



MICHAELS

RESTAURANT, BAR & EVENTS

## BANQUET INFORMATION

*Thank you for considering Michaels for your event. 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.*

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## ROOM RENTAL

HALF SPACE MAX 80

FULL SPACE MAX 170

Monday-Thursday

Half Space \$100 Per Hour

Full Space \$200 Per Hour

Friday-Sunday

Full Space \$250 Per Hour

Half Space \$150 Per Hour

## INCLUDES

1 Hour Set Up & Breakdown

White or Black Half Length Linen & Napkins

China, Silverware, Glassware

House Tables & Chairs

Servers & Bartenders

## ADDITIONAL FEES

22% Sur Charge

15% Food & Beverage Gratuity

9.125% Sales Tax



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## BAR DETAILS

**Based on Consumption**

**Wine, Beer, Liquor, Soft Drinks**

**Client can Customize a Hosted Bar**

**\*See Pricing on last page\***

**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**

**Self-Service Wine Table- \$100 Set up Fee**



## **BREAKFAST BUFFET**

*All Breakfast Menus served with Freshly Brewed Coffee,  
Specialty Teas & Orange Juice.*

### **Continental Breakfast**

Assorted Bagel with Cream Cheese, Assorted Muffins & Pastries,  
Hard Boiled eggs, Seasonal Fresh Berries & Fruit

### **Healthy Continental**

Greek Yogurt, Seasonal Fresh Berries & Fruit, Granola,  
Hard Boiled Eggs, Breakfast Muffins

### **Breakfast Buffet**

Seasonal Fresh Berries & Fruit, Scrambled Eggs, Breakfast Potatoes, Sausage Links, Bacon, Hard  
Boiled Eggs, Toast & Assorted Muffins

### **Breakfast Burritos**

Seasonal Fresh Berries & Fruit, Vegetarian Breakfast Burritos, South of the Border Breakfast  
Burritos, Classic Breakfast Burritos and Toast.

A \$500 deposit secures your event.

\*Due to supply chain and product availability, some items may not be available or will need to be substituted for your event. You will have Final selection approval. The pricing does not include service charge, tax or gratuity.

## 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 Crudité Platter with Ranch Dip

Fruit & Cheese Board with Premium Nuts,  
& Dried Fruit

Nuts, Jams & Dried Fruit

### Sweets:

Chocolate dipped Strawberries

Assorted Mini Cookies

Assorted Mini Desserts

Cheesecake Tarts with Fruit Garnish



Pricing does not include Sur Charge, Tax or Gratuity

## **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)

Beef Hamburger Sliders



Pricing does not include Sur Charge, Tax or Gratuity



## LUNCH BUFFET

Minimum of 20 Persons

### Includes

Dinner Rolls & Butter, Two Salads, Two Sides, Three Entrees, One Dessert, Iced Tea, Lemonade, Coffee & Hot Tea

#### 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

##### Garlic Toast

#### Choice of Two Protein & One Vegetarian Entree



##### 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



##### Salmon Piccata

##### Salmon Filet

Herb Butter Sauce or Teriyaki Glaze

##### Snapper Monterey



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**Entrée Choices Continued**



**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



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



**Choice of One Dessert**  
**Vanilla Ice Cream**  
**Sherbet**  
**Chocolate Mousse**  
**Cheesecake**  
with Raspberry Sauce



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## PLATED LUNCH MENU

### Pricing of Entrée Includes

French Rolls & Butter, Seasonal Green Salad, Entrée Course with Seasonal Vegetables & Potato du Jour  
Sherbet Dessert, Coffee/Hot Tea served to tables, Lemonade & Iced Tea

### Client to select 3 entrees

\*\*Entrée & Guest Count is due 10 business days before event date\*\*

Place cards denoting Entrée selection must be provided by client.

