



FUNCTION MENU

PASSED OR STATIONARY APPETIZERS

RAW BAR **GF**

With cocktail sauce, lemon and mignonette
Oysters /4 per piece
Colossal Shrimp Cocktail /4 per piece

CAPRESE FLATBREAD / 5 per person
Marinated roasted tomatoes, basil pesto,
shredded mozzarella, balsamic drizzle

MINI CRAB CAKES **GF** / 6 per person
Served with cilantro lime aioli

SCALLOPS WRAPPED IN BACON **GF** / 6 per person
Served with maple Dijon sauce

BONELESS BUFFALO CHICKEN **GF** / 5 per person
House made hot sauce & blue cheese

STUFFED MUSHROOMS / 5 per person
Choice of sausage stuffing or vegetarian
Tuscan Caesar dressing, radicchio, shaved parmesan, funky
croutons

MINI MAC BURGER SLIDERS / 9 per piece
Cheese burger, onion, lettuce, special sauce

LOBSTER SLIDERS / 13 per piece
Michael's famous lobster salad

CRAB CAKE SLIDERS / 13 per piece
Coleslaw, cilantro lime aioli

CLAM CHOWDER / 9 per person
Michael's house recipe for over 40 years

BOARDS AND BARS

Priced per person

INTERNATIONAL CHEESE BOARD **GF** / 10

A variety of cheeses to reflect all tastes and distinctions,
served with artisan crackers and seasonal garnish

VEGETABLES AND DIP **GF** / 6

Garden fresh vegetables sliced for dipping in our herb ranch
dressing

MEDITERRANEAN **GF** / 15

Hummus, grilled Tuscan vegetables, Salami, Prosciutto,
Kalamata olives and warm pita bread

FRESH FRUIT **GF** / 6

Assorted melons, pineapple, grapes, berries and
strawberries

MEXICANNA BAR / 21

Seasoned beef, shrimp or chicken with soft and hard
tortillas, cheese, sour cream, guacamole and all the
vegetable accompaniments

AMERICANA BAR / 18

Mini Mac burger sliders, mini hot dogs, cajun waffle or
regular fries served with the expected condiments

MASHED POTATO BAR **GF** / 14

Creamy mashed potatoes with a selection of cheeses, gravy
and other toppings for your guests to create their own
masterpiece

MAC N' CHEESE BAR / 20

Creamy truffle mac and cheese with a selection of cheeses,
roasted veggies, BBQ Chicken, bacon, scallions, truffle oil

Michael's

HARBORSIDE
RESTAURANT & BAR

ENTREES BUFFET OR PLATED

Buffet's come with rolls, choice of salad and two sides.
Choose 1 entrée /36 2 entrée's/43 3 entrée's/50
Individual plated meals are based on current restaurant Dinner menu pricing.

SIMPLE SALAD GF / 9

Chopped romaine, grape tomatoes, red onion and balsamic dressing

CAESAR SALAD GF /9

Chopped romaine, Tuscan Caesar dressing, radicchio, shaved parmesan, funky croutons

NEW ENGLAND BAKED HADDOCK /32

Fresh line caught fish, classic crumbs

GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE

ORIGINAL SIRLOIN STEAK TIPS GF /31

Original house recipe marinade

CHICKEN MOZZARELLA PASTA /27

Marinated chicken, fresh mozzarella, basil, gemelli pasta and blush sauce

GRILLED SALMON GF /32

Topped with citrus garlic butter

CHICKEN PICATTA GF /27

Seared chicken topped with a lemon caper sauce

CHICKEN MARSALA GF/ 27

Seared chicken topped with mushroom marsala cream

MUSHROOM RAVIOLI /26

Caramelized onions, tomatoes, basil, garlic cream

SIDES

GARLIC MASHED POTATOES

SEASONED YELLOW RICE

ROASTED POTATOES

FRENCH FRIES

SWEET FRIES

COLE SLAW

ASPARAGUS

CHEF'S SEASONAL VEGETABLE

DESSERTS

STRAWBERRY SHORTCAKE / 7

Buttermilk biscuit, strawberries, vanilla ice cream, whipped cream

BROWNIE SUNDAE / 7

House baked brownie, vanilla ice cream, whipped cream, chocolate sauce