



*Michelangelo's also offers full-service barbecues for your summer parties!  
Complete with serving staff and everything you will need, we will arrive and cook  
for your guests on the spot.  
Ask for our barbecue menu today!*

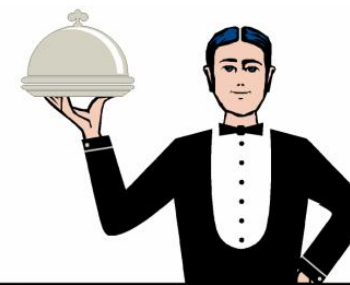


*For parties of 20-50 guests, our dining room is available for early evening and weekend functions*

*Be sure to visit our storefront restaurant for dine-in or take-out  
"Serving Rhode Island classic Italian-American food for nearly a  
quarter of a century!"*



Prices are subject to change due to market fluctuations.



*"From home to office,  
Birthday to wedding,  
Fine catering for any event since 1986"*

*995 Pontiac Avenue  
Cranston, Rhode Island  
(401) 781-8383  
Fax: (401) 785-2150  
[www.RIcatering.com](http://www.RIcatering.com)*

We offer a full range of breakfast, lunch, and dinner buffets for any occasion. From the casual office party or family get-together to full-service weddings and anniversary parties, we will be sure to please!

**Choose and customize any of our buffets, or create your own a la carte**

At Michelangelo's, our goal is to provide you with the best menu to perfectly suit your needs and tastes. **Our menu is fully customizable**, so if you feel the desire to make substitutions, add or remove dishes, or even request a specialty food item that you don't see in the menu, don't hesitate to ask!

**We can also provide a full-service staff for your event that will set-up your event, serve your guests, and provide clean-up afterwards!**

**A few things to know:**

- For all buffets, we will provide our fine stainless steel chafing dishes and all necessary serving utensils and equipment necessary for service. All equipment is returnable and we will arrange a pick-up or drop-off time. Unreturned equipment will be billed accordingly
- When ordering a la carte, chafing dishes are available for rental.
- If you wish to include paper products (forks, knives, plates, napkins) we will provide them at a price of \$0.50 per guest. For more formal occasions, china, glassware and silverware can also be rented for a fee
- We can provide 8-foot buffet tables for a small rental fee, as well as dining tables and chairs
- We will provide plastic table covers, or can also be provide table linens for a small rental fee
- Serving staff is available to assist with your function for a price of \$25 per server/per hour (minimum 4 hours)
- **We deliver to all of Rhode Island, Connecticut, and Southern Massachusetts.** A delivery and set-up charge will be added to your bill accordingly
- We can accommodate parties from 20 to 50 guests in our restaurant dining room. Evenings and weekends available. Inquire for pricing
- Upon booking your event, a 50% deposit is required. Balance is due 3 days before your function date. We accept personal/business checks, Visa, MasterCard, and

**Vegetables and Rice**

	Half pan /	Full pan
<b>Parslied Carrots</b> <i>Baby carrots cooked with a light amount of butter and fresh parsley</i>	\$35.00	\$70.00
<b>Peas &amp; Mushrooms</b> <i>Delicious sweet peas tossed with sliced mushrooms, with butter and seasonings</i>	\$35.00	\$70.00
<b>Green Bean Almondine</b> <i>Green string beans, onions, and sliced toasted almonds with butter, olive oil, and seasonings</i>	\$35.00	\$70.00
<b>Summer Squash &amp; Zucchini</b> <i>Summer squash and zucchini with butter, fresh basil, and pepper</i>	\$35.00	\$70.00
<b>Smashed Potatoes</b> <i>Potatoes mashed with garlic</i>	\$35.00	\$70.00
<b>Garlic-Sautéed Rabe</b> <i>Rabe sautéed with fresh minced garlic and olive oil</i>	\$35.00	\$70.00
<b>Red-Bliss Roasted Potatoes</b> <i>Mini red-bliss potatoes roasted with dill or rosemary</i>	\$35.00	\$70.00
<b>Rice Pilaf</b> <i>Rice pilaf with sautéed mushrooms and green onions</i>	\$35.00	\$70.00
<b>Mexican Rice</b> <i>A spicy blend of beans, fresh cilantro, cumin, diced green peppers, onions, and fresh tomatoes</i>	\$35.00	\$70.00

**Michelangelo's Party Subs**

Michelangelo's offers party subs that are sure to surprise your guests as much as they will enjoy them! Choose from classic Italian meats or any other cold cuts you might desire. We can also custom-shape party subs to any shape or design you'd like!

