Food Stations

1200 -Bollywood

-Boneless Tandoori Chicken
-Chickpea Curry "Sindi-Style" with Roasted Cauliflower
-Mixed Vegetable Masala
-Biryani Rice
-Traditional Raita

1201 -Classic "Philly" "Wit"

-Cheese Steaks; Lean & Sliced Thin Beef Cooked & Smothered with Sautéed Onions, Slivers of Red & Green Peppers, Sautéed Mushrooms & Topped with Provolone (Philly chicken optional)
-Truffle-Parmesan Fries

1202 -European Sausage

-Bratwurst
-Italian House-Made Sausage
-South African Sausage
-Apple Kraut
-Roasted Potatoes & Onions
-Assorted Country-Style Mustards

1203 -Crab Cakes Made To Order & Fish Tacos

-House-Made "Maryland-Style" Crab Cakes Pan-Seared & Sizzled offered with Traditional Rémoulade
-Prepared & Pan-Seared "Catch of the Day" Nestled in a Flour Tortilla
Served with the Following Assorted Toppings:

Diced Tomatoes	Pico de Gallo	Slivered Onions
Jalapenos	Seasoned Black Beans	Sour Cream
Jack Cheese	Shredded Iceberg Lettuce	Guacamole

1204 -Sushi (ADDED MARKET PRICE)

-Contracted To Our Sushi Chef

1205 -Italian Kitchen

-Sicilian Brasciole
-Wild Mushroom Ravioli Sautéed in Browned Butter & Sage
-Tortellini Pasta Tossed with Roasted Tomatoes, Capers, Kalamata Olives & Parmesan Cheese
-Rosemary Bread

1206 -BBQ

-Sean's Dry-Rubbed Baby Danish Ribs
-Caribbean Jerk Chicken Breast with Mango Relish
-Mexican Grilled Corn Off-The-Cob
-Mashed Sweet Potatoes with Pecans

1207 -Mardi Gras

-Seafood Gumbo
-Blackened Red Fish in Browned Butter
-Char-Grilled Oysters in Garlic Butter

1208 -"Cuban-Style"

-"Cuban-Style" Pulled Pork Simmered in Natural Juices
-Ropa Vieja; "Cuban-Style" Shredded Beef
-Spicy Black Beans & Rice

1209 -Moroccan Nights

-Rack of Lamb Carved to Order
-Vegetable Couscous with Sweet Raisin Preserves
-Chick Pea Salad

1210 -Carving Station

-Soy & Ginger Marinated Flank Steak
-Applewood Smoked Bacon & Gruyere Cheese Potato Croquettes
-Sautéed Cauliflower with Parmesan, Toasted Pine Nuts, Pickled Banana Pepper & Mint

1211 -Pacific Rim

-Wokked Chicken & Broccoli
-Singapore Noodles
-Steamed Pork Pot Stickers
-Steamed Shrimp Dim Sum
-Steamed Vegetable Shumai
(Huac Man Giam Sauce Served on the Side)

1212 -Seafood Galore

-Shrimp Provençal; Chilled Jumbo Shrimp in Herbs de Provence & Tomatoes
-Oysters on the Half Shell
-Spicy Black Mussels in Chile Sauce
-Coffee-Rubbed Tuna **(ADDED MARKET PRICE)**
-Snow Crab Claws **(ADDED MARKET PRICE)**
-Pan-Seared Jumbo Sea Scallops **(ADDED MARKET PRICE)**
-Florida Stone Crab Claws with "Key West-Style" Mustard **(ADDED MARKET PRICE)**
-Split Maine Lobster Cocktail **(ADDED MARKET PRICE)**
(Cocktail Sauce, Horseradish, Mignonette Sauce, Tabasco & Lemon)

1213 -Street Cart

-Jumbo Salted Pretzels
-New York Style Potato Knishes
-Steamed Kosher Hot Dogs with Choice Of Toppings; Mustard, Ketchup, Onions, Pickle Relish & Sauerkraut

