

BANQUET MENU

Michele's FINE DINING

2008

MICHELE'S RESTAURANT & CATERING

513 DIVISION STREET

STEVENS POINT, WI 54481

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For Groups of 20-100 Persons

Asparagus Crusted Norwegian Salmon

Oven Broiled with Asparagus,
Parmesan & Garlic, served with
Parsley Pepper Linguini. 20

Beef Prime Rib au Jus

Our 14 Oz. cut. Tender House
Specialty, Slow Roasted to medium
rare doneness, served with
Natural au jus & a Wisconsin
Baked Potato. 22

Jumbo Gulf Shrimp

Oven Broiled in Citrus Chardonnay
Butter or Lightly-breaded & served
with Sauce Manhattan. . . . and
a Wisconsin Baked Potato. 22

Chicken Gordon Bleu

Tender Chicken Stuffed with
Hickory Honey Ham and
Baby Swiss. Sauce Hollandaise
over Wild Rice Pilaf. 19

Parmesan & Garlic Filet Mignon

An 8 Oz. Bacon Wrapped Filet,
finished with a Bourbon Pan
Sauce & Crimini Mushrooms.
Served with a Wisconsin
Baked Potato. 26

Walleye Provençale

Northern Wisconsin's Lake Treasure
Sautéed with Mushrooms, Scallions,
& Romas. . . . Served with
Angel Hair Pasta. 20

Beef Tenderloin Bourguignon

Medallions of Beef simmered in a
Burgundy Wine Sauce with Bacon,
Mushrooms & Carrots. . .
. . . Wild Rice Pilaf. 20

Pasta Florentine

Penne, Baby Spinach & Ripe Plum
Tomatoes, Sautéed in Olive Oil &
tossed with Basil, Garlic & Feta. 18

**Entrées are served with a Garden or Caesar Salad & Choice of Dressings,
Homemade Breads, Steamed Vegetable, House Dessert, Coffee & Water Service**

House recommends choosing a maximum of Three Entrées

17% GRATUITY AND 5.5% SALES TAX ARE ADDITIONAL