



CATERING BY MICHAEL

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Breakfast

The Continental

Business Breakfast Tray: An assortment of freshly baked fruit Danish, muffins, pecan rolls, bagels and donuts. Also a beautiful array of melons, berries and grapes all artfully arranged on a platter.

Small: (serves 10-12) \$54.95 • Medium: (serves 15-18) \$74.95 • Large: (serves 25-30) \$109.95

HEINZ Smart Breakfast

Sliced fruit, yogurts, granola bars, whole wheat bagel and mini muffins \$9.95 p/p

The Classic

Scrambled eggs, sausage, bacon, English muffins and Michael's breakfast red skin potatoes with peppers & onions and sliced fruit. \$8.95 p/p

The French

Three each of thick sliced French toast with hot syrup, Michael's breakfast red skin potatoes with peppers & onions, bacon or sausage and fresh fruit medley. \$7.95 p/p

The Sandwich

Customer's choice of bagels, English muffins, French toast or homemade biscuits stacked high with cheesy scrambled eggs, breakfast sliced glazed ham, bacon, sweet, or hot sausage. Michael's breakfast red skin potatoes on the side with peppers & onions and sliced fruit.

\$7.95 p/p

Michael's Burrito

An array of assorted flour tortilla shells (cheddar, herb & garlic, and spinach) stuffed with cheesy scrambled eggs bacon, sausage or diced ham. Salsa & sour cream and fresh fruit medley accompanies your burrito.

\$7.95 p/p

The Croissant

Fresh baked butter croissant, stuffed with scrambled egg, bacon, glazed ham or sweet sausage and cheddar cheese. Michael's breakfast red skin potatoes with peppers & onions and sliced fruit.

\$7.95 p/p

Lunch

Power Working Lunch

An assortment of fresh deli sandwiches halved and placed on a platter.

Mini: (serves 5-7) \$59.95

Medium: (serves 15-18) \$149.95

Small: (serves 10-12) \$99.95

Large: (serves 25-30) \$199.95

Your choice of slow roasted seasoned roast beef, smoked turkey, glazed ham, hard salami, chicken, ham, tuna or egg salads.

Manhattan Deli Express

A tempting variety of meats, cheeses and breads. Your choice of kosher corn beef, roast beef, smoked turkey, glazed ham, hard salami, chicken, tuna or egg salads.

Mini: (serves 5-7) \$69.95

Medium: (serves 15-18) \$169.95

Small: (serves 10-12) \$109.95

Large: (serves 25-30) \$219.95

Cheeses: American, provolone, cheddar and Swiss

Bread: (delivered daily from *Breadwork's*) Italian, French, Kaiser, whole wheat, pumpernickel, marble or white rye

Condiments: spicy brown or yellow mustards, mayonnaise, pickles and a lettuce tomato and onion tray

Power Working Lunches and **Manhattan Deli Express** are both served with your choice of 2 salads, chips, pickles and condiments.

Mike's A Hero

A 42" long submarine sandwich (serves 12) layered with crisp lettuce, tomatoes, roast beef, smoked turkey, glazed ham, salami, American, Swiss and provolone cheeses. Served with one salad, chips, pickles and fresh baked cookies. \$69.95

Our Salads

Fresh fruit, macaroni, tossed greens, tomato and cucumber with mint, red skin potato, Caesar, Cole slaw, marinated vegetables or Michael's pasta salad. Our salads are also available in bulk quantities. Speak to Donna or Michael regarding prices and availability.

Box Lunches

Our box lunches consist of your choice on Breadwork's bread, bag of chips or pretzels, fresh baked cookie, disposable flatware, condiments and either fresh fruit (apple, orange, pear or banana) or the soft drink of your choice. \$7.95 p/p

Signature Wraps

Twisted French Vegetarian: sautéed mushrooms, scallions, squash, zucchini, broccoli, cauliflower, red & green peppers, shredded romaine lettuce, diced tomatoes, melted Brie and Swiss cheeses. Dressed with honey mustard spread and served with French fries. \$8.95

Grilled Reuben: mounds of thinly sliced corn beef, sauerkraut and Swiss cheese are grilled to perfection on Marble rye bread, spread of Thousand Island dressing, and served with French fries. \$7.95

