

The Design Team at Michael's Catering can help you customize your next party - from the cuisine and wine to the décor and entertainment.



Sample Menu

First Course

Tiny Tortellini with Grilled Mushrooms & Truffle Foam

Second Course

Fennel-Seared Sea Scallops with Candied Pancetta, Preserved Orange & Red Chile Vinaigrette

Third Course

Barolo-Braised Veal Cheek in Melting Gorgonzola

Fourth Course

Pheasant Crepinette on Cannelini Bean Favatta & Crispy Morels

Fifth Course

Banana Cioccolati Torta a Strati

