



MICHELLE'S

CATERING

CATERING MENU

info@michellescatering.com

973-952-9000

Salad Selections



Our Signature Fancy Michelle Salad: Spring Salad topped with Glazed Pecans, Mandarin Oranges, Gorgonzola Cheese and Dried Cranberries with Balsamic Vinaigrette.

Tuscan Salad: Combination of Green Beans, Lettuce, Cannellini Beans, Olives, and Red Onion. Drizzled with Lemon Juice and Olive Oil.

Mediterranean Salad: Made with Tomatoes, Red Bell Pepper, Sliced Cucumbers, Onion, Chickpeas, Feta Cheese, and Kalamata Olives. Seasoned with Salt and Oregano, and dressed with Olive Oil and Vinegar.

Southwest Salad: Seasoned Grilled Chicken Tossed with Iceberg Lettuce, Onion, Roasted Corn and Black Beans, Red Peppers, Shredded Cheddar Cheese, Sliced Avocado, Crispy Tortilla Strips, and Chipotle Lime Dressing.

Strawberry Arugula Salad: Grilled Chicken Sliced Strawberries and Shaved Parmesan Cheese Tossed with Aged Balsamic Vinegar.

Taylor's Fav Salad: Romaine Lettuce, Chickpeas, Artichoke Hearts, Bell Peppers, Pepperoni, Salami, Provolone, Olives, Radishes and Scallions.

Caesar Salad: Romaine Lettuce, Croutons, Parmesan cheese and Black Pepper.

Caprese Salad: Fresh Sliced Tomato, Sliced Fresh Mozzarella, Oregano, Extra Virgin Olive Oil and Finished with Aged Balsamic Vinegar.

Cheese Tortellini Pasta Salad: Onions, Sliced Olives, Roasted Peppers, Olive Oil, Garlic, Oregano, Salt and Pepper Tossed in Basil Pesto.

Roasted Chickpea Salad: Mixed Greens, Roasted Chickpeas, Broccoli, Pepper, Red Cabbage and Apple Cider Dressing.

Shrimp Avocado Quinoa Salad: Smoked Grilled Shrimp over Chopped Romaine Lettuce, Cherry Tomatoes, Cucumber, Cashew Halves and Red Onion.





Cold Gluten Free Pasta Salad: Prepared with Gluten Free Fusilli Pasta Served with Roasted Brussel Sprouts, Sliced Apples, Bacon, Pomegranate, Sautéed Shallots, Olive Oil Lemon, and Honey.

Watermelon Salad: Cubed Watermelon Tossed with Seedless Cucumbers, Sliced Red Onions, Crumbled Feta Cheese, Mint Leaves and Drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinegar.

Hors d'oeuvres

Available by the piece or per person



Antipasto Kabob: Mozzarella Cheese Skewered with Sun-Dried Tomato, Artichoke Heart, Basil and Kalamata Olive.

Arancini with Gouda Riceballs: Goopy Gouda Cheese in the center and Coated in Panko Breading with Marinara Dipping Sauce.

Artichoke & Parmesan in a Beggar's Purse: Herbed Marinated Chunks of Artichoke Blended with Parmesan Cheese Encrusted in a Beggar's Purse.

Avocado Crostini: Avocado and Tomato on Toasted Whole Grain Crostini.

Beef en Croute Ala Wellington (Mini): Beef Tenderloin Accented with Mushroom Duxelle Wrapped in a Puff Pastry.

Phyllo Pastry Brie & Raspberry: Creamy Brie cheese wrapped with Raspberry Preserves.

Caramel Apple & Goat Cheese Crostini: Apples, Goat Cheese, and Salted Caramel.

Chicken Kabobs with Pineapple: Chicken and Peppers with a Pineapple Chunk.



Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon: Chorizo Wrapped in Dates and Draped with Hickory Smoked Bacon.

Everything Cocktail Franks: Jumbo Hot Dogs Wrapped in Pastry Dough, topped with Everything Seasoning, Hand Rolled and Sliced.

Coconut Shrimp: Shrimp Dipped in a Coconut Batter and Rolled in a Mixture of Shredded Coconut and Breadcrumbs.

Empanadas: Choice of Beef, Chicken, Lobster or Vegetable. Traditionally filled Hand Wrapped in our Empanada Dough.