Tuna Spinach: our freshly made tuna salad, wrapped with julienne spinach, stuffed into a Cheddar cheese tortilla shell and served with French fries. \$7.95

Seafood: our fresh julienne shrimp and crabmeat salad, shredded lettuce and diced tomatoes, stuffed into a spinach tortilla shell, and served with French fries. \$8.95

Grilled Rachel: same as our Reuben, but made with smoked turkey instead, of corned beef and placed on fresh baked *Breadwork's* light rye, and served with French fries. \$7.95

Chicken Caesar: roasted chicken breast, shredded Romaine lettuce, diced tomatoes and drizzled with our homemade garlicky Caesar dressing, and served with French fries. \$7.95

Mediterranean Chicken: roasted red peppers & julienne breast of chicken, artichokes, feta cheese, shredded lettuce, diced tomatoes and drizzled with our home tzatziki sauce, and served with French fries. \$8.95

Hot Specialty Sandwiches

Deluxe Italian: Cotto & hard salami, ham, and Capicola ham are smothered with peppers, onions and Provolone cheese, Italian dressing. Crisp romaine lettuce and tomatoes then placed on a fresh hoagie roll and served with French fries. \$8.95

The Classic: fresh mozzarella, Roma tomatoes and fresh basil placed on Focaccia bread and served with French fries. \$7.95

Michael's Deluxe Club: smoked turkey, bacon, Alpha sprouts and Havarti cheese placed on wheat bread and served with French fries. \$7.95

Meatball Sub: homemade meatballs doused in a rich tomato sauce & topped with mozzarella then nestled in a toasted hoagie roll, and served with French fries. \$7.95

Philly Cheese Steak: shredded rib eye beef, grilled peppers & onions, Cheddar cheese and served on a fresh baked *Breadwork's* Italian roll and served with French fries. \$7.95

BLT: 6 strips of smoked bacon, the freshest romaine lettuce & tomatoes placed on French bread, and served with French fries. \$7.95

Santa Fe Chicken: grilled chicken breast, melted cheddar cheese, bacon, romaine lettuce with ranch dressing served on a baguette, and served with French fries. \$7.95

Chicken Club: roasted julienne breast of chicken, bacon, Swiss and American cheese, julienne romaine lettuce, sliced tomato and Chipotle mayonnaise dressing. Placed on whole wheat bread and served with French fries. \$7.95

Tuscan Chicken: grilled chicken breast topped with roasted red peppers, basil, fresh mozzarella and our homemade basil spread then placed on Focaccia bread and served with French fries. \$7.95

California Chicken: roasted chicken breast, married with sautéed red onions, mushrooms, roasted red peppers, broccoli, squash, zucchini, avocados, alfalfa sprouts, mozzarella cheese, romaine lettuce & tomatoes, then placed on a fresh baked *Breadwork's* Italian roll, and served with French fries. \$9.95

Blackened Chicken: boneless chicken breast, blackened then topped with Asiago cheese served on a *Breadwork's* Baguette, and served with French fries. \$7.95

Bars

Fajita bar: Deeply marinated then sautéed chicken breast or sirloin steak, green, red peppers and onions. An assortment of herbed garlic, served with flour tortilla shells, cheddar cheese, lettuce, tomatoes, onions, jalapeno peppers, sour cream, house salsa and guacamole all served on the side. \$12.95
Please everyone and serve both chicken and steak for just an additional \$3.95 per person.

Taco Bar: Fresh seasoned ground sirloin. An assortment of soft and hard shell tacos, cheddar cheese, lettuce, tomatoes, onions, jalapeno peppers, sour cream and our house salsa, all served on the side. \$11.95

Deluxe Salad Bar: Fresh field greens are offered with your choice of ham, turkey, diced egg, tomatoes, broccoli, carrots, green & red peppers, sliced cucumbers, olives, mushrooms. Includes fresh rolls & butter, desserts and beverages. \$11.95

