

Package Add-Ons

CARVING STATION (Price Per Person)

Dinner Rolls, Gravy and/or Sauce is Included

Roasted Stuffed Pork Tenderloin \$4.99

Roast Beef (includes horse radish) \$5.99

Honey Glazed Ham (with or without pineapple) \$4.99

Filet Mignon (with a roasted shallot sauce) \$7.99

Roasted Turkey Breast (with a brown gravy) \$6.99

Roasted Prime Rib (with a port wine sauce) \$7.99

Roasted Leg of Lamb (with mint jelly) \$6.99

Frenched Rack of Lamb (chops seared on site) \$6.99

BEVERAGES

Coffee and Tea Service, \$1.50 Per Person

cups, sugars, and creamers included

Regular Coffee, Decaf Coffee, Hot Water for Tea

Lemonade, Iced Tea & 2 Liter Sodas

\$1.75 Per Person

includes cups

French Fry Station

\$3.99 Per Person

Types of Fries: Select 3

Curly, Sea Salt Shoe String, Coated Crinkle Cut,

Sweet Potato, Tempura Green Beans, Plantain Chips,

Wedges, Crab Fries, Black Truffle & Parm Fries,

Eggplant Fries

Self Service Toppings

Seasonings: Old Bay, Sea Salt, & Pepper

Toppings: Cheese Sauce, Ranch, Apple Cidar Vinegar,

Ketchup, BBQ, Mustard, & Mayo

CUSTOM FRUIT CARVINGS

Starting at \$100

CUSTOM ICE CARVINGS

Starting at \$425

DESSERTS

½ Sheet Cake (feeds 40) \$40

Cupcakes (per dozen) \$15

Assorted Mini Desserts (approx. 50pc) \$40

10" Cheese Cake \$25

Homemade Mixed Cookies 2LB \$15

Apple or Berry Crumble \$15 Half Tray \$32 Full Tray

9" Homemade Pies \$14-16

Fudgy Brownies (15-20pc) \$20

Banana Pudding \$15 Half Tray \$32 Full Tray

Ice Cream \$3.95 Per Person

Waffle Station \$2.95 Per Person

Flambé Dessert Station \$2.95 Per Person



Additional Information:

*Tax & Gratuity is Not Included in Pricing.
(Prices are Tax Exempt Pending a Valid Tax Exempt Form)*

Catering Packages Require Additional Charges for Service Staff.

Each package will Require a Chef & Servers.

Additional Staff Available (Bartenders, Servers, Chefs)

*All Parties are Priced for a 4-5 hour Event Service
(2.5 hour Set up & Clean up, 2-2.5 hour Food Service)*

Any Party requiring longer food service time will require additional costs.

No Service Charge, for local Schools: (Please ask if your school District isn't Listed)
Tabernacle Township School District
Shamong Township School District
Lenape Regional High School District
Southampton Township Schools

*All Guests are guaranteed a full dinner plate.
Seconds servings are available as long as the leftovers last,
or, until we close down the buffet.*

*Any cooked leftovers will be packed up and given to the host;
at which point we are no longer responsible for the food.
Non-cooked/raw items can not be left with client.*

All Prices Subject to Change.

Accessories and Equipment Rentals Available
Call For Pricing and Info

We Accept Cash, Check & Credit Cards (4% processing fee)



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(609) 859-8900

Located at
157 Eayrestown Road
Southampton, NJ 08088

Visit our Website
MichaelsEventCatering.com

or

Email at:
Info@michaelseventcatering.com

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Included in All Packages:

Basic Disposables:

Napkins, Plates, Bowls, Forks, Knives & Spoons
Upgrade to Chinaware \$3.95pp or Reflection Ware \$2.95pp

Any products provided by Michael's Event Catering
needing ice, ice will be brought with the caterer.

All Packages are Fully Customizable
(Call for More Information)



Sports/Activity Banquet Package \$10.95 Per Person

Choose

1 Entrée, 1 Starch, 1 Vegetable, & 1 Salad

Entrées

Chicken Marsala, Chicken Tenders,
Chicken Picatta, Chicken and Broccoli,
Chicken Parm, Chicken Francaise,
Chicken Stir-fry, Chicken Cacciatore

STARCHES

Roasted Red Bliss Potatoes, Jasmine Rice,
Mashed Potatoes, Bow Tie Pasta with Broccoli,
Baked Rigatoni, Baked Macaroni and Cheese,
Rice Pilaf, Sweet Potatoes, Penne alla Vodka

VEGETABLES

Sautéed Seasonal Vegetables, Baked Beans,
Steamed Sugar Snap Peas and Baby Carrots,
Green Beans Almondine, Steamed Broccoli,
Whole Corn, Honey Glazed Carrots

SALADS

Caesar Salad, Spinach Salad, Spring Mix,
Garden Salad, Greek Salad, Pasta Salad,
Tortellini Salad with Pesto, Spinach, Mozzarella, & Tomatoes

Pasta Night Package

\$9.95 Per Person

Choose

3 Pastas with Sauce, 1 Vegetable, & 1 Salad
Home Made Garlic Bread, Pepper flakes,
and Grated Parm Included

PASTA OPTIONS

Penne, Tortellini, Spaghetti, Bowtie, Ziti,
Linguine, Rigatoni, Gnocchi

SAUCES

Alfredo, Alla Vodka, Marinara,
Pesto, Meat Sauce, Garlic and Olive Oil

VEGETABLES

Sautéed Seasonal Vegetables, Baked Beans,
Steamed Sugar Snap Peas and Baby Carrots,
Green Beans Almondine, Steamed Broccoli,
Whole Corn, Honey Glazed Carrots

SALADS

Caesar Salad, Spinach Salad, Spring Mix,
Garden Salad

Optional Toppings Add-ons:

Vegetable Add-ons \$0.95 Per Person each Selection

Diced Peppers & Onions, Grated Parm,
Chopped Fresh Tomatoes, Chopped Fresh Basil,
Meat Balls, Olives

Meats Add \$1.95 Per Person each Selection

Sausage, Grilled Chicken,
Steamed Vegetables, Crushed Red Peppers

After School Group Lunches/Dinner

\$7.95 Per Person

These packages are typically used for after school activities that run late.
it serves to feed the kids at an affordable price,
so they don't have to leave the grounds

Usually used for multiple days in a row with groups greater than 30 kids

Included with every Meal

Side Salad with Dressings
Fresh Chopped Fruit Salad
Water, Iced Tea & Lemonade
Mac N Cheese

Choose

1 Entrée, 1 Pasta, 1 Vegetable, & 1 Dessert

Entrées

Chicken Marsala, Chicken Tenders,
Chicken Picatta, Chicken Parm, Pulled Pork
Tacos

Choice of Soft and Hard Tacos
(Beef Or Chicken with Sautéed Peppers on the Side)
Fixings: Sour Cream, Shredded Lettuce, Tomatoes,
Onions, Cheddar Cheese, and Taco Sauce

Chicken Francaise

PASTA OPTIONS

Penne, Tortellini, Spaghetti, Bowtie, Ziti,
Linguine, Rigatoni, Gnocchi

SAUCES

Alfredo, Alla Vodka, Marinara,
Pesto, Meat Sauce, Garlic and Olive Oil

VEGETABLES

Sautéed Seasonal Vegetables, Baked Beans,
Steamed Sugar Snap Peas and Baby Carrots,
Green Beans Almondine, Steamed Broccoli,
Whole Corn, Honey Glazed Carrots

Desserts

Mixed Cookies, Brownies, Rice Pudding,
Cake with Butter Cream Icing