



Breakfast

All breakfasts include coffee (regular & decaffeinated) and hot tea.

BANANA PECAN PANCAKES

Served with Maple Syrup, Whipped Butter and Fresh Fruit

SMOKED SALMON PLATTER

Fresh Bagel, Cream Cheese, Sliced Tomato, Onion, Capers, and Fresh Fruit

HAM 'N EGGS

*Farm Fresh Scrambled Eggs
Roasted Red Potato & Smithfield Ham Hash
Homemade Southern Biscuits with
Sweet Cream Butter and Preserves*

POACHED EGGS WITH ROASTED TOMATOES AND PORTABELLAS

*Served with Breakfast Potatoes and Fresh Fruit Salad
(KITCHEN ACCESS)*

GREEK OMELET

*3-Egg Omelet Filled with Fresh Spinach, Tomato, Feta Cheese
and Kalamata Olives Accompanied by Roasted Red Potatoes
and Homemade Southern Biscuits
with Sweet Cream Butter and Preserves*

BAKED BRIE IN PUFF PASTRY

Orange Marmalade, Fresh Fruit Salad & Bagel Chips

BREAKFAST QUICHE

*Roasted Red Peppers, Broccoli & Cheddar Cheese
Served with Breakfast Potatoes*

CHEF MICHAEL'S EXPRESS BUFFET

*Assorted Homemade Pastries, Fresh
Seasonal Fruit Salad*

ASHEVILLE EXPRESS BUFFET

*Assorted Homemade Pastries, Bagels and Cream
Cheese, Butter & Preserves, Fresh Seasonal
Fruit Salad, Chilled Juice*

CONTINENTAL BUFFET

*Chef Michael's Deviled Eggs, Assorted Fresh Baked Pastries,
and Homemade Granola Bars, Seasonal
Fruit Salad, Chilled Juices*

SCRAMBLER BUFFET

*Assorted Morning Bakeries & Bagels, Fresh Seasonal Sliced
Fruit with Yogurt, Roasted Breakfast Potatoes, Scrambled
Eggs, choice of Breakfast Meat: Bacon, Ham,
Sausage Links or Patties*

SOUTHWESTERN BUFFET

*Fresh Seasonal Sliced Fruit, Cheddar Jalapeño Muffins,
Grilled Chorizo & Roasted Poblanos Frittata, Breakfast
Potatoes, Spicy Black Beans, Flour Tortillas, Salsa, Sour
Cream, Cheddar and Monterey Jack Cheeses, Choice of
Breakfast Meat: Bacon, Ham, Sausage Links or Patties*

THE ULTIMATE BUFFET

*Farm Fresh Egg Soufflé with Cheddar Cheese & Scallions,
Choice of Two Meats: Crisp Applewood Smoked Bacon,
Sausage Patties, Breakfast Potatoes, Grits, Homemade
Southern Biscuits, Sweet Cream Butter, Preserves,
Bagels & Cream Cheese, Seasonal Fruit Salad,
Yogurt, Assorted Chilled Juices*

OMELET STATION BUFFET

*3-Egg Omelet made to order with Choice of Fillings:
Shredded Cheddar, Pepper-Jack, Swiss Cheese,
Country Ham, Bacon, Sausage, Spinach, Sauteed
Onions Mushrooms and Peppers*

Perfection is our main course.

tel (828) 654-0669 ♦ fax (828) 654-0552 ♦ info@chefmichaelscatering.com

Served with sweet iced tea, choice of side and choice of bread.

