

Desserts

Apple Crisp	40	75
Blueberry Crisp	40	75
Grapenut Custard	40	75
Tiramisu	45	85
Crème Brulee	50	90
Trifle	40	75
Bread Pudding	40	75
Pastry Platter	40	75
Italian Cookie Platter	40	75
Cannolis	50	90
Eclairs	45	85
Cookie & Brownie Platter	40	75

Extras

Coffee & Tea Service \$1.50 per person
Fresh brewed coffee, decaf & hot water for tea served with various tea bags, cups, creamers & sugars.

Beverage Service \$1.50 per person
Miscellaneous sodas, waters & teas served with cups and ice.

Dinner Rolls & Butter \$.50 per person
Fresh baked dinner rolls served in a basket with butter pads.

Finger Rolls \$5.00 per dozen
Fresh baked finger rolls pre-sliced and served on a platter.

Paper Goods \$.50 per person
Includes dinner plate, napkin, fork, knife & spoon.
Each additional plate/bowl add \$.25 per person.

All buffets are subject to a 15% service fee which includes set up & breakdown of buffet, chafing dishes, & to-go containers.

9% meals tax & gratuity are not included.

Didn't see what you would like?

Please contact Michael to put together a customized menu for you!

Gratuity not included in service charge.

Dinners

All dinners served with rolls & butter and a tossed salad. Choice of Mashed Potatoes, Rice Pilaf, or Roasted Red Bliss Potatoes. Choice of Carrots, Corn, Green Beans, or Vegetable Medley.

Charbroiled Filet Mignon Market
Hand cut filet mignon seasoned & charbroiled to perfection.

Roast Tenderloin Market
Whole seasoned tenderloin of beef roasted slowly to the temperature of your choosing.

Charbroiled Sirloin Market
Seasoned sirloin steak charbroiled to your liking.

Baked Haddock 18
Baked Haddock filet topped with fresh herbs & cracker crumbs.

Baked Stuffed Haddock 19
Baked Haddock filet with a bread & Ritz cracker stuffing.

Broiled Salmon Filet 18
Broiled filet of Salmon topped with fresh herbs & olive oil.

Charbroiled Swordfish Steak 18
Marinated swordfish steak charbroiled to perfection.

Baked Ham Dinner 15
Hand sliced, roasted honey ham.

Roast Turkey Dinner 17
Sliced roast turkey served with stuffing & cranberry sauce.

Baked Meatloaf 16
Michael's very own meatloaf baked slowly & topped with a portabella mushroom gravy.

Baked Stuffed Chicken 16
Baked chicken breasts with a bread stuffing.

Chicken Cordon Bleu 16
Baked chicken breasts stuffed with ham & cheese then breaded and baked to perfection.

Chicken Kiev 16
Baked chicken breasts stuffed with a homemade herb butter.

Grilled Marinated Chicken 15
Grilled chicken breasts with the marinade of your choosing.

Grilled Steak Tips 16
Marinated steak tips grilled to perfection.

All dinners are priced per person.

9% meals tax & gratuity are not included.

All buffets are subject to a 15% service fee which includes set up & breakdown of buffet, chafing dishes, & serving utensils.
Gratuity not included in service charge.



CATERING MENU

Chef Michael Ouellette

(603)893-2765

Salem, NH

Email: michaels_market@yahoo.com
Website: www.michaelsmarketllc.com

Appetizers

(Small=50 pieces, Large=100 pieces)

Stuffed Mushrooms	Sm	Lg
Bread Stuffing	45	85
Crabmeat Stuffing	50	90
Lobster Stuffing	60	110
Bacon Wrapped Scallops	55	100
Fresh Sea Scallops wrapped in Bacon.		
BBQ Bacon Wrapped Scallops	55	100
Fresh Sea Scallops wrapped in Bacon & sautéed in Michael's own Zesty BBQ Sauce.		
Lamb Lollipops	Market Price	
Served with a Mint Jelly.		
Chicken Tenderloins	45	85
Choice of Plain or Buffalo. Hand breaded and baked to perfection. Served with homemade sauces.		
Chicken Wings	45	85
Plain, Teriyaki, Buffalo, Tequila Lime or BBQ		
Proscuitto Wrapped Asparagus	55	100
Spring Rolls	45	85
A variety of vegetables and cabbage rolled in a spring roll wrapper.		
Bruschetta	45	80
Hand-cut crostini topped with fresh tomato basil bruschetta.		
Spanikopita	45	85
Spinach, garlic & cheeses wrapped in phyllo dough.		
Mediterranean Style Tomatoes	55	100

Salads

(Small feeds 25-30, Large feeds 50-60)

Tossed Salad	40	75
Mixed vegetables served on a bed of romaine & mesculin greens, & served with homemade dressings.		
Caesar Salad	45	85
Fresh romaine lettuce tossed with Caesar dressing, parmesan cheese, and topped with croutons.		
Spinach Salad	45	85
A variety of vegetables, bacon, black olives, & feta cheese served on a bed of hand-picked spinach. Served with salad dressings.		
Greek Salad	45	85
Mixed vegetables served on a bed of romaine & mesculin greens, topped with black olives & feta cheese, served with homemade Greek dressing.		

