

Premier

4 Course Meal

Choice of Appetizer

Fried Calamari

Crackling Squid, Spicy Marinara and Lemon Aioli

Crab Cakes

Classic Maryland Style Crab Cake, Remoulade Sauce

Market Meatballs

Pork, Veal, Beef Meatballs with a Grilled Garlic Ciabatta Loaf

Mich's Rice Rounds

Risotto with Hot and Sweet Sausages, Aged Cheddar Cheese, Mozzarella, Reggiano Parmesan Cheese, Breaded and Deep Fried Served with Tomato Sauce

Choice of Salad

Market Greens

Local Greens, Tomatoes, French Breakfast Radish, Champagne Vinaigrette

Chopped Salad

Local Greens, Jicama, Corn, Apple, Basque Cheese, Champagne Vinaigrette, Topped with Wonton Strips

Classic Caesar Salad

Romaine, Garlic Croutons, Shavings of Reggiano Parmesan Cheese with
A Classic Caesar Dressing

Continued...

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Choice of Entrées

Tuscan Chicken

Roasted Chicken Marinated in Olive Oil, Garlic, Fresh Thyme, Bay Leaf and Shallots

Steak Diane

Seared Beef Tenderloin, with a Classic Diane Sauce of Mushrooms, Dijon, and Sherry

Slow Roasted Salmon

Meyer Lemon Vinaigrette, Cauliflower Puree, Tuscan Style Rapini

Strozzapreti

Twisted Pasta, Spicy Italian Sausage, Slivered Garlic, Red Pepper, and Broccoli Rabe

Maine Diver Scallops

Cream-less Spinach, Roasted Cauliflower, Black Truffle Vinaigrette

Desserts

Michael's Famous Doughnuts

Cinnamon-Sugared Doughnuts made with Fresh Ricotta and Crushed Amaretti, Served with Crème Anglaise

Arrangement of Mini Ice Cream Cones

Selection of Gelato with Assorted 'Sprinkles'

Seasonal Dessert