

BANQUET DINNER MENU

Served at Your Table

POULTRY

- Breast of Chicken Vesuvio – (potatoes, garlic, wine, mushrooms, rosemary, asparagus) - \$17.95
- Breast of Chicken Milano – (mushrooms, garlic, wine, roasted red peppers, scallions, provolone) - \$16.95
- Breast of Chicken Francesca - (artichoke hearts, cream, mushrooms) on sautéed spinach - \$16.95
- Breast of Chicken Picatta – (white wine, capers, lemon, butter) - \$15.95
- Breast of Chicken Marsala – (stuffed with ham & provolone cheese, tomato, Marsala wine sauce) - \$16.95
- Breast of Chicken Parmesan – (Marinara sauce & provolone cheese) - \$15.95
- Breast of Chicken Cordon Bleu – (Marinara sauce, ham, provolone cheese) - \$17.95
- Breast of Chicken Mudiga – (bread crumbs, wine, garlic butter, mushrooms, provolone) - \$16.95
- Chicken Spidini – (Italian bread crumbs, served on fettuccine, mozzarella cheese, garlic butter, tomatoes) - \$16.95

BEEF

- Sirloin Strip - \$24.95
- Ribeye - \$26.95
- Filet Mignon – bacon wrapped - \$24.95
- Roast Prime Rib of Beef - \$27.95
- Pepper Steak ala Michael's – (sirloin strip, peppercorns, onions, mushrooms, bell peppers) - \$19.95
- Steak Italiano – (sirloin strip, seasoned bread crumbs, provolone cheese, tomato sauce) - \$19.95
- Steak Mudiga – (sirloin strip, seasoned bread crumbs, provolone, mushrooms, lemon butter, white wine) - \$24.95
- Steak Romano – (beef tenderloin, prosciutto, mozzarella, mushrooms, scallions, tomatoes, Marsala wine sauce) - \$24.95
- Steak Béarnaise – (Filet mignon, stuffed with crabmeat, cream sauce) - served on sautéed spinach - \$29.95
- Steak Marsala – (medallions of beef tenderloin, bread crumbs, Mozzarella, Marsala wine, tomatoes, mushrooms) - \$24.95

SEAFOOD

- Grilled Filet of Salmon Milanese – (shrimp – lemon butter - capers) - \$21.95
- Scorpion Salmon – (stuffed with crabmeat, topped with Hollandaise sauce) served on sautéed spinach - \$24.95
- Fried Walleye - \$16.95
- Filet of Grouper – (crayfish, Cajun cream sauce) - \$19.95
- Filet of Halibut Princess – (bay scallops, artichoke hearts, mushrooms, cream) - \$21.95
- Pan Seared Tilapia Mediterranean - (capers, tomatoes, Kalamata olives) - \$19.95
- Seared Sashimi Tuna – (pan seared medium rare, soy glaze, wasabi sauce) - market price
- Parmesan Crusted Filet of Salmon – (served on sautéed spinach) - \$19.95
- Stuffed Flounder – (crabmeat, capers, lemon butter) - \$19.95

VEAL

- Veal Marsala – (Marsala wine sauce, portabella mushrooms, provolone cheese) - \$17.95
- Veal Milanese – (cream, artichoke hearts, mushrooms) - \$17.95
- Veal Picatta – (white wine, lemon, butter) - \$17.95
- Veal Parmesan – (Marinara sauce & provolone cheese) - \$17.95
- Veal Cordon Bleu – (Marinara sauce, prosciutto ham, provolone cheese) - \$18.95
- Veal Chop Marsala – (Marsala wine sauce and portabella mushrooms) - \$27.95
- Veal ala Michael's – (cream sauce – crabmeat – asparagus – Hollandaise) on sautéed spinach - \$21.95

PORK

Broiled Pork Chop (16oz) - \$19.95

Stuffed Pork Lion - \$16.95

Roast Pork Lion – (Bourbon maple glaze) - \$15.95

Pork Tenderloin DiJonnaise – (brandy, cream, tomatoes, green onions, DiJon mustard) - \$19.95

Jagerschnitzel – (breaded pork tenderloin, pan sautéed, topped with bacon, mushrooms, onion, pan gravy, served with spaetzels) - \$18.95

PASTA

Penne Palermo – (shrimp, tomatoes, garlic, asparagus, basil, olive oil) - \$17.95

Spaghetti and Meatballs – (Marinara sauce) - \$15.95

Rigatoni con Broccoli – (cream sauce) - \$14.95

Rigatoni Calos – (salsita, chicken, roasted peppers, garlic, zesty tomato sauce, asparagus) - \$17.95

Linguine – (with seafood sauce, shrimp, scallops, cream) - \$18.95

Fettuccini Alfredo – (cream, parmesan cheese) - \$14.95 (add chicken - \$3.00)