Chicken or Steak Salad Bar: Fresh field greens are offered with your choice of chicken (grilled or blackened), or sirloin steak (grilled or blackened), tomato wedges, sliced cucumbers, mushrooms, and an assortment of dressings. \$12.95
Please all your guests by offering both chicken and steak for an additional \$3.95 p/p

Pasta Bar: Pick 3 sauces—Marinara, clam, aioli, primavera, Carbonara, ravioli (beef or cheese), alfredo, basil pesto, Mediterranean, tortellini or Gorgonzola cheese. Pick 3 pasta—linguini, spaghetti, fettuccini, cavatappi, rigatoni, farfella, elbow, ziti or rotini. Pick 2 meats—meatballs, meat sauce, sausage links, sausage sauce or blackened chicken. Pick 1 Italian garlic bread, Italian bread, soft special egg rolls or Italian hard rolls. \$13.95

Hors d'oeuvres

International Fruit & Cheese: an array of the markets berries, melons and other exotic fruits, paired with French Brie, Jarlsberg, Canadian cheddar and Asiago cheeses. All artfully arranged and served with Pita Melba. \$5.95 p/p

Shrimp Cocktail: Jumbo shrimp steamed to perfection, placed on ice and served with lemon wedges and our homemade cocktail sauce. \$5.25 p/p

Rosemary Lamb Chops: Baby Lamb chops massaged with garlic cracked black pepper and Rosemary. Then grilled to perfection. Served with a mint dipping sauce. \$6.25 p/p

Chesapeake Bay Crab Cakes: Simply the best that you'll ever have! Made with lots of lump crab. Rolled in cracker crumbs. Served golden brown with a rose mayonnaise. \$5.25 p/p

Stuffed Portabella: We fill the caps with a blend of crabmeat, cream cheese, garlic and mozzarella cheese. Baked to golden brown then it's topped with fresh parmesan and baked to a bubbly brown. \$8.95 p/p

Blackened Shrimp Martini: Hardwood grilled shrimp blackened with Cajun spices. Served with Pico De Gallo, and placed on a bed of shredded lettuce and tortilla chips. \$9.95 p/p

Crabmeat Stuffed Artichokes: Artichoke hearts stuffed with crabmeat. Dipped in a Romano batter and fried to a golden brown. Topped with savory garlic cream sauce and grated Asiago cheese. \$8.95 p/p

Beef Duxelle En Croute: Beef tenderloin medallions complemented by shitake, oyster and domestic mushrooms cream Duxelle and seasoned with shallots, thyme and garlic, all nestled in a French puff pastry. \$8.95 p/p

Sesame Chicken: Plump chicken tenders rolled in toasted sesame Panko breading. Quickly fried and served with a plum dipping sauce. \$3.25 p/p

Blackened Chicken on a Stick: Strips of breast dusted with blackening spice then seared in a cast iron pan. finished in a light chicken Lia' \$2.25 p/p

Crispy Spring Rolls: A tender won ton skin stuffed with crispy Oriental veggies and shredded chicken and ginger. Fried to a crispy brown. Served with soy based dipping sauce. \$3.75 P/P

Chicken Quesadilla: Diced breast of chicken fresh salsa and Cheddar cheese Folded into a Tortilla. Grilled to a golden brown and served with sour cream and salsa. \$3.75 p/p

Bruschetta: Toasted fresh Italian baguette sliced on a biest and topped with extra virgin olive oil, diced tomatoes and feta cheese. \$2.75 p/p

Hard Wood Grilled Wings: Jumbo wings deep marinated. then char grilled while being basted with a molasses based BBQ sauce. Served With lots of bleu cheese and celery sticks. 5 per person \$3.50 p/p

Sauccion en Croquet: Home made sweet sausage wrapped in puff pastry. Baked to a golden brown. Sliced and served with a Dijon mustard dip. \$3.25 p/p

Chicken Cream Puffs: A Fresh chicken salad studded with cashews, then stuffed in a Éclair Shell. Served chilled. \$2.95 p/p

Meat Balls: (Swedish or Italian) - Imported meatballs made with the finest ingredients drowned in either our Swedish or Italian sauce. \$2.95 p/p

Stuffed Criminis: A baby Portobello mushroom cap stuffed with leafy spinach, sautéed onions, garlic mozzarella and a touch of cream. Topped with parmesan cheese and baked to a bubbly brown. \$3.75 p/p

