

Michaud's

CATERING & EVENT CENTER

Buffet D' Elegance ^{18/19 B}

SERVICES END BY 12:00AM MIDNIGHT

Services Included

6 Hours -Room rental rate is determined by the room

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 • Bar Service P

Glass Water Goblets with pitchers • Security • Courtyard for photos

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

Buffet Salad Service: Fresh Buffet Garden Salad with Ranch, Italian and Oil/Vinegar are placed on the buffet

Served Bread Service: Michaud 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

PRICES ARE PER PERSON

(TAX AND GRATUITY ALREADY INCLUDED)

1 Entree \$29⁹⁵ 2 Entrees \$33⁹⁵ 3 Entrees \$38⁹⁵

Beef Selections

Tender Sliced Top Round in demi-glace with horseradish • Beef Tips with flame roasted peppers and onions

Beef Stroganoff • Beef Stew with Vegetables • Beef Tips Marsala • Beef Tips with Mushrooms in demi-glace

Penne with Meatballs Marinara (on side) • Penne with Meat Sauce Marinara (on side)

Stuffed Cabbage Rolls with sauerkraut

Poultry Selections

Breaded Chicken Cordon Bleu • Breaded Chicken Parmesan • Grilled Boneless Chicken Breast

Breaded Boneless Chicken Breast • Roasted Breaded Bone-in Chicken

Your choice of one (1) homemade sauce with each poultry selection:

Classic Marinara, Sweet Russian Apricot, Creamy Bell Pepper & Mushroom, Gourmet Cheddar,

Rich Marsala, Parmesan Dijon, or Robust Creole

All sauces are on the side in marmite chafers

Pork Selections

Hand Cut Breaded Boneless Pork Loin Chops with apple sauce • Hand Cut Pork Tenderloin Marsala

Fresh Kielbasa and Sauerkraut • Fresh Kielbasa with flame roasted peppers and onions

Mild Italian Sausage with flame roasted peppers and onions • Penne with mild Italian sausage in Marinara (on side)

Baked Ham with brown Sugar, cherries and pineapples

Fish/Vegetarian Selections

Baked Whitefish in creole sauce • Pasta Primavera • Breaded Parmesan Seared Whitefish with roasted garlic zucchini

Oven Roasted Vegetables with Olive Oil and Sea Salt • Potato and Wild Mushroom Au Gratin

Egg Plant Parmesan with Marinara (on side)

1 Accompaniment \$1⁹⁵ 2 Accompaniments \$2⁹⁵ 3 Accompaniments \$3⁹⁵

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

MINIMUM PURCHASE 1 ENTREE & 1 ACCOMPANIMENT

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish