



## **CATERING MENU**

*Thank you for your interest in Michael's Seafood Restaurant to cater your special event. This menu is ideal for any of your off-site catering needs. Meeting your needs is our number 1 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. Again, thank you for considering Michael's Seafood. We guarantee you will be impressed.*

*Sincerely, The Michael's Seafood Culinary Team*

*Available for pick-up or delivery*

*(service area and fees may apply)*

*1206 N. Lake Park Blvd.  
Carolina Beach, NC 28428  
(910) 458-7761*

To view our full menu, specials, and events, download our app "Michael's Seafood" or go to our website. [www.MikesCfood.com](http://www.MikesCfood.com)

## **SOUPS FOR GROUPS**

Per Gallon (serves 12-15 people as an appetizer), includes soup crackers \$60

**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** – Zesty tomato base with crabmeat and harvest vegetables.

**Black & Bleu Tuna Bisque** – Smooth Cajun bleu cheese cream base with shaved chunks of yellowfin tuna.

**Oyster Stew** – Rich, creamy and full of delicate oysters with a hint of shallots and garlic.

**Chicken Corn Soup** – Classic and comforting. Chicken broth base with chopped chicken breast and sweet corn.

**Minestrone Soup (V)** – Hearty tomato broth loaded with beans, pasta, and vegetables.

## **SALAD BOWLS**

Serving size: **Small (serves 10-15) Medium (serves 20-30) Large (serves 40-50)**

**House Salad (V)** – Mixed greens, garden vegetables, shredded cheese and croutons, served with your 2 favorite salad dressings.

*Small \$45 Medium \$80 Large \$140*

**Caesar Salad** – Crisp romaine lettuce served with creamy Caesar dressing, croutons, and shaved parmesan cheese.

*Small \$40 Medium \$70 Large \$120*

**Roasted Beet Salad (V)** – Mixed greens, roasted red beets, fresh tomato, red onion, bleu cheese crumbles and sunflower seeds served with you 2 favorite salad dressings.

*Small \$60 Medium \$110 Large \$180*

**Chopped Salad** – Mixed greens chopped with fresh tomato, red onion, cucumber, carrots, bacon, feta cheese and walnuts, served with our house Champagne Vinaigrette dressing.

*Small \$70 Medium \$130 Large \$200*

**Greek Pasta Salad (V)** – Chilled penne pasta tossed with artichoke hearts, fresh tomato, red onion, cucumber, black olives, and feta cheese tossed in our house Greek Vinaigrette dressing.

*Small \$35 Medium \$60 Large \$100*

**Salad Dressing Choices:** Champagne Vinaigrette, Balsamic Vinaigrette, Greek, Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Oil & Vinegar

## **PLATTERS, DISPLAYS AND DIPS**

Serving size: Small (serves 10-15) Medium (serves 20-30) Large (serves 40-50)

**Charcuterie Display** – Premium Italian meats and imported cheeses, pickles and jumbo olives, fruit chutney, sliced baguette with oil & vinegar, pita points, crackers, and honey mustard dipping sauce.

*Small \$105 Medium \$195 Large \$300*

**Farmers Harvest Platter** – Seasonal fresh fruits and crunchy crudité of fresh vegetables served with a honey yogurt dip and creamy buttermilk ranch.

*Small \$60 Medium \$110 Large \$160*

**Salad Lover's Platter** – A trio of chilled, house made salads including tuna, chicken, and seafood salad, served with pita points and a variety of crackers.

*Small \$100 Medium \$175 Large \$275*

**Hummus Platter (V)** – Roasted garlic and herbed hummus topped with diced fresh tomato, scallion, and crumbled feta cheese, served with pita points and crunchy seasonal vegetables.

*Small \$70 Medium \$120 Large \$165*

**Beef Meatballs** – Tossed in your choice of sauce, served with sliced baguette. Choose your favorite:

**BBQ** – zesty bold bbq sauce.

**Stroganoff** – fresh mushroom sour cream sauce.

**Italian** – zesty marinara sauce and shaved parmesan.

*Small \$85 Medium \$150 Large \$200*

**Chicken Wing Sampler** – Wings and drums baked and tossed with spicy buffalo sauce, tangy teriyaki sauce and bold BBQ sauce, served with celery and carrot sticks and ranch and bleu cheese.  
*Small (40 pieces) \$60 Medium (75 pieces) \$95 Large (125 pieces) \$140*

**Buffalo Chicken Dip** – Served with tortilla chips, celery and carrot sticks and cucumber slices.  
*Small \$85 Medium \$150 Large \$200*

**Blue Fin Crab Dip** – Served with warm pita and toasted baguette.  
*Small \$95 Medium \$165 Large \$230*

**Athenian Bruschetta** – Tender shrimp sauteed with sundried tomatoes and black olives in garlic Parmesan cream sauce, served with garlic bread.  
*Small \$70 Medium \$120 Large \$165*

