



Noteable Event Productions, Inc.

Catering & Event Planning

&

Michael's on Main Café Group



UNIVERSITY CENTER OF LAKE COUNTY CATERING MENU

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We are excited to showcase a few changes:

- Healthier Options
- Gluten Free Options
 - More Variety
 - Lighter Options
- À la carte Price Points

The overwhelming change is with the à la carte selections that are priced sensitive and allow you to customize your buffet within your budget.

We believe this is our most varied menu. We have managed to make these enhancements without increasing our prices.

Thank You.



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BREAKFAST



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Our Create Your Own Morning Breakfast Selections

The Mini-Starter - \$9.95 per guest

An Assortment of Fresh Baked Fruit Muffins, Sliced Breakfast Breads and Freshly Baked Danish Pastries
New York Style Bagels with Cream Cheese, Butter and Jams
A Basket of Whole Fresh Fruits
Carafes of Orange, Apple and Cranberry Juices

The Healthy Starter - \$9.95 per guest

Assorted Fruit Yogurt
Fresh Homemade Granola
English Muffins with Cream Cheese, Butter and Jelly
Chopped Fresh Fruit and Berries
Assorted Freshly Baked Mini-Muffins
Carafes of Orange, Apple and Cranberry Juices

Country Breakfast - \$16.95 per guest

Sliced Seasonal Fruit Display
Freshly Scrambled Eggs surrounded by Bowls of Fresh Sautéed Vegetables, Shredded Cheese and Salsa
Crisp Virginia Bacon
Your Choice of Grilled Pork or Turkey Sausage Links
Skillet Potatoes
Freshly Baked Toasting Breads
New York Style Bagels with Cream Cheese, Butter and Jams
Assortment of Freshly Baked Fruit Muffins
Carafes of Orange, Apple and Grapefruit Juices

French Toast Celebration - \$15.95 per guest

Cinnamon Raisin Bread, Cinnamon Swirl Rolls and Traditional French Toast
Surrounded by Fresh Seasonal Fruits and Berries
Warm Maple Syrup
Whip Cream
Crisp Virginia Bacon
Your Choice of Grilled Pork or Turkey Sausage Links
Sliced Fresh Fruit and Berries
Assortment of Freshly Baked Fruit Muffins
Carafes of Orange, Apple and Grapefruit Juices



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Our Create Your Own Morning Breakfast Selections

Add on to your Morning Selections... Available À la Carte Too!

Hot Healthy Oatmeal and Topping Bar \$3.95/guest
(10 person minimum)

Our Egg White Scramble with
Grilled Garden Vegetables \$4.25/guest

Scrambled Eggs \$3.25/guest

Hard Boiled Eggs \$1.25 each

Our Noteable Breakfast Strata \$3.75/guest
(*stra-ta: An egg casserole layered with whole grain breads*)
(10 person minimum)

• *Western Style: Sautéed onions, peppers, Mozzarella cheese, mushrooms & ham*

• *Harvest Vegetable (Seasonal)*

Our Noteable Breakfast Frittata \$3.95/guest
(*fri-tah-tah: An egg casserole layered with fresh sliced potatoes*)
(10 person minimum)

• *Greek Style: Sautéed onions, peppers, spinach, tomatoes & Feta cheese*

• *Denver Style: Sautéed onions, peppers, ham & cheddar cheese*

Chef's Specialty Cinnamon French Toast . . . \$3.75/guest

Breakfast Sandwiches \$3.95 each
Choice of: Ham, Egg & Cheese • Sausage, Egg & Cheese
Bacon, Egg & Cheese • Egg & Cheese

Breakfast Burritos \$3.95 each
Choice of: Ham, Egg & Cheese OR Vegetable, Egg & Cheese

