

Michaelangelo's Catering Menu

COLD HORS D' OEUVRES

IMPORTED CURED MEATS	2.75/PERSON
IMPORTED CHEESE AND FRUIT DISPLAY	2.95/PERSON
VEGETABLE CRUDITE	1.00 /PERSON
APPLEWOOD SMOKED SALMON	2.75/PERSON
TOMATO AND MOZZARELLA	1.50/PERSON
SHRIMP COCKTAIL	1.25/PIECE
GRILLED MARINATED VEGETABLES	1.00/PERSON
KOBE BEEF TARTAR CROSTINI	1.95/PIECE

HOT HORS D' OEUVRES

ARANCINI (RISOTTO CHEESE BALLS)	.75/PIECE
MUSSELS PROVENCAL	1.25/PERSON
CRAB CAKES	1.75/PIECE
CALAMARI	1.95/PERSON
PROSCIUTTO WRAPED SHRIMP	1.25/PIECE

SALADS

SPINACH, SLIVERED STRAWBERRY AND PANCETTA	1.25/PERSON
ARUGULA, SHAVED PARMASEAN AND LEMON OLIO	1.95/PERSON
ROMAINE CAESAR	1.25/PERSON

PASTAS : 3 OUNCE PORTION

SACCHETTI WHITE TRUFFLE	4.25/PERSON
GNOCCHI HAZELNUT PESTO	2.25/PERSON
CAVATELLI BOLOGNESE	2.25/PERSON
LOBSTER RAVIOLI	4.25/PERSON
FOUR CHEESE RAVIOLI	2.95/PERSON
TORTELLINI ALLA ROMANA	3.95/PERSON
PENNE TOMATO BASIL	1.95/PERSON
ORECHIETTE PARMESEAN CREAM	1.95/PERSON

MEAT, VEAL, FISH SELECTIONS : 6 OUNCE PORTION

CHICKEN PICCATA	4.00/PIECE
VEAL MARSALA	7.50/PIECE
VEAL MILANESE	7.00/PIECE
VEGETARIAN RISOTTO	3.50/PERSON
BEEF TENDERLOIN FILET	8.00/PIECE
PRIME RIB	9.00/PIECE
TILAPIA LIVORNESE	5.50/PIECE
GRILLED ATLANTIC SALMON W/ TARAGON & LEMON	6.50/PIECE
ROASTED PORK LOIN	4.50/PERSON

SIDE DISHES

ASPARAGUS & LEMON	2.00/PERSON
ROASTED REDSKIN POTATO	2.00/PERSON
ESCAROLE & BEANS	2.00/PERSON
GREEN BEANS AGLIO E OLIO	2.00/PERSON

GLAZED CARROTS 2.00/PERSON

DESSERT

ASSORTED PETIFORES 1.95/PIECE
HALF TIRAMISU 40.00
FULL TIRAMISU 75.00
HALF CASSATA 65.00
FULL CASSATA 120.00
CHOCOLATE COVERED STRAWBERRIES 14.00/DOZEN

BAR PACKAGE

BARTENDER 75/EACH
*WINE
*BEER
*WELL LIQUOR
*TOP SHELF LIQUOR

* PRICES VARY PER EACH EVENT. PLEASE INQUIRE UPON RESERVATION.

BEVERAGE SERVICE

SOFT DRINKS AND COFFEE 2.50/PERSON