Vegetable Dumplings: Loaded with Sweet and Savory Vegetables with a touch of Sesame Oil.

Lamb Kabob: New Zealand Lamb with Mint and Tzatziki Sauce.

Lobster Pot Pie: Luscious Lobster Meat along with a Creamy Bisque in a Buttery Pastry Shell.

Gourmet Lobster Mac and Cheese: Our Famous Homemade 3 Cheese Goopy Pasta Delight with Lobster. Served in a Martini Cup.

Mini Maryland Style Crab Cakes: White Lump Crabmeat, Old Bay Seasoning, and Remoulade Sauce.



Mini Slider Burgers: Angus Beef, Pork, and Veal Slider with Melted Cheddar Cheese and served on a Kings Hawaiian Roll.

Mini Reuben: A Perfect Blend of Lean Corned Beef, Sauerkraut Russian Dressing and Swiss Cheese on Rye Bread.

Mini Street Taco: Beef, Chicken, Vegetable or Fish.

Mushroom Caps with Sausage: A Large Whole Mushroom Cap Filled with a Spicy Italian Sausage Stuffing.

Nona's Meatball Sliders: **Homemade** Nona's Meatballs Topped with Fresh Mozzarella Served on a Potato Roll with Fresh Basil Garnish.

Peking Roasted Duck Spring Roll: Tender Duck and Scallion Filling Seasoned with Garlic and Hoisin Sauce Wrapped into a Spring Roll Wrapper.

Prosciutto Wrapped Melon: Cubed Fresh Seasonal Melon Wrapped with Prosciutto and Skewered with Grapes and Fresh Mint.





Roasted Root Vegetable Kabob (seasonal): Ruby Red Beets, Golden Sweet Potatoes, Caramelized Carrots, Silky White Parsnips Seasoned with Rosemary, Thyme and Himalayan Pink Salt.

Thai Peanut Chicken Satay: Chicken Skewers with Spicy Peanut Sauce.

Scallops Wrapped in Bacon: Our Scallops are Delicately Seasoned with a Touch of Herbs, Spices, Lemon, Garlic and Wrapped in Bacon.

Shrimp & Andouille Sausage Kabobs: Jumbo Shrimp and Andouille Sausage Skewered with a Delicate Dusting of Old Bay Seasoning and Grilled Onion.

Shrimp Shooter: Chilled to perfection and served with Lemon Wedges and Cocktail Sauce.

Spanakopita: A Flaky Triangle Phyllo Pastry Filled with Spinach, Zesty Feta Cheese, and Tantalizing Spices.

Quinoa and Zucchini Fritter: Vegetarian and Gluten Free Quinoa and Zucchini Fritter with Crumbled Pine Nuts, Feta Cheese, Lemon Juice, Fresh Parsley, and Dill.

Stationary Hors d'oeuvres

Antipasto Platter: Assorted Cheeses, Meats, Olives and Roasted Peppers.

Crabmeat Dip: Our Delicious creamy Crabmeat Dip with Assorted Crackers, presented in a bread bowl.

Crudit  Grazing Platter: Includes Carrots, Cucumbers, Celery, and Peppers. Served with Classic Hummus and Roasted Garlic.

Fancy Cheese Platters: An Impressive Selection of Imported and Domestic Gourmet Cheeses Garnished with Fresh Fruit and Served with Assorted Crackers and Breads.

Mini Quiche Assortment: 3 Types included: Vegetable, Taylor Ham, and Three-Cheese.

Florentine Spinach Dip with Feta Cheese in Bread Bowl: Served with Sliced Baguette in a Bread Bowl.

Mediterranean Dips and Chips: Assortment of Flavorful Hummus Dips, Pita Chips, Greek Olives, and Feta Cheese.



Roasted Eggplant and Garlic Dip: Served with Toasted Pita Crisps Displayed on a Platter.

Roasted Tomato & Yellow Pepper Bruschetta: Hand Sliced French Bread layered with Kalamata Olive Tapenade, Roasted Red Tomatoes, and Roasted Yellow Peppers.

Smoked Salmon: Smoked Salmon displayed with Carefully Selected Accompaniments with a Creamy Dill and Lemon-infused Cream Cheese Spread.

Colossal Shrimp Cocktail: Chilled to perfection and served with Lemon Wedges and Cocktail Sauce.