Applewood Bacon \$1.50/guest

Grilled Turkey Bacon \$1.75/guest

Maple Sausage Links \$1.50/guest

Grilled Turkey Sausage \$1.75/guest

Grilled Breakfast Potatoes \$2.00/guest

Yogurt Parfaits with Berries and Granola . . . \$3.95/guest

Granola Bars \$2.00 each

Whole Seasonal Fruit Pieces \$1.75 each

Fresh Seasonal Fruits and Berries \$3.00/guest

Fresh Fruit Kabobs
with a Berry Dipping Sauce \$5.25/guest

Cold Cereal with Milk \$3.50/bowl

Cottage Cheese (32oz Bowl) \$4.50/bowl

New York Bagels and Cream Cheese
(to include low-fat options) Butter & Jams . . \$23.00/dozen

Assortment of Freshly Baked Fruit Muffins . . \$23.00/dozen

Assortment of Freshly Baked
Danish Pastries \$23.00/dozen

Fruit Smoothies (by the 64oz. Pitcher) . . . \$14.95 each
Strawberry/Banana or Very Berry

Pitcher of Juice \$7.00 each
Orange, Apple or Cranberry

Bottled Juices \$1.75 each

Individual Milk (Whole, Skim or 2%) \$2.25 each

Freshly Brewed Caribou Coffee \$2.95/guest
(*per 4-hour window*)

Herbal Teas \$5.50 each

Chilled Soda and Bottled Water \$1.75 each



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LUNCH



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Lunch

Create a Great Lunch of Soup, Sandwiches & Salads!

Simple Sandwich Basket Buffet - \$18.95 per guest

Smoked Turkey, Honey Baked Ham, Roasted Breast of Chicken, Tuna Salad and Grilled Fresh Vegetables
Pre-Made on an Assortment of Breads, Rolls and Wraps with Crisp Lettuce and Fresh Tomatoes

Served with 2 Signature Salads and Homemade Parmesan Potato Chips;
Freshly Baked Cookies, Bakery Bars and Chocolate Brownies for dessert

Simple Wrap Basket Buffet - \$18.95 per guest

Smoked Turkey, Honey Baked Ham, Roasted Breast of Chicken, Tuna Salad and Grilled Fresh Vegetables
Pre-Made on an Assortment of Flavored Tortillas with Crisp Lettuce and Fresh Tomatoes

Served with 2 Signature Salads and Homemade Parmesan Potato Chips;
Freshly Baked Cookies, Bakery Bars and Chocolate Brownies for dessert

The Park Avenue - \$17.95 per guest

(Minimum 8 guests)

Provolone and Cheddar Cheeses, Sliced Roma Tomatoes, Sliced Avocado, Bacon
and Grilled Chicken Breast on a Large Buttery Croissant

Pasta Salad, Fresh Seasonal Sliced Fruit, Potato Chips

Lemon Pound Cake for Dessert

“Build Your Own” Original Deli Sandwich Buffet - \$19.95 per guest

Your Buffet begins with Two Great Chef Specialty Salads

Sliced Smoked Breast of Turkey, Sliced Roasted Breast of Chicken, Sliced Honey Baked Ham

Fresh Grilled Vegetables, Tuna Salad

A Selection of Sliced Cheeses, Crisp Lettuce and Sliced Tomatoes

Assorted Fresh Bakery Breads and Rolls, Condiments

Parmesan Potato Chips

Freshly Baked Cookies, Bakery Bars and Brownies

Add Chef's Specialty Soup of the Day..... \$2.95 per guest

Add Our Soon to be Famous Chicken Chili..... \$3.50 per guest



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Lunch

"Greens 'N Things" Salad Bar & Soup - \$24.95 per guest

Your Buffet begins with a Collection of:

Garden Fresh Mixed Salad Greens with all the accompaniments to create a Great Salad including
Grilled Breast of Chicken
Char-Grilled Beef Skirt Steak
Mixed and Marinated Salads
Vegetable Salad Toppings and a Selection of Homemade Dressings to include Low Fat Option
Flatbreads, Fresh Bakery Rolls and Crackers
Our Specialty Soup of the Day
Mini Pastries for Dessert

