



MICHAEL'S ON MAIN

Celebrate in Style!

Starters to Share *(Family Style)*

- **Arancini Bites** – Crispy risotto croquettes with marinara sauce
- **Fried Calamari** – Classic marinara sauce
- **Prosciutto Caprese Salad** – tomatoes, fresh mozzarella, prosciutto, basil, balsamic glaze

Main Course *(Guest will choose 1)*

- **Chicken Parmigiana** – Crispy cutlet, mozzarella, linguini pomodoro
- **Salmon Piccata** – Spinach, cannellini beans, tomatoes, fingerling potatoes, lemon-caper sauce
- **Eggplant Rollatini** – Ricotta stuffing, melted mozzarella, sautéed vegetables
- **Filet Mignon Sandwich** - Sliced filet, Swiss cheese, caramelized onions, garlic aioli, pommes frites

Dessert to Share

- Warm Churro bites with chocolate & caramel dipping sauces

\$55 Per Guest

(Includes house salad, soft drinks, coffee & tea)

*Children (under 12): a la carte children's menu/drinks

*Vegetarian entrée available upon request

* Available Weekdays/Saturday Lunch. *Excludes Friday and Saturday Evenings

*Minimum of 25 guests for exclusive use of dining room in the evenings

Menus may be subject to selection changes, pricing updates. Above price does not include 8.38% NY Tax, 20% gratuity, beverage packages or bar tabs; all will be applied to the final (food & beverage) bill. See contract for additional event terms and conditions. Event date is confirmed once contract is signed & deposit is received.



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Starters to Share (*Family Style*)

- **Crispy Thai Shrimp & Calamari** – sweet chili glaze scallion finish
- **Eggplant Rollatini** – ricotta, mozzarella, marinara, fresh basil
- **Figs & Burrata Crostini** – Caramelized Figs, Prosciutto, Balsamic Reduction
- **Short Rib Egg Rolls** - Braised short rib, puff pastry, cabernet glaze

Main Course (*Guest will choose 1*)

- **Chicken Caprese** – Cajun-spiced breast, sautéed spinach, blistered tomatoes, mozzarella, balsamic glaze
- **Braised Short Rib** – red wine jus, creamy mashed potatoes, sautéed vegetables
- **Pan-Seared Thai Chili Salmon** – Corn & zucchini succotash, fingerling potatoes
- **Jumbo Shrimp Scampi** – Linguini, garlic butter scampi sauce, fresh herbs

Desserts to Share

- **House-Made Tiramisu**
- **Berries with citrus syrup and fresh whipped cream**

\$65 Per Guest

(Includes house salad, soft drinks, coffee & tea)

*Children (under 12): a la carte children's menu/drinks

*Vegetarian entrée available upon request

*Minimum of 25 guests for exclusive use of dining room in the evenings

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Celebrate in Style Brunch Package!

\$55 Per Person

To Start:

Scones & Whipped Butter

Shared Appetizers (Choose 3)

Panzanella Salad

Caprese Avocado Crostini

Crudit  with Hummus

Farro Salad

Burrata, Fig & Prosciutto Crostini

Spinach Artichoke Dip

Fried Calamari

Main Course (please pre-select max of 4 for menu)

Chicken & Waffles

Buttermilk Waffles, Crispy Chicken Thigh, Hot Honey

Cajun Shrimp Tacos

Roasted Corn, Jalape o, Lime, Mayo, Avocado, Flour Tortillas

Challah French Toast with Honey & Oats Crust

Berry Compote, Fresh Whipped Cream, Bacon, Brown Butter Maple Syrup

Breakfast Burger

Cheddar Cheese, Bacon, Fried Egg, French Fries, Avocado Aioli

Short Rib Eggs Benedict

Poached Eggs, Caramelized Sweet Chili Onions, Biscuit, Hollandaise Sauce

Salmon Bowl

Pan Seared Filet, Arugula, Farro, Diced Sweet Potatoes, Pomegranate, Avocado, White Balsamic Vinaigrette

Chilaquiles

Eggs, Queso Fresco, Pickled Onions, Sour Cream, Green Tomatillo Salsa

Chicken Milanese

Shaved Parmesan Cheese, Spinach, Granny Smith Apples, Honey Mustard Vinaigrette

Spicy Rigatoni with Burrata



Mezze Rigatoni, Cherry Peppers, Crushed Red Pepper, Burrata, Vodka Sauce

Children: (under 12) A la carte children's menu/drinks

Chicken Fingers and Fries, Chicken Cutlet, Pasta's in either Marinara Sauce, Pink Sauce, Butter

Minimum of 25 adult guests. Menus may be subject to selection changes, pricing updates.