<b>3-foot Party Sub</b>	\$39.99
<b>6-foot Party Sub</b>	\$69.99
<b>Custom-designed Party Sub</b>	



**Gourmet Bread Baskets**

*Priced according to selection*



Ciabatta Rolls	Tuscan Bread
Dinner Rolls	Calamata Olive Bread
French Sticks	Sliced Italian Bread
Whole Wheat Rolls	

**Dessert Selections**

<b>Assorted Pastry Platter</b> <i>A delicious and colorful assortment of different pastries</i>	40 piece tray \$60.00
<b>Brownie Tray</b> \$60.00 <i>Deliciously rich cream-cheese and chocolate chip brownies arranged on a tray</i>	30 piece tray
<b>Chocolate-chip and Oatmeal Cookie Tray</b> \$40.00 <i>Chewy and fresh-baked chocolate chip and oatmeal cookies</i>	40 cookie tray

## Beef and Veal

Half pan / Full pan

<b>Marinated Beef Tips &amp; Rice Pilaf Combination</b>	\$60.00	\$100.00
<i>Beef tips marinated in a delicious teriyaki marinade, served with an equal portion of rice pilaf</i>		
<b>Grilled Steak Sirloin &amp; Basil Rice</b>	\$60.00	\$100.00
<i>All natural marinated sirloin, grilled medium rare and served with au jus sauce over basil-infused rice</i>		
<b>Veal Parmesan</b>	\$60.00	\$100.00
<i>Tender cuts of veal in Fra Diavolo sauce topped with mild provolone</i>		
<b>Veal Picatta</b>	\$60.00	\$100.00
<i>Tender cuts of veal cooked in a buttery lemon sauce with capers</i>		
<b>Veal Cacciatore</b>	\$60.00	\$100.00
<i>Tender veal sautéed in marinara sauce with peppers, mushrooms, sweet peas and onions</i>		
<b>Veal &amp; Peppers</b>	\$60.00	\$100.00
<i>Sautéed veal with red &amp; green bell peppers in a light marinara sauce</i>		

## Lasagnas and Italian Classics

<b>Meat Lasagna</b>	\$40.00	\$80.00
<i>Layers of lasagna, Fra Diavolo sauce, three cheeses, and ground beef</i>		
<b>Vegetarian Lasagna</b>	\$40.00	\$80.00
<i>The vegetarian's lasagna, with sautéed broccoli, olives, mushrooms, and spinach, three cheeses, and sauce</i>		
<b>Eggplant Lasagna</b>	\$40.00	\$80.00
<i>Layers of breaded eggplant, sauce, and three cheeses</i>		
<b>Mexican Lasagna</b>	\$40.00	\$80.00
<i>A zesty combination of layered noodles, Mexican-seasoned rice, salsa, sour cream, and Monterey-jack cheese</i>		
<b>Sausage and Peppers</b>	\$40.00	\$80.00
<i>Sweet Italian sausage with garlic roasted red and green bell peppers</i>		
<b>Sausage, Peppers &amp; Potato</b>	\$40.00	\$80.00
<i>Sweet Italian sausage, garlic roasted red and green bell peppers, and roasted potatoes</i>		
<b>Italian Meatballs &amp; Sauce</b>	\$35.00	