Our Grab 'N Go Lunch Bags Made Your Way - \$10.95 per bag

Your Choice of a Hand Crafted Sandwich or Wrap from below:

Grilled Breast of Chicken with a Pesto Mayonnaise
Roast Baron of Beef with a Creamy Horseradish Sauce
Chicken Caesar Salad Wrap
Roasted Turkey with Provolone Cheese and a Cranberry Mayo Sauce
Honey Baked Ham with a Cheddar Cheese and Dijon Mustard
Chicken Salad Wrap
Grilled Vegetarian with a Seasoned Cream Cheese
Tuna Salad Wrap

Additional Grab 'N Go Lunch Bag Sides

Bottled Water	\$1.00 each	Fresh Fruit Piece.....	\$1.00 each
Potato Chips	\$1.00 each	Carrots Sticks and Ranch Dressing	\$1.00 each
Fresh Baked Cookie	\$1.00 each	Chef Created Salad	\$1.50 each
Candy Bar	\$1.00 each	<i>(Choose one of the following: Raisin Carrot Cole Slaw, Potato Salad, Fresh Fruit Salad, Pasta Salad or Green Salad with Tomato)</i>	



Themed Luncheon Buffets

(Minimum 10 guests apply; Please add \$5.00 per guest if ordered for dinner)

Healthy Choice - \$24.95 per guest

Breast of Chicken Stuffed with Artichokes,
Roma Tomatoes, Shallots, Mushrooms and Spinach in a
Marsala Wine Reduction Sauce
Sliced Breast of Turkey topped with our
"Soon to be Famous" Roasted Red Pepper Garlic
Aioli Sauce and Wild Rice Pilaf
Oven Roasted Fresh Vegetable Medley
Field Greens Salad with a Low Fat Dressing
Dinner Rolls and Butter
Fresh Seasonal Fruits

Little Italy - \$24.95 per guest

Italian Salad with a Lemon Herb Parmesan Dressing
Vegetable Risotto With
Asiago Cheese and Sautéed Spinach
Homemade Lasagna (Meat or Vegetable)
Chicken Breast Vesuvio with Rosemary
Potatoes and Steamed Broccoli
Garlic Bread
Tiramisu for Dessert

Add Minestrone Soup.....\$2.95 per guest

Add Anti-Pasto Platter.....\$3.95 per guest

South of the Border - \$24.95 per guest

Chicken Fajitas
Cheese Enchiladas
Warm Flour Tortillas
Spanish Rice & Refried Beans and Cheese
Homemade Tortilla Chips
Sour cream, Shredded cheese, Shredded lettuce,
Homemade salsa and guacamole
Churros with Cinnamon and Sugar

Our Chicago Pizza Buffet - \$24.95 per guest

(includes 4 pieces of pizza per guest)

Pick two salads from the following..

House Garden Salad Bowl and Dressings

Caesar Salad Bowl

Chopped Salad Bowl

16 inch Freshly Baked 3-Cheese Pizza
16 inch Freshly Baked Cheese and Pepperoni Pizza
16 inch Freshly Baked Cheese and Italian Sausage Pizza
16 inch Freshly Baked All-Vegetarian Pizza
16 inch Freshly Baked Supreme Pizza
16 inch BBQ Chicken Pizza
Garlic Breadstick Basket
Assorted Freshly Baked Noteable Cookies

Tuscany - \$24.95 per guest

Tossed Caesar Salad with Homemade Croutons
Italian Style Roast Beef 'N Peppers
Baked Vegetarian Style Mostaccolli
Rosemary and Olive Oil Roasted Bone on Chicken
Grilled Italian Vegetables
Toasted Garlic Bread
Finished with Italian Cookies

Kansas BBQ - \$24.95 per guest

Tangy Coleslaw and Mustard Potato Salad
Watermelon Wedges
Tender Barbecue Beef Brisket and
Southern Fried Chicken
Corn Cobbettes
Garlic Mashed Potatoes
Traditional Apple Pie



