

## **BANQUET DINNER MENU**

Served at Your Table

### **POULTRY**

- Breast of Chicken Vesuvio – (potatoes, garlic, wine, mushrooms, rosemary, asparagus) - \$18.95
- Breast of Chicken Milano – (mushrooms, garlic, wine, roasted red peppers, scallions, provolone) - \$17.95
- Breast of Chicken Francesca - (artichoke hearts, cream, mushrooms) on sautéed spinach - \$17.95
- Breast of Chicken Picatta – (white wine, capers, lemon, butter) - \$16.95
- Breast of Chicken Marsala – (stuffed with ham & provolone cheese, tomato, Marsala wine sauce) - \$17.95
- Breast of Chicken Parmesan – (Marinara sauce & provolone cheese) - \$16.95
- Breast of Chicken Cordon Bleu – (Marinara sauce, ham, provolone cheese) - \$17.95
- Breast of Chicken Mudiga – (bread crumbs, wine, garlic butter, mushrooms, provolone) - \$17.95
- Chicken Spidini – (Italian bread crumbs, mozzarella cheese, garlic butter, Marinara Sauce) served on fettuccine - \$18.95

### **BEEF**

- Sirloin Strip - \$27.95
- Ribeye - \$29.95
- Filet Mignon - \$27.95
- Roast Prime Rib of Beef - \$29.95
- Pepper Steak ala Michael's – (sirloin strip, peppercorns, onions, mushrooms, bell peppers) - \$19.95
- Steak Italiano – (beef tenderloin, seasoned bread crumbs, provolone cheese, tomato sauce) - \$19.95
- Steak Mudiga – (beef tenderloin, seasoned bread crumbs, provolone, mushrooms, lemon butter, white wine) - \$21.95
- 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) - \$19.95

### **SEAFOOD**

- Filet of Salmon Milanese – (shrimp – lemon butter - capers) served on sautéed spinach - \$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
- Scrod – (with seasoned bread crumbs – lemon – garlic butter – bay scallops) - \$18.95
- Seared Sashimi Tuna – (pan seared medium rare, soyaki glaze, wasabi sauce) - market price
- Parmesan Crusted Filet of Salmon – (cream sauce) - served on sautéed spinach - \$19.95
- Stuffed Flounder – (crabmeat, capers, lemon butter) - \$19.95

### **VEAL**

- Veal Marsala – (Marsala wine sauce, mushrooms, scallions, 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 Tuscany – (Roasted peppers, capers, provolone, mushrooms, olives, lemon butter) - \$18.95
- Veal ala Michael's – (cream sauce – crabmeat – asparagus – Hollandaise) on sautéed spinach - \$27.95
- Veal Mare – (Bay scallops, shrimp, roasted peppers, white wine, garlic butter, capers) - \$19.95

## **PORK**

Broiled Pork Chop (16oz) - \$19.95

Stuffed Pork Lion - \$16.95

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 on buttered noodles) - \$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 – (salsitsa, 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

Penne Cabria – (chicken, tomatoes, Kalamata olives, spinach, olive oil, basil, capers, garlic, white wine) - \$18.95

**ALL DINNERS INCLUDE:** House Salad, Potato or Pasta, Bread Basket and Butter

**BEVERAGE:** Coffee, ice tea - \$2.50 (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

**DESSERTS:** Chocolate Mousse, Lemon Bundt Cake with Cherry Topping, Vanilla Ice Cream, Chocolate Sundae, Chocolate Truffle Mousse Cake, Lemon Mist Cake. Pies: Pecan, Apple, Pumpkin \$3.95 each  
**PICK ONE OF ABOVE FOR ALL**

**DESSERT TRAY:** from \$4.95 - \$6.95

New York Style Cheesecake, Turtle Cheesecake, Chocolate Truffle 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, and Raisin Pecan (pick one)

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

**CHILDS MENU AVAILABLE**

Hamburger & French Fries – Spaghetti & Meatballs  
Chicken Strips & French Fries - \$7.95

**ANY TYPE OF BAR ARRANGEMENTS ARE AVAILABLE**

\*\*20% GRATUITY & 8.35% 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 **IS** A RENTAL FEE FOR ANY EQUIPMENT USED SUCH AS FLIP CHARTS - \$50.00  
LCD PROJECTOR - \$50.00 SCREENS – NO CHARGE.

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](http://www.michaelsrestaurant-highland.com)

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