## Seafood

<b>Baked Salmon</b>	Market Price	
<i>Fresh caught salmon fillets baked in butter, lemon, and dill seasonings</i>		
<b>Baked Scrod</b>	Market Price	
<i>Flaky fresh scrod topped with bread crumbs and baked in lemon and butter</i>		
<b>Bacon-wrapped Scallops</b>	\$21.99 per dozen	
<i>Fresh sea scallops wrapped in bacon</i>		
<b>Shrimp &amp; Rice Pilaf</b>	\$60.00	\$100.00
<i>Grilled shrimp basted with fresh garlic and a buttery wine sauce in fluffy rice pilaf</i>		
<b>Shrimp Carbonara</b>	\$60.00	\$100.00
<i>Penne tossed with garlic grilled shrimp, grated parmesan, roasted peppers, and olive oil</i>		
<b>Crab-stuffed Portabella Mushrooms</b>	\$34.99 per ½ doz	
<i>Portabella caps stuffed with Ritz crackers and crab meat topped with melted asiago cheese</i>		
<b>Northern Italy Pasta &amp; Shrimp</b>	\$60.00	\$100.00
<i>Shrimp sautéed with green peppers, sundried tomatoes and fresh garlic in a light cream sauce tossed with penne pasta</i>		
<b>Scungilli (escargot) Salad</b>	Market price	

## Breakfast Buffets

Minimum of 20 guests on all breakfast buffets.

### The Continental Breakfast

Muffin assortment – Bagel assortment – Danish assortment – Cinnamon buns  
Orange juice – Regular and Decaf coffee  
Cream cheese – butter – jelly  
\$8.75 per person

### The Deluxe Continental

Assorted Breakfast Calzones:  
*Sausage, potato, egg and cheese*  
*Ham, egg, and cheddar*  
*Kielbasa, peppers, egg, cheese*  
Muffin assortment – Bagel assortment – Danish assortment – Cinnamon buns  
Orange juice – Regular and Decaf coffee  
Cream cheese – butter – jelly  
\$9.75 per person

### The Lumberjack Breakfast

Scrambled eggs – Breakfast sausage – Hickory-smoked bacon strips  
French toast – Home-fried potatoes – Fruit salad  
Orange juice – Regular and Decaf coffee  
Butter – maple syrup  
\$12.75 per person

### Michelangelo's Brunch

Italian egg and vegetable frittata – French toast – Pineapple-maple glazed Ham  
Assorted breakfast calzones – bagel assortment – home-fried potatoes  
Fruit salad  
Orange juice – regular and decaf coffee  
Butter – maple syrup – salt & pepper – ketchup  
\$14.75 per person

\*Personalized breakfast buffets available at request.



## Lunchtime Buffets

### Lunch Buffet #1

Assorted finger sandwiches – red and white party pizza  
Pasta primavera salad– tossed garden salad  
\$9.75 per guest

### Lunch Buffet #2

Assorted finger sandwiches – red and white party pizza  
Assorted calzones  
Pasta primavera salad OR Balsamic bowtie pasta – antipasto salad  
\$10.75 per guest

### Lunch Buffet #3

Assorted finger sandwiches – red and white party pizza  
Assorted calzones – gourmet Italian relish tray  
Pasta primavera salad OR Balsamic bowtie pasta – Antipasto salad  
\$11.75 per guest

### EXPRESS SANDWICH BUFFET

*Our express buffet only requires a couple hours notice rather than the standard minimum of 24 and has no minimum guest count. Great for last minute luncheons*  
Any combination of classic deli half-grinders or wraps – pasta primavera salad  
Garden salad  
Assorted individual bags of kettle-cooked potato chips  
Assorted jumbo cookies and brownies  
Assorted bottled beverages  
**Paper supplies included in price of Express Buffet**  
\$13.99 per person

*There is a minimum of 20 guests for standard lunch buffets.  
Assorted pastries and coffee can be added to any standard lunch buffet for a price of \$2.25 per guest (if desired, coffee individually for \$1.00 or desserts for \$1.50)*

