



## Buffet

A customized Michael's On East buffet consists of three protein entrees, four accompaniments to include; salads, pastas, starches and vegetables and specialty bread basket.

### Meat

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- 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**

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- 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
- 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

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

**1033** -Sautéed Breast of Chicken Parmesan

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

## **Seafood**

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**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**

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- 1059** -Fire-Roasted Vegetables & Cheese 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** -Cheese 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**

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**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

Challenge our Senses!  
We welcome the opportunity to create a customized menu.