VIRGINIA HAM 'N SWISS

with Lettuce, Tomato and Dijon Mustard

HONEY-WALNUT CHICKEN SALAD

with Bacon, Lettuce and Tomato

OVEN ROASTED BEEF

*with Caramelized Onions, Gouda Cheese
and Apple-Horseradish Cream*

TUNA SALAD

with Muenster Cheese, Lettuce and Tomato

SMOKED OR ROASTED TURKEY BREAST

with Boursin Cheese, Tomato and Sprouts

with Sun-dried Tomato, Lettuce and Cheddar

With Granny Smith Apple, Brie and Dijon

MARINATED VEGGIE

*Balsamic Marinated Portabella Mushroom with
Roasted Red Pepper-Basil Mayonnaise,
Feta Cheese and Shredded Carrots*

EGG SALAD

*With Spinach, Mushrooms, Gorgonzola, &
Pineapple-Bacon Vinaigrette*

SMOKED SALMON

*with Cream Cheese, Tomato, Cucumbers,
Shaved Red Onion & Sprouts*

THE MAIN LINE

*Lean Corned Beef Sliced Thin with
Thousand Island Dressing and Cole Slaw on Rye*

GRILLED ATLANTIC SALMON

With Wasabi Mayonnaise, Lettuce & Tomato

SAY CHEESE

*Pepperjack Cheese, Avocado, Tomato & Sprouts
with Lemon Aioli*

THE MEDITERRANEAN POCKET

*Homemade Humus with Tabbouleh and
Romaine in Pita*

CHOICE OF BREADS

*Spinach Tortilla Wrap
Flour Tortilla Wrap
Herbed Focaccia
Pumpernickel
Sour Dough
Wheatberry
Kieser Roll
Jewish Rye
White
Fresh Baked Croissant (+\$1.00)*

CHOICE OF HOMEMADE SIDES

*Black Bean & Corn Salad
Gaufrette Potato Chips
Creamy Cole Slaw
Carrot-Raisin Salad
Waldorf Salad
Red Potato Salad
Pasta Salad*

Perfection is our main course.

The following entrees are served with sweet iced tea, appropriate vegetables and starch, and fresh rolls with butter.

GRILLED CHICKEN

*Skinless, Boneless Grilled Chicken Breast with
Caramelized Leek and Potato Cream Sauce*

CHICKEN CACCIATORE

Served in Puff Pastry with Roasted Potatoes

STUFFED TURKEY BREAST

*Roasted Turkey Breast with Sausage-Apple
Stuffing and Turkey Supreme Sauce*

BEEF STROGANOFF

*Served over Fettuccine with Mushrooms, Onions
and Topped with a Dollop of Sour Cream*

SIRLOIN STEAK

*Pan-Seared Sirloin Steak
Marinated in Bourbon and Garlic
Served with a Veal Demi Glace*

ATLANTIC SALMON

*Roasted and Served with a
Lemon-Scallion Butter Sauce*

CHICKEN BREAST STIR FRY

*Chicken Breast and Vegetable Stir Fry with
Sesame-Pineapple Sauce Served Over Rice Pilaf*

ROASTED PORK TENDERLOIN

with an Apple Cider-Shallot Reduction

SHRIMP & SCALLOPS PROVENÇAL

*Sauteed Shrimp and Jumbo Sea Scallops Provençal
with Tomatoes, Basil, Garlic & Extra Virgin Olive Oil*

FILET MIGNON

*Grilled Petit Filet of Beef with Whipped Potatoes
Sauteed Vegetables and Horseradish Cream*

PAN-SEARED RAINBOW TROUT

*Served with Rice Pilaf, Fresh Sauteed Vegetables
and a White Wine Herb Butter Sauce*

SHRIMP & ANDOUILLE SAUSAGE GUMBO

Classic Cajun Style Served over White Rice

Add one of **Chef Michael's Delicious Desserts** for just \$2.00 more (\$2.50 more during dinner).

Perfection is our main course.



Soups, Salads & Lunch Buffets

Served with sweet iced tea, homemade rolls and butter. Add one of Chef Michael's delicious desserts for 2.00.