Roasted Red Pepper Crostini: Red peppers roasted on the stove, laid on a bed of mozzarella cheese, placed onto an herbed crostini and drizzled with an extra virgin olive oil. \$2.25 p/p

Artichoke Fondue: Artichoke hearts simmered in a light white wine sauce, served with toasted baguettes. \$3.75 p/p

Spanakopita: Mini fillo pastry cups generously stuffed with cream cheese, spinach and feta cheese, then baked to a golden brown. \$3.25 p/p

Italian Prosciutto Pinwheels: Thinly sliced imported prosciutto ham, Dijon mustard spread, rolled with fresh parmesan cheese in a pastry sheet. Baked to perfection. \$2.75 p/p

Mussels: Fresh mussels purchased from the strip, steamed in a white wine garlic butter sauce, spiced with red pepper flakes and topped with fresh parsley \$4.50 p/p

Asian Crab Cakes: \$5.75 p/p
Bacon wrapped shrimp: 3 jumbo shrimp wrapped with bacon. Served with a spicy orange sauce. \$4.25 p/p

Mini Ruben: Mini pumpernickel bread, sauerkraut and 1000 Island spread, fresh \$3.75 p/p

Banana Peppers: stuffed with a mixture of Parma hot sausage, minced green pepper & onions. Baked to perfection. Smothered with marinara sauce and fresh shredded mozzarella cheese, then baked to a bubbly brown. \$ 4.25 p/p

Loaded potato skins: Idaho potatoes stuffed with Cheddar and bacon, served with sour cream and chives. \$ 3.25 p/p

Crudités with Dips: A basket of the markets freshest vegetables, at least a dozen. All displayed with two dipping sauces. \$3.95 p/p

* For a cocktail reception you should assume 8 pieces of the above hors d'oeuvres per person. This is suitable for a 1 1/2 to 2 hour reception.

Light Entrees

Some entrée may be priced higher due to the market.

Grilled Swordfish: The freshest swordfish grilled to perfection and served on top of our homemade herb rice. \$14.95

Grilled Lemon Peppered Salmon: Alaskan salmon marinated in our homemade lemon pepper sauce then grilled to perfection. \$12.95

Eggplant Parmesan: \$9.95

Cajun Tilapia: Fresh filet of tilapia hand picked by our chef, dusted with a Cajun seasoning then baked with peppers and onions. \$10.95

Middle Eastern Char Grilled Chicken: A 6oz. chicken breast, grilled on a black iron grill top. Served with hummus and sautéed dill seasoned vegetables and pita bread. \$10.95

Broiled Lemon Pepper Cod: Filet of cod, baked with seasoned lemon, pepper butter. \$10.95

Vegetable Kabobs: Two skewers of the freshest zucchini, mushroom, squash, Bermuda onions, red & green peppers grilled to perfection. \$9.95

Jumbo Shrimp Kabob: Three jumbo shrimp hand picked from the Strip, placed on a skewer, grilled with fresh vegetables. \$12.95

Salads

Fresh fruit medley (Slightly more)

Tossed salad with assorted dressings

Spinach Salad

Cole Slaw

Cucumber, Tomato & Mint

Caesar salad

Strawberry & mandarin orange salad. (Slightly more)

Wings

Barbecue: Drowned in our homemade BBQ sauce.

Honey Dijon: Our homemade honey Dijon mustard is a perfect sweet and spicy experience.

Suicidal: In house hot sauce with Habenero sauce added then baked.

\$7.95 per dozen served with bleu cheese & celery (Wings items continued on next page)

(Wings continued)

Sauces for Wings

Butter Garlic: Sautéed garlic in a rich butter sauce.

Buffalo: Sautéed in our own homemade hot buffalo sauce.

Mild: Sautéed in our own homemade mild buffalo sauce

Barbecue: Drowned in our homemade BBQ sauce.

Pizza

\$12.00 16"- 10 cut pie. Made the way you like it. You build it we'll bake it.

