



"Offering You More Than Just Fine Food"

MENU

HORS D'OEUVRE

Chilled Seafood Appetizers

Smoked Salmon Roulade

Chilled Shrimp Cocktail
offered with cocktail sauce

Sautéed Mussels
delicately finished in white wine, garlic and lemon

Oyster Shooters
served in a shot glass
with cocktail sauce

Shrimp Spring Rolls
hand rolled served with Thai chili sauce

Green Chili Corn Cakes
elegant mini flapjacks, lightly grilled
with a sour cream and caviar garnish

Lobster Comresse
a toasted baguette topped with Roma tomato,
fresh basil, and chilled lobster tail
drizzled with vinaigrette

Smoked Trout or Salmon Mousse
served on an endive petal
with fresh dill and lemon

Warm Seafood Appetizers

Snow Crab Cakes
bite size!
served with lemon aioli

Margarita Shrimp
finished in tequila lime butter

Green Chili Pesto Shrimp
baked in green chili, cilantro, and garlic

Grilled Sesame Scallop Mini Skewers

Seared Tuna
offered with Thai chili sauce, wasabi aioli, spicy Ahi, and
Asian slaw on a Parmesan crisp

Bacon Wrapped Scallops

Crab & Spinach Fondue
offered with pita points for dipping

Artichoke Petal Filled with Lump Crab

Chilled Beef, Pork, & Poultry Appetizers

Prosciutto Palmiers
prosciutto in puff pastry
with Provolone and Dijon

Duck Breast on Crostini
tender bites of seared duck breast
drizzled with blackberry coulis

and topped with sprouts

Beef Tenderloin Carpaccio Canapés

served with Dijon and capers on a thin crostini

Pinwheels

Chipotle chicken, Boursin, spinach, and jack cheese rolled in spinach tortillas

Country Club

mini wrapped turkey, bacon, and lettuce sprouts

Warm Beef, Pork, & Poultry Appetizers

Spicy Beef Empanadas

hand fold beef pillows in a savory pastry offered with fire roasted jalapeno salsa

Skewers

herbed Chicken, Orange Beef, or Teriyaki Pork bite size skewers great for passing or on the buffet

Lamb & Zucchini Kabobs

lamb, zucchini, and artichoke hearts served with minted yogurt

Coconut Chicken Bites

offered with mandarin sweet and sour sauce for dipping

Miniature Beef Wellington

beef tenderloin and mushroom duxelles wrapped in puff pastry
Delicious!

Smoked Elk Sausage Bites

with blackberry coulis

Gingered Pork or Vegetable Potstickers (Dumplings)

steamed and served with ginger soy for dipping

Crab or Sausage Stuffed Mushrooms

with Romano cheese and herbs
duel confitt

Lamb Bouches

a flavorful combination of ground lamb, rice and Middle Eastern seasonings

Jalapeno Jack & Shredded Pork Quesadillas

with fresh pico de gallo

Almond Chicken Bites

with a nutty crust and honey Dijon for dipping

Chicken Florentine

Remoulade of chicken breast filled with spinach and Romano cheese

Sweet & Sour or Swedish Meatballs

always a favorite!

Italian Sausage Bites

served with peppers and onions in a light vinaigrette

Chilled Fruit and Vegetable Appetizers

Fresh Fruit & Berries

Compresse

sliced Roma tomato, fresh basil, and Buffalo mozzarella served on a toasted baguette
drizzled with vinaigrette

Belgian Endive Petals

filled with Boursin garnished with cranraisins and pecans

Bruschetta

tomato and scallions on a toasted baguette

Spring Rolls

an exotic mix of bok choy, water chestnuts, tofu and ginger with Thai chili sauce for dipping

Marinated Portabella Mushroom Canapé

fresh mozzarella, roasted red peppers and pesto on rye

Pinwheels

guacamole, Boursin, salsa, cheddar, and black beans rolled in a sun dried tomato tortilla