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Themed Luncheon Buffets

(Minimum 10 guests apply; Please add \$5.00 per guest if ordered for dinner)

Chinatown Feast - \$24.95 per guest

Asian Salad

Mini Egg Rolls, Fried Rice & White Rice

Sweet & Sour Chicken, Beef & Broccoli and Vegetable Stir Fry

Fortune Cookies

The Tuscan - \$24.95 per guest

Fresh Garden Spinach Salad with Dressing

Grape Tomato & Mozzarella Salad with a Basil Vinaigrette

Breast of Chicken Piccata

Tuscan Baked Sausage and Cheese Mostaccioli

Grilled Garden Vegetables

Cannolis

The All-American - \$24.95 per guest

Garden Green Salad with a Selection of Dressings

Yankee Pot Roast Simmered in a Rosemary Merlot Sauce

Texas Style BBQ Boneless Breast of Chicken

Garlic Mashed Potatoes

Medley of Buttered Corn and Sweet Peppers

Homemade Chocolate Cake

The Midwestern - \$24.95 per guest

Mixed Greens Complimented with Granny Smith Apples,
Tomato Wedges, Sliced Red Onions, Shredded Carrots and
Cucumber Slices

Homemade Baked Meatloaf

Rotisserie Roasted Iowa Chicken on the Bone

Sautéed Zucchini, Squash and Midwest Corn

Sour Cream & Chive Mashed Potatoes

Strawberry Shortcake

Southern Appalachian - \$24.95 per guest

BLT Salad with a Honey Dijon Dressing

Applewood Smoked, then Roasted Loin of Pork with an
Apple Brandy Sauce

Mesquite Rubbed Brisket of Beef with a Light Tangy BBQ Sauce

Baked Sweet Potatoes

Corn on the Cob

Pumpkin Pie

The Traditional - \$24.95 per guest

Three-Cheese Tortellini Salad

Honey Baked Ham

Sliced Cajun Spiced Breast of Turkey

Cheesy Scalloped Potatoes

Texas Style Baked Beans

NY Style Cheesecake

The Hawaiian - \$24.95 per guest

Oriental Citrus Vegetable Salad Complimented with a
Sesame Soy Dressing

Breast of Chicken Teriyaki with Grilled Pineapple

Roasted Loin of Pork with a Peppercorn Sauce

Macadamia Aloha Rice

Sautéed Vegetables

Coconut Cream Pie

Taste of Naples - \$24.95 per guest

Caprese Salad

Breast of Chicken Parmesan

Penne Pasta with a Meat or Marinara Sauce

Grilled Garden Vegetables

Garlic Breadsticks

Rice Pudding



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All Day Meeting Package Option

All Day Meeting Package - \$50.00 per guest

(This package is available daily from 7:30am to 4:00pm)

Start your day off with your choice of **The Mini-Starter** OR **The Healthy Starter**

For Lunch, choose one (1) of the “**Themed Lunch Buffets**”

The **Afternoon Finale** includes your choice of three (3) of the following snacks:

Freshly Baked Noteable Cookies	Sliced Fresh Fruit or Fruit Kabobs	Pretzel Twists
Bakery Bars & Lemon Squares	Assortment of Fresh Fruit Yogurt	Toasted Pita Triangles with a Roasted Red Pepper Hummus
Rich Chocolate Fudge Brownies	Assorted Vegetable Crudit� with an Herbal Ranch Dip	Homemade Tortilla Chips with Salsa & Guacamole
Chocolate Dipped Pretzel Rods	Potato Chips & French Onion Dip	Make Your Own Nachos <i>(with Homemade Tortilla Chips, Nacho Cheese & Jalape�os)</i>
Chocolate Dipped Strawberries	Trail Mix	Warm Soft Pretzels with Honey Mustard Dip
Chocolate Dipped Rice Krispie Treats	Snack Mix	
Assorted Candy Bars	Deluxe Mixed Nuts	
Granola Bars	Cubed Cheese & Cracker Platter	
Whole Fresh Fruit		