**Scampi Mussels** – Fresh black mussels sauteed with garlic butter, scallion, and fresh tomato, served with garlic bread.  
*Small \$85 Medium \$150 Large \$200*

**Sashimi Tuna** – Seared rare yellowfin, wrapped in nori and sesame seeds, garnished with an Asian cabbage and seaweed salad, served with wasabi and soy sauce.  
*Small \$85 Medium \$150 Large \$200*

**Buffalo Shrimp** – Tender shrimp baked in our spicy buffalo sauce, finished with melted bleu cheese crumbles, served with toasted baguette.  
*Small \$75 Medium \$125 Large \$175*

## **HORS D'OEUVRES**

**Priced by the piece (25 piece minimum)**

**Deviled Eggs (V)** - with smoky bacon bits. \$1.5

**Crispy Chicken Breast Bites** - with choice of dipping sauce. \$1

**Caprese Kabobs (V)** - heirloom tomato and buffalo mozzarella skewers drizzled with balsamic reduction. \$2

**Mini Crab Cakes** - with house French tartar dipping sauce. \$2

**Loaded Oysters** - oysters on the half shell baked with cheddar jack cheese, smoky bacon, and sliced jalapeno peppers, garnished with cilantro sour cream. \$3

**Bacon Wrapped Scallops** - jumbo sea scallops wrapped in bacon, finished with cilantro lime aioli, garnished with roasted corn & jalapeno salsa. \$3.5

**Shrimp Spring Rolls** - served with a sweet & spicy mai tai sauce, garnished with Asian cabbage and seaweed salad. \$3.5

**Bavarian Soft Pretzels (V)** - served with beer cheese for dipping. \$2.5

**Spanakopita Triangles (V)** - flaky phyllo dough stuffed with spinach and feta cheese. \$3

## **SHELLFISH**

**Priced by the lb. or dozen (the day's market price)**

**Shrimp** (warm or chilled) (peel & eat or already cleaned)

**Oysters** (steamed or raw on half shell)

**Seared Sea Scallops**

**Snow Crab Legs**

**Steamed Clams**

## **FAMILY MEALS**

**Priced by the person (6 person minimum)**

**Shrimp & Grits** – garlic parmesan sauce, smoky bacon and fresh tomato served over our house made grit cake. \$18

**Low Country Boil** – snow crab legs, shrimp and andouille sausage with a light tomato broth, served with 2 sides. Market Price

**Crab Cakes** – house recipe, served with house French tartar sauce for dipping, served with 2 sides. (1 per person) \$12 (2 per person) \$20

**Fish Market Special** – the day's freshest catch seasoned your way, served with 2 sides. \$19

**Chicken & Waffles** – Belgium waffle and crispy chicken, served with bourbon maple glaze. \$16

**Chicken Parmesan** – Crispy chicken baked with marinara sauce, mozzarella and parmesan cheese, served with your choice of pasta and garlic bread or 2 sides. \$17

**Chicken Marsala** – Boneless chicken breast sauteed with a marsala wine mushroom sauce, served with your choice of pasta and garlic bread or 2 sides. \$17

**Tenderloin of Beef** – sliced beef tenderloin served with a mushroom demi-glace, served with 2 sides. \$22

**Pork Chops** – center cut, bone in pork chops served either “black & bleu style” or teriyaki glazed, served with 2 sides. (1 per person) \$12 (2 per person) \$20

**Prime Rib** – slow roasted to your perfect temperature, served with 2 sides. \$25

**Sausage and Peppers** – Italian sausage with peppers and onions in our zesty marinara sauce, served with your choice of pasta and garlic bread. \$16

**Spaghetti and Meatballs** – served with your choice of pasta and garlic bread. \$13

**Add to the following pasta dishes:**

**(grilled chicken \$7) (shrimp or fish \$10) (sea scallops \$12)**

**Penne Rachelle** – penne pasta tossed in a parmesan cream sauce with fresh mushroom, sun dried tomato and scallion. \$11

**Mac & Cheese** – cavatappi pasta tossed in our house 4 cheese sauce. \$10

**Scampi Pasta** – linguini pasta in a garlic wine butter sauce with fresh tomato and scallion. \$12

**Pasta Alfredo** – linguini pasta in a parmesan cream sauce with fresh tomato and scallion. \$10

## **SIDES**

**Priced by the pint, quart, or each**

**House Sides** – cole slaw, garlic smashed potatoes,  
rice pilaf, tater tots, fresh seasonal vegetable  
(Pint) \$7 (Quart) \$12

corn on the cob, house cornbread \$2 each

**Premium Sides** – creamy mushroom risotto, brussels sprouts with bacon,  
mac & cheese with bacon, loaded tots (bacon, cheese, and scallion)  
(Pint) \$9 (Quart) \$14

