

at Michele's

CATERING MENU

Prices do not include event space, beverages, tax or gratuity
All prices are per person

SMALL / PASSED APPETIZERS

These appetizers can be either served plated for self service, or passed on trays, by our service staff. Your choices are not limited to the options listed below. Our talented staff can customize your menu to any theme, idea, or vision you may have for your event.

À LA CARTE

WARM DISHES

| | |
|---|----|
| COCONUT SHRIMP <i>with sweet chili or red curry cream sauce (5 per person)</i> | |
| 10-20 | 13 |
| 21-25 | 8 |
| CHICKEN SATAY <i>with our spicy teriyaki, Pendleton Whisky glaze, or peanut sauce (3 skewers per person)</i> | 11 |
| PROSCIUTTO WRAPPED SCALLOPS <i>(3 per person)</i> | |
| 0-10 | 28 |
| 11-20 | 14 |
| 21-30 | 10 |
| CRAB AND LOBSTER CROQUETTES <i>with a pineapple relish (1 per person)</i> | 8 |
| SMOKED SALMON CROSTINI <i>(2 per person)</i> | 6 |
| CRAB STUFFED MUSHROOMS <i>(2 per person)</i> | 8 |
| SAUSAGE STUFFED MUSHROOMS <i>(3 per person)</i> | 5 |

COLD DISHES

| | |
|---|----|
| MARINATED BEET <i>with orange dusted chèvre (2 per person)</i> | 8 |
| ALASKAN SALMON <i>lox and cream cheese crostini (3 per person)</i> | 9 |
| PINEAPPLE SKEWERS <i>candied bacon wrapped (4 per person)</i> | 10 |
| CAPRESE <i>Tomato, basil, fresh mozzarella</i> | 8 |
| STRAWBERRY CHICKEN CROSTINI <i>(3 per person)</i> | 10 |

TRAYS & PLATTERS

| | |
|---|----|
| ANTIPASTI | 13 |
| DOMESTIC CHARCUTERIE <i>a variety of fresh domestic meats and cheeses</i> | 12 |
| ARTISAN CHARCUTERIE <i>a variety of fresh imported Artisan meats and cheeses</i> | 17 |
| FRUIT AND MELON | 10 |
| CRUDITÉS <i>with a pesto cream cheese spread</i> | 10 |
| CARVED SANDWICH STATION | 11 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
GF : Gluten Free / DF : Dairy Free

PLATED / BUFFET SERVICE

All entrees include choice of one starch and one vegetables side (except Prawn Scampi). Salad not included. For additional sides add add \$4 per side/per person

ENTREES

| CHICKEN | | PORK | | | | |
|--|----|---|--|------------------------|------------------------|---------------|
| AIRLINE CHICKEN BREAST <i>with a Chasseur sauce</i> | | BACON WRAPPED PORK TENDERLOIN <i>maple glazed</i> | | | | |
| 6 oz | 14 | 6 oz | | | 13 | |
| 8 oz | 17 | 8 oz | | | 15 | |
| 10 oz | 19 | | BEEF | | | |
| CHICKEN SALTIMBOCA <i>with a roasted sage cream saucebutter</i> | | TRI TIP <i>grilled with chimichurri</i> | | | | |
| 6 toz | 15 | 6 oz | | | 20 | |
| 8 oz | 18 | 8 oz | | | 25 | |
| 10 oz | 20 | GRILLED NEW YORK STEAK <i>with chimichurri</i> | | | | |
| | | | <i>Dry Aged</i> | <i>Certified Angus</i> | <i>Select</i> | |
| SEAFOOD | | CILANTRO-LIME PACIFIC SALMON <i>with a cucumber wasabi sauce</i> | 6 oz | 39 | 24 | 20 |
| | | 6 oz | 8 oz | 50 | 30 | 24 |
| | | 8 oz | 10 oz | 60 | 35 | 28 |
| | | | 12 oz | 70 | 41 | 31 |
| | | GRILLED ALASKAN SALMON <i>with Tuscan cream sauce</i> | PRIME RIB OR RIBEYES <i>Creole rubbed</i> | | | |
| | | 6 oz | | <i>Dry Aged</i> | <i>Certified Angus</i> | <i>Select</i> |
| | | 8 oz | 6 oz | 43 | 27 | 23 |
| | | PRAWN SCAMPI | 8 oz | 62 | 34 | 28 |
| | | 16-20 | 10 oz | 75 | 40 | 33 |
| | | 21-25 | 12oz | 88 | 47 | 38 |

SIDES

STARCHES

| |
|--|
| RED POTATOES <i>black garlic roasted</i> |
| YUKON GOLD DUMPLINGS <i>truffled</i> |
| GOLD POTATOES <i>garlic roasted mashed Yukons</i> |
| SWEET POTATOES <i>mashed</i> |
| LOADED BAKED POTATO |
| RICE PILAF |
| RISOTTO <i>garlic roasted</i> |
| POLENTA <i>roasted red bell pepper</i> |

VEGETABLES

| |
|---|
| MUSHROOMS <i>haricots and Shittake varieties</i> |
| SEASONAL VEGETABLES <i>roasted or sauteed</i> |
| SPINACH <i>asiago creamed</i> |
| ASPARAGUS <i>wrapped in prosciutto</i> |

SALADS

| | |
|--|---|
| WEDGE CAESAR | 8 |
| GARDEN SALAD | 6 |
| SPINACH <i>with bacon, gorgonzola and apple vinaigrette</i> | 9 |
| CHIPOTLE POTATO SALAD | 7 |
| MEDITERRANEAN PASTA SALAD | 8 |
| PINEAPPLE STRAWBERRY TABBOULEH | 9 |
| WATERMELON BASIL | 7 |

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