



Michael's Events
Special Events &
Wedding Menu

www.mymestory.com

customize your menu!

1. Choose Your Meal Style

A. Buffet Style Meal: Select two entrées, three sides, one salad and one bread option

B. Plated Meal: Select up to two entrées, two sides, one salad and one bread option

C. Family Style Meal: Select two entrées, three sides, one salad and one bread option

D. Heavy Hors d'Oeuvres Buffet: Select five to twelve hors d'oeuvres

2. Determine if you would like to offer hors d'oeuvres for Cocktail Hour

(Recommended 2-5 items)

3. Determine if you would like to offer a Late Night Snack

(Recommended 2-3 items)

4. Schedule a consultation with one of our Event Coordinators to get the planning process started!

hors d'oeuvres

Tier 1

- Compressed Watermelon, Feta, Mint, and Balsamic Glaze
- Fresh Fruit Board
- Fresh Vegetable Board with Buttermilk Ranch Dip
- Mini Vegetable Spring Roll
- Zucchini Roll-Up with Pimento Cheese
- Tomato Confit Bruschetta with Micro Basil
- Pineapple Pepper Meatball Skewer
- Bacon and Collard Green Dip Stuffed Mushroom
- Pear & Gorgonzola Crostini
- Pimento Cheese Stuffed Peppadew
- Bourbon Glazed Chicken Skewers
- Mushroom Risotto Stuffed Mushrooms
- Tomato Mozzarella Caprese
- Sweet Potato Fries with Old Forester Marshmallow Cream
- Carrot Butter Toast with Mini Vegetable Crudite
- Mini Bahn Mi's

Tier 3

- Buffalo Chicken Spring Roll
- Prosciutto and Smoked Salmon Wrapped Asparagus Tips with Citrus Zest Creme Fraiche
- Imperial Crab Stuffed Mushrooms
- Shrimp on Wiesenberger Grit Cake with Hot Tomato Pepper Jelly
- Pecan Pie Dusted Chicken Skewer
- Duck Confit on Sweet Potato Chip with Blackberry Jam
- Beef Tartare on Roasted Garlic Crostini
- Seared Rare Yellowfin Tuna With Bourbon Soy Chili Sauce
- Mini Beet and Goat Cheese Salad in Phyllo Cup
- Mini Short Rib Taco with Kimchi and Gochujang Sauce

Tier 2

- Mascarpone Stuffed Strawberries
- Cherry Tomatoes Stuffed with Ratatouille
- Goat Cheese Truffles
- Caponata Bruschetta
- Korean Beef BBQ Spring Roll
- Macaroni And Cheese Fritter with Old Forester Remoulade
- Domestic Cheese Board
- Spanakopita
- Meatballs in Henry Baines
- Mini Twice Baked Potatoes
- Bourbon Glazed Bacon Wrapped Chicken Bites
- Mini Benton's Country Ham Biscuits with Dijonaise
- Pork Belly, Pineapple, Roasted Onion Skewer with Smoked Soy Sauce
- Smoked Salmon with Benedictine on Mini Naan
- Mini Hot Brown Crostini
- Mini Fried Chicken and Waffle Bite
- Grape Leaves Stuffed with Goat Cheese, Local Sorghum and Quinoa
- Smoked Bourbon Pepper Rubbed Brisket on Mini Naan
- Old Forester Bourbon BBQ Pulled Pork on Pretzel Bun
- Jerk Chicken on Plantain Chip with Raspberry Cayenne Sauce
- Lamb Meatball with Mint Julep BBQ Sauce

Tier 4

- Green Chili Wonton with Avocado Ranch
- Mini Maryland Crab Cakes with Chesapeake Cocktail Sauce
- Bite Size Burgers with Red Wine Shallot Butter
- Tempura Crisp Shrimp with Roasted Red Pepper and Pecan Cocktail Sauce
- Local Cheese and Charcuterie Board
- Caribbean Red Snapper Ceviche on Citrus Rubbed Wonton Chip
- Shrimp Cocktail Ice Bucket with Cocktail Sauce
- Jumbo Lump Crab Salad on Tart Spoon
- Chilled Honey and Cilantro Jumbo Shrimp with Margarita Avocado Sauce



chicken entrees

Recommendations

Buffet & Family Style: Select two entrées, three sides, salad & bread.

Plated: Select one or two entrées, two sides, salad & bread.

Tea & water service is recommended with all meals. All pricing will include standard table linens, china dinner plates, flatware, standard cloth napkins, pre-set water goblets & disposable cake plates and utensils, unless otherwise noted.