Charcuterie Display: Artisan Cheeses, Salumi, Peppers, Cured Olives, Fig Jelly, Crackers, and Flatbreads with Cut Vegetables, Hummus and Mozzarella and Tomato Skewers.

Buffet Selections

Chicken

Cacciatore: Bone-in Chicken with Mushrooms, Capers, Fresh Basil, Oregano, Peppers, and Green Olives.

Cutlets: Grandma's Chicken Cutlets, fried to perfection. Topped with Sliced Roasted Peppers, Fresh Basil, and Whole Garlic.

Francaise: Flour Dredged, Egg Dipped, and Sautéed in a Lemon Butter and White Wine Sauce.

Bruschetta: Tomatoes, Olive Oil, Shallot, Garlic, Basil and Topped with Shaved Parmesan.



Giambotta: Cubed Chicken Breast, Roasted Onions, Peppers, Garlic, Sausage, and Potato [available on the bone].

Marsala: Pan Fried Cutlet Topped with Onions, Shallots, Mushrooms, and Herbs in a Red Wine Reduction Sauce.

Mango Salsa Chicken: Chunks of Mango, Red Pepper, and Pineapple finished with Freshly Squeezed Lime Juice and Hot Honey.



Murphy: Diced Chicken, Sweet or Hot Sausage, Potatoes, and Sliced Cherry Peppers in a White Wine Sauce.

Oreganato: Bone-in Chicken Topped with Oregano, Garlic, Lemon Juice, Parmesan, and Olive Oil over Roasted Thighs.

Parmigiana: Pan Fried Chicken Cutlet Topped with Tomato Sauce and Mozzarella. Baked until Golden and Bubbly.

Pesto: Baked and Topped with Sun Dried Tomato and Mozzarella.

Picatta: Dredged in Flour, Browned with Butter, Lemon Juice, Capers, and White Wine.

Savoy: Bone-in Chicken Topped with Red Wine Vinegar, Dried Oregano, Extra Virgin Olive Oil, Salt and Pepper, and Finely Grated Pecorino Cheese.

Strawberry and Balsamic Glaze: Chicken Thighs, Fresh Strawberries, Chopped Shallots, Garlic, Brown Sugar and Honey. Finished with Arugula and Shaved Parmesan Cheese.

Seafood

Grandma Arcadi's Stuffed Shrimp: Crabmeat Stuffed Butterflied Shrimp Topped with Smoked Paprika, Lemon Butter, and Parsley.

Shrimp Scampi: Sautéed Garlic in a Lemon Wine Sauce.

Halibut: Grilled, Lightly Seasoned, and Topped with a Chilled Peach and Pepper Salsa.

Bourbon-Glazed Salmon: Brown Sugar and Bourbon Combined for a Sweet and Smokey Essence.

Seared Scallops with Warm Tuscan Beans: Drizzled with Extra Virgin Olive Oil and Italian Seasoning.

Fra Diavolo: Shrimp, Calamari, Clams, Mussels and Scallops Prepared with just the right amount of Heat Served over Bucatini Pasta.

Crusted Mahi Mahi: Served with Pineapple Dijon Sauce.



Veal

Veal options are available upon request. Contact us for more information.

Pasta



Choice of Sauce:

- Alfredo
- Arrabbiata
- Bolognese
- Four Cheese
- Pesto [Basil, Red Pepper or Cashew Pesto]
- Primavera
- Sunday Gravy
- Vodka

Choice of Pasta:

Gluten Free and Wheat Pasta options are also available

- Bucatini
- Campanelle
- Farfalle
- Fusilli
- Gemelli
- Gnocchi
- Penne
- Rigatoni
- Cheese Tortellini
- Four-Cheese Sacchetti

Comfort Food

Sausage and Peppers: Grilled Sausage Served with Caramelized Peppers and Onions.

Sausage Broccoli Rabe: Sliced Sausage Sautéed with Garlic and Oil and Served over Broccoli Rabe.

Meatballs: Hand Rolled and Pan-Fried Meatballs Served with Dollops of Ricotta Cheese, Parmesan Cheese and Marinara Sauce *[Available Gluten Free]*.

Eggplant Parmigiana: Pan Fried Eggplant Layered with Mozzarella and Marinara Sauce *[Skin on or Skin off]*.

Eggplant Rollatini: Pan Fried Eggplant, Individually Rolled and Filled with Ricotta and Mozzarella. Topped with Marinara Sauce.