Warm Vegetables

Baked Apple & Chevre Tartlets

fresh Granny Smith apple baked with Spanish goat cheese in a phyllo tartlet

Quiche Bites

an array of fillings including asparagus & fresh tomatoes, ham & cheese, spinach & mushrooms, and sun dried tomatoes & feta

New Red Potato Cups

filled with black bean and corn salsa

Polenta Pizzette

with pesto, Roma tomatoes, and Asiago cheese

Feta Cheese & Sun Dried Tomato Tartlet

Baked Brie En Croute

*whole Brie covered with apricot chutney wrapped in a puff pastry and lightly baked
Outstanding!*

Performance Stations

The addition of a performance station adds service, excitement and value to your dining experience. Let our servers pamper your guests.

Carving Stations

Freshly Carved, Aromas, Smiles . . .

Tenderloin

there isn't a more elegant presentation than whole roasted tenderloin with cracked black pepper offered with bordelaise sauce and oven fresh hard rolls

Artichoke Hearts

filled with curried veloute

Pumpkin Samosas

pumpkin, onion and sweet peas sautéed and wrapped in puff pastry, glazed with honey

Mushroom Empanadas

wild mushroom filled pastries

Spanikopta

delicate layers of spinach and feta cheese in a phyllo pillow

New York Strip Loin

roast whole, the most flavorful cut of beef from which New York strip steaks are cut, well marbled, served with creamed horseradish and an assortment of rolls

Boneless Roast Turkey

stuffed with fresh fruit then slow roasted until golden brown offered with cranberry relish

Honey Baked Ham

flavorful spiral cut ham with apricot glaze

Pork Tenderloin

roasted whole with Dijon mustard, Italian breadcrumbs and Gruyere cheese, a classic flavor for an alternative entrée

Pork Loin

stuffed with pears and glazed with apricot chutney

Salmon En Croute

seared with pesto and sprinkled with parmesan wrapped in puff pastry and delicately baked, a beautiful presentation

Lamb Chops

*offered with sautéed mushrooms and Merlot reduction
Outstanding!*

Sauté Stations

Southern Italian Pasta

penne pasta sautéed with mushrooms, sun dried tomatoes, chicken, & Italian sausage offered with marinara or alfredo sauce, with Asiago cheese and garlic breadsticks

Mussels

black or New Zealand green lip mussels finished in a white wine garlic & tomato concosse or try curry offered with French baguettes

Steak Diane

*medallions of sirloin sautéed in a rich hunter sauce of Bordeaux demi-glace and mushrooms served on a fresh roll
A meal in itself!*

Colorado Red Trout & Crab Cakes

offered with cocktail and lemon aioli

Shrimp & Scallops

ENTRÉE SUGGESTIONS

Beef & Pork

Beef Tenderloin Medallions

*offered with an applewood smoked bacon Chasseur reduction
Fantastic!*

New York Strip Steak

rubbed with fresh cracked peppers offered with creamed horseradish

Beef Burgundy

tenderloin medallions in a rich mushroom and burgundy wine reduction over buttered noodles

Stuffed Steak

stuffed skirt steak roulade with mushroom duxelles drizzled with Gorgonzola

Pork Tenderloin La Parousse

succulent pork loin seared with Dijon, Gruyere and bread crumbs roasted to perfection

Pulled Pork

Beef Brisket

Pork Ribs

Game

Brochettes

buffalo, elk, and antelope offer a sampling of a taste of Colorado game meats

Cherry Glazed Ostrich Medallions

the other dark meat

Venison Sausage

served with blackberry port demi-glace

Braised Rabbit

a traditional, flavorful dish with rich pan gravy

Chicken

Pumpkin and Pinion Nut Crusted Chicken

boneless chicken breast encrusted in pumpkin seeds and pinion nuts, a fine autumn dish

Chicken Angelique

boneless, tender chicken breast in a succulent white wine reduction with a delectable blend of artichokes, mushrooms and petite shrimp, a Michael's signature dish!