1214 -Tuna Sliders

-Ground "Asian-Style" Tuna Burgers Prepared to Order. Served with Ginger-Citrus Slaw & Homemade Rolls
-Cottage Fries
-Roasted Corn & Edamame Salad

1215 -Beef Sliders

-100% Ground Beef Sliders Prepared to Order off a Classic Flat-Top Griddle with Toasted Rolls, Cheese, Ketchup, Mustard, Relish, Sautéed Onions & Sautéed Mushrooms

MICHAEL'S
EVENTS & CATERING

1216 -Tapas Tastes (ADDED PRICING) (just suggestions, options are endless …)

-Moroccan BBQ Shrimp
-Hummus, Tzatziki & Pita
-Fried Eggplant with Molasses Drizzle
-Spanish Potato Omelet
-Tomato Brioche
-Spanish Ham Wrapped Asparagus
-Potato Croquette
-Marinated Olives
-Spinach & Chickpea Salad
-Truffle-Parmesan Fries
-Mini Marinated & Grilled New Zealand Lamb Chops
-Pistachio Chicken Balls
-Deep-Fried Spicy Chicken Lollipops
-Sautéed Mussels in Coconut Milk
-Baked Oysters with Spinach & Bacon
-Sausage with Sweet & Sour Figs
-Spinach, Brie & Port Wine Mushrooms
-Tomato Bread

1217 -Specialty Slider Station

-Andouille Sausage & Ground Beef Slider with Bleu Cheese, Pickled Okra & Alfalfa Sprouts
-Sweet Potato Fries with Buttermilk Dip
-Shaved Zucchini, Celery & Fennel Salad

1218 -Florida Fish House

-Tuna, Snapper, Grouper or Mahi Mahi Prepared to Taste
-Roasted Butternut Squash, Sage, Browned Butter & Crushed Amaretti Gnocchi
-Heirloom Tomato Salad

1219 -New England (Market Price)

-New England White Clam Chowder
-Classic Maine Lobster Rolls
-French Fries
-Cole Slaw

1220 -Deep South

-Buttermilk Fried Chicken
-Shrimp & Grits with Andouille Sausage
-Macaroni & Cheese

1221 -Mexican

-Mojo Chicken
-Pepper, Onion, Mushroom & Provolone Quesadilla
-Crispy & Soft Shell Tacos with Choice of Pulled Chicken & Ground Beef
Served with the Following Assorted Toppings:

Diced Tomatoes	Pico de Gallo	Slivered Onions
Jalapenos	Seasoned Black Beans	Sour Cream
Jack Cheese	Shredded Iceberg Lettuce	Guacamole

1222 -South African

-Beef Bobotie
-Grilled Boerewors
-Chicken Sasotie (Kebobs) with Dried Apricots & Onions
-Chakalaka; Spiced Vegetable Relish

1223 -Asian

-Miso Glazed Salmon
-Grilled Lemongrass Chicken Skewers Served with Thai Peanut Sauce
-Sesame Forbidden Rice

1224 -Steak House (ADDED PRICING)

-Individual Marinated 4 oz. Rosemary Skewered Filet of Beef
-Classic Wedge Salad: Iceberg, Crumbled Bleu Cheese, Chopped Bacon, Sliced Tomatoes & Bleu Cheese Dressing
-Royal Trumpet Mushrooms Sautéed with Garlic

1225 -Charcuterie

-Prosciutto, Capicola, Soppressatta,
-Fried Eggplant
-Fresh Melon
-Roasted Red Peppers with Raisins
-Grilled Zucchini & Squash with Balsamic Drizzle
-Caprese Salad
-Parmesan, Roquefort & Taleggio Cheeses
-Mixed Olives, Candied Pecans, Lavender Honey
-Olive Oil & Balsamic Vinegar
-Garlic Rounds & Bread Sticks