



MICHAEL'S ON MAIN

Catering Menu

All servings are half trays, serving 6-8 people. Full trays available upon request.
Orders need to be placed with a minimum of 2-day notice.

*Wire racks, sternos, water pans & utensils are not included

Appetizers

Caprese Salad: \$60

Fried Calamari: \$60

Eggplant Rollatini: \$55

Meatballs: \$60

Mussels Fra Diavolo or Marinara: \$50

(30) Arancini Balls: \$55

(20) Stuffed Clams: \$65

Shrimp Cocktail: \$4.00 each

Melon, Prosciutto, Salami & Mozzarella Skewers: \$3.00 each

Antipasto Skewers: (Cheese Tortellini, Salami, Olives, Tomatoes) \$3.00 each

Salads

House or Caesar: \$35

Orzo Salad: \$45

Roasted Beet Salad: \$50

Pasta

Pasta Marinara: \$35

Pasta Garlic & Oil: \$35

Pasta Vodka Sauce: \$50

Pasta Primavera: \$50

Beef Ragu: \$55

Rigatoni Arrosto: \$ 50

Pasta Orecchiette: \$55

Linguine White Clam Sauce: \$70

Meat Lasagna: \$65

Entree

Chicken (Marsala, Frances, Picante, Piccata, Parmigiana): \$75

Pan Roasted or Grilled Salmon: \$85

Shrimp Scampi: \$90

Veal (Marsala, Frances, Picante, Piccata, Parmigiana): \$100

Sliced Steak with Peppercorn Sauce: \$110

Sides

Rice: \$25

Mashed Potatoes: \$35

Sautéed Vegetables: \$40

Sautéed Spinach: \$35

Sautéed Broccoli Rabe: \$45

Mushroom Risotto: \$45

⚠ Prices are subject to change. Please inform us of any allergies. While we take great care to avoid cross-contact, our kitchen handles common allergens including gluten, dairy, eggs, soy, nuts, and shellfish.

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