

Mike's Own Hot/Cold Selections

Breaded Scallops
Spicy Meatballs
Sausage Rolls
Bacon Wrapped Scallops
Breaded Shrimps
Breaded Zucchini
Cheddar Cheese Bites
Pizza Bites
Assorted Mini Quiches
Mini spring rolls
Chicken wings
Skewered pork with pineapple
Spanakopita

Platters and Snacks

Vegetables and Dip
Fresh Fruit Platter
Assorted Cheese and Crackers
Shrimp on Ice with Cocktail Sauce
Assorted Meat Platter
Charcuterie board
Assorted Finger Sandwiches
Pate and Crackers
Relish Trays
Pumpnickel Round with Spinach
Dip

Alcoholic or Non-Alcoholic Punch
Served in Pedestal Punch Bowl

Design Your Own Menu

Breads

White Dinner Rolls
Whole Wheat Dinner Rolls
Poppy Seed, Sesame and
Pumpernickel Rolls

Soups

Cream of Broccoli
Cream of Cauliflower
Cream of Celery
Minestrone
Clam Chowder
French Onion

Salads

Tossed Garden Salad
Potato Salad
Rotini Pasta Salad
Caesar Salad
Greek Salad
Spinach Salad
Waldorf Salad
Cole Slaw
Seafood salad
California Tossed
Broccoli Salad
Marcy's Salad
Baby Cocktail Shrimp

Beef

Prime Rib of Beef au Jus
Filet Mignon
New York Strip loin
Roast Sirloin Tip *Roast*
Rib Eye of Beef

Chicken

Chicken Cordon Bleu
Chicken Kiev
BBQ Chicken Breast
Roast 1/4 Chicken
Chicken Teriyaki
Chicken Chicken Breast
Stuffed (onion, feta,
spinach)

Pork

Breaded Pork Cutlet
Roast Stuffed Pork loin
BBQ Back Ribs
Glazed Bone in Ham
Black Forest Ham with
Dijon

Design Your Own Menu

Fish

Fillet of Sole Almandine
Red Snapper Parmesan
BBQ Whole Salmon
Salmon Showpiece

Seafood

Lobster Thermador
Lobster Tails
Sautéed Shrimp with Lemon
Fried Shrimp
Breaded Shrimp with Tartar Sauce
Breaded Scallops
Scallops San Francisco

Potatoes

Baby Roast Potatoes
Chateau Potatoes
Scalloped Potatoes
Parisienne Potatoes
Baked with Sour Cream
Stuffed Baked Potatoes
Mashed Potatoes
Parmesan Wedge Fries

Vegetables

Glazed Baby Carrots
Green Beans Almandine
Cauliflower Mornay
Broccoli w/cheese Sauce
Fresh Mixed Vegetables
Peas and Carrots
Broiled Tomatoes
Mexican Style Corn
Corn of the Cob

Vegetarian, Vegan
meals and Gluten free
meals available upon
request.

BBQ Selection

New York Steaks
Top Sirloin
Bbq burgers
Bbq sausages
Hot dogs
Filet Mignon
Pork Steaks
BBQ Back Ribs
BBQ Chicken Breast

Be sure to try Mike's homemade BBQ Sauce on your Ribs and Chicken

Design Your Own Menu

Desserts

Black Forest Cake
Carrot Cake
Deep Dish Apple Pie
Assorted Fruit Pies
Chocolate Mousse
Strawberry Shortcake
Homemade Butter tarts
Trippleberry Crumble
Chocolate Crepes
Lemons and Cream Shortcake
Lemon Pie
Coconut Cream Pie
Trifle

Dessert Tortes

****these items are available for an
extra cost****

Assorted Cheese Cakes
Grand Marnier Torte
Triple Chocolate Raspberry
Torte Wild berry Torte
Chocolate Mousse Torte
Blueberry Yogurt Torte Tiramisu

Buffet Menu

*Roast Beef au Jus with Horseradish
Chicken Dish (your choice)
Choice of Potato
Choice of Vegetable
Assorted Rolls and Butter
Choice of Three Salads
Assorted Pickles
Choice of Dessert
Fresh Fruit Platter
Tea and Coffee
(available all evening)
After Dinner Mint*

Price: \$27.00 per person plus 15% gratuity and tax

\$20.00 per hr for Bartenders(smart served)

Includes: All staff

*Serving of meal
Clearing of tables
Cleanup of dishes*

****Tasting available at an added cost***