Pulled Pork: Slow Roasted to Perfection and Finished with Sweet Baby Rays Barbecue Sauce.

Pork BBQ Spareribs: Pork Ribs Slow Roasted and Finished on the Grill with Sweet Baby Ray's Barbecue Sauce.

Meatloaf: Homemade Meatloaf Topped with Strips of Bacon and Baked to Perfection.

Baked Lasagna: Layers of Pasta, Ricotta, Mozzarella and Parmesan Cheese *(Meat, Cheese or Vegetable Lasagna Available)*.

Gourmet Mac and Cheese: Enough said...



Vegetables, Potatoes, and Rice



Vegetables

- String Beans and Carrots
- Roasted Butternut Squash
- Cauliflower Rice
- Broccoli Rabe
- Grilled Vegetables
- Roasted Broccoli with Lemon and Parmesan
- Sweet Potato Wedges

Potatoes

- Garlic Roasted Rosemary Red Potatoes
- Garlic Mashed Potatoes
- Wasabi Mashed Potatoes
- Cheesy Potato Au Gratin

Rice

- Quinoa with Roasted Vegetables
- Quinoa with Kalamata Olives and Crumbled Feta
- Yellow Mexican Rice with Corn, Cilantro, and Black Beans
- Rice Pilaf
- Wild Rice

Sweets and Treats

- Cannoli Chip and Dip Tray
- Chocolate Chip, Oatmeal Raisin, Sugar, Macadamia White Chip, or Red Velvet Cookies
- Crumb Cake Triangles
- Brownie Triangles
- Peanut Butter Cup, Oreo Cookie or Strawberry Cheesecake dessert shots
- Tiramisu Bites
- Mini Cupcakes
- Cannoli [Mini or Large]
- Ice Cream Sundae Bar
- Bourbon Pecan Tart
- Carrot Layer Cake
- Chocolate Truffle Cake
- Vanilla Confetti Cake
- Chocolate Layer Peanut Butter Cake
- Chocolate Covered Strawberries
- Carmel Pecan, Strawberry, New York Style or Chocolate Swirl Cheesecake
- Raspberry Almond Tart



On the Grill

Minimum of 35 Guests

Classic Barbecue

Cheeseburgers, Hamburgers, Hotdogs, Potato Rolls, Fancy Michelle Salad, and Corn on the Cob. Choice of Macaroni Salad, Potato Salad, or Coleslaw. Chips, Chocolate Chip Cookies, and Fresh Fruit Salad.

Upscale Barbecue

The Addition of Italian Sausage, Peppers & Onions, Italian Rolls, Grilled Chicken, Grilled Vegetables, Macaroni & Cheese, and Brownie Triangles

Gourmet Barbecue

The Addition of Pulled Pork, Coleslaw, Sliced Watermelon, Baked Beans and Freshly Baked Cornbread.

Anthony's Tailgate

Recommended for 75 or more guests. Call Chef Anthony for more details.

All 'On the Grill Packages Include ...

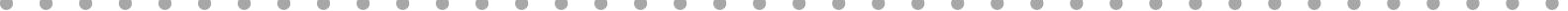
- Upscale plates, Utensils & Dinner napkins
- Condiments

Recommended Additions

- Vegetarian Selections
- Grill Master (3 hour minimum)
- Servers (4 hour minimum)
- 5-foot Charcoal Grill, Chafing Racks, Lump Charcoal
- Bottled Water



Beverage Service

- **Assorted Cold Beverages:** Canned Soda, Bottled Water, and Iced Tea (*Includes Ice and Cups*)
 - **Coffee Service:** Regular and Decaffeinated
 - **Tea Service:** Regular, Decaffeinated and Herbal -
 - **Coffee & Tea Service:** Regular & Decaffeinated Coffee and Tea
 - **Box of Joe:** Serves 8 to 10
 - **Cold Juices:** Orange, Cranberry and Grapefruit (*Includes Ice and Cups*)
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Catering and Ordering Guidelines

Half Trays serve 8-10 guests

Full Trays serve 18-20 guests

Catering orders may require a deposit.

Orders may be picked up from our kitchen with an assigned delivery time. Delivery is available, and fees vary depending on the time, day, and location.

Please notify our staff in advance of any parking restrictions, security gates, or stairs to help us with our delivery.

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