

Michaud's
CATERING & EVENT CENTER
Buffet D' Elegance 20/21

PRICES LISTED BELOW ARE PER ADULT AND DO NOT INCLUDE ROOM RENTAL

(2) Entrées \$34 OR (3) Entrées \$39

TAX AND GRATUITY ARE ALREADY INCLUDED!

ALL 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
Choice of White, Black, or Ivory Tablecloths • Choice of Colored Napkins • Skirting
Glass Water Goblets with Pitchers of Water on Tables • Bar Service P
Cake Service: (if applicable) Your Cake is Cut and Plated - Guests help themselves at the Cake Table - Remainder is wrapped
Salad Service: Fresh Garden Salad with Ranch and Italian. **Your choice of Individually Served or Buffet Style**
Served Bread Service: Made from scratch Michaud's Dinner Rolls & Butter are served to the Tables
Beverage Service: Table-Served Columbian Coffee, Decaffeinated Coffee & Hot Tea
Beverage Station is available for the duration of the Party
Dessert Service: Fresh Baked Assorted Cookies and Gourmet Assorted Pastries after Dinner*

ENTRÉES

(CHOICE OF TWO (2) OR THREE (3))

BEEF

Tender Sliced Top Round in Demi-Glace with Horseradish
Beef Tips with Flame Roasted Peppers and Onions • 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)

CHICKEN

Grilled Boneless Chicken Breast • Grilled Boneless Lemon Pepper Chicken Breast
Breaded Boneless Chicken Breast • Breaded Boneless Homestyle Spiced Chicken Breast
Breaded Baked Chicken Cordon Bleu • Grilled Boneless Parmesan Crusted Chicken Breast
Breaded Boneless Chicken Parmesan

YOUR CHOICE OF ONE (1) SAUCE WITH CHICKEN SELECTION:

Classic Marinara, Creamy Bell Pepper & Mushroom, Zesty Lemon Piccata, Rich Marsala, Parmesan Dijon

**Breaded Chicken will have the sauce on the side - Non-Breaded Chicken can have sauce either mixed in or on the side*

PORK

Grilled Boneless Pork Chop with Apple Sauce • 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
Hand Cut Pork Tenderloin in Marsala • Mild Italian Sausage with Flame Roasted Peppers and Onions
Fresh Kielbasa and Sauerkraut • Penne with (Mild Italian Sausage and Marinara on side)
Tender Baked Sliced Ham with Brown Sugar, Cherries and Pineapples

FISH/VEGETARIAN

Baked Whitefish in Creole Sauce • Pasta Primavera • Shrimp Alfredo
Oven Roasted Panko Vegetables with Olive Oil and Sea Salt • Breaded Eggplant Parmesan

ACCOMPANIMENTS

(CHOICE OF THREE (3) INCLUDED)

Herbed Roasted Redskins • Fluffy Mashed Potatoes • Cheesy Mashed Potatoes • Sliced Au Gratin Potatoes
Sliced Lyonnaise Potatoes • Buttered Noodles • Rice Pilaf • Traditional Sage Stuffing
Penne with (Marinara on the side in a Marmite Chafer) • Penne with (Alfredo on the side in a Marmite Chafer)
Buttered Green Peas & Carrots • Seasoned Green Beans • Seasoned Green Beans with Carrots
Buttered Sweet Corn • Seasoned Green Beans with Sautéed Mushrooms • Normandy Blend