



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

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)



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Celebrate in Style!

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** – Fresh vegetables, fingerling potatoes
- **Jumbo Shrimp Scampi** – Linguini, garlic butter scampi sauce, fresh herbs
- **Spicy Rigatoni & Sausage** – Mezze rigatoni, Italian sausage, cherry peppers, crushed red pepper, burrata, Vodka sauce 🍷

Desserts to Share

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

\$70 Per Guest

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

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Gather & Graze Buffet!

Starters (Choose 2)

- Dip Trio- Warm Artichoke Dip & Chips, Bruschetta Crostini, Hummus & Vegetables
- Eggplant Rollatini
- Mozzarella Sticks
- Stuffed Mushrooms
- Fried Calamari (+\$5 per guest optional upgrade)

Salads (Choose 1)

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

Pasta (Choose 1)

- Penne alla Vodka
- Rigatoni Marinara
- Pasta Aglio e Olio
- Orecchiette Pasta (*Cannellini beans, crumbled sausage, broccoli rabe*)
- Vegetable Lasagna (+\$5 per guest optional upgrade)

Main Course (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 with Chocolate and Caramel Dipping Sauce

\$ 50 Per Guest (*Minimum of 30 Adult Guests*)

Includes coffee, tea & soft drinks

Children's Policy

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

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

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

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

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See contract for additional event terms and conditions. Event date is confirmed once contract is signed & a deposit is received.

MH 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