



Thank you for your interest in Michael's Seafood Restaurant to cater your event. Our beautiful and festively decorated establishment hosts a full service bar and room to accommodate any function size of up to 100 people. Off-site catering is also available to be hosted at your home or business for any number of people. Meeting your needs is a priority, so we will customize anything we can to please you and your guests.

Our goal is to make your party an event that you will be proud of. If you need any additional information please feel free to contact us. Let us show you why we were voted "Best Seafood" by Encore Magazine, "Restaurant of the Year" by Wilmington Small Business Coalition and "Entrepreneur of the Year" by the Pleasure Island Chamber of Commerce. We guarantee you will be impressed.

**Sincerely,
Your Culinary Team
Shelly McGowan, Owner
Brandon Stark, Executive Chef
Chilaya Moore, General Manager
Joe Cipalla, Assistant General Manager
Jason Cianciola, Kitchen Manager
Todd Salvi, Kitchen Manager**

**1206 N. Lake Park Blvd. Carolina Beach, NC 28428
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Download our App "Michael's Seafood" for a full view of our in house and catering menu along with other specials and events.

**** LIKE us on FB **
Instagram @mikesfood**

Soups for Groups

Per Gallon – Serves 12 – 15 as an appetizer 65
Includes homemade cornbread and crackers

Captain M's Award Winning Seafood Chowder

*Our internationally famous seafood chowder is a rich cream base loaded with clams, crabmeat, scallops, veggies, potatoes, herbs and spices.
Guaranteed to be the hit at your party!!*

Michael's "Maryland Style" Crab Soup

Spicy tomato base with lump crabmeat and harvest vegetables

Black & Bleu Tuna Bisque

Smooth bleu cheese Cajun cream base with shaved chunks of yellowfin tuna

Oyster Stew

Rich, creamy and full of delicate oysters with a hint of shallots and garlic

Suggested Serving Sizes

Small (Serves 12–15) Medium (Serves 20-30) or Large (Serves 40–50)

Salads and Sandwich Trays

Sandwich Selections

Condiment platter to accompany sandwich choices

Choose 2 breads -

*flaky butter croissant, whole wheat,
white slider roll or flour tortilla wrap*

Choose 2 of the following -

*honey ham & cheddar, smoked turkey & Swiss,
chunk chicken breast salad, albacore tuna salad,
house seafood salad (shrimp, crabmeat, scallops)*

Small 97 Medium 175 Large 315

Salad Lovers Platter

*A selection of chilled, homemade salads including tuna, chicken and
seafood salad, served with pita wedges and a variety of crackers*

Small 99 Medium 179 Large 322

**To the following 4 salad choices you may add
the following for an additional charge**

Add Grilled Chicken

Small 66 Medium 112 Large 190

Add Grilled Shrimp

Small 79 Medium 134 Large 227

Add Seared Sea Scallops

Small 105 Medium 177 Large 299

Tortellini Pasta Salad

*Cheese filled tender tortellini pasta tossed with
vegetables and balsamic vinaigrette*

Small 39 Medium 65 Large 109

House Salad

*Crisp romaine lettuce tossed with fresh, crunchy salad
vegetables, served with your two favorite salad dressings*

Small 36 Medium 59 Large 100

Caesar Salad

*Crisp romaine lettuce tossed with creamy Caesar dressing,
fresh tomato, croutons and shaved parmesan cheese*

Small 35 Medium 57 Large 98

Roasted Beet Salad

*Spring greens, roasted red and gold beets, fresh tomato, red onion, bleu cheese
crumbles and sunflower seeds, served with your two favorite salad dressings*

Small 47 Medium 78 Large 132

House Made Salad Dressing Choices

*balsamic vinaigrette, champagne vinaigrette,
ranch, bleu cheese, honey mustard*

Chilled Platters

The following platters are garnished and “table ready.”
You may provide your own china platters for us to dress if you wish.

