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

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
Pumpernickel 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

<u>Chicken</u>

Chicken Cordon Bleu Chicken Kiev BBQ Chicken Breast Roast ¼ Chicken Chicken Teriyaki Chicken Chicken Breast Stuffed (onion, feta, spinach)

<u>Pork</u>

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

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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

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: \$30.00 per person plus 15% gratuity and tax

*Tasting available at an added cost