Buffet

A customized Michael's On East buffet consists of three protein entrees and four accompaniments to include; salads, pastas, starches and vegetables. All menus are personalized to suit your particular taste and preferences.

Meat

1000 -"Cuban-Style" Pulled Pork with Sliced Lime and Black Beans & Rice

1001 -Bone-In Leg of Lamb Marinated in Rosemary, Shallot & Balsamic offered with choice of the following:

Orange & Red Marmalade
Roasted Garlic & Shallot Sauce Demi-Glace
Cucumber & Mint Chutney
Red Pepper & Mint Chutney

1002 -"Island-Inspired" Rubbed & Roasted Pork Loin offered with choice of the following:

Mango & Papaya Salsa
Banana & Macadamia Nut Chutney
Pineapple & Orange Citrus Relish with Cilantro
Cassis Cherry Mustard

1003 -Lamb Osso Bucco; Savory Lamb Shanks in a Madeira Wine & Fresh Herb Reduction

1004 -"Michael's Own Specialty": Rubbed Flank Steak offered with choice of the following:

House-made Horseradish Cream Sauce
Classic Béarnaise
Drizzled Steak Sauce

1005 -Roasted Cranberry Glazed Whole Boneless Turkey offered with choice of the following:

Cranberry-Enhanced Aioli
Apple, Pear & Cranberry Relish
Sundried Cherry & Port Wine Compote

1006 -Roasted Garlic & Fresh Herb Encrusted Chateau of Beef **(ADDED PRICING)** offered with choice of the following:

Choron Sauce
Classic Béarnaise
House Steak Sauce
Wild Mushroom Ragout
House-made Horseradish Cream Sauce

1007 -Rosemary, Balsamic & Shallot Marinated Rack of New Zealand Lamb **(ADDED PRICING)** offered with choice of the following:

Orange & Red Onion Marmalade
Mint & Cucumber Relish
Roasted Garlic, Shallot & Port Wine Demi-Glace
Shallot, Raisin & Walnut Chutney
Mint & Red Pepper Jelly

1008 -Braised Brisket with Homemade Gravy

1009 -Sautéed Medallions of Veal Flambé with Cognac, Marsala Wine & Mushroom

1010 -Boneless Short Ribs Prepared in Madeira Wine

1011 -Sliced & Roasted Center Cut Rib-Eye of Beef with Au Jus

Poultry

1012 -Boneless Chicken Thighs in a Rich Marsala Wine & Mushroom Sauce

1013 -Breast of Chicken Sautéed with Shiitake Mushrooms, Rosemary, Pine Nuts & Port Wine

1014 -Roasted Bone-In Rosemary Chicken

1015 -Chicken Mirabella with Dried Plums, Olives, Capers & Fresh Thyme

1016 -Chimichurri Rubbed Breast of Chicken

1017 -Grilled Breast of Chicken Topped with a Roasted Pear, Red Onion & Walnut Salsa

1018 -Grilled Jerk Breast of Chicken with a Mango-Cilantro Relish

1019 -Hazelnut Encrusted Breast of Chicken Topped with a Cranberry-Orange Relish

1020 -Macadamia Nut Crusted Chicken Breast Offered with a Tropical Fresh Fruit Salsa

1021 -Mojo Boneless Chicken Thighs

1023 -Pecan & Panko Crusted Chicken Breast

1024 -Roasted & Split Boneless Cornish Game Hen Stuffed with Wild Rice & Dried Fruit with Pink Peppercorn Sauce **(ADDED PRICING)**

1025 -Sautéed Breast of Chicken with a Fan of Sliced Apples & Brie Topped with Crushed Walnuts & Pink Peppercorn Sauce

1026 -Sautéed Breast of Chicken with Capers, Mushrooms, Sundried Tomatoes & White Wine Sauce

1027 -Sautéed Breast of Chicken with Sliced Tomatoes, Melted Provolone Cheese & Pink Peppercorn Sauce

1028 -Sautéed Medallions of Chicken Picatta in a Classic Lemon, White Wine & Parsley Sauce

1029 -Sautéed Mediterranean Chicken with Artichokes, Roasted Red Peppers, Mushrooms & Kalamata Olive Beurre Blanc

1030 -Seared Breast of Chicken Topped with a Ragout of Eggplant, Basil & Fire-Roasted Red Peppers

1031 -Southwestern Chicken Medallions atop Layers of Black Beans, Corn, Fresh Tomatoes, Fire-Roasted Peppers, Monterey Jack Cheese & Drizzled with Cilantro Lime Vinaigrette

