



Hors d'oeuvre Selections

Cold Hors d'oeuvre Display \$7.50 per person. Unlimited for one hour during the cocktail hour.

Assorted bistro meats with a selection of fine cheeses, fresh made bruschetta. Assorted crackers and breads.
Grilled vegetable display with balsamic drizzle. Seasonal sliced fresh fruit with hand whipped cream, yogurt dip.

White Glove Passed Service - \$159.00 per 100 item ordered

Quiche, Italian stromboli, franks in pastry, chicken sate, sirloin beef sate, cheese quesadilla.

White Glove Deluxe Passed Service - \$205.00 per 100 items

Beef Wellington, scallops in bacon, shrimp wrapped in bacon, mini crab cake,
fresh chilled shrimp on ice, crab rangoon,.

***Hot Chafing Selections. Any 3 items for \$6.75 per person or entire list for \$12.95 per person
Unlimited for one hour during cocktail hour.***

Battered shrimp with zesty cocktail sauce, Italian style meatballs, toasted ravioli, fried mozzarella,
sausage and peppers, tri color tortellini with creamy pesto sauce,
mini chicken cordon bleu, pulled pork sliders.

Beverage Options

Complete Open Bar by the hour - Featuring top shelf liquor, bottled beer, a selection of fine wines,
cordials. \$13.50 per person the first hour, \$7.50 per person per hour after the first hour.

Or buy three hours for \$22.50 per person.

Beer and Wine by the hour - Featuring bottled beer, a fine selection of wine by the glass.

\$9.50 per person the first hour, \$5.50 per person per hour after the first hour.

Or buy three hours for \$16.50 per person.

House Wine \$19.00 per 750ml bottle or \$35.00 1.50 lt

Keg Beer – Domestic \$350.00. Imported - \$425.00. Price is per ½ keg.

Punch - \$195.00 per gallon with alcohol. \$95.00 per gallon for non-alcoholic punch.

Cash Bar Service – Guests pay for beverages as they are ordered at the bar. Bartender fee is \$125.00 per bartender. Bartender fee is waived if purchasing complete open bar by the hour or beer and wine by the hour.

Pre Paid Hosted Bar – Bar tab is pre paid with any dollar amount over \$500.00. Prepaid bar tab will be monitored by management. Bartender fee is \$125.00 per bartender. Bartender fee is waived if purchasing complete open bar by the hour or beer and wine by the hour.

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.

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Dinner

Starter Course

Please select one salad, pasta or soup. **Add a second course for \$3.75 per person.**

Salad - Fresh garden salad or Caesar salad.

Please select one pasta and one pasta sauce.

Pasta - Penne pasta, cheese tortellini or rigatoni.

Sauce - Butter, garlic with fresh chopped parsley, marinara or creamy basil pesto.

Soup- Minestrone, Italian wedding, pasta fagioli, seafood bisque or southwest turkey.

Entrees

Choice Cut Sirloin Steak – 8 oz Sirloin steak with a mushroom demi glace. \$27.95

Prime Rib of Beef- 15 oz boneless cut of prime rib served with Au Jus. \$27.95

Filet Mignon - 8 oz tenderloin steak served with a cabernet reduction. \$34.95

Veal Parmigiana - Boneless veal medallions lightly coated with parmigiana breading, then sautéed until golden and tender. Topped with mozzarella and romano cheeses and our world famous marinara sauce. \$26.95

Veal Marsala - Boneless veal medallions dredged in parmigiana seasoned flour and sautéed. The pan is then deglazed with fresh mushrooms, marsala wine, stock and finished with butter. \$26.95

Veal Picotta - Boneless veal medallions dredged in parmigiana seasoned flour and sautéed with thin sliced mushrooms, fresh lemon zest and juice, chablis wine and stock. Thickened with a blond roux and finished with butter. \$26.95

Medallions of Pork Loin - Slow roasted loin of pork sliced into medallions and served with a mushroom or tomato basil demi glace. \$21.95

Surf & Turf - 8 oz tenderloin steak topped with a mushroom demi glace and a 7 oz lobster tail dressed and served with drawn butter and fresh lemon. \$48.95

Chicken Marsala – Boneless chicken breast dredged in parmigiana seasoned flour and sautéed. Then the pan is deglazed with fresh mushrooms, marsala wine, stock and finished with butter. \$21.95

Chicken Parmigiana - Boneless skinless breast of chicken lightly breaded with Italian seasonings. Topped with parmigiana and provolone cheeses and our world famous marinara sauce. \$21.95



Entre Selections

C O N T I N U E D

Chicken Sorentino - Breast of chicken coated lightly with Italian breading, then layered with medallions of eggplant and mozzarella and romano cheeses. Topped with our world famous marinara sauce. \$21.95

