

Michaud's

CATERING & EVENT CENTER

VIP BUFFET 18/19

Services Included

7 Hours — Room rental rate is waived
Bartenders • Servers • Banquet Manager

Set up & Cleanup • China & Flatware • Guest Tables • Chairs • Sign-in Table • Gift Table • Cake Table • Head Table
DJ Table w/cloth • White, Black, or Ivory Table Cloths • Colored Napkins • Skirting • Up to 6 Pub Tables
Up to 12 Perimeter Up Lights • Bar Service G • Glass Water Goblets with Pitchers • Head Table served Family Style
Security • Courtyard for photos

Cake Service: Your cake is cut and plated, guests help themselves at the cake table. Remainder is wrapped.

Salad Service: Individual Salads and dressings are served to the tables

Bread Service: Dinner Rolls & Butter are served to the tables

Coffee / Dessert Service: Columbian Coffee, Decaffeinated Coffee and Tea are served to the tables during dinner
Gourmet Assorted Pastries and Fresh Baked Assorted Cookies are placed on the coffee station after dinner
Coffee Station is set up the entire party

Appetizer — Choose One

Shrimp Cocktail Shooters

Martini Mashed Potato Bar

(sour cream, chives, bacon, shredded cheese, butter, shredded parmesan, tomato salsa, jalapenos, onion crisps, salt & pepper)

Individually served salad — Choose One

Michaud's House Gourmet Salad

(Lettuce, tomatoes, ham, egg, crumbled bacon, croutons, shredded cheese with italian and ranch dressings)

Chef's Tossed Caesar Salad

(Romaine lettuce, caesar dressing, grated parmesan cheese, croutons)

Entrees — Choice of Three

Chef Carved Herb-Crusted Roasted Prime Rib Au Jus with horseradish (Medium)

Breaded Boneless Chicken Breast with choice of three poultry sauces

Grilled Boneless Chicken Breast with choice of three poultry sauces

Breaded Chicken Cordon Bleu with choice of three poultry sauce

Classic Marinara, Sweet Russian Apricot, Creamy Bell Pepper & Mushroom, Gourmet Cheddar,
Rich Marsala, Parmesan Dijon, or Robust Creole

Each additional sauce is \$1.85 per person. All sauces are on the side in marmite chafers

Center Cut Pork Loin Marsala

Hand Cut Breaded Boneless Pork Chops with apple sauce (on side)

Mild Italian Sausage with flame roasted peppers and onions

Baked Ham with brown sugar glaze, cherries and pineapples

Baked Whitefish in creole sauce

Accompaniments — Choice of Three

Herbed Roasted Redskins • Fluffy Mashed Potatoes • Cheesy Mashed Potatoes • Sliced Au Gratin Potatoes

Sliced Lyonnaise Potatoes • Buttered Noodles • Rice Pilaf • Traditional Sage Stuffing • Buttered Sweet Corn

Penne Marinara (Marinara on the side in marmite chafer) • Penne Alfredo (Alfredo on the side in marmite chafer)

Cheesy Penne (Gourmet Cheddar Sauce on the side in marmite chafer) • Buttered Green Peas & Carrots • Normandy Blend

Seasoned Green Beans • Seasoned Green Beans with sautéed mushrooms • Seasoned Green Beans with carrots

PRICE IS PER PERSON & TAX AND GRATUITY ARE BOTH INCLUDED

\$61 per person