

# Michaud's

CATERING & EVENT CENTER

## VINTAGE BUFFET 18/19 B

FOR PARTIES WITH A 100 PERSON GUARANTEE AND UP SERVICES END BY 11:00PM

### Services Included

*4 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*

*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*

*Coffee Station is set up the entire party*

*Fresh Baked Assorted Cookies are placed on the coffee station after dinner*

### PRICES ARE PER PERSON

*(TAX AND GRATUITY ALREADY INCLUDED)*

**1 Entree \$24<sup>95</sup>    2 Entrees \$27<sup>95</sup>    3 Entrees \$32<sup>95</sup>**

#### 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 \$1<sup>95</sup>    2 Accompaniments \$2<sup>95</sup>    3 Accompaniments \$3<sup>95</sup>**

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