*For Hot dishes, a half-pan generally serves 10-15, and a full pan 15-20 a la*

## Hot Foods

### Hot Pasta Dishes

	Half pan / Full pan
<b>Penne in Fra Diavolo Sauce</b> <i>Penne in our specialty tomato Fra Diavolo sauce</i>	\$30.00 \$60.00
<b>Penne in Pink Vodka Sauce</b> <i>Penne in a creamy pink vodka sauce</i>	\$30.00 \$60.00
<b>Baked Lasagna-style Ziti</b> \$70.00 <i>Ziti baked with ricotta cheese, marinara sauce, and ground beef</i>	\$35.00
<b>Pasta Carbonara</b> <i>Penne tossed with sautéed garlic, peppers, bacon and grated parmesan</i>	\$35.00 \$70.00
<b>Stuffed Shells</b> <i>Manicotti Shells stuffed with ricotta cheese and topped with Fra Diavolo sauce</i>	\$21.00/doz.
<b>Ravioli and Fra Diavolo Sauce</b> <i>Cheese raviolis topped in our Fra Diavolo sauce or pink Marsala sauce</i>	\$45.00 \$80.00
<b>Lobster Ravioli</b>	\$60.00

### Chicken

<b>Chicken Parmesan</b> <i>All-white meat chicken cut and breaded, then smothered in our specialty tomato sauce, with melted provolone</i>	\$50.00 \$90.00
<b>Chicken Marsala</b> <i>All-white meat chicken cut and breaded, then topped with fresh-cut mushrooms and a rich Marsala wine sauce</i>	\$50.00 \$90.00
<b>Chicken Alfredo</b> \$90.00 <i>Classic chicken Alfredo. All white-meat chicken, fresh zucchini and summer squash, topped with the creamiest Alfredo sauce</i>	\$50.00
<b>Marinated Grilled Chicken</b> <i>Chicken breasts marinated in olive oil, balsamic vinegar and basil, grilled to perfection</i>	\$50.00 \$90.00
<b>Chicken Saltimbocca</b> <i>Chicken cutlets layered with imported prosciutto and mild provolone in Marsala wine sauce with mushrooms</i>	\$60.00 \$100.00
<b>Chicken &amp; Broccoli</b> <i>White-meat chicken mixed with broccoli, sautéed red peppers, black olives, pure virgin olive oil and a blend of seasonings, all topped with melted imported Swiss cheese</i>	\$50.00 \$90.00
<b>Chicken Piccata</b> \$100.00 <i>A delicious medley of white-meat chicken sautéed with capers and onions in a buttery lemon sauce and then finished with just the right amount of seasoning</i>	\$60.00
<b>Chicken Franchise</b> <i>All white-meat chicken breast egg battered and then sautéed in a lemon-butter wine sauce</i>	\$60.00 \$100.00
<b>Chicken Cacciatore</b> <i>White meat chicken in a delicious fra diavolo sauce with onions, green peppers, sweet peas and mushrooms</i>	\$60.00 \$100.00
<b>Chicken Wings – Oriental or Buffalo Style</b> <i>Party-cut chicken wings with either our spicy buffalo sauce or marinated in teriyaki flavor</i>	\$40.00 \$80.00
<b>Lemon Chicken</b>	\$50.00

## Cold Dishes a la

For cold pastas and salads, a medium tray generally serves 10-15, a large 15-20

### Salads

<b>Tossed Garden Salad</b>	Medium / Large \$28.00 / 49.00
<i>A classic vegetable salad made with a medley of freshly cut crisp vegetables</i>	
<b>Antipasto</b>	\$50.00 / \$70.00
<i>All the fresh ingredients in our garden salad, topped with slices of capicola, mild provolone, Genoa salami, and stuffed manzanilla olives</i>	
<b>Deluxe Antipasto</b>	\$75.00 / \$95.00
<i>Sopressata, imported Prosciutto, Genoa salami, fresh mozzarella, sharp provolone, calamata olives, stuffed manzanilla olives, fire-roasted peppers, hot stuffed cherry peppers, diced vegetables, all arranged on a bed of romaine &amp; iceberg lettuce</i>	
<b>Greek Salad</b>	\$50.00 / \$70.00
<i>Our classic garden salad topped with a medley of 4 kinds of olives, pepperoncini and fire-roasted pepper rings, all topped with crumbled feta cheese</i>	
<b>Caesar Salad</b>	\$45.00 / \$60.00
<i>Freshly cut romaine lettuce tossed with a delicious creamy Caesar dressing, shredded Romano, and our own freshly baked seasoned croutons</i>	
<b>Fruity-green Salad</b>	\$45.00 / \$60.00
<i>A different but delicious salad made with mixed greens, dried cranberries, toasted pecans, diced pears and diced apples, topped with julienned imported Swiss cheese, served with a lemon-poppy seed dressing</i>	
<b>Caprese Salad</b>	\$70.00 / \$100.00
<i>Fresh sliced vine tomatoes topped with fresh mozzarella, fresh basil leaves and balsamic glaze dressing</i>	