Westlake Chicken

an apple, raisin, and sour cream reduction

Maple Glazed Chicken

Ancho chili reduction, a unique southwestern taste

Chicken Boursin

stuffed with a full-bodied cheese, breaded, and sliced, a nice presentation

Florentine Chicken

chicken breast rolled, breaded and baked stuffed with spinach and Parmesan served with fresh tomato wine sauce

Roasted Chicken

seasoned with rosemary and garlic

Italian Classics

includes chicken Marsala, Piccata and Parmesan on a bed of fresh pasta al dente

Turkey and Fowl

Whole Boneless Roasted Turkey

stuffed with fresh fruit

Breast of Duckling

served with a classic L'orange or contemporary cranberry dijonnaise, a bold and exciting alternate to chicken

Boneless Cornish Game

stuffed with fresh peaches and chestnuts presented on a bed of long grain and wild rice

Lamb

Lamb Chops

Leg of Lamb

Rack of Lamb

Vegetarian Entrees

Grilled Portobello Mushroom Caps

stuffed with arugula and sage polenta topped with Asiago cheese

Cous-Cous Stuffed Tomato

a bright exciting twist on a traditional Florentine

Acorn Squash

baked perfectly with cinnamon brown sugar, dried fruit & nuts drizzled with honey

Stuffed Zucchini

tomato, onion, garlic, fennel, eggplants, and red peppers

Eggplant Parmesan

Italian bread crumbs, Parmesan & classic red sauce

Stuffed Artichoke

with Italian cheese & breadcrumbs fill the petals of this unique dish

Wild Mushroom Strudel

wild mushrooms and herbs in a savory puff pastry

Fish & Seafood

Molasses Glazed Salmon

basted with a molasses reduction,
a great combination of flavors!

Sesame Crusted Sea Bass

flaky, flavorful and rich complimented by fine herb court
bouillon

Colorado Red Trout

finished in a tequila lime sauce

Coho Salmon

foil wrapped and grilled with zesty pesto
scout style!

Almond Halibut Steak

with an orange lemon reduction, moist and delicious!

Shrimp Scampi

a classic

Bay Scallops

wrapped with apple wood bacon and seared
Fantastic!

Yellow Fin Tuna

coated with black and white sesame seeds finished medium
rare

Blackened Mai Mai

offered with lemon aioli

Fried Catfish

with tartar sauce
"old fashioned way"

Salads

these delectable salads are beautiful as a starter or for a light
luncheon entrée (chicken or shrimp)

South Seas Salad

a mix of crisp greens with oranges,
Jicama, mango and berries
served with lemon vinaigrette

Mixed Field Greens

fresh sliced pears, Gorgonzola cheese & sugared walnuts on a
bed of greens served with balsamic vinaigrette

Classic Caesar

fresh crisp Romaine tossed with Parmesan and our
homemade dressing

Crisp Autumn Salad

bibb lettuce with green apples, blue cheese and pomegranates
(seasonal)

Roasted Veggie Salad

eggplant, zucchini, grape tomato, and artichoke hearts top off
romaine and arugula with pine nuts and soy vinaigrette
Yum!

Strawberry Spinach Salad

with Bermuda onions and poppy seed dressing

Entrée Salads

Duck Confit

mixed greens, Roma tomatoes, fresh berries and Dijon
vinaigrette

Poached Salmon

on romaine lettuce with Roma tomatoes, cucumbers, lemon
and finely sliced peppers with a dilled lemon dressing

Seared Ahi Tuna

On a bed of greens and ginger sesame dressing

Blackened Beef Tenderloin

with cucumbers, tomatoes, yellow squash, finely diced red
onions and fresh berries served with Steakhouse Dijon
dressing

Additional Dressing Choices:

*Fat-free Italian Vinaigrette, Blue Cheese,
Fresh Beet Dressing, Balsamic Vinaigrette, Raspberry
Vinaigrette, Steakhouse Dijon
and Caesar*