THE DELI BUFFET

*Roasted Vegetable Pasta Salad
Roast Beef, Virginia Baked Ham, and
Oven Roasted Turkey Breast
Sliced Swiss and Cheddar Cheese
Assorted Fresh Homemade Breads
Waffle-Cut Homemade Potato Chips & Dip
Condiment Platter of Kosher Dill Pickles, Olives,
Pepper, Sliced Red Onions, Tomatoes,
Lettuce and Spreads*

HOMEMADE SOUP BUFFET

*Add any of Chef Michael's delicious
homemade soups to your lunch buffet*

*Add any half a sandwich or
house tossed salad to your soup buffet*

*Minestrone
Ham & Navy Bean
Cheesy Potato Soup
Apple-Brie (+1.50pp)
Hearty Chili (+2.00 pp)
She Crab Bisque (+2.00)
Shrimp & Corn Chowder
Seafood Bisque (+1.50 pp)
Classic French Onion Soup
Chef's Cockadoodle Noodle
Beef Barley with Vegetables
Tomato-Basil with Parmesan
New England Clam Chowder
Sweet and Sour Cabbage Soup
Cream of Mushroom with Sherry
Potato and Roasted Garlic Bisque
Southwestern Vegetarian Black Bean*

CHOICE OF DRESSINGS

*House Sesame-Ginger Vinaigrette
Red-Wine Basil Vinaigrette
Balsamic Vinaigrette
Thousand Island
Honey-Mustard*

THE SALAD BAR

Choose eight (8) from the following Items:

*Iceberg Lettuce, Romaine Lettuce, Mixed Baby Greens,
Spinach, Red Cabbage, Cucumbers, Tomato, Hard Boiled
Egg, Scallions, Diced Onion, Cheddar, Feta, Broccoli,
Cauliflower, Peas, Celery, Mushrooms, Carrots, Red Peppers,
Green Peppers, Pepperoncini, Marinated Artichoke Hearts,
Seasoned Croutons, Sunflower Seeds, Raisins, Walnuts,
Chopped Bacon, Chow Mein Noodles*

SESAME-GINGER CHICKEN SALAD

*Crisp Romaine with Roasted Red Peppers, Grilled Chicken
Breast, Cucumbers, Carrots, Chow Mein Noodles and
Sesame-Ginger Vinaigrette*

GREEK VILLAGE SALAD

*Tomatoes, Cucumber, Calamata Olives, Feta Cheese,
Sliced Green Pepper, Eggplant*

TRADITIONAL CAESAR SALAD

Classically Prepared with Garlic Croutons and Asiago

Topped with Grilled Salmon or Chicken Breast

Topped with Jumbo Shrimp

CHEF SALAD

*Turkey Breast, Smithfield Ham, Cheddar, Swiss, Eggs,
Tomatoes & Cucumber Over Mixed Greens*

FRESH FRUIT SALAD

*Assorted Fresh Seasonal Fruits with Banana-Nut Tea
Sandwiches Honey-Vanilla Yogurt Dressing and Granola*

Perfection is our main course.

Served with appropriate breads, butter, coffee and iced tea.

THE CARNIVORE

House Salad with Garden Vegetables and Buttermilk Ranch or Vinaigrette ~or~ Chef Michael's Beef & Vegetable Soup, Slow Roasted Prime Rib w/Horseradish-Garlic Crust au jus Roasted Pork Loin Stuffed w/Dried Fruits and Apple Chutney Potatoes Au Gratin and Sauteed Vegetable Medley

THE BIG EASY

*House Salad with Garden Vegetables
Oysters on the Half Shell ~or~ Peel & Eat Shrimp
Louisiana Crab Cakes with Creole Sauce
Chicken and Andouille Sausage Jambalaya
Blackened ~or~ Grilled Salmon with Brown Butter Sauce
Broiled Tomatoes with Parmesan & Herbs
Red Beans & Rice*

CAROLINA PIG PICKIN'

*Creamy Cole Slaw
Pulled Pork Barbecue
Roasted Chicken with a Vinegar Barbecue Sauce
Fried Green Tomatoes, Yellow Squash Casserole
Tarheel Hushpuppies and Buns*