Chicken Cordon Bleu - Boneless skinless breast of chicken stuffed with imported baby Swiss and honey roasted ham, encased in a pastry puff and roasted. Topped with béchamel sauce. \$21.95

Oven Roasted Breast of Chicken Italian - Stuffed with sweet Italian sausage stuffing and topped with dry Italian rub seasonings and roasted. Topped with a white wine and herbal butter glaze. \$20.95

Chicken Florentine - Boneless skinless breast of chicken stuffed with fresh spinach, sautéed mushrooms, ricotta, mozzarella and romano cheeses and roasted. Topped with a mushroom béchamel. \$21.95

Chicken Supreme - Stuffed with a tender rice pilaf and topped with a mushroom supreme sauce. \$20.50

White Fish Oven Baked - Served with herbed butter and fresh steeped vegetable ribbons. \$19.95

Salmon Florentine - Fresh filet of salmon oven baked, presented on a bed of creamed spinach and topped with creamy dill sauce. \$23.50

Ginger Salmon - Fresh filet of salmon marinated with fresh ginger, garlic, lemon juice and soya sauce. Oven baked with julian sliced candied ginger, fresh ginger and fresh citrus zest. Served with a warm citrus sauce. \$23.50

Salmon Baklava - Fresh filet of salmon coated with Dijon and white wine, dusted with a pecan crumb and oven baked. Topped with honey mustard sauce. \$23.50

Asian Barbeque Salmon Filet - Fresh filet of salmon topped with spicy Asian BBQ sauce and oven baked. Presented on a bed of wilted fresh spinach salad. \$23.50



Entre Selections

C O N T I N U E D

Vegetarian Eggplant Napoleon - Eggplant medallions breaded, sautéed and layered with a three cheese and spinach filling, then baked and topped with our world famous marinara sauce. \$21.95

Vegetarian Penne Pasta Primavera - Penne pasta tossed with seasoned Sicilian vegetables and finished with Alfredo sauce. \$21.95

Vegetarian Penne From Heaven - Penne pasta sautéed with fresh eggplant, diced tomato, calamari olives, roasted red peppers and mushrooms, topped with garlic infused EVOO.

Three Cheese and Vegetable Lasagna - Three cheese filling with tender sautéed vegetables, layered inside tender lasagna noodles and topped with our world famous marinara sauce. \$21.95

Entrée Duo – Any two half portion entrees served on the same plate. *Priced at the higher of the two entrées selected.*

Entrée Sides

Please select from: Garlic smashed potatoes, oven roasted potatoes, rice pilaf or penne pasta marinara. **Twice baked stuffed potatoes are available for an additional \$1.50 per person.**

Also enjoy a fresh seasonal vegetable selected by Chef Rick.

Also Includes fresh baked rolls, butter, coffee, tea, and iced water.

Dessert - Please select one dessert.

Strawberry Shortcake, Brownie Sundae, Mixed Berry Sundae,
Double Chocolate Cake, Carrot Cake, Cheese Cake.

Michael's At Pinehaven offers the following at no additional charge

Free and convenient parking, table linen and cloth napkin in a variety of colors to choose from, oil lamp centerpiece for guest tables, use of microphone with PA system, projection screen, podium, high speed wireless internet.

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.



Add On's and Policies.

Four Shrimp Cocktail - Individually served - \$7.50 per person

Specialty Desserts

Flaming Baked Alaska \$3.75 per person - Theme Cake served with Ice Cream \$2.75 per person

Flaming Cherries Jubilee - \$3.75 per person

Cream Filled Pastry Platters served to each table - \$4.95 per person

International Viennese Hour

Featuring one full hour Flaming Cherries Jubilee, gourmet cream filled pastry, cakes, torts and cookies, fresh fruit display. Served with an international coffee station and after dinner cordials \$14.95 per person.

Chair Covers - \$6.50 per chair (includes labor) --- *Valet Parking* - \$4.50 per person

Table Centerpieces - Starting at \$40.00 per table for a fresh floral arrangements.

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.

Method of Payment: Method of final payment accepted include cash, certified bank check or Corporate Check. A **3% processing fee will be added to all credit/debit cards used as final payment.**

Deposits

A \$200.00 deposit is required at time of booking event. Deposit is credited towards final billing. Deposits are not refundable if event is canceled.

Final Payment - Due on or before event date.

Length of function

Four hours without a band or DJ or five hours with a band or DJ,

Additional time may be purchased at a rate of \$450.00 per hour.

Final Guest Count - Along with entrée breakdown, due three days prior to event date.

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