Penne Batali – (olive oil, chicken, tomatoes, garlic, basil) - \$17.95

Fettuccine Mediterranean – (shrimp, tomatoes, capers, scallions, Kalamata olives, garlic, white wine) - \$17.95

Penne Prima Vera – (zucchini, broccoli, bell peppers, carrots, garlic, olive oil, herbs) - \$15.95

ALL DINNERS INCLUDE: House Salad, Vegetables, Potato or Pasta or Rice, Rolls and Butter

BEVERAGE: Coffee, ice tea, hot tea, milk - \$1.95 (free refills)

THE FOLLOWING ARE AVAILABLE FOR AN EXTRA CHARGE:

SPECIAL SALADS:

Caesar Salad – (hearts of romaine, Caesar dressing, croutons, parmesan cheese) - \$4.95

Pasta House Salad – (Italian dressing, parmesan cheese, artichoke hearts, red onions, pimentos) - \$4.95

Maitre D' Salad – (artichoke hearts, parmesan cheese, Kalamata olives, prosciutto ham, vinegar & oil) - \$4.95

Michael's Special Salad – (bleu cheese, bacon, mozzarella cheese, sweet vinaigrette dressing) - \$3.95

Spring Mix – (mesculin, chopped pecans, goat cheese, sliced apple, raspberry vinaigrette dressing) - \$4.95

DESSERTS: Chocolate mousse, Strawberry mousse, vanilla ice cream, chocolate sundae,
Chocolate cake, mango sherbet. Pies: Pecan, apple, pumpkin \$3.95 each
PICK ONE OF ABOVE FOR ALL

DESSERT TRAY: from \$4.95 - \$5.95
New York Style Cheesecake, Turtle Cheesecake, Chocolate Truffle Mousse Cake, Chocolate Suicide Cake,
Carrot Cake, Tiramisu, Lemon Mousse Cake, Crème Brulee, Apple Streusel Cheesecake,
Chocolate Bread Pudding with Rum Sauce, Ice Cream with Kahlua, Ice Cream with Cream de Menthe.
Homemade Bread Puddings – Chocolate, Peach, Banana Black Walnut, Raisin Pecan (pick one)

WINE – Bottles of: House Wines: White Zinfandel – Pinot Grigio – Chardonnay – Cabernet – Merlot – Moscato
Riesling - Lambrusco

CHILDS MENU AVAILABLE – (Hamburger & French Fries – Spaghetti & Meatballs
Chicken Strips & French Fries) - \$7.95

ANY TYPE OF BAR ARRANGEMENTS ARE AVAILABLE

****20% GRATUITY & 7.85% SALES TAX ADDED TO THE TOTAL BILL**

**IF PAYMENT IS MADE BY CREDIT CARD THERE WILL BE AN ADDITIONAL FEE EQUAL TO
AMOUNT OF THE CREDIT CARD FEE**

****100% GUARANTEE ON NUMBER OF PEOPLE ATTENDING PARTY – 48 HOURS PRIOR TO DATE
OF PARTY**

PRIVATE ROOM FOR UP TO 300 PEOPLE FOR WEDDINGS AT NO CHARGE!
(CANDELABRAS – D J TABLE – BACK GROUND MUSIC – *ALL AT NO CHARGE*)

WHITE CHAIR COVERS AVAILABLE FOR RENTAL FOR ANY OCCASION

WHITE TABLE CLOTHES - \$1.00 PER CLOTH

WHITE NAPKINS USED FOR ALL BANQUETS – AT NO CHARGE

CHAMPAGNE TOASTS FOR ANY OCCASION

7 PRIVATE ROOMS AVAILABLE FOR ANY OCCASION

UPON SHORTAGE OF GUARANTEED NUMBER, NO FOOD WILL BE TRANSFERRED OR TAKEN
OFF PREMISES DUE TO LOCAL AND STATE HEALTH CODES AND LIABILITY RESPONSIBILITIES.
NO DISCOUNT CARDS, GIFT CERTIFICATES OR COUPONS MAY BE USED ON ANY TYPE OF PARTY.

THERE **MAY** BE A RENTAL FEE FOR ANY EQUIPMENT USED SUCH AS FLIP CHARTS,
LCD PROJECTOR, SCREENS, AND SLIDE PROJECTOR, TV & VCR.

NO ALCOHOL OR BEVERAGES OF ANY KIND MAY BE BROUGHT ONTO PREMISES.

BARTENDERS PROVIDED AT NO CHARGE WITH ANY TYPE OF BAR PACKAGES OR OPEN BAR TABS.

THERE IS A SET-UP FEE FOR THE DANCE FLOOR - \$100.00

UNLESS PRIOR ARRANGEMENTS ARE MADE, PAYMENT IS EXPECTED AT COMPLETION OF THE
PARTY.

www.michaelsrestaurant-highland.com

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