— CATERING BY —
MICHAEL'S
PART OF MICHAEL'S HOSPITALITY

About our Catering Services

Michael's Hospitality brings creative culinary expertise to everything from curated food stations & hors d'oeuvres to family style dinners, plated engagements and elegant weddings. Our team has developed outstanding relationships with some of the most sought after venues in Central New York and has traveled as far as Ithaca, the Adirondacks and Cooperstown. With clients such as Colgate University, Hamilton College, the Utica Zoo and experience catering at venues such as The Stanley Theatre, Fenimore Art Museum and the Adirondack League Club, we know that each event brings with it its own set of challenges. We choose to accept these challenges head on as each one of them only makes us stronger for the next.





Over the past 30 years, Michael has worked hard to establish an esteemed list of partners and vendors that continually provide the best products and services that he can stand behind. When selecting ingredients for his specific, client driven menus, he carries that same high standard with not just his tastes in mind, but your guest's taste's as well.

Our goal is to not meet the standard but to set it each, and every time we sign on with a new client. We accept these relationships with pride, and never treat them like a job, but a partnership instead.

Our Mission:

To provide our clients with an opportunity to relax, enjoy, forget the details, and be a guest at their own event.

We are here to understand your expectations and we take pride in anticipating your needs.

Our Food:

Michael started with a love of food, hospitality, and people. His commitment to creativity and style in every aspect of his events ensure that each of them, especially yours, will be unique, new, and absolutely unforgettable.

While every aspect of an event is of the utmost importance, Michael, and the Catering by Michael's team are "chefs at heart". He has surrounded himself with an exceptional group of professionals who are just as passionate about food and service as he is.

Michael D. Latreille Executive Chef/Owner, Michael's Hospitality

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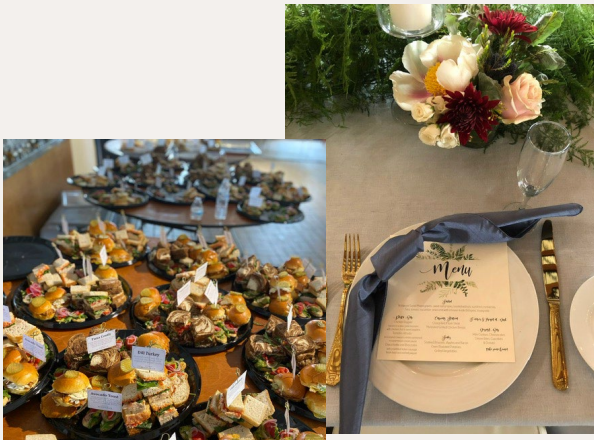
We like to consider our food to be New American Cuisine, combining flavors from America's melting pot by using fresh, local, and organic ingredients. And although we have endless lists of menu items to choose from, we would prefer to begin each of our client's menu planning with a simple conversation. As previously mentioned, we want your event to be unique and like no other. You tell us what your vision is, and we will create that memorable menu for you each and every time.

Bar & Beverage:

Not only can we provide you with excellent food for your guests, but excellent cocktails and beverage service as well. We have many full service bar packages available and take just as much pride in every cocktail as we do in every hors d' oeuvres. Fully licensed and insured, let us take this very important portion of your event out of your hands. Our bartenders are professional, well trained, focused and fun.

While most companies stop there, Catering by Michael's provides services well above and beyond, including, but not limited to:

- Custom Menu Design & Development
- On-site preparation with only the best ingredients
- Formal Tastings prior to the event
- Themed Menus
- Wine Pairing and Tastings
- Specialty Beverage & Recipe Creation
- Complete Coordination of all Rentals and Sub-Vendors
- Linen Service





Our legacy is based on a solid foundation of integrity, trust and reliability.

Our future is fueled by inspiration.

Work with us and let us show you how great your next event can be.

Catering by Michaels is a part of Michael's Hospitality Group.
We look forward to serving you and your guests.