Chicken

Parmesan Crusted Chicken

Chicken breast breaded in fresh parmesan, and seasoned panko bread crumbs. Slowly baked to a crisp..

Bourbon Pecan Crusted Chicken

Southern pecan crusted chicken cooked to a crisp then drizzled with a sweet bourbon glaze.

Lemon Crusted Chicken

Chicken breast breaded with fresh lemon zest and panko bread crumbs. Goes great with Parmesan Grits

Baked Parmesan Rosemary Chicken

Chicken breast seasoned with garlic salt and rosemary, topped with shredded parmesan cheese and baked.

Pulled BBQ Chicken Sandwich

Pulled, salt-crusted whole chicken, glazed with bourbon BBQ sauce served with mini buns.

Bone-In Fried Chicken - Hand Breaded 8/1 chicken, fried to a perfect crisp.

Kentucky Hot Brown Chicken

Pulled chicken tossed in Mornay sauce, topped with cheese, tomato confit and candied bacon on an English muffin.

Artichoke and Mozzarella Chicken with Chardonnay Herb Butter Sauce

Thinly butterflied chicken dredged in flour and shallow fried, topped with artichoke and melted mozzarella. Served with a Chardonnay herb butter sauce.

Chicken Wellington

Chicken Breast encased with mushroom duxelles and a thin layer of puff pastry dough.

Chicken Parmesan

Chicken breast thinly pounded out and breaded in fresh herbs, panko bread crumbs and parmesan cheese. Topped with marinara sauce, mozzarella and roasted tomatoes and basil

Mediterranean Roasted Chicken

8/1 whole chicken marinated overnight with caper, artichokes, tomatoes, and olives. Slow roasted and finished with lemon vinaigrette and fresh herbs

Crispy Skin on Chicken Breast with Pot Pie sauce

Skin on chicken breast that has been roasted until crisp, served with our homemade chicken pot pie gravy and vegetables.



beef and pork entrees

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Beef

Beef Tenderloin Carving Station - Herb Crusted or Bourbon Pepper Coffee rubbed tenderloin. Your choice of two sauces. Bourbon beet demi, Horseradish Cream, Peppadew Chimichurri, and Henry Baines Sauce.

Bourbon Coffee Rubbed Beef Brisket Carving Station - Served with your choice of Henry Baines or Bourbon BBQ sauce.

Smoked Prime Rib Carving Station - Served with Henry Baines and Horseradish Cream Sauce

Chicken Fried Steak

Bourbon Coffee Rubbed Pulled Short Ribs - Served with Bourbon Beet Demi

Filet Mignon Medallions - Two 4 oz medallions cooked your way with choice of sauce

Grilled Boneless Short Rib Carving Station - Rubbed with our house coffee pepper rub and caramelized. Served with Gremolata.

Shaking Beef - Pan seared beef tenderloin tips glazed with soy sorghum and dusted with peanuts, served inside of a mini romaine boat and drizzled with chili lime.

London Broil Carving Station - Served with caramelized onions and a bourbon peppercorn sauce.

Pork

Dry Citrus Rubbed Pork Loin Carving Station - House made pork rub massaged into pork loin and slow roasted. Served with your choice of 2 sauces.

Porchetta Carving Station - The Granddaddy of pork dishes. Pork Shoulder and sausage wrapped in pork belly and roasted to a crisp outside and mouth watering tender inside. Served with Bourbon maple dijon sauce.

Pulled Pork BBQ - Carolina style braised Pork Shoulder that is pulled and tossed in a bourbon bbq sauce. Served with mini buns.

Braised Pork Shank - Bourbon, fennel, tomato and sweet onion braised shank served best on grits with braising liquid emulsion.

Bourbon Peach Pork Chop - Pan seared pork chop topped with grilled peaches and a sweet bourbon ginger sauce.

Bourbon Pecan Sausage Stuffed Pork Loin Carving Station - Pork loin roulade stuffed with pecans and sausage, slowly roasted and topped with a maple dijon sauce

Savory Biscuit Apple Pie Stuffed Pork Chop - Pan seared pork chops stuffed with a biscuit and apple stuffing, topped with an apple cider reduction

seafood, vegetarian and pasta entrees

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Seafood

Bourbon Crusted Verlasso Salmon - Monterey Bay aquarium approved sustainable salmon coated in our signature bourbon crust and baked. Topped with a bourbon glaze

Carolina Shrimp and Grits - Pan seared shrimp over Weisenberger grits with andouille, bacon, scallions and peppers with a shrimp cream sauce.