BLACK FOREST

*Mixed Green Salad & Warm Apple Cider-Bacon Vinaigrette
Kirsch-Schnitzel (Veal Cutlets with a Cherry Sauce)
Grilled Chicken Fricassee
Spaetzle with Sauteed Onions ~or~ Roasted Red Potatoes
Green Beans with Dill ~or~ Brussel Sprouts in Beer*

THAT'S AMORE

*Antipasto Salad
Chicken Parmesana with Cavatelli and Red Sauce
Shrimp Scampi Provençale
Stuffed Shells
Sauteed Italian Vegetables
Garlic Bread*

SIMPLY ORIENTAL

*Hot & Sour Soup with Wontons ~or~ Green Salad
Spring Rolls with Plum Sauce
Ahi Tuna with Orange-Cinnamon Sauce
Teriyaki Beef Kabobs with Broccoli, Onions & Peppers
Longevity Ramen Noodles
Vegetable Fried Rice*

SOUTH OF THE BORDER

*Garden Salad with Avocado
Tortilla Corn Chips and Homemade Salsa
Salmon Enchiladas
Chicken Breasts with Salsa Verde
Carnitas with Sauteed Onions, Peppers & Fresh Tortillas
Mexican Rice and Refried Beans*

EL SUDAMERICANO

*House Salad with Avocado
Churrasco Steak with Chimichurri Sauce
Chicharrones de Pollo (Cuban-Style Chicken Strips)
Grouper Vera Cruz
Black Beans & Rice with Diced Onion & Cilantro
Latin Roasted Potatoes
Platanos Maduros (Fried Sweet Plantains)*

THE MEDITERRANEAN

*Classic Greek Salad
Pita Bread with Humus
Baked Moussaka with Beef, Eggplant and Tomato Sauce
Artichoke & Black Olive Marinated Chicken
Spanikopita
Skordalia (Mashed Potatoes with Garlic Sauce)*

Add some **Hors D'oeuvre** while your guests are arriving.

Add one of **Chef Michael's Homemade Desserts** for just \$2.50 more!

Perfection is our main course.



Create Your Own Buffet

Served with homemade rolls, butter, fresh-baked dessert, coffee and iced tea.

GROUP A - 2 ENTREES...

3 ENTREES...

GROUP B - 2 ENTREES...

3 ENTREES...



CHOICE OF ONE (1) SOUP OR SALAD

SOUPS

Potato and Roasted Garlic Bisque
Cream of Mushroom with Sherry
Southwestern Vegetarian Black Bean
Chef's Homemade Chicken Noodle

SALADS

Mixed Green Salad with Garden Vegetables
Classic Caesar Salad with Shaved Asiago Cheese
Spinach w/Mandarin Oranges, Pecans & Gorgonzola
Roasted Vegetable Pasta Salad with Herbs
Tomato & Mozzarella Salad w/Basil Vinaigrette
Marinated Artichoke Hearts & Mushrooms

ENTREES - GROUP A

Roast Top Round of Beef with Au Jus & Horseradish Cream
Grilled Chicken Charred Roma Tomatoes, Calamata Olives
Penne Pasta Primavera w/Marinara, Pesto or Alfredo Sauce
Baked Salmon with Lemon-Butter Sauce
Roasted Salmon with Ginger-Sesame Crust & Plum Sauce
Baked Local Filet of Trout with Lemon Zest & Asiago Cheese
Shrimp and Andouille Sausage Jambalaya
Chef Michael's Lasagna with Fresh Basil
Virginia Baked Ham and Cheddar Quiche
Braised Beef Brisket Au Jus
Classic Beef Stroganoff w/Mushrooms Over Fettuccine
Marinated Roasted Chicken
Portabella Mushroom Moussaka
Chicken Pot Pie

