MICHAEL'S ON MAIN

Celebrate in Style Lunch!

Starters to Share (*Family Style)*

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

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Main Course (*Guest will choose 1)*

- **Chicken Parmigiana** – Crispy chicken cutlet, melted mozzarella, house pomodoro sauce, linguini.
- **Salmon Piccata** – Pan-seared salmon over sautéed spinach, cannellini beans, blistered tomatoes, and fingerling potatoes, finished with a bright lemon-caper sauce.
- **Eggplant Rollatini** – Thinly sliced eggplant rolled with ricotta filling, baked with melted mozzarella and served with seasonal sautéed vegetables.
- **Penne alla Vodka** - Prosciutto, peas, classic vodka cream sauce
- **Filet Mignon Sandwich** – Shaved filet layered with melted Swiss, caramelized onions, roasted garlic aioli on toasted baguette, served with pommes frites.

Dessert to Share

- Warm Churro bites with chocolate & caramel dipping sauces
- Cheesecake Bites

$55 Per Guest

(Includes house or Caesar 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

We're happy to accommodate substitutions for items of equal value within the same menu. *Items from higher-priced packages are not eligible for substitution. Upgrades are available at an additional cost.
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.

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

Contact: Loreinnie (ELCFOODCORP@gmail.com)

MICHAEL'S ON MAIN

Celebrate in Style!

Starters to Share (*Family Style)*

- **Crispy Thai Shrimp & Calamari** – sweet chili glaze scallion finish
- **Eggplant Rollatini** – ricotta, mozzarella, marinara, fresh basil
- **Short Rib Egg Rolls** - Braised short rib, puff pastry, cabernet glaze
- **Peach & Burrata Crostini** – Caramelized Peaches, Prosciutto di Parma, Toasted Pistachios, Basil, Hot Honey

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Main Course (*Guest will choose 1)*

- **Chicken & Artichokes** – Pan-Seared Chicken Breast, Artichoke Hearts, Spinach, Roasted Cherry Tomatoes, Fingerling Potatoes, Lemon White Wine Jus
- **Braised Short Rib** – red wine jus, creamy mashed potatoes, sautéed vegetables
- **Pan-Seared Thai Chili Salmon** – Fresh vegetables, fingerling potatoes
- **Jumbo Shrimp Scampi –** Linguini, garlic butter scampi sauce, fresh herbs
- **Spicy Rigatoni, Sausage & Burrata** – Mezze rigatoni, Italian sausage, cherry peppers, crushed red pepper, Fresh Burrata, Vodka sauce

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Desserts to Share

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

$75 Per Guest

(Includes house or Caesar 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

We're happy to accommodate substitutions within your selected menu package. Items may be interchanged for comparable selections of equal value within the same category. Higher-priced items are not eligible for substitution. 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.

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MICHAEL'S ON MAIN

Gather & Graze Buffet!

Starters (*Choose 2*)

- Warm Artichoke Dip & Fresh Corn Tortilla Chips
- Chicken Lemongrass Dumplings
- Eggplant Rollatini
- Mozzarella Sticks
- Stuffed Mushrooms
- Crispy General Tso's Cauliflower
- Fried Calamari (+$5 per guest optional upgrade)
- Mini Crab Cake Bites (+$8 per guest optional upgrade)

Fresh Salads (*Choose 1*)

- House Salad - White Balsamic Vinaigrette
- Caesar Salad- Parmesan & brioche croutons
- Chopped Salad (*Salami, Prosciutto, Provolone, Banana Peppers & Chickpeas)*
- Harvest Grain Salad *(Farro, Arugula, Diced Sweet Potatoes, Pomegranate, Nectarine, Pistachios,)*

Pasta (*Choose 1*)

- Penne alla Vodka
- Rigatoni Pomodoro with Fresh Basil
- Pasta Aglio e Olio
- Orecchiette Pasta (*Cannellini beans, crumbled sausage, broccoli rabe*)
- Cavatelli with Broccoli
- Rigatoni Bolognese (+$4 per guest optional upgrade)
- Lasagna (+$5 per guest optional upgrade)

Entrées (*Choose 3*)

- Chicken (Francese, Marsala, Parmigiana or boneless Scarpariello)
- Roasted Salmon
- Mini Meatballs – Choice of Pomodoro or Thai Chili Glaze
- Sausage & Peppers
- Roasted Sliced Steak (+$7 per guest optional upgrade)
- Shrimp Scampi (+$10 per guest optional upgrade)

Sides (*Choose 2*)

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

Dessert

- Warm Churro Bites Tossed in Cinnamon Sugar and Served with Warm Chocolate

$ 50 Per Guest (*Minimum of 30 Adult Guests*)
Includes coffee, tea & soft drinks

Children's Pricing

Children ages **3–12**: **$25 per child** (50% of the adult buffet price) * Children **2 and under**: Complimentary
****Please note:** The final guest count must include the number of adults and children. Children's meals must be included in the final guaranteed count provided 48 hours prior to the event.

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

Brunch Package!

$55 Per Person

To Start:

Scones & Whipped Butter

Shared Appetizers (Choose 3)

Panzanella Salad
Farro Salad
Fried Calamari
Caprese Avocado Crostini
Burrata, Fig & Prosciutto Crostini
Crudité with Hummus
Spinach Artichoke Dip

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

Chicken & Waffles
Buttermilk Waffles, Crispy Chicken Thigh, Hot Honey

Cajun Shrimp Tacos
Roasted Corn, Jalapeño, 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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See contract for additional event terms and conditions. Event date is confirmed once contract is signed & a deposit is received.

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