### Pasta and Cold Salads

<b>Pasta Primavera</b>	\$30.00
<i>Rotini pasta with olive oil, red wine vinegar, and diced celery, tomatoes, green peppers, and olives</i>	
<b>Tortellini Pasta Salad</b>	\$40.00 / \$55.00
<i>Cheese tortellini with olive oil, red wine vinegar, and diced celery, tomatoes, green peppers, and olives</i>	
<b>Balsamic Bowtie Pasta</b>	\$40.00
<i>Farfalle pasta with balsamic vinegar, roasted peppers, sun-dried tomatoes, and black olives</i>	
<b>Shells &amp; Spinach Florentine</b>	\$35.00 / \$55.00
<i>Shell pasta with olive oil, chopped cooked spinach, roasted red peppers, and diced olives</i>	
<b>Bowtie &amp; Broccoli</b>	\$35.00 / \$55.00
<i>Farfalle pasta tossed with lemon sautéed broccoli, roasted peppers, diced olives, and just a bit of spice</i>	
<b>Potato Salad</b>	\$30.00 / \$45.00
<i>Classic potato salad with diced celery and carrot</i>	
<b>Red Bliss Potato Salad</b>	\$35.00 / \$50.00
<i>Red potato salad with dill</i>	
<b>Macaroni Salad</b>	\$30.00
<i>Classic macaroni salad made with real mayonnaise and diced carrots and celery</i>	
<b>Tomato &amp; Cucumber Salad</b>	\$35.00 / \$50.00
<i>Crisp fresh-cut tomato and cucumber with diced Bermuda onion &amp; basil in red-wine vinaigrette</i>	
<b>Fresh Fruit Salad</b>	Market Price

## Dinner Buffets

### Dinner Buffet #1

Ziti and fra diavolo sauce – Italian-style meatballs  
Teriyaki-style chicken wings – assorted finger sandwiches – assorted Italian bruschetta tray  
Balsamic bowtie pasta salad – Antipasto salad  
Dinner rolls & butter  
\$16.95 per guest

### Dinner Buffet #2

Ziti and fra diavolo sauce – Italian-style meatballs  
Eggplant parmesan – Italian sausage & peppers – assorted calzones  
Assorted finger sandwiches – pasta primavera salad  
Tossed salad  
Dinner rolls & butter  
\$17.95 per guest

### Dinner Buffet #3

Marinated grilled beef tips – grilled lemon-butter shrimp skewers  
Rice pilaf – parslied baby carrots OR green peas, mushrooms, & onions  
Assorted Italian bruschetta tray  
Your choice of Caesar, tossed garden, or fruity-green salad  
Dinner rolls & butter  
\$18.95 per guest

### Dinner Buffet #4

Chicken Marsala – rosemary roasted potatoes  
Carbonara pasta – assorted Italian bruschetta tray – green bean almondine  
Your choice of Caesar, tossed garden, or fruity-green salad  
Dinner rolls & butter  
\$21.95 per guest

*There is a minimum of 25 guests for dinner buffets.  
Assorted pastries and coffee can be added to any dinner buffet for a price of \$2.25 per guest*

## Stationary Party Trays

These trays are great as an addition to any buffet or as a stand-alone party platter to serve at your event

### Cheese and Cracker Assortment Platter

An attractive arrangement of mild provolone, Cabot cheddar and pepper-jack cheese accompanied with different flavors of crackers and pepperoni slices garnished with bunches of crisp grapes

Medium (serves approx 15-20)	Large (serves approx 20-25)
\$60.00	\$80.00

### Vegetable Crudité Dip Platter

Crisp long-cut vegetable sticks of bell peppers, carrots, broccoli, and celery, arranged around a bread bowl filled with French onion or garden ranch vegetable dip

