



# MICHAEL'S

*Gourmet Catering, Inc.*



# Catering Menu

## CONTACT DETAILS...

101 Main Street, Suite 7  
Toledo, Ohio 43605  
Phone: 419-698-2988 Option 3  
[www.michaelsoftoledo.com](http://www.michaelsoftoledo.com)  
[events@michaelsoftoledo.com](mailto:events@michaelsoftoledo.com)



*Scan for Information*

## ABOUT US

*Michael's Gourmet Catering, Inc. is a full-service catering company serving Northwest Ohio & Southeast Michigan since 1980. Our clients rave about our exceptional food & outstanding presentation, but what sets us apart is our commitment to service.*

*As a full-service company, we're prepared to take the stress out of hosting.  
From event planning and staffing to linens and table settings,  
Michael's Gourmet Catering is your partner in creating an unforgettable event.*

## WANT TO KNOW MORE?

*Below you'll find brief outlines of the Services we offer:*

### DELIVERY & SET-UP SERVICES

- *Food prepared, delivered, and set up at the venue*
  - *Disposable paper products, serving utensils, chafing racks, sternos, etc. if applicable*
- Starts at approximately \$15 per person**

### FAST-CASUAL CATERING

- *Food prepared, delivered, and set up at the venue*
  - *Intimate Menu Tastings corresponding with Introductory Consultations*
  - *Disposable paper products, serving utensils, chafing racks, sternos, etc. if applicable*
  - *A token number of staff members on-site for approximately 1-2 hours to serve the guests and perform a light clearing of garbage*
- Starts at approximately \$20 per person**

### FULL - SERVICE CATERING

- *Consultation services from initial point of contact through completion of your event*
  - *Intimate Menu Tastings corresponding with Individual Consultations*
  - *Speciality Rentals, not Limited to China, Flatware & Table Linens*
  - *Timeline & Hall Diagram Preparation*
  - *Venue Set-up & Clean-up*
  - *Bartending services, if applicable*
  - *Beverage Concierge services, if applicable*
  - *Water & Ice Furnishing & Hauling, if applicable*
- Starts at approximately \$40 per person**

# Appetizers

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## PARTY PLATTERS

- *Crudite Platters with Homemade Dill Dip*
- *Charcuterie or Mediterranean Boards*
- *Breadsticks & Cheese Twists with Spinach Dip*
- *Fruit Trays with Homemade Raspberry Dip*

## CHILLED FLATBREADS

- *Turkey Club, Vegetable & Antipasto*
- *Cajun & Buffalo Chicken*
- *Prosciutto & Arugula*
- *Mediterranean*

## HOT CROSTINIS & FLATBREADS

- *Beef Tenderloin with Mushroom a la Greque*
- *Italian Bruschetta*
- *Tex-Mex Crostinis*
- *Brie & Bacon Jam*
- *Texas Twinkies*
- *Cajun Chicken Salad*
- *Korean BBQ Chicken*
- *Hot Mama Bread*
- *Spinach-Artichoke & Asiago*
- *Italian Margarita*
- *Cajun Chicken*
- *Mexican Chorizo Queso*

## SOUP SHOOTERS

- *French Onion*
- *Cream of Tomato*
- *New Orleans Red Bean & Rice*
- *Adult Mac 'n' Cheese*
- *Gazpacho*
- *Chicken Pot Pie*
- *Parisian Vegetable*
- *Sopita*

## GRAZING BARS

- *Taco or Nacho*
- *Mashed Potato*
- *Mac 'n' Cheese*

## WALKING SALADS

- *Greek or Fattoush*
- *Green Goddess*
- *Asian Ramen Noodle*
- *Micro Greens*

## THROWBACKS

- *Pimento Cheese on Ritz*
- *1950's Crab Salad*
- *Ham & Pickle Rollatinis*
- *Deviled Eggs*
- *Pigs in a Blanket*

## HOMEMADE MEATBALLS

- *Classic Marinara, BBQ, or Swedish*
- *Buffalo Chicken or Chicken Cordon Bleu*
- *Korean BBQ*
- *Mexican Chorizo*