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Gather & Graze Buffet Package!

Starters (Choose 1)

- General Tso Cauliflower Bites
- Dip Trio- Warm Artichoke Dip & Chips, Bruschetta Crostini, Hummus & Vegetables
- Steamed Chicken Lemongrass Potstickers (*Thai Sweet Chili & Honey garlic Sauce*)
- Mini Meatballs – Choice of Pomodoro or Thai Chili Glaze

Salads (Choose 1)

- House Salad with white balsamic vinaigrette
- Caesar Salad with parmesan & brioche croutons
- Chopped Salad (*Salami, Prosciutto, Provolone, Banana Peppers & Chickpeas, Italian Vinaigrette*)
- Farro Grain Salad

(*Arugula, Diced Sweet Potatoes, Pomegranate, Nectarine, Pistachios, White Balsamic Vinaigrette*)

Pasta (Choose 1)

- Penne alla Vodka
- Vegetable Lasagna
- Orecchiette Pasta (*Cannellini beans, crumbled sausage, broccoli rabe*)

Main Course (Choose 2)

- Chicken Francese
- Chicken Marsala
- Pan Seared Salmon with Saffron Consommé
- Roast Pork Loin with natural jus

Sides (Choose 2)

- Mashed Potatoes
- Saffron Rice
- Sautéed Vegetables
- Roasted Potatoes

Dessert

- Warm Churro Bites with Chocolate and Caramel Dipping Sauce

\$ 50 Per Guest (25 Adult Guest Minimum)

Includes coffee, tea & soft drinks

* Available Weekdays/Saturday Lunch. *Excludes Friday and Saturday Evenings

Children's Policy *Children's à la carte meals do not include beverages. Soft drinks/juice added per consumption.

- **Ages 3–12:** buffet price (\$20 per child). Includes soft drinks and juice.
- **Under 3:** Complimentary (beverages not included).
- Children may also order à la carte from our Children's Menu (billed separately).

Optional Enhancements

- Shrimp Cocktail Display +\$6 per guest
- Fried Calamari +\$5 per guest
- Roasted Filet Mignon, sliced +\$9 per guest

Hors D'oeuvres Menu

Enjoy a curated selection of hot and cold hors d'oeuvres, elegantly passed butler-style.

One hour of service includes your choice of six items for \$20 per person.

Additional selections may be added for \$3 each

One hour service must be combined with a dinner package

Cold Selections

- **Ahi Tuna Tartare on Wonton Chips**

with wasabi crème and microgreens

- **Burrata, Peach & Prosciutto Crostini**

finished with pistachios & honey drizzle

- **Watermelon & Feta Skewers**

with mint and balsamic glaze

- **Antipasto Skewers**

with salami, mozzarella, olives, cheese tortellini and roasted pepper

- **Roasted Beets Crostini**

golden & red beets with whipped ricotta

- **Chicken Salad on Endives**

with lemon aioli, fresh herbs

Hot Selections

- **Seared Scallops with Beurre Blanc**

- **Ribeye Steak Skewers**

balsamic vinegar, rosemary & garlic marinade

- **Grilled Shrimp & Chorizo Skewers**

with garlic herb butter

- **Chicken Satay**

with Thai peanut sauce

- **Risotto Croquettes (Arancini)**

with truffle aioli

- **Short Rib Egg Rolls**

with cabernet dipping sauce

- **Vegetable Spring Rolls**

with spicy hoisin or yogurt dipping sauce

- **Mini Crab cakes**

with lemon-caper aioli

- **Petite Short Rib Wellington Bites**

with horseradish crème