



WEDDING MENUS



The Sapphire Dinner Menu

\$27.95 per person

Hors d'oeuvre

Asiago Grit Cakes with Red Pepper Chutney

Red Onion Confit on Puff Pastry

Canapé of Maytag Blue Cheese, Walnuts & Caramelized Onion

Balsamic Marinated Vegetable Platter

Entrée

*Mixed Greens with Dried Fruits,
Toasted Almonds & Mango Cilantro Vinaigrette*

*Spinach and Artichoke Stuffed Chicken Breast with
Parmesan-Basil Polenta & Roasted Pepper Coulis*

~or~

*Pan Seared Filet of Salmon with Dill-Lemon Butter Sauce
Garlic Roasted Red Potatoes*

Dessert

To compliment your wedding cake:

Chocolate Dipped Tuxedo Strawberries

Prices Do Not Include Tax or Service Staff

Perfection is our main course.

Info@Chefmichaelscatering.com • Tel: (828) 654-0669 • Fax: (828) 890-4215

Administrative Offices: 14 Fieldstream Court • Fletcher, NC 28732 • EIN 56-2252910



The Gold Dinner Menu

\$29.95 per person

Hors d'oeuvre

Mushrooms Stuffed with Gorgonzola Cheese & Apples

*Smoked Salmon Mouse on Crostini with
Horseradish, Shaved Red Onion & Dill*

*Gazpacho Salsa In Cucumber Cups
Petit Black Eyed Pea Cakes with Scallions & Sour Cream*

Soup or Salad

Crab Bisque Finished with Sherry Wine

Entrée

*Pecan Crusted Trout with Bourbon-Shallot Butter Sauce &
Wild Rice Pilaf*

~or~

*Hickory Smoked Pork Tenderloin with
Apple Cider-Thyme Reduction &
Whipped Sweet Potatoes*

Dessert

To compliment your wedding cake:

Chocolate Dipped Tuxedo Strawberries

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The Emerald Dinner Menu

\$35.95 per person

Hors d'oeuvre

Petite Lump Crab Cakes with Cucumber - Wasabi Cream

*Baked Brie in Puff Pastry with
Raspberry Preserve & Toasted Almonds*

Grilled Seafood Terrine with Roasted Tomato Coulis

*Bruschetta with Roasted Peppers,
Calamata Olive Tapenade with Asiago*

Appetizers

*Pan Seared Sea Scallops Over
Portabella Carpaccio with Mixed Greens
Toasted Pistachios & Sesame-Ginger Vinaigrette*

Entrée

*Grilled Filet Mignon & Sautéed Jumbo Shrimp
with Wild Mushroom Risotto,
Roasted Garlic Flan, Asparagus & Baby Carrots*

~or~

*Roasted Pork Tenderloin with
Dried Fruit Stuffing & Port Wine Reduction*

Dessert

To compliment your wedding cake:

Chocolate Dipped Tuxedo Strawberries

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The Diamond Dinner Menu

\$42.95 per person

Hors d'oeuvre

Phyllo Beggars Purse of BBQ Duck Confit

Signature Oysters Rockefeller

Pan Seared Sea Scallops on Wonton Crisps with Soy-Ginger Glaze

Vegetable Spring Rolls with Soy Garlic Dipping Sauce

Fresh Berry Skewers

Appetizers

Napoleon of Wild Mushrooms

Spinach & Grilled Tomatoes with White Wine-Fennel Cream

Salad

Caesar Salad with Lobster & Sweet Corn Relish

Entrée

*Trio of Grilled Beef Tenderloin, Lamb Chop & Veal Medallion with
Root Vegetable Puree, Applewood Smoked Bacon & Brandy Demi-Glace*

~or~

*Pistachio Crusted Sea Bass Over Sauternes-Peach Reduction with
Whipped Caramelized Potatoes & Wilted Spinach*

Dessert

To compliment your wedding cake:

Chocolate Dipped Tuxedo Strawberries

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The Gold Buffet

\$23.95 per person

Mixed Greens with Garden Vegetables & Assorted Dressings

Blackeyed Pea Salad

Fresh Baked Bread Served with Herb Butter

Medley of Fresh Vegetables Sautéed with Garlic & Herbs

Whipped Red Potatoes with Caramelized Onions

Pan Seared Chicken with Mushroom-Madeira Sauce

Roasted Top Round of Beef with Black Pepper Horseradish Cream

To compliment your wedding cake:

Chocolate Dipped Tuxedo Strawberries

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The Emerald Buffet

\$27.95 per person

Greek Salad

Artichoke-Tomato & Basil Salad

Fresh Baked Foccacia Bread

Ratatouille & French Green Beans

Roast Red Potatoes with Sea Salt & Herbs

Chicken Breast Stuffed with Apples, Sausage, & Sage with Chicken Au Jus

Slow Roasted Prime Rib of Beef Au Jus with Yorkshire Pudding

To compliment your wedding cake:

Chocolate Dipped Tuxedo Strawberries

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The Diamond Buffet

\$30.95 per person

Classic Caesar Salad with Garlic Croutons

Marinated Asparagus, Roasted Peppers & Mushrooms

Assorted Fresh Baked Breads with Choice of Butters

White Bean Cassoulet with Fresh Vegetables

Basmati Rice Pilaf

Salmon Baked with Dill & Cucumber-Tomato Relish

Whole Roasted Beef Tenderloin with Brandied Veal Reduction

To compliment your wedding cake:

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The Sterling Wedding Brunch

\$23.95 per person

*Baked Brie in Puff Pastry with
Raspberry Preserves, Toasted Almonds & Crostini*

Fresh Seasonal Fruit Salad

Mixed Baby Greens with Garden Vegetables & Assorted Dressings

*Egg Soufflé with Scallion, Cheddar Cheese
& Applewood Smoked Bacon*

Homemade Corned Beef Hash with Fresh Basil

Fresh Sautéed Vegetable Medley

*Chicken Breast Stuffed with Spinach & Mozzarella
with a Grilled Tomato Coulis*

Carved Top Round of Beef with Apple-Horseradish Cream

Homemade Breads and Pastries with Whipped Honey Butter

***To compliment your wedding cake:
Chocolate Dipped Tuxedo Strawberries***

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