



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.

Appetizers

- | | |
|--|---|
| Fried Calamari: \$60 | Shrimp Cocktail Platter: \$90 |
| Eggplant Rollatini: \$55 | Bruschetta Platter: \$35 |
| Meatballs: \$60 | Vegetable Crudité Platter with Hummus: \$75 |
| Arancini Balls: \$55 | Mussels Fra Diavolo or Marinara: \$50 |
| Stuffed Clams: \$65 | |
| Melon, Prosciutto, Salami & Mozzarella Skewers: \$3.00 each | |
| Antipasto Skewers: (Cheese Tortellini, Salami, Olives, Tomatoes) \$3.00 each | |

Salads

- | | |
|---------------------------|---------------------------|
| House or Caesar: \$35 | Fresh Caprese Salad: \$60 |
| Roasted Beets Salad: \$50 | Orzo Salad: \$45 |

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: \$100
- Veal (Marsala, Frances, Picante, Piccata, Parmigiana): \$110
- Sliced Steak with Peppercorn Sauce: \$125

Sides

- Rice: \$25
- Mashed Potatoes: \$35
- Roasted Seasoned Potatoes: \$35
- Sautéed Vegetables: \$40
- Sautéed Spinach: \$35
- Sautéed Broccoli Rabe: \$45

Extras

- Mushroom Risotto: \$45
- Vegetable Risotto: \$55 (Zucchini, Carrots, Squash)
- Garlic Bread Loaf: \$10/loaf
- Wire Chafing Rack, Sterno, Water Pan, Serving Spoon: \$15 /set

⚠ 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.
A 3% surcharge will be applied to all credit card transactions & will appear on the final check.

Contact: ELCFoodcorp@gmail.com