

Michele's Catering & Meals To Go

Michele's Catering & Meals To Go offers the finest in on and off-premise food preparation. With everything from deli sandwiches and salads to complete dinners and Hors D'oeuvres Michele's Catering & Events promises to be a great choice for catering in Chattanooga, TN and the surrounding areas.

Request a Quote
for your next catered affair!

Delivery

We are pleased to deliver a catered Breakfast, Lunch, or Dinner to your home or office at the time you specify. Our trained staff is professional and courteous. To ensure availability and the best quality that you deserve please allow 24-48 hours advance notice for your orders.

FRESH EVERY TIME

Call **423 227-6370** for a free quote or e-mail us at

e-mail: michele@michelesmeals.com

www.michelesmeals.com

Breakfast Events



Continental Breakfast

Selection of assorted breakfast pastries, muffins, and Danish with strawberry & grape jelly and whipped butter with a tray of seasonal fresh fruit **4.75 per person**

Bagel Tray

Array of Plain & Flavored Bagels served with whipped butter, Fruit Jelly, and whipped cream cheese served with a tray of seasonal fresh fruit **4.50 per person**

Tropical Fresh Fruit Tray with Creamy Yogurt for Dipping

Medley of pineapple, honeydew, cantaloupe, strawberries, grapes, and seasonal berries with chilled yogurt **35.00 serves 10-12/50.00 serves 18-20/65.00 serves 25-30/120.00 serves 65-70**

Breakfast Egg Sandwiches

Country fresh scrambled egg served on southern biscuits, bagels, and croissants with your choice of sausage or bacon or country ham **6.25 per person**

Buffet Breakfast (buffet minimum is 30 guests)

Carolina Breakfast

Entrée Choice: Scrambled Eggs or Egg Cheese Casserole

Meat Choice: Bacon, Sausage, or Ham

Side Choice: Grits, Hash Browns or Oatmeal

Bread/Pastry: Choose One-Bagels, Biscuits, Danish, Muffins,

Juice: Choose One-Apple, Cranberry, Orange

9.95 per person

Breakfast Ala Carte Items

Regular Coffee Station 15.00 gal (serves 20)

Decaffeinated Coffee Station 15.00 gal (serves 20)

Tropicana Orange Juice. 12.25 gal (serves 25)

Apple Juice. 12.25 gal (serves 25)

Chilled Individual Yogurt. 1.25 Each

Individual Canned Juices 1.50 Each

CATERED LUNCH EVENTS



Dagwood Deli Tray

Assortment of homemade sandwiches with turkey, ham, roast beef, and salami with assorted sliced cheeses, lettuce, tomatoes, pickles, pasta salad, chocolate chip cookies and brownies. **8.95 Per person** **Add soup for an extra 1.95**

Chilled Salad Sandwich Buffet

An assortment of freshly prepared pecan chicken salad, tuna salad, and egg salad served with lettuce, tomato, onion, and pickles, potato chips, seasonal fresh fruit salad, cookies and brownies. **8.75 Per person**

Baked Potato and Salad Bar

Baked Potatoes with all the sides and a Freshly Tossed Salad with choice of two dressings **8.75 Per person**

Assorted Pinwheel Sandwich Platter

An array of miniature tortilla filled deli sandwiches with roast beef, turkey, ham, salami, chicken salad and vegetables with boursin cheese spread served with pasta salad, cookies and brownies. **8.50 Per person**

Homemade Quiche

Your choice of our homemade quiche served with fresh fruit salad
Ham & Swiss, Broccoli and Cheddar, Vegetarian, Spinach and Bacon
8.95 Per person

BOX LUNCHES

"Great for Business Meetings & Outdoor Events"



Italian Sub

Smoked Ham, Pepperoni,
Salami, Provolone, tomato, lettuce, onion and peppers
served on sourdough French bread

Roast Beef Sandwich

Slow Roasted Beef served on wheat bread with lettuce, tomato, cheddar cheese and
Dijon Horseradish Spread

Ham & Swiss Wrap

Cured Ham and Swiss cheese with lettuce, tomato, and honey mustard rolled
into a large flour tortilla

Grilled Chicken Club Sandwich

Marinated grilled chicken breast sandwich topped with Havarti cheese, lettuce,
tomato, and bacon with herb Basil mayonnaise

Grilled Chicken Caesar Wrap

Marinated grilled chicken rolled inside a large flour tortilla with lettuce, tomato,
parmesan, and Caesar dressing

Tuna Salad Croissant

Freshly prepared albacore tuna salad on a large butter croissant
with lettuce and tomato

Pecan Chicken Salad Croissant

Freshly prepared Grilled pecan chicken salad on a large butter croissant with
lettuce and tomato.

