

Michaud's

CATERING & EVENT CENTER

FAMILY STYLE^{18/19}

FAMILY STYLE DINING IS A SEATED SERVICE. NOT SIT-ALL ITEMS ARE SERVED IN BOWLS AND/OR PLATTERS WHICH ARE REPLENISHED AS NECESSARY.
NOT AVAILABLE IN THE WESTIN ROOM OR THE CELEBRITY ROOM

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

Salad Service: Family Style (in large bowl on table) Salad with Ranch and Italian 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

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 \$37⁹⁵ 2 Entrees \$41⁹⁵

(due to space on the tables a max of 2 entrees are allowed)

Poultry Selections

Breaded Boneless Chicken Breast • Grilled Boneless Chicken Breast • Breaded Baked Bone-in Chicken

Your choice of one (1) homemade sauce with selection: On the side in bowls at each table

Each additional sauce is \$1.85 per person.

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

Fish/Vegetarian Selections

Baked Whitefish in creole sauce • Pasta Primavera

Pork Selections

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

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

Penne with mild Italian sausage in marinara • Baked Ham with brown sugar, cherries and pineapples

Mild Italian Sausage with flame roasted peppers and onions

Beef Selections

Tender Sliced Top Round in demi-glace • 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 in Meatballs Marinara • Penne in Meat Sauce Marinara

Stuffed Cabbage Rolls with sauerkraut

1 Accompaniment \$1⁹⁵ 2 Accompaniments \$2⁹⁵

(due to space on the tables a max of 2 accompaniments are allowed)

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

Buttered Green Peas & Carrots • Normandy Blend • Penne in Marinara • Penne in Alfredo • Penne in Gourmet Cheddar

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