



MICHAEL'S
Gourmet Catering, Inc.

Catering Menu

Fall 2024 & Winter 2025

Contact Information

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Hors D'oeuvres...

Our 3-Piece Special

Crudite Platter with Homemade Dill Dip
Festive Breads & Cheese Twists with Homemade Spinach Dip
Assorted Cheeses with Cracker Display

Pub Provisions

Assorted Chips & Pretzels
Lightly Salted Assorted Nuts
French Onion Chip Dip
Pub Cheese Spread

Some Like it Hot

Bacon-Wrapped Water Chestnuts
Italian Sausage-Stuffed Mushrooms
BBQ or Swedish Meatballs

Other Hors D'oeuvres Options...

Stationary Options

Charcuterie Boards
Mediterranean Platters
Shrimp Cocktail
Deviled Eggs with Tabasco-Spiked Capers
Vegetable Pizzas
Silver Dollar Sandwiches
Provolone Cups with Pico De Gallo Filling
Fruit Kabob Tray with Homemade Raspberry Dip

Hot Options

Bang-Bang Shrimp
Chicken Chorizo Pinwheels
Grown-up Mac 'n' Cheese Shooters
Warm Flatbreads
Beef Tenderloin Kabobs
Viennese Chicken Tenders

Salad Options...

Salads can be Served, Pre-set at Guest Place Settings, or Served Buffet-Style.
They include Garlic-Parmesan & White Rolls with Butter unless Otherwise Specified.

Classic Tossed Salad

A Garden Salad Base Topped with Shredded Colby Cheese,
Cucumber, Tomato, Crumbled Bacon & Homemade Croutons.
Served with Homemade Ranch & French Dressings.

Betty's Salad

A Spinach Base Topped with Bean Sprouts (Seasonal),
Hard-Boiled Egg, Crumbled Bacon & Sliced Mushrooms.
Served with Homemade French Dressing.

September Salad

A Field Greens Lettuce Blend Topped with Smoked Gouda Cheese,
Candied Pecans, Dried Cherries & Crumbled Bacon.
Served with Homemade Raspberry Vinaigrette.

Italian Salad

A Garden Salad Based Topped with Romano Cheese, Pepperoncini Peppers,
Red Onion, Tomato, Black Olives & Homemade Croutons.
Served with Homemade Romano Vinaigrette.

Caesar Salad

Romaine Lettuce Topped with Parmesan Cheese, Cucumbers,
Black Olives, Tomato, Red Onion & Pepperoncini Peppers.
Served with Homemade Caesar Dressing.

Dinner Menus...

Feeling overwhelmed? These menus are curated for your convenience.

Package A

Chef-Carved Roast Sirloin Bordelaise
Boneless Herb-Roasted Chicken
Cheesy Potato Casserole
Buttered Corn

Package B

Chef-Carved Ham with Pineapple Glaze
Boneless Chicken Paprikas
Homemade Paprikas Dumplings
Green Beans Amandine

Package C

Beef Tips Bordelaise
Stuffed Chicken Supreme
Homemade Buttered Noodles
Brown Sugar Glazed Carrots

Package D

Homemade Lasagna with Marinara
Chicken Marsala
Mashed Potatoes
Sautéed Vegetable Medley

All our Menus can be modified to accommodate Dietary Restrictions.

A la Carte Entrees...

Feeling creative? These are menu options for those that would like to Customize their Dinner Menus. Menus generally consist of two Entrees, two to three Sides, Rolls & Butter

Beef Entrees

Chef-Carved Roast Sirloin Bordelaise
Chef-Carved Prime Rib Au Jus Lait
Chef-Carved Beef Tenderloin
Swedish Meatballs
Beef Stroganoff
Beef Burgundy

Chicken Entrees

Breaded Chicken Viennese
Praline-Glazed Pecan Chicken
Stuffed Chicken Supreme
Boneless Herb-Roasted Chicken
Chicken Cordon Bleu
Chicken Parmesan
Boneless Chicken Paprikas
Chicken Piccata
Chicken Kiev
Chicken Divan
Chicken Marsala

Other Entrees

Chef-Carved Glazed Ham
Homemade Manicotti
Homemade Lasagna with Meat Sauce
Roast Loin of Pork
Stuffed Cabbage
Pasta Primavera
Homemade Kielbasa

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A la Carte Sides...

Feeling creative? These are menu options for those that would like to Customize their Dinner Menus. Menus generally consist of two Entrees, two to three Sides, Rolls & Butter

Starch Options

Cheesy Potato Casserole
Twice-Baked Potatoes
Oven-Roasted Potatoes
Mashed Potatoes
Parsley Redskin Quartets
Rice Pilaf
Blended Wild Rice
Homemade Paprikas Dumplings
Homemade Buttered Noodles
Smashed Redskin Potatoes
Loaded Mashed Potatoes

Vegetable Options

Buttered Corn
California Blend
Summer Harvest Blend
Lemon-Butter Asparagus
Sweet & Sour Cabbage
Buttered Green Beans
Green Beans Amandine
Green Beans with Red Peppers & Mushrooms
Green Beans with Bacon & Onion
Glazed Carrots

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Dessert Options...

Have a Sweet Tooth? These Options are sure to please your Guests.

Specialty Cakes & Tortes

Carrot Cake
Chocolate Decadence
Italian Cream Cake
Lemon Raspberry Torte
Classic White Cake
Angel Food Cake
Classic Chocolate Cake
Raspberry Truffle Torte

Cheesecake Flavors

New York Cherry
Chicago Strawberry
Blueberry
Buckeye
Raspberry Chambord
Bailey's Marble

Deluxe Mini Pastries

Mini Eclairs
Fruit Tarts with Pastry Cream
Assorted Mini Cakes & Tortes
Assorted Mini Cheesecakes
Assorted Brownies & Bars
Hungarian Pastries
Assorted Homemade Candies

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