**All Box Lunches Are Served with Potato Chips, Whole Fresh Fruit, and a
Freshly Baked Cookie. (substitute chips with potato salad for .25 extra)**

8.95 Each

HOT LUNCHEON EVENTS



All Items are Hot and Ready to Serve

Buffet includes Rolls and Butter, Plastic Flatware, Disposable Table Cover

Buffet Prices

1 Entrée- 9.75

2 Entrée- 11.25

(Minimum of 15pp)

Entrée Choices

Chicken parmesan
Baked ham with pineapple glaze
Roast Beef with gravy
Roast turkey breast with gravy
Beef stroganoff with egg noodle pasta
Three cheese lasagna with meat sauce
Vegetarian lasagna
Rosemary grilled chicken with au jus
Old fashion meat loaf
Tortellini Alfredo
Chicken Piccata

Chicken or Beef Enchiladas
Lemon Baked chicken
Penne pasta Alfredo with grilled chicken and broccoli
Spaghetti and Meatballs
Stuffed chicken breast with spinach and mozzarella
Roast pork loin with rosemary herb crust
BBQ chicken/BBQ Ribs
Pan seared salmon with lemon-dill cream
Fried Chicken

Select Two of the Following Side Dishes

(Additional side dishes .99 each)

Rice pilaf
Seasonal Vegetable Medley
Green Beans Almandine
Tossed salad with two dressings
Broccoli & Cauliflower
Herb Roasted Red Bliss potatoes
Pasta Salad
Corn on the Cob
Potato Salad or Cole Slaw
Cornbread Dressing
Zucchini & Yellow Squash
Seasoned Corn
Creamed Corn
Buttermilk Mashed Potatoes
Stuffed Zucchini

APPETIZERS



Cold Appetizers

Items Prices per Person

Shrimp cocktail	\$3.75
Slow roast Roma tomatoes with Boursin	\$3.50
Roquefort filled cucumber canapés	\$2.25
Assorted tea sandwiches (chicken, tuna, ham)	\$3.00
Tropical fruit kabobs with yogurt dipping sauce	\$2.75
Pecan chicken salad in Pate choux	\$3.00
Salami Coronets	\$2.50
Boursin filled strawberry	\$2.50
Prosciutto wrapped asparagus	\$3.50
Prosciutto wrapped melon	\$3.00
Bruschetta	\$3.00

Hot Appetizers

Swedish meat balls	\$3.50
Stuffed mushrooms with sausage	\$2.50
Vegetarian spring rolls with dipping sauce	\$2.50
Crab stuffed mushrooms	\$3.50
Bacon wrapped scallops	\$4.00
Assorted Quiche	\$3.00
Chicken Sate with Teriyaki Sauce	\$2.50
Spicy Caribbean Chicken and Sausage Kabobs	\$3.75
Steak and Chicken quesadillas with salsa	\$3.25
Buffalo Chicken Wings with Celery and Dip	

DISPLAYS



Seasonal Fresh Fruit Display & Berries

Small-\$65.00 (serves 25-30 PP)

Medium-\$120.00 (serves 55-60 PP)

Large-\$225.00 (serves 100-125)

Domestic Cheese Display with Grapes & Assorted Crackers

Small-\$55.00 (serves 25-30 PP)

Medium-\$110.00 (serves 50-60 PP)

Large-\$200.00 (serves 100-125 PP)

Garden Crudités Basket with Ranch Dip

Medium-\$45.00 (serves 15-20 PP)

Large-\$70.00 (serves 35-40 PP)

Baked Brie En Croute with Raspberry or Apricot Preserves

Garnished with Grapes & French Bread

\$75.00 (serves 25-30 PP)

Atlantic Smoked Salmon Tray

*Capers, red onion, cream cheese, chopped egg, and Dijon Mayonnaise served with Bagel
Toast*

\$155.00 (serves 35-40 PP)

Antipasto Display

Marinated Italian Meats & Cheeses with artichokes, peppers, onions, mushrooms, and olives

\$110.00 (serves 40-50 PP)

Artichoke & Spinach Dip

Served warm with French bread

\$55.00 (serves 35 PP)

CARVING STATIONS

Minimum 30 guests

A Carver is needed for all stations
\$25.00 per hour minimum of 2 hours

Top Round of Beef

Slow Roasted Top Round crusted with Herb & Spices
Served with Horseradish, BBQ, Mayo, Dijon Mustard