Suggested Serving Sizes

Small (Serves 12–15) Medium (Serves 20-30) or Large (Serves 40–50)

Cheese and Fruit Platter

Fine domestic cheeses paired with seasonal fruits and berries, served with honey mustard and yogurt dip

Small 53 Medium 82 Large 153

Premium Meat and Cheese Platter

Sliced premium Italian meats and imported cheeses, served with dijon mustard dip, sliced baguette and jumbo olives

Small 83 Medium 139 Large 236

Garden Fresh Crudité

A bountiful harvest of crunchy vegetables with ranch dip

Small 41 Medium 69 Large 117

Shrimp Cocktail

Cooked to perfection and chilled, served with homemade cocktail sauce, garnished with fresh lemons

Peel & Eat \$16 per lb. (36-42 shrimp per lb.)

Peeled & Cleaned \$20 per lb. (36-42 shrimp per lb.)

Jumbo, Peeled & Cleaned, tail on \$34 per lb. (16-20 shrimp per lb.)

Sashimi Tuna

Fresh yellowfin tuna, crusted with sesame seeds and nori, pan seared to rare, thinly sliced and served with lime wasabi, garnished with a warm cabbage and onion seaweed soy salad

60 pieces (approx.. 1.5 lb.) 69

Hot Trays

The following selections are recommended to be served hot.
We will provide these items in disposable, oven safe pans.
Chafing dishes, sterno fuel and crock pots are available to rent if needed

Suggested Serving Sizes

Small (Serves 12–15) Medium (Serves 20-30) or Large (Serves 40–50)

Blue Fin Crab Dip

Served with toasted baguette and fresh lemon wedges

Small 73 Medium 125 Large 212

Spinach & Artichoke Dip

Served with warm pita points

Small 52 Medium 89 Large 150

Mini Crab Cakes

*Our house recipe mini crab cakes baked until golden brown,
served with roasted red pepper aioli for dipping*

30 pieces 93

Buffalo Shrimp

*Tender shrimp baked with spicy buffalo sauce, finished
with melted bleu cheese, served with sliced baguette*

Small (3 lbs.) 60 Medium (5 lbs.) 99 Large (8 lbs.) 158

Loaded Oysters

*Baked fresh oysters topped with cheddar jack cheese, smoky bacon,
sliced jalapeno peppers, garnished with cilantro sour cream*

30 pieces 66

Scampi Mussels

*Fresh black mussels in the shell sautéed with garlic butter,
scallion and fresh tomato, served with sliced baguette*

Small (3 lbs.) 45 Medium (5 lbs.) 75 Large (8 lbs.) 120

Stuffed Silver Dollar Mushroom Caps

30 pieces

Crabmeat Stuffing 82

Sausage Stuffing 71

Bacon Wrapped Seared Sea Scallops

OR

Bacon Wrapped Maple Glazed Shrimp

30 pieces 97

Beef Meatballs

Tossed in your choice of sauce, served with sliced baguette

Italian - zesty marinara sauce and shaved parmesan

Stroganoff - fresh mushroom sour cream sauce

BBQ - zesty bold bbq

Small 55 Medium 93 Large 158

Sausage & Peppers

*Mild Italian sausage sautéed with onions and bell peppers,
served with shaved parmesan cheese and sliced baguette*

Small 66 Medium 112 Large 190

Chicken Wing Sampler

*Wings and drums baked and tossed with spicy buffalo sauce,
tangy teriyaki sauce and our bold BBQ sauce, served with
crunchy celery sticks, ranch or bleu cheese sauce for dipping*

40 pieces 44 80 pieces 82

Boneless Chicken Tenders

*Breaded and baked chicken tenders served with
BBQ, ranch or honey mustard sauce*