Finally, an **All Day Beverage Package** is included for the day, which contains:

Unlimited Beverages

An Assortment of Chilled Sodas and Bottled Water

Freshly Brewed Caribou Coffee and Gourmet Herbal Teas with Cream, Sugar and Equal



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LUNCH BUFFET ALTERNATIVES



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Lunch Buffet Alternatives

We have created your Buffet Alternatives with more variety, healthier selections and even more budget minded.

SELECT FROM THE OPTIONS BELOW:

1 Salad, 1 Entrée, 1 Side and Dessert	\$15.95/guest
1 Salad, 1 Entrée, 2 Sides and Dessert	\$18.95/guest
2 Salads, 1 Entrée, 2 Sides and Dessert	\$21.95/guest
1 Salad, 2 Entrées, 2 Sides and Dessert	\$24.95/guest

Greens N' Things Salads

Tossed Garden Salad that is surrounded by a selection of fresh garden vegetables and presented with a choice of dressings to include low-fat selections

Caesar Salad with fresh parmesan cheese, homemade croutons and creamy Caesar dressing

Roma tomato, fresh basil, and fresh mozzarella, marinated in a basil vinaigrette dressing

Three cheese tortellini salad tossed with fresh garden vegetables and garden herbs, along with a touch of vinaigrette dressing

California Cobb Salad of fresh seasonal greens that are surrounded by crumbled bacon, an array of diced tomatoes, egg wedges, diced avocado, sliced cucumbers and complimented with a homemade ranch dressing

Fresh seasonal fruit and berry salad

Traditional antipasto salad

Greek Salad with red onions, feta and kalamata olives

Garden Salad with romaine, radicchio, red leaf and bibb lettuce with tomatoes, chick peas, carrots, cucumbers and broccoli with your choice of dressings

Creamy coleslaw with carrots and raisins

Homemade red skin potato salad

Pasta salad with fresh vegetables



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Lunch Buffet Alternatives

Entrées - Beef

Rotisserie Roasted Strip Loin of Beef

Slow roasted, hand sliced and complimented with a mushroom Merlot sauce

Beef Medallions, Marsala Style

Medallions of Beef Tenderloin sautéed with mushroom caps and finished with a marsala wine sauce

Beef Tenderloin Tips, Burgundy

Braised beef tips simmered with leeks and fresh mushrooms

Chianti Braised Short Ribs of Beef

Choice Beef Short Ribs simmered in a Chianti wine sauce with country vegetables

Beef Steak Gorgonzola

Grilled Medallions of Beef tossed in a light alfredo sauce and sprinkled with crumbled gorgonzola cheese

Sliced Slow Roasted Brisket of Beef

Complimented with a Kansas City BBQ sauce

Stuffed then Roasted Tenderloin of Beef

Beef tenderloin stuffed with fresh spinach, herbs and cheese



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Lunch Buffet Alternatives

Entrées - Poultry

Asiago Cheese Stuffed Chicken Breast

Boneless breast of chicken stuffed with diced tomatoes, spinach and asiago cheese and drizzled with a light cream sauce

Breast of Chicken, Picatta

Boneless breast of chicken dipped in a parmesan cheese and egg batter, then sautéed and accompanied with a white wine and caper sauce

European Style Apricot Chicken

Grilled breast of chicken glazed with an apricot citrus sauce

Breast of Chicken Alfredo

Grilled breast of chicken tossed with a fresh basil alfredo sauce

Breast of Chicken, Parmigianino

Parmesan encrusted breast of chicken, sautéed and topped with a marinara sauce and mozzarella cheese

Breast of Chicken Francaise

Boneless breast of chicken, sautéed then topped with a lemon cream sauce

Breast of Chicken, Mediterranean

Boneless breast of chicken sautéed with fresh spinach, tomatoes, artichokes, Kalamata olives, feta cheese and finished with a white wine sauce

