



MICHAELS
RESTAURANT, BAR & EVENTS



WEDDING GUIDE

Congratulations on your engagement & thank you for considering Michaels for your special day. Our reputation has been built on quality food and friendly service presented in a beautiful and elegant setting. Our staff is ready to assist you in arranging an event to remember ... from beginning to the perfect ending.

RECEPTION PACKAGES

SIMPLY ELEGANT

5 Hours Of Event Time

Buffet Dinner Service

Cake Cutting Services

Unlimited Coffee, Hot Tea

Iced Tea & Lemonade

Bartender & Service Staff

White Linen & Napkins

Venue Owned Tables & Chairs

Complimentary Self Parking



RECEPTION PACKAGES

LASTING LOVE

5 Hours Of Event Time

Selection Of 2 Hors D'oeuvres

Appetizers With * Add 2 Per Person

Buffet Dinner Service

(Add \$10 For Plated Dinner)

Unlimited Coffee. Hot Tea, Iced Tea
& Lemonade

Cake Cutting Service

Service Staff & Private Bartender

Champagne Or Sparkling Cider Toast

White Linen Length Linen

White Napkins

Venue Owned Tables & Chairs

Complimentary Self Parking



RECEPTION PACKAGES

EVER AFTER

5 Hours Of Event Time
Selection Of 3 Hors D'oeuvres
Appetizers with * Add 2 Per Person
Plated Or Buffet Dinner Service
Unlimited Beverage Station
Cake Cutting Service
Service Staff & Private Bartender
Champagne Greeting
Champagne Or Sparkling Cider Toast
1 Hour Hosted Call Brand Bar
White Linen & Napkins
Complimentary Self Parking





CHILLED APPETIZER PLATTERS

50 Pieces Per Platter Or Serves 30 Guests

Jumbo Prawns Chilled With Cocktail Sauce*

Fig Jam & Goat Cheese Crostini

Melon Wrapped With Prosciutto & Pink
Himalayan Sea Salt Sprinkle

Smoked Salmon Crostini*

Mozzarella & Tomato Skewers With Basil

Cucumber Rounds With Shrimp & Herbed Cheese

Grilled Vegetable Platter With Garlic Aioli

Vegetable Crudit  Platter With Ranch Dip

Fruit & Cheese Board With Premium Nuts, Jams,
& Dried Fruit*

Charcuterie Board With Premium Cheese, Meats
Nuts, Jams & Dried Fruit*

Sweets:

Chocolate Dipped Strawberries

Assorted Mini Cookie Bars

Assorted Pastries, Eclair's, Profiteroles

Cheesecake Tarts With Fruit Garnish





HOT APPETIZER PLATTERS

50 Pieces Per Platter Or Serves 30 Guests

Michaels' Crab Cakes With Mustard Dill Sauce*

Vegetable Spring Roll, Sweet Thai Chili Sauce

Chicken Satay, Hot Mustard & Peanut Sauce*

Scallops Wrapped In Bacon

Michaels Meatballs, Mushroom Sauce

Mini Beef Wellingtons, Dijon Sauce*

Chicken Wings, Buffalo & Ranch Dip

Teriyaki Chicken Skewers

Grilled Veggie Skewers
(Mushroom, Squash, Zucchini, Tomato)

Italian Sausage Skewers With Spicy Mustard

Breaded Artichoke Hearts, Garlic Aioli

Spicy Cajun Shrimp, Cocktail & Horseradish Sauce*

Shrimp & Andouille Sausage Kebab Skewers*

Mushroom Caps Stuffed With Sausage & Cheese

Mushroom Caps Stuffed With Sautéed Vegetables

Smoked Sausage & Meatballs In BBQ Sauce

Samosa - Vegetarian (Spicy Pea & Potato)





DINNER BUFFET

Choice Of Two Salads

Spring Mixed Greens

Ranch & Balsamic Dressings On Side

Baby Spinach

Mushroom, Egg, Ranch & Balsamic Dressings On Side

Classic Caesar Salad

Croutons, Shredded Parmesan & Caesar Dressing

Marinated Tomatoes and Cucumber

In A Light Vinaigrette Dressing

Pasta Primavera

Chilled Fusilli Pasta With Julien Vegetables In A Light
Vinaigrette Dressing

Choice of two Sides

White Rice

Saffron Rice

Roasted Red Potatoes

Creamy Mashed Potatoes

Seasonal Steamed Vegetables

In A Garlic Butter Sauce

Choice of Two Protein & One Vegetarian Entrée



Chicken Breast

Marsala Sauce Or Herb Butter Sauce

Rosemary Chicken

Chicken On The Bone

Chicken Curry

Chicken Florentine

Cream Cheese & Spinach Stuffed Breaded Chicken Breast

Chicken, Portobello

Cream Cheese & Portobello Mushroom Stuffed Breaded
Chicken Breast



Entrecote of Beef

Mushroom Gravy Sauce, Rib-Eye Steak Cut Into Strips

Pork Loin Roast

Peppercorn Sauce

Sirloin Tips

Mushroom Gravy Sauce

Pot Roast, Old Fashion Style

Roast Beef

Au Jus

Beef Ravioli

Basil Marinara Sauce



Entrée Choices Continued



Salmon Piccata
Salmon Filet
Herb Butter Sauce Or Teriyaki Glaze
Snapper Monterey



Spinach & Cheese Tortellini Primavera, Al Pesto
Three Cheese Ravioli
Basil Marinara Sauce
Cauliflower, Pea and Potato Curry
Grilled Vegetable And Polenta Napoleon
Spaghetti
Basil Marinara
Lasagna
Vegetarian Or Beef





PLATED DINNER MENU

Entrée Pricing Include Water, Ice tea, Coffee & Decaf Coffee, Choice Of First Course, Second Course & Warm Rolls & Butter. Place Cards Denoting Entrée Selection Must Be Provided By Client.

First Course

Mixed Green Salad With Side Balsamic & Ranch Dressing

or

Classic Caesar Salad With Croutons, Shredded Parmesan & Caesar Dressing

Main Course

Select Two Protein Entrées & One Vegetarian Entrée



Broiled Salmon

Lemon Beurre Blanc

Blackened Tilapia

Mango Salsa



Breast of Chicken

Choice Of Sauce:

Herb Butter Sauce

Marsala

Stuffed Breast of Chicken

Choice Of The Following:

Florentine Style

Portobello

Cordon Bleu



New York Steak

Peppercorn Sauce

Roast Prime Rib Of Beef

Au Jus

Filet Mignon

Peppercorn Sauce

Entrecote Of Beef

Bordelaise Sauce

Pork Loin Roast

Peppercorn Sauce



Spinach & Cheese Tortellini

Alfredo Sauce

Grilled Vegetable Brochette

Served With Wild Rice

Stir Fry Vegetables

With Noodles (Vegan)

UPGRADES

Specialty Linen

Napkin Color

Portable Bar

Corkage Fee Per Open Bottle
Clients Wine Served To Tables

Additional Bartender

Passed Appetizer Fee

Service To Tables If Selecting A
Buffet Menu
(Ex. Request Dessert Served To Tables)

White Chair Covers & Bows

72' Round Tables
(Can Accommodate For 100 Guests Or
Less)



BAR DETAILS

Based On Consumption

Wine, Beer, Liquor, Soft Drinks

Client Can Customize A Hosted Bar

*Please Inquire For Pricing

Cash Bar

Guests Pay For Drinks At The Bar

*This Option Does Not Go Towards Food
& Beverage Minimum

Upgrade To A Potable Bar Inside The
Banquet Space- \$150 Set Up Fee



Contact Us Today

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