drizzle*

Entrées

(choice of 2)

Osso Buco
*with Gremolata
falling off the bone in a rich full-bodied sauce*

Beef Bracciole
*pounded thin and filled with garlic, currants, pine nuts and parsley
braised in a tomato sauce and sliced*

Halibut Pizziola
*seared and served in broth with artichokes, kalamata olives, peppers
and oven dried tomatoes*

**based on seasonal availability*



MICHAEL'S
CATERING

2008 Wedding Menu **Italian Experience**

Chicken Saltimbocca

*chicken breast filled with provolone and prosciutto
served over garlic spinach with sage butter*

Polenta Gratin

with vegetable marinara

Sides

(choice of 1)

Risotto with Saffron and Peas

Penne alla Carbonara

with a cream sauce, parmesan and crumbled bacon

Roasted Potatoes

with olives, onions and rosemary

All Menus Include

Fresh Seasonal Vegetables Sautéed in Herb Butter

Michael's Assorted Bread Basket

Illy Café and Good Earth Tea Station

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