Toppings: Pepperoni, sausage, salami, Capicola, Gyro meat, glazed ham, bacon, anchovies, meatballs, steak, smoked turkey, chicken, mozzarella, Swiss, provolone, Asiago, Monterey Jack, green & red peppers, hot peppers, Artichoke hearts, olives, mushrooms, broccoli, cauliflower, zucchini, squash, onions, pineapples, lettuce, tomatoes, black, green and Kalamata olives.

Italian: Red sauce topped with shredded mozzarella cheese, sausage, julienne Capicola, ham and pepperoni, green peppers, onions, black olives and fresh ground garlic.

White: Garlic butter sauce, topped with mozzarella cheese, oregano and fresh sliced tomatoes.

Mediterranean: Garlic butter sauce, topped with onions, mushrooms, Kalamata olives, artichokes hearts, tomato Feta and mozzarella cheese.

Spinach, Feta & Tomato: Garlic butter sauce, topped with spinach, onions, diced tomatoes, Feta and a special blend of cheese.

Vegetarian: Garlic butter sauce, topped with broccoli, cauliflower, mushrooms, squash, zucchini, Bermuda onions, green & red peppers, sliced tomatoes and mozzarella cheese.
BLT: Garlic butter sauce, topped with crisp bacon, shredded lettuce, diced tomatoes and mozzarella cheese.

Taco: Seasoned ground beef salsa sauce, topped with Monterey Jack cheese, shredded lettuce, diced tomatoes, black olives and jalapeño peppers.

Greek: Olive oil garlic and lemon sauce, topped with mozzarella cheese, gyro meat, diced tomatoes, Bermuda onions, Kalamata olives and Feta cheese.

* All pizzas can be purchased as a dinner that includes, 3 slices per person, tossed salad, dessert and beverages for \$9.95 per person.

Entrées

All entrees come with your choice of a fresh salad, chef's accompaniments, fresh *Breadworks* rolls and butter, assorted soft drinks, water and dessert. A double entrée would be an additional \$3.95

** All dinner entrée items subject to a slightly higher price due to current market value.*

Poultry Entrees

Chicken Marsala - a boneless breast of chicken, hand pounded to tender, pan fried then sautéed with sliced mushrooms, Marsala wine and a rich brown sauce. \$10.95

Southwest Chicken: boneless breast of chicken pounded, oiled and Tattooed on a char grilled then laid on a bed of a roasted red pepper cream sauce with a touch of Tabasco.

\$10.95

Tuscan Chicken: a boneless breast of chicken sautéed, topped with roasted red pepper and fresh mozzarella, baked to a bubbly brown then topped with a sprig of fresh Basil. \$10.95

Stuffed Chicken Breast: boneless breast of chicken, filled with a hand made Sage bread stuffing. Served with rich Chicken pan gravy. \$10.95

Chicken Picatta: boneless breast of chicken sautéed with a splash of white wine, Lemon juice caper and lemon segments. \$10.95

Grilled Cornish Game Hen: split and partially boned, deep marinated and grilled to perfection. Served with a velvety smooth volute. \$10.95

Southern Fried Chicken: farm raised chickens, quartered, then marinated overnight, hand breaded with Michael's southern seasonings, Fried in fresh canola oil, then baked to perfection. \$10.95

Feta & Spinach Stuffed Chicken Breast: a5oz. Chicken breast stuffed with ricotta, spinach, garlic and feta cheese. Baked to a golden brown and served in a rich pan gravy. \$10.95

Chicken Santa Fe: A 6oz. boneless chicken breast seasoned in our famous rub, grilled to perfect tenderness. Laying in a pool of white wine, minced, garlic, jalapeños, green peppers and tomato paste. \$10.95

Chicken Parmesan: A 6oz. Boneless chicken breast, hand breaded, pan-fried, splashed with our homemade marinara sauce, then topped with mozzarella and parmesan cheese. Over pasta. \$10.95

Beef Entrees

Tenderloin Tips Bordelaise: diced tenderloin beef, quickly sautéed with shallots and red wine. Then finished with a rich Demi-Glace. Served over egg noodles. \$14.95

Roast Top Round of Beef. Aus Jus': whole top round of beef, generously seasoned then slow roasted to perfection. Sliced and presented in a pool of rich au jus. \$10.95