\$50.00	\$70.00
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### Fruit Platter

An assortment of fruit cut and artfully arranged on a platter

one size	\$75.00
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### Deli Platters

Freshly-sliced deli meats and cheeses garnished with pasta primavera salad, pickles, and peppers

- **Classic** – Slices of Virginia ham, roast beef, roasted turkey, corned beef, American cheese, Swiss cheese
- **Italian** – Sliced Genoa salami, capicola, mortadella, authentic imported Italian prosciutto, mild provolone, sharp provolone

\$45.00	\$69.00
\$45.00	\$69.00

### Deluxe Sicilian Antipasto

Imported prosciutto, Genoa salami, sopresata, imported sharp provolone, fresh mozzarella, hot stuffed cherry peppers, assorted diced vegetables, assorted green and black olives, fire-roasted peppers on a bed of romaine and iceberg lettuce

\$75.00	\$95.00
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### Italian Relish Tray

A delicious medley of Italian olives, pepperoncini, fire roasted peppers, sliced pepperoni, mild provolone cheese, and marinated mushrooms

\$50.00	\$70.00
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market price

### Shrimp Cocktail Platter

Cleaned and cooked large shrimp served on a platter

## Michelangelo's A La Carte Menu

For a completely customized catered event, order any combinations of salads, pastas, entrees and

### Hors D'ouvres

These appetizers are a great way to get your party started. If servers are present, they will pass the hors d'ouvres to your guests for your

Bacon-wrapped Shrimp	convenience	Crab Rangoons
Bacon wrapped Scallops		Mini Quiche
Prosciutto-wrapped Shrimp		Chicken Sate skewers
Crab-stuffed Mushrooms		Vegetable Spring Rolls
Smoked Salmon & Chive		Pork Spring Rolls
Mini Crab-cakes		Beef Empanadas
Cocktail Shrimp		Marinated Grilled Chicken Skewers
Pork Tenderloin Asiago Rolls		Lemon-Alfredo Chicken Skewers
Pigs-in-a-blanket		Grilled marinated beef and vegetable kabobs
		Antipasto Skewers

### Pizza, Calzone, & Frittatas

#### Italian Bruschetta Tray

\$39.99

Two kinds of bruschettas assorted on a tray: tomato and mild provolone with basil and seasoning, and Italian-style spinach with roasted peppers, black olives, topped with mild provolone

30 piece tray

#### Calzone Assortment Tray

Assorted calzones with Italian meats, ham and cheese, and spinach and pepperoni, attractively arranged and garnished on a tray

25 piece tray \$39.99

#### Stromboli Loaves

Broccoli, pepperoni & cheese, spinach pepperoni & cheese, Italian coldcut, eggplant parmigiana, ham & cheese

\$29.99 each

#### Finger Sandwiches

A platter of fingers sandwiches with your choice of up to 4 different kinds of meat per tray: roast beef, roasted turkey, Virginia ham and cheese, tuna salad, white meat chicken salad, or seafood salad

2 doz. per tray \$45.99

#### Party Pizza

A tray of delicious party-cut pizza with our specialty tomato sauce, sprinkled with parmesan

45 piece tray \$18.00

#### White Pizza

White pizza party-cut and arranged on a tray: baked with a brushing of olive oil, spices, and imported parmesan

45 piece tray \$18.00

#### Half-Half Pizza Tray

Half tomato sauce party pizza, half white pizza

45 piece tray \$18.00

#### Michelangelo's Pizza

A tray of fully loaded party-cut pizza with all the toppings you could desire: black olives, peppers, mushrooms, onions, pepperoni, sausage, sauce, and melted mild provolone

24 piece tray \$25.00

#### Vegetable Frittata

Sautéed broccoli, spinach, potato, black olives, fresh tomato, and mushrooms, topped with provolone

\$29.99 each

#### Ham Frittata

Baked ham, potato, peppers, spinach, topped with provolone

\$29.99 each

#### Michelangelo's Frittata

\$29.99