(Salads continued)

Chef Salad	50	95
Mixed vegetables & slices of ham, roast beef, turkey & cheeses served on a bed of mesculin greens and served with homemade dressings.		
Mandarin Salad	45	85
Mixed vegetables, almonds, mandarin orange wedges & flaked coconut served on a bed of greens and served with salad dressings.		
Bowtie Pasta Salad	40	75
Bowtie pasta tossed with hand-cut fresh vegetables, vinaigrette, seasonings & cheeses.		
Orzo Salad	40	75
Orzo pasta tossed with diced tomatoes, basil, garlic, cheeses & olive oil.		
Dijon Red Bliss Potato Salad	40	75
Red bliss potatoes tossed with fresh dill & garlic in a dijonaise dressing.		

Appetizer Platters

Small=12" Platter, Feeds 25-30
Large=18" Platter, Feeds 50-60

Fresh Vegetable Platter	40	75
Celery, carrots, broccoli, cucumbers & peppers served with a homemade vegetable dip.		
Fresh Fruit Platter	40	75
A variety of fresh sliced fruits.		
Fresh Fruit Basket	n/a	90
A variety of fresh fruits, balled and served in a hand-carved watermelon basket.		
Shrimp Cocktail Platter	55	100
Fresh shelled Jumbo Shrimp served with cocktail sauce.		
Antipasto	55	100
Marinated Italian meats, cheeses, olives and vegetables served on a bed of crisp romaine lettuce.		
Cheese & Cracker Tray	40	75
A variety of sliced cheeses served with crackers.		
Spinach & Artichoke Dip	40	75
Fresh-cut spinach, artichokes & garlic blended with a homemade alfredo sauce & served with tortilla chips.		
Maryland Crab Dip	50	95
Hand-picked crab blended with cheeses, various creams & seasonings served with tortilla chips.		
Relish Tray	45	85
Various olives, pickles, onions & vegetables.		
Meat & Olive Platter	55	100
Various olives & cured meats.		

Trays & Platters

Small=12" Platter, Feeds 25-30
Large=18" Platter, Feeds 50-60

Meatballs	50	95
Hand-rolled meatballs with Michael's marinara sauce.		
Sausages	50	95
Italian style sausages served with Michael's marinara sauce, or with grilled peppers & onions.		
Swedish Meatballs	45	85
Hand-rolled meatballs in Michael's sweet Swedish-style sauce.		
Ziti, Chicken, & Broccoli	45	85
Chunked chicken breasts sautéed in olive oil, lemon, white wine, and garlic tossed with ziti, broccoli, & parmesan cheese.		
Penne & Tomato Florentine	45	85
Sautéed diced tomatoes, spinach, & garlic in an olive oil & white wine sauce tossed with penne pasta, feta, & parmesan cheese.		
Baked Ziti	40	75
Ziti tossed with Michael's marinara sauce, ricotta cheese, and topped with shredded mozzarella.		
Baked Stuffed Shells	40	75
Hand stuffed shells with Italian ricotta, parmesan, & cottage cheese baked with Michael's marinara sauce and shredded mozzarella cheese.		
Baked Lasagna	45	85
A variety of meats & cheeses layered with lasagna noodles baked with Michael's marinara sauce and topped with shredded mozzarella cheese.		
Vegetable Lasagna	45	85
A variety of vegetables and cheeses layered with lasagna noodles baked with Michael's marinara sauce and topped with shredded mozzarella cheese.		
Seafood Au Gratin	50	95
Pieces of shrimp, lobster, scallops, & swordfish baked with fresh cream, eggs, cheese & Ritz cracker crumbs.		
Rice Pilaf	40	75
Roasted Red Bliss Potatoes	40	75
American Cold Cut Platter	45	95
Ham, Turkey, Roast Beef, Bologna & American Cheese		
Italian Cold Cut Platter	50	90
Salami, Capicola, Proscuitto & Provolone		
Cold cut platters served with finger rolls & condiments.		
	8lb.	15lb.
Grilled Steak Tips	75	150
Choice of Italian, Teriyaki, BBQ, or Plain.		
Grilled Chicken Breasts	60	110
Choice of Italian, Teriyaki, BBQ, or Plain.		