\*\*Additional plating fee if client wants to select more than 3 entrees, must get approved by Event Manager\*\*



**Broiled Salmon**  
Lemon Beurre Blanc  
**Blackened Tilapia**  
Mango Salsa  
**Baltimore Crab Cakes**  
Lobster Sauce  
**Sea Bass**  
Caper Tomato Sauce



**Breast of Chicken**  
Choice of Sauce:  
Herb Butter  
Marsala  
**Stuffed Breast of Chicken**  
Choice of the following:  
Florentine Style  
Cordon Bleu



**New York Steak**  
Peppercorn Sauce  
**Roast Beef**  
English Cut, Au Jus  
**Pot Roast**  
Old Fashioned Style  
**Meatloaf**  
Mushroom Sauce



**Spinach & Cheese Tortellini**  
Alfredo Sauce  
**Grilled Vegetable Brochette**  
Served with Wild Rice  
**Stir Fry Vegetables**  
wit Noodles (Vegan)

### Entrée Salads

Includes Entrée Salad, Fruit Compote, French Rolls, Sherbet  
Dessert & Coffee & Hot Tea

**Pasta Primavera**  
**Chopped Cobb**  
**Chinese Chicken**  
**Chicken Caesar**

**Shrimp Louis**  
**Spinach**  
with Bacon & Eggs

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## **DINNER BUFFET**

Minimum 20 Persons

### **Includes**

Dinner Rolls & Butter, Two Salads, Two Sides, Three Entrees, One Dessert, Iced Tea, Lemonade,  
Coffee & Hot Tea

#### **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 Entree**



#### **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



#### **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



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**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**



**Choice of One Dessert**

**Vanilla Ice Cream**

**Sherbet**

**Chocolate Mousse**

**New York Cheesecake**  
**with Raspberry Sauce**



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## THEMED MENUS

### DELI BUFFET

Potato Salad  
Turkey, Tuna & Roast Beef  
Swiss & American  
Lettuce, Tomato, Pickles, Mayo, Mustard  
Assorted Breads  
Assorted Chips  
Assorted Cookies

### FIESTA

Seasoned Ground Beef & Marinated Chicken  
White Corn & Flour Tortillas  
Mexican Cheese Blend, Diced Tomatoes, Pico  
De Gallo, Red Salsa, Sour Cream, Diced  
Jalapenos, Diced White Onions & Cilantro  
Chips & Salsa  
Spanish Rice & Warm Beans  
Churros

### SPAGHETTI FEED

Spaghetti & Fusilli Pasta with sides  
Marinara Sauce & Alfredo Sauce  
Grilled Chicken & Meatballs  
Mixed Green Salad & Caesar Salad  
Garlic Bread  
Cookies

### BACKYARD BBQ

Angus Burgers & BBQ Chicken  
Sides: Potato Salad, Baked Beans,  
Coleslaw, Mixed Green Salad  
Caesar Salad, Garlic Bread  
Assorted Cookies

### SALAD & WRAPS

Caesar Salad, Pasta Salad & Fruit Display  
Chicken Wrap  
Turkey Wrap  
Veggie Wrap  
Assorted Cookies

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## PLATED DINNER MENU

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Coffee/Hot Tea, Iced Tea & Lemonade

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#### 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

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

#### Veggie Mushroom Crepes

#### Grilled Vegetable Brochette

Served with Wild Rice

#### Stir Fry Vegetables

with Noodles (Vegan)

### Finish your Meal with Dessert

#### Select One

Cheesecake

Tiramisu

Chocolate Mousse

Sherbet

Vanilla Ice Cream

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# BAR MENU

**Wine per glass**

**Wine per bottle**

**Sparkling Wine**

**Draft Beer**

**Tall Beer Can**

**Seltzer**

**Well Cocktails**

**Call Cocktails**

**Premium Cocktails**

**Fountain Soda**

**Bottle/Can Soda**

## **Portable Bar In The Banquet Room**

Based on Consumption Wine, Beer,  
Basic Cocktails, Can Sodas

\*No Additional Fee To Use Michaels Restaurant Bar\*



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## UPGRADES

Floor Length Linen

Napkin Color

Portable Bar

Corkage Fee

Clients Wine Served to Tables

Additional Bartender

Passed Appetizer Fee



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& Marketing Director

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