Oak Barrel Sirloin: Grilled to your liking, topped with a julienne of peppers and Onions. Then laced with a touch of brown sauce. \$10.95

Texas BBQ Biscuit: Tender briquette of beef braised in a molasses based barbecue sauce. Sliced and presented in its' own cooking liquid. \$10.95

Beef Stroganoff: Prime strips of beef quickly sautéed with fresh mushrooms and onions. Then finished with brown sauce and sour cream. \$10.95

Blackened Prime Rib of Beef: Seasoned to perfection then slow roasted to perfection. A 12 oz. piece is then sliced and presented in a pool of rich Aus Jus'. \$16.95

Braised Short Ribs Jardinière: Beef ribs braised in a rich beef stock with a cornucopia of vegetables. Presented with Rosemary roasted potatoes. \$16.95

Pork Entrees

Tenderloin Italiano: Pork tenderloin, filleted, layered with hot sausage, minced pepper, garlic, onions mixture and fresh spinach leaves. Rolled and tied, then baked to perfection. Thinly sliced and displayed in a light chicken stock. \$11.95

Adobo-Rubbed Pork Tenderloin: Hand trimmed whole tenderloin, rubbed with our Adobo seasonings, baked to medium rare. Sliced, served with white rice and a black bean Pico de Gallo salsa. \$10.95

Southwest Pork Tenderloin: Tenderloin of pork, hand trimmed. Seasoned and baked with our homemade barbecue sauce. \$10.95

Stuffed Pork Chops: Slow roasted thick pork chops are stuffed with our homemade rosemary stuffing and smothered with pan gravy. \$10.95

Herb Roasted Pork loin with apple brandy sauce: Fresh pork tenderloin, incrusted with Italian seasons. Slow roasted, sliced and presented in a pool of rich apple brandy sauce. \$11.95

Seafood Entrees

Seared Salmon in Citrus butter: boneless fillets of Norwegian Salmon seasoned and then quickly seared. Served in a pool of fresh citrus butter studded with pieces of lemon, limes and oranges. \$11.95

Chesapeake Bay Crab Cakes: 2 large cakes. Made from only the best Lump crabmeat. Simply the best you'll ever have. Served with a Rose mayonnaise. \$14.95

Seafood Newberg in Puff Pastry: A mélange of shrimp, crab, salmon, etc. Simmered in a serried cream sauce. Cradled in a flaky puff pastry shell. \$13.95

Scrod English Style: Fresh boneless fillets topped with seasoned breadcrumbs and fresh chopped parsley drizzled with butter then baked to a bubbly brown. \$10.95

Pasta

Grilled Vegetable Lasagna: A classic with a twist. Grilled Broccoli, Cauliflower, carrots, and Squashes layered with Marinara sauces and three cheeses. Then baked to perfection. \$10.95

Grilled Vegetable Lasagna: A classic with a twist. Grilled Broccoli, Cauliflower, carrots, and Squashes layered with Marinara sauces and three cheeses. Then baked to perfection. \$10.95

Mediterranean: Roasted red peppers, mushrooms, onions and homemade marinara sauce over penne noodles. \$10.95

Southwest Fettuccine Chicken: Julienne chicken breast roasted. Sautéed green peppers, onions, Poblano and Chipotle chilies. Our cilantro cream sauce is mixed with fettuccine noodles and the chicken mixture. Topped with Monterey Jack cheese. \$10.95

Seafood Fettuccini: A bounty of fresh fish and Shellfish tossed in a rich Alfredo sauce. All laid on a bed of Fettuccini. \$14.95

Pasta with Wild Mushroom: An assortment of wild Mushrooms, sun dried tomatoes, and Julianne of Zucchini. Finished in a light vegetable stock. \$10.95

Chicken & Asiago Stuffed Shells: Served in a light cream sauce. \$11.95

Blackened Chicken Alfredo over Fettuccini: a boneless breast of chicken peppered with Blackening spice seared and shredded then laid over a bed of classic Fettuccini Alfredo. \$10.95

