



"Offering You More Than Just Fine Food"

THEMED BUFFETS

Our Award-Winning "Springtime in the Rockies"

Elk Sausage Bites

on sliced baguette with wildberry coulis

Sauté of Colorado Red Trout & Crab Cakes

delicate and flavorful in tequila lime butter

Green Chili Flap Jacks

with a sour cream and caviar garnish

Buffalo Empanadas

*hand fold buffalo pillows in a savory pastry
offered with mild vegetable green chili*

New Red Potato Cups

filled with black bean and corn salsa

Marinated Duck Breast on Crostini

*tender, flavorful strips of seared duck
with blackberry glaze*

"Salmon Classics"

*an elegant display on glass with a
beautiful custom floral accent*

Whole Poached Salmon

*elegantly garnished and
offered with assorted crackers*

Salmon Mouse Endive Petals

topped with fresh dill

Salmon Caviar

a classic with diced eggs, onion, crème fraîche and crackers

Rock Shrimp

Pesto Coho Salmon

finished medium and chilled

Crab Cakes & Calamari Sauté

with lemon aioli and cocktail sauce

"The Market"

*a beautifully designed table with rustic
colors and a gorgeous floral display*

Compresse

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

Fresh Fruit

*seasonal fruit of melon, pineapple, and berries
on a ground glass eye catching display*

Elegant Cheese Presentation

*of fine domestic and imported cheese featuring baked Brie
En Croute and our signature Boursin
with an assortment of crackers*

Hummus & Caponata Dipping

*Hummus and Caponata,
assorted olives & seasoned oils for dipping
offered with gourmet bread bites & pita points*

Herbed Chicken Skewers

light and tasty!

Sautéed Black Mussels or Shrimp
finished in garlic, white wine and fresh tomato

"Tailgate Party"

Chili Con Queso and Tortilla Chips

Hot Wings
a seven on the heat scale!

Pepper Jack Quesadillas
offered with habanera salsa

9-Layer Dip
guacamole, refried beans, sour cream, cheese, green onions, and olives makes this a favorite!

Potato Skins
filled with bacon and cheese
offered with sour cream

"Feng Shui"
artistically presented in vibrant colors,
plants, and water displays

Lettuce Wraps

Shrimp Spring Rolls

Vegetable Pot Stickers

Wok Stir Fry "Thai Chili"
rice noodles, snow peas, water chestnuts, straw mushrooms, chicken, beef, and shrimp

Crab Wontons

Jade Green Dumplings

"Cuban Experience"

Ceviche
fresh fish, shrimp, and scallops
marinated in lime and chilled

Chipotle Lime Chicken Skewers

Beef Ropas
seasoned shredded beef
offered with baguettes

Plantain Chips
with mango salsa

Rice

"Oyster Bar"
on the 1/2 shell smoked, Rockefeller

"Fondue Table"
Gruyere cheese fondue
offered with fresh & dried fruit,
sourdough & rye bread, and ham bites

"Italian"
a hearty menu with classic
Florentine décor

Antipasto Salad
fresh and marinated vegetables, peppers, imported olives
and Italian cheese

Eggplant, Chicken or Veal
served in your choice of one of the following:

- Parmesan – breaded and baked in rich marinara with grated Parmesan cheese
- Marsala – demi-glace with mushrooms and Marsala wine
- Scaloppini – dusted in flour and browned finished with white wine garlic, lemon and capers

Meat Lasagne or Stuffed Shells
ricotta cheese and spinach with marinara sauce

Fresh Green Bean Amandine
with almond slivers

Garlic Breadsticks

Canoli

"Mexican"

*bright and festive décor
adds spice to any event*

9-Layer Dip

with tri-colored tortilla chips

Beef & Chicken Fajitas

*sautéed with peppers and onions served
with all the traditional accompaniments*

Adobada Pork or Fish Tacos

an authentic, popular presentation in a rich guajillo sauce

Tamales

with red chili sauce

Black Beans

spiced just right, may be prepared vegetarian

Cilantro Rice

sautéed with vegetables and tomato

Chips & Salsa

Tres Leche Cake

"Cajun"

a little bit of Mardi Gras on a lavish buffet

Jambalaya

*a spicy blend of rice, Andouille sausage and chicken in a
rich broth with peppers and tomatoes*

Crawfish or Shrimp Etouffe

*an intense combination of crawfish or shrimp
with onions, peppers and Cajun spices*

Red Beans and Rice

a traditional dish with Andouille sausage

Fried Okra or Pickles

a southern staple

Ratatouille

*a fragrant combination of eggplant,
zucchini, tomato, squash and peppers*

Jalapeno Cheddar Cornbread

Chili Chocolate Cake

"Seafood"

Fresh Fruit & Berries

Shrimp Caesar

Crab Cakes

Blackened Halibut

Stuffed Artichokes

Broccoli & Baby Carrots

Herbed Breadsticks

Pineapple Mouse with Raspberry Coulis

"American"

Garden Salad

Rosemary Chicken

New York Strip Loin Carving

Garlic Mashed Potatoes

Herbed Lemon Broccoli

Savory Rolls with dairy fresh butter

Chocolate Cake

"Fine Dining"

*a collection of Michael's signature items
(this menu is beautiful on a buffet
or as a plated dinner)*

Our Signature

Whole Roast Garlic Studded Beef Tenderloin

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!*

Oven Roasted Rosemary Potatoes
whole baby potatoes roasted with rosemary and garlic

Asparagus

Flaky Croissants
with dairy fresh butter

"Elegant Dining"
*served with your choice of
signature salad & dressing*

Ancho Maple Salmon
delicately broiled and glazed

Pumpkin and Pinion Nut Crusted Chicken
served with pineapple corn salsa

Green Beans Farmier
sautéed with finely diced onions and Virginia baked ham

Saffron Rice
*with pinion nuts, dilled baby carrots,
steamed green beans, and sugared walnuts*

Petite French Rolls
with dairy fresh butter

*Please see our selection of salad & sides
to compliment these items*

"Afternoon Gathering"
*this value menu is perfect for a luncheon
or a light reception any time*

Fresh Fruit & Berries
offered with honey yogurt

Elegant Cheese Display
*domestic and imported cheese with our signature Boursin
offered with a variety of crackers*

Crudité
*of fresh and marinated vegetables,
imported olives and Italian meats*

Michael's Pasta Salad
*penne pasta with artichoke hearts, sun dried tomatoes and
basil pesto with pine nuts*

Petite Sandwiches
*roast beef, turkey, ham, curried chicken salad, or
vegetarian sandwiches prepared on petite croissants*

Lemon Bars & Brownies

"Brunch"
*this light menu is designed for
brunch or early day event*

Garden Salad
*romaine, grape tomatoes, and cucumbers
served with balsamic vinaigrette*

Fresh Berries
offered with whipped cream

Elegant Cheese Presentation
*with Brie baked en Croute, sliced apples,
and pears with an assortment of crackers*

Quiche
in a variety of flavors

Baked Salmon en Croute

Potatoes Au Gratin

Cheesecake

"Breakfast"

Fresh Fruit & Berries

Muffin Basket

Baked Eggs

*ham with cheese and
spinach with mushrooms*

Bacon & Sausage

Home Fried Potatoes

Green Chili

Tortilla Basket