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Stations

Hors D' Oeuvres

Local Cheese & Charcuterie Display

A variety of hard and soft cheeses from Jewett's Cheese House, Lively Run and Jones Family Farm, locally made sausages, prosciutto, capicola, sopressata with imported olives, roasted red peppers, and fresh baguette

Passed Hors D' Oeuvres

Lamb Chop Lollipops

With Harissa Yogurt

* Bach Farms, Mohawk, NY

Roasted Strawberries on Sourdough Toast

With burrata cheese and balsamic glaze

* Mosher Farms, Bouckville, NY & Rye Berry Bakery

Parmesan Crusted Mushroom and Spinach Quesadillas

With Parmesan and Monterey Jack

* Fruit of the Fungi, Earlville, NY

Braised Pork Slider

On local sesame bun with orange scented BBQ glaze & creamy coleslaw

* Drover Hill Farms, Madison, NY

Cold Station

Seasonal Garden Salad

With house made Balsamic dressing

Grilled Tuscan Bread Salad

With white beans, artichokes, grilled peppers and onions, basil and fresh lemon vinaigrette

* Highland Farms, Hamilton, NY

Pasta Bar

Made fresh to order

Campanelle Pasta

Tossed wth a fresh tomato and basil pomodoro with local sausage and fresh mozzarella

Carving Station

Molasses Grilled Flank Steaks

With smashed salt potatoes & chimichurri

* Bach Farms, Mohawk, NY * Pryputniewicz, Sauquoit, NY

Grilled Lemon-Herb Chicken Breast

With charred tomato, grilled lemons, sliced garlic, fresh oregano and chili flakes

Pan-Seared Salmon

With chia crust, fennel slaw, pickled onions and fresh dill

Grilled Eggplant

With creamy polenta, tomato-cucumber-feta relish

Locally made butter rolls with honey butter

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Sit Down Menu

Hors D' Oeuvres

Local Cheese & Charcuterie Display
A variety of hard and soft cheeses from Jewett's Cheese House, Lively Run and Jones Family Farm, locally made sausages, prosciutto, capicola, sopressata with imported olives, roasted red peppers, and fresh baguette

Mini Pulled Pork Sliders
With creamy coleslaw, pickled red onion and pickles

Buffalo Chicken Bites
On a pick with celery and Gorgonzola cheese

Fried Green Tomatoes
With crabmeat, Jack cheese and Cajun buttermilk drizzle

Buffet Style Dinner Service

Classic Caesar Salad
With homemade dressing and sourdough croutons

Heirloom Tomato & Mozzarella Salad

Grilled Mesquite Chicken Breast
With fresh tomato & basil relish

Braised Brisket
With BBQ glaze and caramelized onions

Crispy Smashed Salt Potatoes

Homestyle Macaroni & Cheese
With poblano & tomato

BBQ Bourbon Baked Beans

Confetti Corn
With cilantro, parsley and red bell pepper

Regular & Jalapeno and Cheddar Cornbread

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BBQ

Hors D' Oeuvres

International Crudité Display

A fresh assortment of cut fruits, foreign and domestic cheeses and julienne vegetables

with a variety of crackers and dips

Passed Hors D' Oeuvres

Beef Carpaccio

On toasted baguette with arugula, caramelized onion, creamy horseradish and truffle oil

Lamb Chop Lollipops

With creamy horseradish

Lobster Arancini

With champagne cream

Sun-Dried Tomato & Basil Chicken Bites

With creamy pesto dipping sauce

Plated Salad Service

With homemade dinner rolls

Wildwood Salad

Wildwood Salad

Mixed greens, sweet red grapes, candied walnuts, sundried cranberries, bacon, Feta, tomato, cucumber onion and olives with a house-made Cider Vinaigrette

Sit-Down Service

7oz. Charbroiled Beef Tenderloin

With a chimichurri crust over smashed red skinned potatoes with a fresh orange and yellow bell pepper sauté, balsamic demi-glace and crispy buttermilk onions