Side Dishes

Potatoes

- ***Garlic Mashed Potatoes***
- ***Skins or Mashed Potatoes***
- ***Roasted New Potatoes***
- ***Twice Baked Potatoes***
*filled with sweet and russet mashed potatoes for a
golden color with a cinnamon finish*
- ***Au Gratin Potatoes***
- ***Birds Nests***
*shredded potatoes filled with baby Yukon Gold
roasted potatoes
Very novel idea!*

Green Beans Farmier

sautéed with bacon and onions

Green Beans Amandine

sautéed with butter garnish with sliced almonds

Fresh Baby Carrots

are great dilled, glazed or with fresh basil

Michael's Brussels Sprouts

*our favorite autumn vegetable with walnuts,
honey and white wine*

Asparagus

with lemon zest

Fresh Artichokes

*stuffed with Italian cheese and breadcrumbs
or simmered in marinara offered with drawn butter,
a surprising alternate*

Sautéed Zucchini

light and delicate in butter and garlic

Baby Beets

in mandarin glaze

Snap Peas

garnished with red peppers confetti

Wilted Greens

*fresh mustard and collard greens steamed
with bacon and shallots*

Eggplant

breaded and baked in marinara

Penne Pasta

*with a variety of sauces including Pesto, Marinara, Veloute,
Alfredo or Olive Oil and Parsley*

Spanish Rice

Broccoli

with butter

Long Grain & Wild Rice

Apricot Rice Pilaf

with fresh vegetables

Black Or Refried Beans

Duchess

Grilled Vegetables

Baked Fennel

Baked Beans

Desserts

Michael's Homemade Cheesecakes

with a variety of fillings and toppings such as pumpkin, cranberry, fresh strawberry or blueberry, toasted coconut, caramel-pecan, mandarin orange or deep chocolate

Pineapple Mousse

with raspberry coulis

Chocolate Mousse Filled Pastry Swans

a dramatic finale to your event

Chocolate Dipped Fresh Fruit

including strawberries, cranrasins, and dried apricots with white, milk and dark chocolate

Fresh Whole Strawberries

injected with Baileys, Pernod or Grand Marnier

A Variety of Mini Pastries

Includes Napoleons, Fruit Tarts, Lemon-Coconut Bars, and Ginger Brownies

Peach Cobbler

with rich vanilla ice cream

Pecan Diamonds

light and elegant with caramelized sugar and pecans on a delicate shortbread

Home baked Ginger Brownies

triangles dipped half in chocolate

Sautéed Bananas Foster

over rich vanilla ice cream

Walnut Crusted Pumpkin Tortes

an exceptional autumn delight

Crème Brûlé

finished with vanilla bean or blueberries

Fruit Tartlets

fresh orange, kiwi and strawberries with an apricot glaze

Award-Winning

Homemade Whole Wheat Chocolate Chip Cookies

Chocolate Ganache Torte

layers of rich chocolate cake, mousse and sinful ganache topping

Rum Raisin Ice Cream

with caramelized apples offered in a martini glass

Beverage Service

Deluxe Coffee Service

a selection of coffee drinks including espresso and lattes with a choice of decadent toppings, such as hazelnut whipped cream, cocoa and cinnamon

Beer and Wine

includes glassware, ice and beverage napkins for beer and wine services

Full Bar

includes glassware, ice, mixers, juice, soft drinks, stir sticks and beverage napkins

In addition to our deluxe coffee and bar service, Michael's of Denver has the traditional beverages of Iced Tea, Lemonade, Sodas and Standard Coffee Service available. We also have a variety of seasonal beverages such as Hot Spiced Cider, Cocas, Wassail and Summertime Punch!

Beverages

Coffee

Iced Tea & Raspberry Tea

Lemonade

Hot Cocoa

Wassail

Punch

Soft Drinks

Sobe