Bourbon Pecan Chicken Encrusted Chicken Breast

Complimented with a bourbon apricot sauce

Italian Style Chicken Vesuvio, Bone-In

Complimented with roasted potatoes and a white wine garlic sauce



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Lunch Buffet Alternatives

Entrées - Seafood

Grilled Lemon Herb Tuna Steak

Grilled Fresh Salmon Filet with a Teriyaki Glaze or a Lemon Butter Sauce

Fresh Char-Grilled Halibut with a Fresh Mango Salsa

Parmesan Cheese Encrusted Tilapia Complimented with a Basil Cream Sauce

Tilapia Provençal

Broiled Tilapia with a white wine lemon garlic and diced roma tomato sauce

Broiled Shrimp Dijon

Entrées - Pork

Roasted Loin of Iowa Pork

Complimented with a rosemary peppercorn sauce

Slow Smoked Memphis Style Pork

Complimented with a Sweet Baby Ray's BBQ sauce

Grilled Tenderloin of Pork

Complimented with a bourbon BBQ sauce

Entrées - Vegetarian

(for one person or entire group)

Penne Pasta with Grilled Vegetables and a Marinara Sauce

Garden Vegetable Lasagna *(available for a group only)*

Tri-Colored Cheese Tortellini in an Alfredo or Marinara Sauce

Vegetable and Rice Jambalaya

Portabella Mushroom Ravioli tossed in a Tomato Vodka Sauce

Angel Hair Pasta with a Tomato, Asparagus and Garlic Aioli Sauce

Linguine and Marinara Sauce

Eggplant Parmesan

Fire Roasted Vegetable Risotto



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Lunch Buffet Alternatives

Side Selections

Garlic Red Skin Mashed Potatoes

Wild Rice Pilaf

Brown Rice

Vegetable Couscous

Buttered Corn

Roasted Red Skin Potatoes with Parsley and Butter

Parsley Bow Tie Pasta with an Aioli Sauce

Asparagus and Fresh Garden Vegetable Risotto

Freshly Grilled Garden Vegetables, drizzled with Olive Oil and Garlic

Whole Green Beans Almandine

Lemon Zested Broccoli Spears

Fettuccini Alfredo

Dessert Selections

Your Buffet is complimented with our Homemade Cookies or Bakery Bars

You can upgrade your dessert selection for an additional \$3.95 per guest

Choose from the following:

Eli's Turtle Cheesecake 'n Berries

Cream Cheese Smothered Carrot Cake

Flourless Chocolate Torte with a berry sauce

Key Lime Pie with whip cream

Granny Apple Cobbler with vanilla ice cream

Fresh Strawberry Shortcake with whip cream

Caramelized banana's over vanilla ice cream

To Die For Chocolate Cake



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AFTERNOON SNACKS



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Afternoon Snacks

Take Me Out To the Ballgame - \$10.95 per guest

Warm Soft Pretzels with Honey Mustard Dip

Homemade Popcorn

Candy Bars

Make Your Own Nachos with Homemade Tortilla Chips,
Nacho Cheese and Jalapeño Peppers

Dipping Time - \$10.95 per guest

Homemade Tortilla Chips with Salsa and Guacamole

Toasted Pita Triangles with Roasted Red Pepper Hummus

Potato Chips and French Onion Dip

Assorted Fresh Vegetable Crudité with a Sour Cream Dip

The Chocolate Lover - \$10.95 per guest

Chocolate Dipped Rice Krispie Treats, Strawberries and Pretzel Rods

Homemade Chocolate Chip Cookies

Assorted Candy Bars

Bakery Bars

The Health Nut - \$10.95 per guest

Fresh Seasonal Fruit Salad

Low Fat Yogurt and Granola

Low Fat Pretzel Twists

Granola Bars

The Sophisticate - \$10.95 per guest

Gourmet Cheese and Cracker Platter, garnished with Berries and Grapes

Vegetable Crudité with a Creamy Herb Dip

A Variety of Mini Sandwiches or Wraps

With a Variety of Fillings



Afternoon Snacks À la carte

See also the *Breakfast Items À La Carte Menu* for more Snack/Break choices!