Chicken Mornay

Boneless chicken breast stuffed with proscuitto and swiss cheese and served with a nutty mornay sauce, wilted spinach and crispy fried parsnips

Sweet Corn Risotto Cakes

With a roasted red pepper cream sauce, peppered asparagus spears, wilted spinach & balsamic glaze

Cedar Plank Grilled Salmon

Served over jasmine rice with smoked cherry tomato coulis, peppered asparagus and a light drizzle of basil oil

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Cocktails & Bar Packages

Bar & Beverage Packages & Pricing

Our Bar Packages are priced on a per-person basis. Prices are subject to change. Wine & Beer selections may vary by season & availability, included is complete set-up and break-down of the bar, ice, beverage napkins, fresh fruit & mixers, and experienced, professional bartenders to service your guests. **Any additional bar related questions please contact our Event Coordinators at Michaels Fine Food & Spirits: 315.841.3077**

Beer & Wine Package

Soft Beverages, Beer & Wine Selections

Well Brand Liquor Package

Soft beverages, Beer & Wine Selections, New Amsterdam Vodka & Gin, Admiral Nelson Silver & Spiced Rum, Grants Scotch, Evan Williams Whiskey & Bourbon

Call Brand Liquor Package

Soft beverages, Beer & Wine Selections, Tito's Vodka, New Amsterdam Gin, Jack Daniels, Jim Beam, Bacardi Rum, Captain Morgan, Johnnie Walker Red

Premium Brand Liquor Package

Soft beverages, Beer & Wine Selections, Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark, Jack Daniels, Johnnie Walker Black, Bacardi Rum, Captain Morgan

Well, Call & Premium Liquor Packages include

Complete set-up and break-down of the bar, ice, beverage napkins, fresh fruit, soda & mixers including: Cola, Diet Cola, Ginger Ale, Sprite, Tonic Water, Club Soda, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Grenadine, Sour Mix, Lemons, Limes, Cherries & Olives, and experienced, professional bartenders to service your guests

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Cocktails & Bar Packages

Bar & Beverage Packages & Pricing (Continued)

Wine Selection- Choose Two Reds and Two Whites

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Cabernet Sauvignon, Pinot Noir, White Zinfandel

Beer Selection – Choose Three and One Craft of your Choice

Budweiser, Bud Light, Bud Light Seltzer, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Saranac Pale Ale, Yuengling Lager, Founders All Day IPA

Water Service

Per person costs include complimentary self-serve water station with disposable cups. For water service served tableside, an additional $2.00 per person plus glassware will be applied. For venues that do not have access to drinkable water, additional fees will apply.

Cash Bar Service

A minimum will be required if guest consumption does not exceed:
1-100 Guests $1000.00 101-150 Guests $1250.00 | 151-200 Guests $1500.00 201 Guests + $2000.00

Outdoor Bar Service

Additional Fee for each additional outside bar service requested.

Drink Stations Upon Entrance

(Served throughout first hour)

Fresh Squeezed Lemonade & Iced Tea

Infused Water

Champagne Toast Served tableside

Coffee Station Regular, Decaf, Tea, Creamers, Etc.

Premium Coffee Stations Regular, Decaf, Tea, Creamers, Assorted Sweeteners, Sambuca, Kahlua, Irish Cream

Some of our favorite venues to cater at but not limited to:
Hayloft on the Arch Red Barn 20, Heritage Barn, Bean Acres,
Wolf Oak Acres, Best View Barn, MKJ Farm, Stone Barn along with several others

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LARGE EVENTS • CUSTOM MENUS • FULL SERVICE • EVENT SPACE

Michael's offers a variety of catering options to suit your needs,
including full-service catering, event space and event management services.

Contact us for more information
Michael's Fine Food & Spirits
7672 State Route 20
Waterville, NY 13480
Phone: (315) 841-3077 • Fax: (315) 841-5030
michaelsfoodandspirits.com