## FESTIVE PINWHEELS

- *Chicken, Bacon & Ranch*
- *Turkey & Hummus*
- *Turkey Gobbler*

## ASSORTED DIPS

- *Hummus, Tabbouleh & Whipped Feta*
- *Guacamole & Salsa*
- *Green Goddess*
- *Spinach Dip*
- *Dill Dip*
- *Mexican Street Corn*
- *BLT Dip*
- *Pickle Dip*
- *French Onion Dip*
- *Buffalo Chicken Dip*
- *Cajun Sausage Dip*
- *Spinach-Artichoke Dip*
- *Chorizo Queso Dip*

## OTHER HORS D'OEUVRES

- *Chicken Wings*
- *Grape Leaves*
- *Bang-Bang Shrimp*
- *Bacon-Wrapped Water Chestnuts*
- *Stuffed Mushrooms*
- *Beef Tenderloin Kabobs*
- *Chicken Chorizo Pinwheels*
- *Potato Skins*
- *Nashville Hot Chicken Bites*
- *Shrimp & Andouille Sausage Skewers*
- *Assorted Cheese & Crackers*

# Salads

## **MICHAEL'S HOUSE SALAD**

*Tossed Salad Base topped with Colby Cheese, Bacon, Cucumber, Red Onion, Tomato & Homemade Croutons; Served with Choice of Champagne Vinaigrette, Ranch or French Dressings*

## **GARDEN SALAD**

*Tossed Salad Base topped with Provolone Cheese, Cucumber, Cauliflower, Broccoli, Bell Peppers, Red Onion, Tomato, & Homemade Croutons; Served with Choice of Champagne Vinaigrette, Ranch or French Dressings*

## **GREEK SALAD**

*Tossed Salad Base topped with Feta Cheese, Cucumber, Black Olives, Pepperoncinis, Red Onion, Tomato & Our Signature Toasted Pita Chips; Served with Homemade Greek Dressing*

## **CAESAR SALAD**

*Romaine Lettuce topped with Parmesan Cheese, Cucumbers, Red Onion, Tomato & Homemade Croutons; Served with Homemade Caesar Dressing*

## **SEPTEMBER SALAD**

*Assorted Field Greens topped with Smoked Gouda Cheese, Dried Cranberries & Cherries, Candied Pecans & Bacon; Served with Homemade Raspberry Vinaigrette*

## **ITALIAN SALAD**

*Tossed Salad Base topped with Romano Cheese, Cucumber, Black Olives, Red Onion, Tomato & Homemade Croutons; Served with Homemade Romano Vinaigrette*

## **GREEN GODDESS SALAD**

*Tossed Salad Base topped with Feta Cheese, Cucumbers, Red Onions, Tomato, Sunflower Seeds & Homemade Croutons; Served with Homemade Green Goddess Dressing*

## **SALAD BAR**

*Tossed Salad Base served with Ranch, French & Italian Dressings; Includes the Following:*

- Colby Cheese
- Provolone Cheese
- Bacon
- Cucumber
- Red Onion
- Tomatoes
- Homemade Croutons

**\*Salads can be Served Buffet Style, Pre-set, or Plated**

Beef

**ROAST SIRLOIN BORDELAISE**

*Chef-Carved, Slow-Roasted Beef Sirloin, Served with our Signature Bordelaise Sauce & Fresh-Ground Horseradish*

**PRIME RIB AU JUS LAIT**

*Chef-Carved, Slow-Roasted Prime Rib, Served with Homemade Au Jus Lait Sauce & Fresh-Ground Horseradish*

**BEEF TENDERLOIN**

*Chef-Carved, Slow-Roasted Beef Tenderloin, Served with Homemade Peppercorn Demi Glace & Chimichurri Sauces*

**SWISS STEAK**

*Tenderized & Braised Round Steak, Garnished with Jardiniere Vegetables, Served with a Hearty Tomato & Wine Reduction*

**BEEF STROGANOFF**

*A Traditional Russian Dish Consisting of Sauteed Beef Tips & Mushrooms, Served in a Homemade White Wine & Vinegar Sauce, Enriched with Sour Cream*

**SALISBURY STEAK**

*A Classic American Dish Consisting of Tenderized & Braised Round Steak, Served in a Homemade Mushroom Sauce*

