

**banquet menu**

**Michele's**

**Fine Dining**

**2010/2011**

**MICHELE'S**  
**RESTAURANT & CATERING**

513 DIVISION STREET

STEVENS POINT, WI 54481

PH: 715-341-3363    FX: 715-341-8980

E-Mail: [micheles@charter.net](mailto:micheles@charter.net)

**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