Assorted Rolls

\$210.00
serves 75

Whole Turkey Breast

All white meat, slow roasted
Served with Mayo, Cranberry, Dijon Mustard

Assorted Rolls

\$115.00
serves 30

Roasted Pork Loin

Brown Sugar, Herb Crusted Pork loin
Served with Herbed Mayonnaise, Dijon Mustard

Assorted Breads & Rolls

\$150.00
Serves 40

Beef Tenderloin

Oven Roasted with Garlic & Herbs
Served with Mustard, Horseradish, Mayo, Au jus
French Bread and Rolls

Market Price
Serves 25

BUFFET DINNERS (minimum 30 pp)

All Dinner Buffets Consist of the Following:

- **Choice of one or two Entrée Choices**
- **Choice of salad**
- **Choice of one vegetable and one starch (unless pasta entrée selected)**
- **Fresh baked dinner rolls**
- **Ice tea with lemon (coffee station may be added for an addtl. charge)**
- **Linens for the buffet table**
- **China service and table linens may be added for an additional charge.**
- **All buffets are subject to Tennessee state sales and use tax and food and beverage tax**
- **17% Gratuity for Setup, service and breakdown of Buffets (3 hours maximum with \$25.00 per hour per server afterwards)**
- **If you prefer a drop off you will only be charged a delivery fee**

Entrée Choices

Chicken Piccata with Pasta
Chicken Marsala with Pasta
Spaghetti with Homemade Meatballs
Stuffed Shells with Italian Sausage, Spinach and Cheeses
Fettuccini Alfredo with Grilled Chicken and Broccoli
Chicken Cordon Bleu with Dijon Basil Cream
Rosemary Herb Crusted Pork Loin
Beef Tips in a Burgundy Mushroom Sauce
Tangy Slow Roasted Oven BBQ Chicken in our Special Sauce
Spicy Chicken or Beef Enchiladas
Chile Verde with Tender Pork
Seafood Creole (add 2.00 per person)
Chicken & Seafood Paella (add 2.00 Per person)
Cajun Chicken and Seafood Gumbo over rice
Home style Meatloaf with Mushroom Gravy
Southern Beef Pot Roast with Roasted Vegetables and Gravy
Roast Turkey with Cornbread Dressing and Gravy
Brown Sugar Cured Ham with Pineapple Glaze

Vegetable Choices
(Additional choices may be added for .95 ea.)

Southern Style Green Beans
Corn O'Brien
Buttermilk Mashed Potatoes
Baked Beans with Brown Sugar and Cured Beans
Seasonal Vegetable Medley
Broccoli and Cauliflower
Broiled Dill New Potatoes
Potatoes au Gratin
Broccoli and Cheese Rice Casserole
Wild Rice Pilaf
White Rice with Parsley and Butter
Black-Eyed Peas
Creamed Corn
Cajun Dirty Rice
Brunswick Stew (add .50 per person)

Homemade Dessert Choices
(Additional choices may be added for .95 each)

Key Lime Pie with Fresh Whipped Cream
Cinnamon Apple Crisp
Apple Pie
Pecan Pie
Southern Peach Cobbler
Banana Pudding
Cherry Cobbler
Sweet Potato or Pumpkin Pie
Chocolate Chess Pie
Lemon Chess Pie

All Dinner menus are \$16.95 per person unless otherwise noted

(We can specifically design a customized menu for you with your own budget in mind)

BBQ PICNICS

Picnics of BBQ: (minimum of 30 persons)

Picnic BBQ

Pulled hickory smoked pork barbeque served with our homemade sauce

Choose Two Sides:

Baked beans with cured ham and brown sugar

Southern style Cole Slaw

Red skin potato salad

Corn on the Cob

Soft Rolls

Homemade cookies & chocolate chip brownies

Iced tea and lemonade

\$9.50

Deluxe BBQ

Pulled hickory smoked pork barbecue served with our homemade sauce

Grilled barbeque chicken

Choose Two Sides:

Baked beans with cured ham and brown sugar

Corn On The Cob

Southern style Cole slaw

Red skin potato salad

Soft Rolls

Homemade cookies & chocolate chip brownies

Iced tea and lemonade

\$10.50

Southern Feast

Bourbon BBQ Sauce basted pork ribs

Grilled marinated chicken breast

Choose Three Sides:

Baked beans with cured ham & brown sugar

Corn on the cob

Southern style Cole slaw
Macaroni pasta salad
Red Skin Potato Salad

Soft rolls
Peach Cobbler with Vanilla ice cream
Iced tea and lemonade
\$12.95

**All buffet set ups include – plastic plates, cups, napkins, utensils & table cover
We can provide ice for an additional charge.**

These prices do not include set up, break down, taxes and gratuity.

Formal glassware, plates, silverware and linens are available at an additional charge.

Beverages

Coffee Service

*\$1.50 per person

Tea & Soft Drinks

*\$1.00 per person

Punch

*1.00 per person