**STRIP LOIN**

*Chef-Carved Slow-Roasted Beef Strip Loin, Served with Au Poivre Sauce & Fresh-Ground Horseradish*

**BEEF BOURGUIGNON**

*A Classic, French Beef Stew Braised in Red Wine, Served with an Aromatic Sauce Including Carrots, Onions & Mushrooms*

**STEAK AU POIVRE**

*A Classic French Dish Featuring a Tenderized & Braised Round Steak, Served with a Creamy Peppercorn Sauce*

**PEPPER STEAK**

*A Tenderized & Braised Round Steak, Served in our Signature Bordelaise Sauce with Sauteed Onions & Bell Peppers*

**CABERNET-BRAISED BEEF TIPS**

*A Satisfying Beef Dish Featuring Tender, Braised Beef Tips, Served in a Cabernet Sauvignon Infused Wine Reduction*

**BOURBON-BRAISED BBQ BEEF**

*A Bourbon-Braised BBQ Beef, Served in a Rich BBQ-Bourbon Reduction*

**FRENCH ONION STEAK**

*A Seared Bavette Steak, Topped with Carmelized Onions, Cheese & a French Onion-Inspired Sauce*



# Chicken

## **MARRY ME CHICKEN**

*You can expect a Marriage Proposal from this one! A Tender, Sauteed Chicken Breast, Served in a Sun-Dried Tomato Cream Sauce*

## **TUSCAN CHICKEN FLORENTINE**

*A Delicious & Flavorful Italian-Inspired Dish, Featuring a Lightly-Floured Chicken Breast, Served in a Creamy Spinach Sauce*

## **CHICKEN CORDON BLEU**

*Tenderized, Breaded & Sauteed Chicken Breast, Stuffed with Black Oak Ham & Swiss Cheese*

## **CREAMY CHICKEN PICCATA**

*A Modern Twist on a Classic--Featuring Sauteed Chicken Breast in a Creamy Piccata Sauce with Fresh-Squeezed Lemon Juice & Capers*

## **CHICKEN PAPRIKAS**

*Chicken Breast Lightly Floured & Sauteed, Served in a Classic Hungarian Paprikas Sauce*

## **PRETZEL - CRUSTED CHICKEN**

*A Tender Chicken Breast, Coated in a Pretzel-Infused Breadcrumb, Served with a Creamy Pub Cheese Sauce*

## **CHICKEN SCALLOPINI**

*A Classic Breaded Chicken Breast Sauteed to Golden-Brown Perfection*

## **DIJON-TARRAGON CREAM CHICKEN**

*An Elegant Dish Featuring Pan-Fried Chicken in a Savory, Dijon-Tarragon Cream Sauce*

## **CHAMPAGNE CHICKEN**

*A Lightly-Floured & Sauteed Chicken Breast, Served in a Champagne-Infused Cream Sauce, Featuring Seasonal, Fresh Herbs*

## **CHICKEN KIEV**

*Chicken Breast Lightly Floured & Sautéed, Infused with Homemade Garlic Butter*

## **RITZ CHICKEN**

*A Chicken Casserole, Served in a Creamy Sauce, Topped with Ritz Crackers & Baked*

## **PRALINE - GLAZED PECAN CHICKEN**

*A Tender Chicken Breast, Coated in a Pecan-Infused Breadcrumb, Served with a Homemade Praline Glaze*

## **CHICKEN MARSALA**

*Chicken Breast Lightly Floured & Sauteed, Served with Sauteed Mushrooms in a Marsala Wine Reduction*

## **STUFFED CHICKEN SUPREME**

*Tenderized Chicken Breast, Wrapped around Homemade Bread Stuffing, Served in a Homemade Cream Sauce*

## **CHICKEN PARMESAN**

*Tenderized, Breaded & Sauteed Chicken Breast, Topped with Homemade Marinara Sauce & Shredded Mozzarella Cheese*

# Other Entrees

## **PAN-SEARED WILD DUCK BREAST**

*A Tender & Flavorful Seared Duck Breast, Served in a Port Wine Reduction*

## **FARM-RAISED SALMON**

*A Oven-Roasted Salmon Filet, Topped with your Choice of Thai Chili Glaze or Burre Blanc Sauce*

