

MICHAEL'S CAFE

DINNER BUFFET MENU

\$48 PER PERSON

includes coffee, iced tea, & soda
minimum of 30 people

TIER 1 | *included* *select one*

SPINACH ARTICHOKE DIP

VEGETABLE & CHEESE CRUDITE

ARANCINI

fried risotto bites

MEATBALLS

italian or sweet & savory

STARTERS

TIER 2 | *+\$5pp* *select one*

FRUIT & CHEESE PLATE

cheeses & fruit, olives, spreads, crostini

PUB WINGS

buffalo, old bay, or gold fever

FRIED CALAMARI

cherry peppers, marinara, grilled lemon, basil

TIER 3 | *+\$7pp* *select one*

CHESAPEAKE CRAB DIP

SHRIMP COCKTAIL

PETITE CRAB CAKES

CHARCUTERIE BOARD

CAESAR SALAD

romaine, grana padano cheese, creamy
garlic-parm dressing, herb croutons

SALAD

choose one

FARMER'S SALAD

greens, radish, tomato, croutons,
lemon-dijon vinaigrette

MAIN

each package includes a portion



COURSE

per person | fish: 5oz & meat: 5.5oz

TIER 1 | *included, choose two*

CHICKEN FRANCAISE

chicken breast, lemon butter
& white wine over jasmine rice

CHURRASCO STEAK

marinated flank steak, patatas
bravas, broccolini, chimichurri

OVEN ROASTED COD

lemon-garlic butter & herb
breadcrumbs, steamed rice,
tuscan green beans

TIER 2 | *+\$15pp* *choose one*

STOUT-BRAISED SHORT RIB

mashed potatoes, broccolini,
veal demi

-or-

MUSHROOM RISOTTO

vegetarian -or- vegan preparation

creamy saffron risotto with
shitake mushrooms, shaved
parmesan, tuscan green beans

-OR-

HERB-CRUSTED SALMON

lemon-garlic butter & herb
breadcrumbs, steamed rice,
tuscan green beans

TIER 3 | *+\$20pp* *choose one*

CRAB CAKE

all jumbo lump crab, grilled
corn, tuscan green beans

-or-

PRIME RIB

mashed potatoes, tuscan
green beans, tiger sauce

-or-

MACADAMIA ENCRUSTED

HALIBUT

brown butter, steamed rice,
tuscan green beans

FRESH BAKED COOKIES

assorted freshly baked cookies,
different flavors available

DESSERT

CHEF'S MINI BAR ASSORTMENT | *+\$2pp*

lemon bars, brookie bars, cheesecake bar

ICE CREAM BAR | *+\$4pp*

+\$150 setup fee

build you own sundae
with Taharka Bros