1030 -Sautéed Breast of Chicken Parmesan

1031 -Chicken Paillard; Pounded Thin, Parmesan Encrusted, Presented with an Arugula & Tomato Salad Drizzled with Aged Balsamic Vinegar

1032 -Coconut Curry Roasted Breast of Chicken with Basil, Chopped Tomatoes, Bok Choy & Exotic Mushrooms

1033 -Hazelnut Encrusted Breast of Boneless Chicken Topped with Cranberry, Orange & Walnut Relish

1034 -Tuscan Roasted Breast of Chicken Topped with Eggplant, Sweet Pepper & Portobello Mushroom Ragout

Seafood

1035 -Pan-Seared Florida Grouper Topped with a Citrus Beurre Blanc & Citrus Segments

1036 -Ginger-Orange Grilled Salmon Topped with Lemon Zest, Lime & Orange

1037 -Grilled Salmon with Artichokes, Capers, Chopped Tomatoes in a Kalamata Olive Beurre Blanc

1038 -Honey Cracked Mustard & Fennel Glazed Salmon

1040 -Horseradish & Orange Encrusted Salmon

1041 -Jumbo Crab-Stuffed Shrimp Drizzled with a Warm Lemon Chive Vinaigrette

1042 -Jumbo New England Sea Scallops with a Compound Butter of Sundried Tomato & Pine Nuts

1043 -Lemon Pepper Tilapia with a Fresh Tropical Fruit Salsa

1044 -Miso-Glazed Chilean Sea Bass **(ADDED PRICING)**

1045 -Miso-Glazed Salmon

1046 -Pan-Seared "Maryland-Style" Crab Cakes with a Spicy Rémoulade

1047 -Pan-Seared Salmon Topped with Tomato Fennel Relish Infused with Basil & Balsamic Reduction

1048 -Pan-Seared Scallops Topped with Sundried Tomatoes, Crimini Mushrooms & White Wine

1049 -Poached Salmon with a Lemon Leek Sauce

1050 -Re-Stuffed Maine Lobster with Mushrooms & Brandy Saffron Sauce **(ADDED PRICING)**

1051 -Roasted Macadamia Nut-Crusted Chilean Sea Bass **(ADDED PRICING)**

1052 -Rosemary Skewered Swordfish with Fresh Tropical Fruit Chutney

1053 -Sautéed Mahi Mahi with Capers, Mushrooms & White Wine Sauce

1054 -Sautéed Red Snapper with White Wine, Capers, Shiitake Mushrooms & Sundried Tomatoes

1055 -Seafood Paella; Shrimp, Chorizo, Mussels, Crab & Clams Served over Saffron Rice

1056 -Swordfish with Shiitake Mushrooms, Sundried Tomatoes & Pancetta

1057 -Toasted Almond Encrusted Red Snapper with a Lemon Scented Beurre Blanc

1058 -Coffee-Rubbed Seared Tuna with Wasabi, Soy Sauce & Ginger

Pasta

1059 -Fire-Roasted Vegetables & Smoked Mozzarella Ravioli Tossed with Sundried Tomatoes, Walnuts, Pancetta & Fresh Basil

1060 -Herbed Polenta with Basil, Sweet Roasted Red Peppers & Fresh Cilantro

1061 -House-Made Gnocchi Sautéed with Pink Vodka Sauce & Grated Cheese

1062 -Michael's On East Bowtie Pasta; Shiitake Mushrooms, Shaved Pea Pods, Sundried Tomatoes, Crispy Pancetta & Light Cream (add grilled chicken optional)

1063 -Orecchiette Pasta with Broccoli Rabe, Olive Oil & Crumbled Italian Sausage

1064 -Penne Pasta with Pesto, Olive Oil & Pine Nuts

1065 -Penne Alfredo; Classic Alfred Sauce with Freshly Grated Parmesan & Cracked Black Pepper

1066 -Smoked Mozzarella Tortellini with Sundried Tomato, Walnut & Fresh Basil Sauce

1067 -Tortellini Pasta Tossed with Roasted Tomatoes, Capers, Kalamata Olives & Parmesan Cheese

1068 -Wild Mushroom Ravioli Sautéed with Brown Butter, Sage & Pecorino Cheese

Salads, Starches & Vegetables

1069 -"Asian-Style" Salad with Assorted Greens, Chinese Cabbage, Sprouts, Shredded Carrots, Cucumber, Dried Cranberries, Toasted Almonds in a Ginger-Soy Dressing

1070 -"Greek-Style" Salad with Cucumbers, Red Onions, Feta & Kalamata Olives Tossed in Herbed Vinaigrette