## **CAJUN CHICKEN PASTA**

*Mildly Seasoned Chicken Breast with Sauteed Bell Peppers & Onions, Served over Penne Pasta in a Creamy Cajun Sauce*

## **GRILLED CHICKEN PASTA PRIMAVERA**

*Grilled Chicken Breast with Asparagus, Bell Peppers, Carrots & Cauliflower, Served over Cavatappi Pasta in a Homemade Tomato-Cream Sauce*

## **APPLE CIDER-BRINED PORK LOIN**

*Apple Cider-Brined & Slow-Roasted Pork Loin, Served with a Homemade Apple Cider Reduction*

## **LASAGNA AL FORNO\***

*An Italian Classic--Our Homemade Lasagna Featuring Ground Pork & Beef, Homemade Marinara Sauce & Our Signature 6-Cheese Blend*

## **HOMEMADE MANICOTTI\***

*Handmade Manicotti Shells, Stuffed with our Signature 6-Cheese Blend & Topped with Homemade Marinara Sauce*

## **SMOKED PULLED PORK**

*Shredded BBQ Pork Shoulder, Smoked & Slow-Roasted, Served with our BBQ Sauce Trio*

## **ITALIAN STUFFED SHELLS**

*Jumbo Pasta Shells, Stuffed with our Signature 6-Cheese Blend & Topped with Homemade Marinara Sauce*

## **HOMEMADE RAVIOLIS**

*Homemade Pasta Dough, Stuffed with Our Signature 6-Cheese Blend & Topped with Homemade Marinara Sauce*

## **ST. LOUIS BBQ RIBS**

*House-Smoked St. Louis BBQ Ribs, Glazed with BBQ Sauce & Served with our BBQ Sauce Trio*

## **GLAZED HAM**

*Slow-Roasted Ham, Glazed with our Signature Pineapple, Honey & Brown Sugar Glaze*

## **HOMEMADE KIELBASA**

*House-Made Pork Kielbasa, Slow-Roasted & Served with Fresh-Ground Horseradish*

## **STUFFED CABBAGE**

*Traditional Hungarian Cabbage Rolls, Stuffed with a Homemade Filling, Featuring Ground Beef & Rice, Served in a Tomato-Sauerkraut Sauce*

**\*Items can be prepared Gluten-Free and/or Vegetarian upon request.**

Sides

### **CHEESY POTATO CASSEROLE**

*Our Spin on a Classic--A Savory Casserole Featuring Potatoes, Colby Cheese, Sour Cream & Diced Chives*

### **GRANDMA'S MASHED POTATOES\***

*An American Staple--Boiled & Mashed Idaho Potatoes, Featuring Heavy Cream & Butter*

### **OVEN-ROASTED POTATOES**

*An Oven-Roasted Potato Trio Featuring Idaho & Redskin Potatoes, Tossed in Black Pepper, Paprika & Butter*

### **MILLION-DOLLAR MAC 'N' CHEESE**

*Cavatappi Pasta Tossed in our Million-Dollar Cheese Sauce, Topped with Buttered Ritz Cracker Crumbs & Baked*

### **FARFALLE MARINARA**

*Farfalle Pasta Tossed with our Homemade Marinara Sauce*

### **PICNIC POTATOES**

*A Family Classic--A Traditional Casserole Featuring Cream of Chicken Soup, Colby Cheese & Diced Onions*

### **PARSLEY REDSKIN QUARTETS**

*Quartered Redskin Potatoes, Tossed with a Seasoned Parsley Butter & Slow-Roasted*

### **BLENDED WILD RICE**

*A Steamed Blend of White & Wild Rice--The Perfect Bed for Most of our Chicken Dishes*

### **CREAMY GNOCCHIS**

*Homemade Gnocchis Served in a Rich & Flavorful Cream Sauce*

### **FETTUCCHINI ALFREDO**

*Fettuccini Pasta Tossed in a Creamy, Homemade Alfredo Sauce*

### **SMASHED REDSKIN POTATOES**

*Boiled & Smashed Redskin Potatoes, Whipped with Sour Cream, Garlic, Butter & Topped with Green Onions & Fresh Chives*