Whole Fresh Fruit.....\$1.75 each	Deluxe Mixed Nuts\$2.50/guest
Gourmet Cheese and Cracker Platter with Fruit.....\$6.25/guest	Creamy Artichoke Dip with Pita Chips\$5.00/guest
Gourmet Cheese and Cracker Display.....\$5.25/guest	Traditional Garlic Hummus with Pita Chips.....\$5.00/guest
Pretzel Twists.....\$1.50/guest	Roasted Red Pepper Hummus with Pita Chips\$5.00/guest
Soft Pretzels with Honey Mustard Dip.....\$2.50 each	Vegetable Crudit� with Ranch Dip\$5.25/guest
Chocolate Dipped Pretzel Rods.....\$2.50/guest	Traditional Antipasto Platter\$5.50/guest
Noteable Cookies\$24.00/dozen <i>Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter Cookies</i>	Traditional Tomato Bruschetta with Garlic Toast Points\$5.50/guest
Rich Chocolate Fudge Brownies.....\$24.00/dozen	Artichoke Bruschetta\$5.50/guest
Bakery Bars and Lemon Squares\$24.00/dozen	Bottled Juices.....\$1.75 each
Assorted Candy Bars\$1.75 each	Assorted Soda & Bottled Water\$1.75 each
Homemade Tortilla Chips & Homemade Salsa\$2.75/guest	Milk (Whole, Skim or 2%).....\$2.25 each
Homemade Tortilla Chips, Salsa & Guacamole\$4.50/guest	Freshly Brewed Caribou Coffee and Gourmet Herbal Teas \$2.95/guest <i>(per 4-hour window)</i>
Snack Mix\$1.75/guest	



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**HOT AND COLD
HORS D'OEUVRE ALTERNATIVES**



Hot and Cold Hors d'Oeuvre Alternatives

Chicken and Cheese Quesadilla's
with Sour Cream and Salsa (25 pieces) \$50.00

Artichoke Picatta with a
Mayo/Lemon Dill Sauce (25 pieces) \$48.00

Baked Brie and Pear in a
petite Pastry Shell (25 pieces) \$48.00

Chicken and Vegetable Spring Rolls
with a Plum Dipping Sauce (25 pieces) \$52.00

Stuffed Mushrooms (25 pieces) \$55.00

Toasted Ravioli with a
Marinara Sauce (25 pieces) \$52.00

Mini Beef Wellington (25 pieces) \$72.00

Sweet and Sour Meatballs (25 pieces) \$48.00

Stuffed Jalapeño Peppers (25 pieces) \$52.00

Asian Potstickers with a Sesame, Ginger
Soy Dipping Sauce (25 pieces) \$55.00

Chicken Tenders with a Honey
Mustard Dipping Sauce (25 pieces) \$52.00

Chilled Large Shrimp with Cocktail
Sauce and Lemons (25 pieces) \$100.00

Chef Carfed Beef Tenderloin, with Caramelized Onions,
Plum Tomato and a Creamy Horseradish Sauce,
nestled in a petite Dinner Roll (25 pieces) \$250.00

Chicken Teriyaki Kabobs (25 pieces) \$72.00

Sesame Chicken Sate, served with a
spicy peanut sauce (25 pieces) \$72.00

Assortment of Mini Quiche (25 pieces) \$72.00

Beggars Purse with Chevre
and Pine Nuts (25 pieces) \$72.00

Coconut Breaded Fried Shrimp,
with a Mango Chutney Sauce (25 pieces) \$100.00

Roast Beef Roulade with Asparagus
and Creamed Horseradish (25 pieces) \$100.00