

# MICHAEL'S

## HORS-D'OEUVRE PARTY MENUS

(For more information, please contact Robyn Wolf at 212-767-0555 ext. 5,  
robypwolf@gmail.com)

### Tray-Passed Hors d'oeuvres (Priced Per Person / Per Hour)

Smoked Salmon Rillettes on Seasoned Croutons \$4.50

Petite Spinach Parmesan Soufflés \$4.00

Spicy Grilled Shrimp with Dill Yogurt Sauce \$4.50

Duck Foie Gras Mousse \$4.50

Miniature Crab Cakes with Saffron Rouille \$4.50

Wild Mushroom Strudel \$4.00

Seared Tuna on Gaufrette Chips with Cucumber Linguine \$4.50

Eggplant Caviar with Roasted Red Peppers \$4.00

Filet Mignon on Toast Crisps with Horseradish Sauce \$4.50

Ratatouille Spring Rolls with Sweet-and-Sour Dipping Sauce \$4.50

Sesame Chicken Satay with Peanut Dipping Sauce \$4.50

Summer Vegetable Rolls \$4.50

### Display Hors d'oeuvres Stations

(additional charges apply)

Fresh Vegetable Crudités with Two Dipping Sauces \$4.00

Filet Carving Station with Parker House Rolls \$10.00 (\$60 additional charge)

Imported Cheese Display with Walnut Toast and Assorted Crackers \$6.50

Raw Bar with Oysters and Clams on the Half Shell and Jumbo Shrimp \$15.00

Seasonal Fresh Fruit with Sweet Dipping Sauces \$6.00

Mini Desserts Display with Assorted Pastries and Confections \$6.50

**All Food & Beverages subject to 20% Service Charge & 8.375% Sales Tax  
Due to availability and seasonality, all food items subject to change.**