



M CATERING
AN M CULINARY CONCEPT

Plated Dinner

BUTLER-PASSED HORS d'OEUVRE

Stuffed Dates

goat cheese, bacon, chives

Artichoke Cake

tomato, olive, arugula, parmesan-basil aioli

Cold-Poached Shrimp Lollipop

spicy puttanesca sauce

THREE-COURSE PLATED DINNER

FIRST COURSE

Cucumber-Wrapped Hearts of Romaine Salad

olive, cucumber & tomato tapenade, grated parmesan, zucchini croutons, basil-caesar dress

-- OR --

Baby Spinach & Frisée Salad

candied pecans, bacon, local beets, crumbled feta, dijon-apple vinaigrette

-- SERVED WITH --

Michael's Artisanal Bread and Herbed Butter



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SECOND COURSE

Sun-Dried Tomato & Quinoa-Stuffed Chicken Breast "Mignon"

corn coulis, asparagus & roasted purple cauliflower, Meyer lemon-infused queen creek olive

-- OR --

Bordeaux-Braised Beef Short Rib Natural

creamy corn polenta, braised baby carrots, lemon-herb-onion gremolata

-- SPECIAL DIETARY OPTION --

Slow-Roasted Eggplant Involtini

*pomodoro sauce, artichokes alla griglia, zucchini "angel hair"
[vegan and gluten-free]*

THIRD COURSE

Italian Apple Tart

mascarpone ice cream, amoretti

-- OR --

Chocolate Polenta Tart

salted caramel gelato