

Michaud's

CATERING & EVENT CENTER

Buffet D' Elegance 19/20

PRICE LISTED BELOW IS PER ADULT AND DOES NOT INCLUDE ROOM RENTAL

STARTING AT

\$30⁹⁵

TAX AND GRATUITY ARE ALREADY INCLUDED!

SERVICES INCLUDE

6 HOURS

Banquet Manager • Servers • Bartenders • Security • Courtyard for Photos
Set up & Cleanup • China & Flatware • Guest Tables • Chairs • Sign-in Table • Gift Table • Cake Table • Head Table
DJ Table w/Cloth • Dance Floor • White, Black, or Ivory Table Cloths
Glass Water Goblets with Pitchers of Water at Tables • Colored Napkins • Skirting • Bar Service P
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 placed on the Buffet*
Served Bread Service: *Michaud's Dinner Rolls & Butter are served to the Tables*
Served Beverage Service: *Table-Served Columbian Coffee, Decaffeinated Coffee, Hot Tea and Iced Water with Lemon*
Beverage Station is also available for the duration of the Party
Dessert Service: *Fresh Baked Assorted Cookies and Gourmet Assorted Pastries after Dinner*

ENTRÉES

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 the side) • Penne with Meat Sauce Marinara (on the side)
Stuffed Cabbage Rolls with Sauerkraut

POULTRY SELECTIONS

Breaded Boneless Chicken Breast • Breaded Boneless Homestyle Spiced Chicken Breast • Breaded Chicken Cordon Bleu
Breaded Boneless Parmesan Crusted Chicken Breast • Breaded Boneless Chicken Parmesan
Roasted Bone-in Breaded Homestyle Chicken • Grilled Boneless Chicken Breast • Grilled Boneless Lemon Pepper Chicken Breast
Grilled Boneless Chicken Breast with Flame Roasted Peppers and Onions
YOUR CHOICE OF ONE (1) HOMEMADE SAUCE WITH EACH POULTRY SELECTION:
Classic Marinara, Sweet Russian Apricot, Creamy Bell Pepper & Mushroom, Gourmet Cheddar,
Zesty Lemon Piccata, Rich Marsala, Parmesan Dijon, or Robust Creole
Breaded Chicken will have the sauce on the side – Non-Breaded Chicken can have sauce either mixed in or on the side

PORK SELECTIONS

Breaded Boneless Pork Chop with Apple Sauce • Breaded Boneless Homestyle Spiced Pork Chop with Apple Sauce
Breaded Boneless Parmesan Crusted Pork Chop with Apple Sauce • Mild Italian Sausage with Flame Roasted Peppers and Onions
Grilled Boneless Pork Chop with Apple Sauce • Breaded Boneless Pork Chop Parmesan • Hand Cut Pork Tenderloin Marsala
Fresh Kielbasa and Sauerkraut • Fresh Kielbasa with Flame Roasted Peppers and Onions
Penne with Mild Italian Sausage in Marinara (on the side) • Tender Baked Sliced 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 Panko Vegetables with Olive Oil and Sea Salt • Potato and Wild Mushroom Au Gratin Bake
Shrimp and Rice Casserole • Breaded Eggplant Parmesan • Shrimp Alfredo

ACCOMPANIMENTS

(CHOICE OF THREE (3) INCLUDED)

Herbed Roasted Redskins • Fluffy Mashed Potatoes • Cheesy Mashed Potatoes • Sliced Au Gratin Potatoes
Sliced Lyonnaise Potatoes • Savory Sweet Potato Bake • Bacon Hash Brown Casserole • Buttered Noodles
Rice Pilaf • Traditional Sage Stuffing • Buttered Sweet Corn • Penne Marinara (Marinara on the side in a Marmite Chafer)
Penne Alfredo (Alfredo on the side in a Marmite Chafer) • Cheesy Penne (Gourmet Cheddar Sauce on the side in a Marmite Chafer)
Buttered Green Peas & Carrots • Normandy Blend • Seasoned Green Beans • Seasoned Green Beans with Sautéed Mushrooms
Seasoned Green Beans with Carrots • Green Bean Casserole • Cheesy Broccoli and Rice Casserole