1071 -"The Chopped Salad": Romaine, Iceberg, Shredded Carrots, Swiss, Parmesan, Gorgonzola, Black Olives, Chopped Egg, Grape Tomatoes & Chopped Cucumber Tossed with Garlic Oregano Dressing (Bacon available upon request)

1072 -"The Wedge": Baby Iceberg, Crispy Bacon, Diced Tomato, Cucumber & Crumbled Bleu Cheese Drizzled with Wasabi-Ranch Dressing

1073 -Assorted Lettuces with Toasted Almonds, Florida Oranges, Grapefruit, Mango, Bleu Cheese, Sprouts & Grape Tomatoes Finished with a Sweet Poppy-Seed Dressing

1074 -Baby Pepper Stuffed with Sweet House-Made Fennel Sausage, Raisins & Pine Nuts

1075 -Basmati Rice Topped with Scallions

1076 -Brussels Sprouts with Pancetta, Lemon & Poppy Seeds

1077 -Caprese Salad with Grape Tomatoes, Fresh Mozzarella, Kalamata Olives, Shaved Purple Onion, Basil, Olive Oil & Balsamic Vinegar

1078 -Cauliflower Mash

1079 -Classic Tossed "Caesar Style" Salad with Shards of Fresh Parmesan & Crispy Croutons

1080 -Cucumber, Feta, Mushroom & Artichoke Salad Tossed with Fresh Oregano & Lemon Vinaigrette

1081 -Dried Fruit & Almond Cous Cous

1082 -Farfalle with Grilled Tuscan Vegetables

1083 -Garlic Mashed Potatoes Topped with Caramelized Sweet Onions

1084 -Garlic Roasted New Potatoes Sprinkled with Fresh Parsley

1085 -Ginger Spiked Baby Carrots Sprinkled with Fresh Parsley

1086 -Grilled Asparagus Platter Drizzled with Sherry Bacon Dressing

1087 -Grilled Vegetable Display with Asparagus, Red Pepper, Baby Carrots, Portobello Mushrooms, Zucchini, Squash & Sweet Onions

1088 -Herb Roasted Sweet Potatoes with Pecans

1089 -Mango Jasmine Rice with Shaved Sugar Snap Peas

1090 -Moroccan Grilled Eggplant Platter with Preserved Onion & Tomatoes Topped with Crispy Shallots & Fresh Mint

1091 -Multigrain Pilaf of Wild Rice & Barley with Madeira-Glazed Shallots & Wild Mushrooms

1092 -New Potato & Spring Pea Salad

1093 -Oven Baked "Southern-Style" Corn Pudding

1094 -Parmesan & Leek Mashed Potatoes

1095 -Potatoes Dauphines: Layers of Yukon Gold & Sweet Potato with Heavy Cream, Gruyere Cheese with a Hint of Nutmeg

1096 -Roasted Fingerling Potatoes with Caramelized Onions

1097 -Roasted Parsnips & Carrots Tossed with Honey & Butter Sprinkled with Fresh Parsley

1098 -Savory Bread Pudding with Butternut Squash, Fresh Sage & Parmesan

1099 -Seasonal Fresh Fruit Display with Strawberries, Cantaloupe, Honeydew, Pineapple & Grapes

1100 -Tomato, Cucumber, Red Onion & Hearts of Palm Tossed in Citrus Vinaigrette

1101 -Tossed "Cuban-Style" Salad with Romaine, Green Olives, Grape Tomatoes, Swiss & Parmesan Dressed in a Garlic Oregano Vinaigrette

1102 -Tossed Spinach Salad with Dried Cranberries, Feta Cheese, Grape Tomatoes, Spiced Walnuts & Sliced Mushrooms Finished with a Balsamic Vinaigrette (Pancetta optional)

1103 -Twice-Stuffed Red Skinned Potatoes Topped with Bacon Crumbles

1104 -Warm Israeli Cous Cous with Assorted Dried Fruits & Toasted Almonds

1105 -Whipped Sweet Potatoes Topped with a Crust of Brown Sugar & Toasted Pecans

1106 -White Bean & Artichoke Cassoulet: Grilled Artichokes & Tender White Beans with Rosemary Garlic Oil Baked with a Blanket of Parmesan Cheese

1107 -Winter Root Vegetable Mash: Potatoes, Sweet Potatoes & Rutabaga with Heavy Cream & a Dash of Nutmeg

(Specialty Bread Basket is Included with Buffet)

Challenge our Senses!
In addition to our wide array of menu options, we are happy to create a customized selection for you.