25 pieces 48

Served Dinner – Limited Menu

Michael's will custom print a menu specific to your party

Available for parties of up to 50 people

Choice of fresh brewed iced tea or lemonade

Garden salad with choice of dressing

Chef's choice of protein pairing starch and fresh vegetable

Dinner rolls, butter

Option 1: \$24 per person

Michael's Crab Cake

A generous portion of our homemade crab cake broiled until golden brown

Shrimp & Grits

A southern tradition! Tender shrimp tossed in our garlic parmesan sauce, served over a house-made grit cake, sprinkled with country smoked bacon bits and fresh tomatoes

Penne Rachelle

Penne pasta sautéed with fresh mushrooms, sundried tomatoes and scallion, tossed in a parmesan cream sauce

Island Chicken

Grilled chicken breast basted with our house teriyaki glaze, topped with a fresh seasonal fruit salsa

Option 2: \$28 per person

Tenderloin of Beef

Roasted to perfection, served with a portabello mushroom demi-glace

Fish Market Special

The season's freshest selection of fin fish, lightly seasoned or Cajun blackened

Shrimp & Crab Mac & Cheese

Penne pasta tossed in our house cheese sauce and smoky bacon, finished with a parmesan cheese breadcrumb crust

Chicken Saltimbocca

Grilled chicken breast with shaved prosciutto and mozzarella cheese, laced with a lemon beurre blanc

Add dessert – price based on current available selection

Dinner Buffet

Available for parties of over 30 people

Choice of fresh brewed iced tea or lemonade
Garden salad with ranch and balsamic vinaigrette
Chef's choice of protein pairing starch and fresh vegetable
Dinner rolls, butter

Choose 2 of the following: \$29 per person

- Island Chicken** - teriyaki glazed basted boneless chicken breast topped with fresh seasonal fruit salsa
Penne Rachelle - penne pasta tossed in a parmesan cream sauce with fresh mushroom, sun-dried tomato and scallion
Shrimp & Grits - garlic parmesan sauce, smoky bacon and fresh tomato served with our house made grit cake
Pork Tenderloin - sliced and basted with a balsamic reduction
Fish Market Special - the season's freshest fin fish selection lightly seasoned or Cajun blackened

OR

Choose 2 of the following: \$34 per person

- Sliced Prime Rib** - with au jus and horseradish sauce
Crab Cakes - a generous portion of our house crab cake broiled until golden brown
Shrimp & Crab Mac & Cheese - penne pasta tossed in our house cheese sauce and smoky bacon, finished with a parmesan cheese breadcrumb crust
Chicken Saltimbocca - grilled chicken breast with shaved prosciutto and mozzarella cheese, laced with a lemon beurre blanc
Shrimp Scampi - tender shrimp sautéed in a garlic wine butter with fresh tomato and scallion

Add dessert – price based on current available selection

Corporate Combinations

Perfect for your in office lunch break or meeting

Options

1 Sandwich & 1 Salad 11 per person

1 Sandwich & 1 Soup 12 per person

1 Sandwich, 1 Salad & 1 Soup 14 per person

**All options include kettle chips, homemade cole slaw, cookies, iced tea
And all necessary paper products and disposable serving pieces**

Sandwich Selections

Condiment platter to accompany sandwich choices included

Choose 2 breads - flaky butter croissant, whole wheat, white slider roll or flour tortilla wrap

Choose 2 of the following - honey ham & cheddar, smoked turkey & Swiss, Chunk chicken breast salad, albacore tuna salad, house seafood salad (shrimp, crabmeat, scallops)

Salad Selections

Fresh Garden

Classic Caesar

Roasted Beet Salad - spring baby greens, roasted red and gold beets, fresh tomato, red onion, bleu cheese crumbles, sunflower seeds

Soup Selections

Captain M's Seafood Chowder

(3 time International Chowder Cook-Off Champions)

Michael's "Maryland Style" Crab Soup

Clam & Corn Chowder

Black & Bleu Tuna Bisque

White Chicken Chili

Minestrone

Prices are not including tax

Prices are for pick-up. For delivery, add 20% service charge