

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.

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.

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