ENTREES GROUP B

Roast Prime Rib of Beef with Mustard-Garlic Crust & Au Jus
Baked Chicken Breast with Sausage-Apple Stuffing
Chicken Breast Roulade with a Mushroom-Corn Stuffing and
Champagne Scallion Cream
Grouper Filet with Balsamic Vinegar & Caramelized Onions
Roast Leg of New Zealand Lamb with Mint Pesto
Duck & Mushroom Strudel with Red Currant Sauce
Roasted Cornish Hen Dressed with Andouille & Cornbread
Sautéed Jumbo Shrimp Over Linguini Alfredo
Waikiki Coconut Prawns Deep Fried
Lump Crabcakes with Dijon Aioli
Seafood Newburg
Veal Shanks Osso Bucco

CHOICE OF TWO (2) ACCOMPANIMENTS

Sautéed Mushrooms with Thyme & White Wine
Medley of Zucchini, Squash and Carrots
Lemon-Glazed Baby Carrots
Buttered Asparagus with Garlic
Blanched French Green Beans
Braised Red Cabbage
Sautéed Fresh Corn
Black-Eye Pea Cakes
Sautéed Cherry Tomatoes & Pearl Onions
Fried Green Tomatoes
Broccoli & Cauliflower Florets
Braised Garlic Kale

Parmesan-Herb Risotto
Basmati Rice Pilaf
Potatoes Au Gratin
Garlic Mashed Potatoes
Mashed Yukon Gold Potatoes
Roasted Red Bliss Potatoes with Sea Salt & Herbs
Whipped Sweet Potatoes
Wild Rice Pilaf
Baked Potatoes
Asiago Polenta
Wild Mushroom Risotto
Moroccan Cous-Cous

CHOOSE ONE (1) DELICIOUS HOME-BAKED DESSERT

Irish Cream Cheesecake
Key Lime Pie
Carrot Cake with Cream Cheese Icing
Chocolate Mousse
German Chocolate Cake

Strawberry Shortcakes
Boston Cream Eclair
Fresh Fruit Salad
Chocolate Mousse Cherry Cake
Signature Flourless Chocolate Torts

Perfection is our main course.

tel (828) 654-0669 ♦ fax (828) 654-0552 ♦ info@chefmichaelscatering.com

COFFEE BREAK

Mid Morning Coffee and Hot Tea Refresh

WILLY WONKA'S FIX

*Chocolate Dipped Strawberries
White Chocolate-Gran Marnier Petit Fours
Walnut Brownies
Chocolate Eclairs
Hershey's Kisses
M&M Candies
Chocolate Milk*

LET'S GO TO THE MOVIES

*Nacho Chips with Cheese Dip
Fresh Popped Corn
Twizzlers Licorice
Assorted Candy Bars*

TAKE ME OUT TO THE BALL GAME

*Cracker Jacks
Fresh Popped Corn
Honey Roasted Peanuts
Soft Pretzels with Mustard
Pigs in a Blanket*

HIGH NOON

*Warm Scones
Assorted Tea Sandwiches
Lemon Curd Shortbread Tartlets with Apricot Glaze
Assorted Petite Pastries
Assorted Herbal and Flavored Teas*

THE SPA BREAK

*Whole and Sliced Fruits
Assorted Yogurts
Trail Mix
Seasonal Vegetable Crudité w/Roasted Garlic-Basil Dip*

COOKIE MONSTER

*Oatmeal Raisin Cookies
Walnut Chocolate Chip Cookies
Sugar Cookies
Peanut Butter Cookies
Chocolate Fudge Cookies*

BEVERAGES - BILLED ON CONSUMPTION

*Milk
Soft Drinks
Bottled Water
Bottled Juices
Coffee & Hot Tea
Iced Tea*

ETCETERA . . .

*Tortilla Chips & Salsa
Gaufrette Potato Chips & Dip
Bar Munchies
Veggies & Dip
Warm Soft Pretzels & Mustard (doz)
Assorted Cookies (doz)*

Perfection is our main course.