### **LEMON-HERB COUSCOUS**

*Steamed Couscous Seasoned with an Aromatic Blend of Fresh-Squeezed Lemons & Seasonal Herbs*

### **OVEN-ROASTED BABY YUKONS**

*Baby Yukon Gold Potatoes, Tossed in Herb & Lemon-Infused Butter & Slow-Roasted*

### **TORTELLINI WITH LEMON-BUTTER**

*Cheese-Stuffed Tortellinis Served in a Lemon & Herb-Infused Butter*

### **PENNE ALLA VODKA**

*Penne Pasta Served in a Homemade Vodka-Infused, Tomato-Cream Sauce*

**\*Try them Loaded with Colby Cheese, Sautéed Bacon, Green Onions & Sour Cream**



# Vegetables

## **GREEN BEANS AMANDINE**

*Fresh Green Beans Served in a Seasoned Almond Butter*

## **SEASONAL VEGETABLE MEDLEY**

*Our Chef's Choice of Seasonal Vegetables, Served in a Savory, Seasoned Butter*

## **LEMON-BUTTER ASPARAGUS**

*Fresh Asparagus Sauteed & Topped with Fresh-Squeezed Lemon-Butter*

## **SWEET & SOUR CABBAGE**

*Sauteed Cabbage, Served in a Traditional Hungarian Sweet & Sour Sauce*

## **GREEN BEANS WITH BACON & ONION**

*Fresh Green Beans Sauteed in Butter with Thick-Cut Bacon & Carmelized Onions*

## **CARMELIZED BRUSSEL SPROUTS**

*Fresh Brussel Sprouts Topped with Balsamic Glaze & Slow-Roasted*

## **BUTTERED CORN**

*Summer Crisp Corn, Seasoned with Butter & Salt*

## **CAULIFLOWER AU GRATIN**

*Sliced Cauliflower Layered with our Million-Dollar Mac & Cheese Sauce, Topped with Buttered Ritz Cracker Crumbs & Baked*

## **GREEN BEANS WITH RED PEPPERS & MUSHROOMS**

*Fresh Green Beans, Red Bell Peppers & Mushrooms Seasoned with a Savory Butter Blend*

## **STIR-FRIED SNOW PEAS**

*Fresh Snow Peas Sauteed with an Asian-Inspired Sauce*

## **MEXICAN STREET CORN**

*Summer Crisp Corn, Served in a Mexican-Inspired Creamy Cheese Sauce, Garnished with Queso Fresco*

## **BROWN SUGAR-GLAZED CARROTS**

*Fresh Carrots Carmelized with our Homemade Brown Sugar Glaze*

## **BUTTERED GREEN BEANS**

*Fresh Green Beans Sauteed with Butter & Savory Seasoning*

## **GREEN BEAN CASSEROLE**

*An American Classic made with Fresh Green Beans, Cream of Mushroom Soup & Topped with French-Fried Onions*

# Wedding Cake

## WEDDING CAKE

*Choose from the Following 2 Styles:*



## AVAILABLE FLAVORS...

*Cakes are Available in 1-Tier, 2-Tiers, Kitchen Cakes, or Cupcakes*



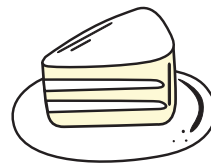
*Italian Cream*  
Buttermilk Cake with Toasted Almonds & Coconut;  
Topped with Cream Cheese Icing



*Classic Chocolate*  
An American Staple--Chocolate Cake;  
Topped with Vanilla Icing



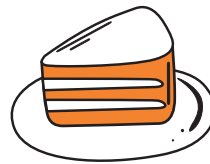
*Red Velvet*  
A Southern Classic--Chocolate Cake;  
Topped with Cream Cheese Icing



*Classic White*  
The Original--White Cake;  
Topped with Vanilla Icing



*Funfetti*  
Vanilla Cake Infused with Sprinkles;  
Topped with Vanilla Icing



*Carrot Cake*  
Nostalgia at it's Best--Carrot Cake;  
Topped with Cream Cheese Icing