

MICHAEL'S

Gourmet Catering, Inc.

Welcome to Michael's Gourmet Catering, Inc!

Michael's Gourmet Catering, Inc. is a highly-skilled team of trained professionals who are prepared to handle all of your food service needs. Our staff is capable of producing an enormous variety of fine foods and pastries for any type of event. The word "produce" is very important to us, and hopefully will be to you as well. We actually make all of our foods "from scratch," meaning we use our own recipes along with the finest ingredients available to create our fabulous foods. We do things "the old fashioned way" and we strongly believe you will taste the difference!

What good would our fine foods be without tremendous service?!

We take extra special care of you, our customer. We know that without your patronage our business would not exist. It is our goal to exceed our customers expectations on service, quality and presentation.

We handle every type of catered event imaginable...from the most formal affair to box lunches; from small private parties in your home to company picnics for a 1000 persons! Michael's Gourmet Catering, Inc. specializes in Customized Catering, which means we handle each customer as a unique individual. We expect that you will have unique ideas and needs, and we will take the time to satisfy those desires and make the dreams about your special event come true! Please feel free to call and ask questions or set up an appointment to discuss menus, prices and services.

So now, just sit back and enjoy browsing through the following pages which offer a sampling of our services and menu options. Looking forward to hearing from you and meeting with you in the near future, I remain,

Respectfully,

Susan M. Wistinghausen
Catering Manager
Michael's Gourmet Catering, Inc.

MICHAEL'S

Gourmet Catering, Inc.

Hors D'oeuvre Menu

Number of guests, length of event, amounts and variety will determine prices.

Stationary Hors D'oeuvres

Pita Bread with Hummus
*Garden Vegetables with Dill Dip
*Vegetable, Antipasto & Turkey Club Pizzas
*Festive Breads with Cheese Twists & Spinach Dip
*Assorted Cheeses & Cheese Balls with Cracker Display & Fruit Garnish
Petite Sandwiches with Assorted Meats & Cheeses on Mini Croissants & Rolls
Praline Topped Baked Brie in Pastry Shell with Fresh Baguettes
Fresh Fruit Kabob Tree with Raspberry Dip in a Melon Bowl

Hot Hors D'oeuvres

Cajun Puffs
Spinach Phyllo Tarts
Assorted Mini Quiche
Chicken Chorizo Pinwheels
Mini Marinated Beef Kabobs Bordelaise
Mini Ham & Cheese Stuffed Croissants
Viennese Chicken Tenders with Honey Mustard Dip
Coconut Crusted Chicken Tenders with Hawaiian Dip
Swedish Meatballs with Italian or BBQ Sauce
Stuffed Mushroom Caps

Cold Hors D'oeuvres

Jumbo Shrimp Cocktail
Cocktail Puffs with Chicken Salad
Cocktail Puffs with Seafood Salad
Smoked Salmon Mousse in Belgian Endive
Provolone Cups with Tomato & Basil Filling

***ask about our "Special"**

MICHAEL'S

Gourmet Catering, Inc.

Menu Options

Create a custom menu by choosing from the following menu items.

Menus generally include a choice of salad, two entrees, three side dishes, fresh baked rolls, and coffee & tea. Prices are determined by menu choices.

SALADS

Tossed Garden Salad Betty Salad Caesar Salad
Greek Salad Empress Salad

ENTREES

Other Entrees

Roast Leg of Lamb Boulangere
Chef Carved Glazed Ham
Homemade Manicotti
Homemade Lasagna
Roast Loin of Pork
Duck A L'Orange
Seafood Fettucini
Seafood Newburg
Stuffed Cabbage
Pasta Primavera
Kielbasi

Chicken

Breaded Chicken Viennese
Praline Glazed Pecan Chicken
Stuffed Chicken Supreme
Coconut Crusted Chicken
Herb Roasted Chicken
Chicken Cordon Bleu
Chicken Parmesan
Chicken Chasseur
Chicken Paprikas
Chicken Piccata
Chicken Kiev

Beef

Chef Carved Roast Sirloin Bordelaise
Chef Carved Prime Rib Au Jus Lait
New York Strip Steak Au Poivre
Chef Carved Beef Tenderloin
Swiss Steak A La Jardiniere
Swedish Meatballs
Beef Stroganoff
Beef Burgundy
Sauerbraten

MICHAEL'S

Gourmet Catering, Inc.

Menu Options

POTATOES, RICE & PASTA

Tournee Potatoes
Au Gratin Potatoes
Twice Baked Potatoes
Oven Roasted Potatoes
Fresh Whipped Potatoes
Parsley Redskin Potatoes
Western Au Gratin Potatoes

Rice Pilaf
Teresa Potatoes
Blended Wild Rice
Paprikas Dumplings
Homemade Noodles
Creamy Rice Supreme
Penne Pasta in Italian Sauce

VEGETABLES

Buttered Corn
California Vegetables
Julienne of Vegetables

Glazed Carrots
Cauliflower Polonaise
Stuffed Tomato Mornay

Summer Harvest Blend
(carrots, zucchini & summer squash)
Sweet & Sour Cabbage
Green Beans Amandine
Green Beans Grand Marnier
Green Beans with Bacon & Onion
Green Beans with Mushroom
Sauce

MICHAEL'S

Gourmet Catering, Inc.

Our Pastry Tables

The following prices **INCLUDE** the wedding cake!

\$3.00 per person*...Choice of 3 Types of Cakes, Cheesecakes, Tortes or Pies

\$3.50 per person*...Choice of 5 Types of Cakes, Cheesecakes, Tortes or Pies

\$4.75 per person*...Same as above, with the addition of the Mini Pastries

*For fondant icing on the wedding cake, add \$.50 per person to the above prices

Chocolate Cravings

**Fudge Cake

Pecan Fudge Torte

Chocolate Decadence

Chocolate Sabayonne

German Chocolate Cake

Milk Chocolate Buttercream

**Truffle or Raspberry Truffle Torte

Black Forest Torte

Peanut Butter Mousse Torte

Cakes & Tortes

**Carrot Cake

**Italian Cream Cake

**Banana Walnut Torte

**Lemon Raspberry Torte

Strawberry Mousse Torte

Colossal Carrot Cake

White Chocolate Mint Mousse

**Heavenly White

**Spice

**These flavors are available for tiered wedding cakes

Cheesecakes

New York Cherry

Bailey's Marble

Caramel Turtle

Chocolate Ganache

Raspberry Chambord

Chicago Strawberry

Pecan

Black Forest

Deluxe Mini Pastries

Mini Éclairs

Fruit Tarts

Lemon Meringue Tarts

Mini Carrot Cakes

Mini Fudge Cakes

Mini Chocolate Tarts

Mini Peanut Butter Pies

For Deluxe, add \$.50 to Mini Pastry Pricing

Mini Pastries

Lemon Bars, Macaroons

Hungarian Pastries

Peanut Butter Brownies

New York Brownies

Alpine Brownies

Pecan Diamonds

Viennese Triangles

Chocolate Almond Bark

Pies

Pecan

Bluegrass Bourbon

Apple

Cherry

Banana Cream

Chocolate Cream

Coconut Cream

Key Lime

Oreo

Peanut Butter

Lemon Meringue

For those not interested in our Pastry Tables, wedding cakes (only) are priced as follows...

\$2.50 per person...Buttercream Icing

\$3.25 per person...Fondant Icing

\$4.25 and up per person...Fondant with Specialized Fondant Decor