Classic Meat or Cheese Lasagna: A generous portion of either meat or cheese lasagna

served on a bed of fresh marinara sauce. \$10.95

Italian sausage and spinach lasagna: Imported sausage and spinach layered with our ricotta cheese and lasagna noodles served on a bed of fresh marinara. \$10.95

Penne in a fresh Plum Tomato sauce: Made with fresh tomatoes garlic, basil, and oregano. Served with Penne Regatta. \$10.95

Pasta Primavera: The freshest vegetables, blended with penne pasta in an Alfredo sauce. \$10.95

Baked Ziti: Home made marinara sauce baked with ziti pasta and topped with provolone and mozzarella cheese. \$10.95

Sides:

- Roasted red skin potatoes with shallots and rosemary butter sauce
- Garlic whipped red skin potatoes
- Dutchess potatoes
- Au Gratin potatoes
- Rice pilaf
- Twice baked potatoes
- Buttered noodles
- Spanish Rice
- Buttered squash medley
- Steamed broccoli in butter sauce
- Steamed cauliflower in butter sauce
- Green bean almandine
- Glazed carrots
- Sautéed zucchini
- Buttered noodles
- Garlic butter mushrooms
- Fresh Vegetable Medley

Barbeque Menu

We offer the finest in Bar-B-Que cuisine with old fashion quality and taste. We slowly cook over a wood fire. Have Michael create a Barbecue, Luau Clam Bake, or Picnic extravaganza for your next party. Let us barbecue or smoke something special for your next menu. BBQ items to consider include: whole smoked pig, BBQ brisket of beef, smoked turkey legs, BBQ spare ribs, BBQ or smoked whole chickens, BBQ wings, steamship pork or round of beef, steaks, charbroiled Black Angus burgers, grilled beef dogs, fresh shrimp kabobs with Old Bay, steamed clams, smoked crab, or roasted corn on the cob.

Whole Smoked Pig: Pig minimum 50 pounds at \$6 per pound. Dinners starting at \$7.75 per pound include pig, potato salad, BBQ sauce and dinner rolls with butter.

By the Tray

Baked Ziti: Ziti smothered with Michael's fresh made marinara sauce and baked with provolone & mozzarella cheeses. Feeds 25 \$45
With 75 meatballs \$75

Southern Fried Chicken: Butter milk marinate and southern spices. Hand breaded and fried in fresh canola oil. 30 pieces \$40

Hot Sausage: Grilled imported sausage, peppers, onions and home made sauce. Baked together, and served with fresh *Breadworks* Italian rolls. Serves 30 \$65

Meat Lasagna: Ground sirloin, hot sausage and marinara sauce layered between a three-cheese mixture. Topped with shredded provolone and mozzarella cheese, then baked to a golden brown. Serves 18 \$75

Chicken Picatta: Pounded chicken breast. Hand breaded and pan-fried. Swimming in a pool of our white wine buttery lemon and caper sauce. Serves 24 \$75

Grilled Vegetable Lasagna: The freshest vegetables, grilled with olive oil, fresh garlic and Italian spices, layered between a three-cheese mixture. Topped with shredded provolone and mozzarella cheese, then baked to a golden brown. Serves 18 \$65

Kielbasa w/ Sauerkraut: Kielbasa from Parma sausage in the strip, sauerkraut and special spices. Serves 30 \$65

Steamed Salmon: Norwegian salmon seasoned and steamed in a white wine and capers butter sauce. Served with fresh lemon slices. Serves 12 \$65

Chicken Marsala: One of our best sellers. Pounded chicken breast, hand breaded and pan-fried. Lathered in a Marsala Wine sauce. And loaded with fresh sliced mushrooms. Serves 24 \$75

Beverages

Coffee: 100% Columbian regular or decaffeinated \$4.95 p/p
Bottled water: \$1.25 p/p
Juices: Orange, grape apple and red grapefruit \$1.75 p/p
Soda: Pepsi and Coke products \$1.25 p/p

Break: Chips, pretzels, tortilla chips and salsa, cookies and brownies, sodas and water.

Desserts

We also offer a large selection of homemade cakes, pies, specialty pastries and other delectable sweets. We have an Ice Cream Bar for just \$5.95 p/p