Lobster & Black Truffle Mac & Cheese

Maryland Crab Cakes - Served with a bourbon remoulade or a Chesapeake cocktail sauce

Crispy Skin on Striped Bass - Smoked Sesame and Togarashi Crusted

Tuna Loin Carving Station - Seared and served rare with a housemade soy chili glaze

Lemon Crusted Catfish - Catfish filet coated in a fresh lemon zest and seasoned panko bread crumbs, baked until golden brown.

Shrimp with Tequila Citrus Butter - Sauteed 8/12 shrimp with a tequila citrus butter served over green chili wild rice

Pasta

Southern Carbonara Orecchiette - Orecchiette pasta topped with farm fresh egg yolk cream sauce. Benton's bacon, Italian parsley, lemon juice and Finch's country ham

Puttanesca Linguine with Shaved Parmesan - Assorted olives, capers, cracked, pepper sauteed in olive oil, flambeed in vodka and slow cooked with tomatoes for hours. Add shrimp or white fish to entree.

Build Your Own Pasta Bar

Tier 1

Your choice of three pastas, three sauces, and three toppings. Each element is cooked separately, so your guests can build their favorite pasta dishes.

Pasta: Penne, Bowtie, Spaghetti, Fettuccine, Cavatappi

Sauce: Marinara, Alfredo, Vodka, Roasted Red Pepper Cream, Pesto Cream

Toppings: Meatballs, Baked Chicken, Italian Sausage, Shrimp

Tier 2

Your choice of three pastas, three sauces, and three toppings. Each element is cooked separately, so your guests can build their favorite pasta dishes.

Pasta: Penne, Fettuccine, Rigatoni, Bucatini

Sauce: Bolognese, Mushroom Herb Sausage Ragu, Amatriciana Sauce, Pomodoro Sauce

Toppings: Braised Pork Cheek, Shrimp, Red Wine Braised Short Rib, Italian Sausage

Vegetarian

Seasonal Stuffed Squash - Oven roasted acorn squash stuffed with quinoa, onions, garlic, herbs and seasonal vegetables topped with warm goat cheese. (Can exclude cheese for vegan option)

Eggplant Filet Mignon - Thick eggplant slice rubbed with our bourbon pepper seasoning and roasted. Served with a chive olive oil

Eggplant Parmesan - Slice of eggplant breaded in fresh herbs, panko bread crumbs and parmesan cheese. Topped with marinara sauce, mozzarella and roasted tomatoes and basil

Stuffed Portobello Mushroom - Portobello mushroom cap roasted and stuff with a creamy mushroom risotto

Pulled BBQ Jackfruit - Slow cooked and pulled jackfruit tossed in a gojuchang bbq sauce.



sides and kid's menu

Potatoes & Starches

- Roasted Red Potatoes
- Garlic Smashed Potatoes
- Sweet Mashed Potatoes
- Au Gratin Potatoes
- Lime Cilantro Rice
- Homemade Macaroni and Cheese
- Lemon Herb Orzo
- Bake Potato with fixings
- Corn Pudding
- Sweet Southern Corn
- Parmesan Grits
- Pimento Cheese Grits
- Loaded Macaroni and Cheese
- Wild Rice
- Bourbon BBQ Baked Beans
- Sea Island & Carolina Gold Rice
- Slow Roasted Farro

Vegetables

- Homestyle Green Beans with Bacon
- Honey Glazed Carrots
- Biscayne Steamed Vegetables
- Roasted Vegetables
- Broccoli Casserole
- Long Stem Tri- Colored Carrots
- Fresh Green Beans
- Steamed Broccoli with Garlic Oil
- Pan Seared Asparagus
- Crispy Brussel Sprouts with Sorghum Balsamic Reduction
- Curry Roasted Cauliflower
- Broccolini with Gremolata

Kids Menu for kids 10 and under

Entrees

- Chicken Nuggets
- Mini Cheese Pizza
- Grilled Cheese
- Hamburgers
- Hot Dogs
- Breaded Fish Nuggets

Sides

- Macaroni and Cheese
- Applesauce
- French Fries
- Green Beans
- Fruit Salad
- Mashed Potatoes



salads and bread

Pre-set Salads

- Garden Salad
- Classic Caesar Salad
- Strawberry Spinach Salad with Raspberry Vinaigrette
- Classic Bleu Cheese and Bacon Wedge
- Kentucky Bibb Salad with Apple Cider Vinaigrette
- Bourbon Apple Pecan Salad
- Southern Succotash Salad
- Baby Kale, Cranberry and Goat Cheese Salad
- Caprese Salad
- Arugula Beet and Goat Cheese Salad

Salad Dressings

- Buttermilk Ranch
- Classic Italian
- Balsamic Vinaigrette
- Raspberry Vinaigrette
- Bleu Cheese Dressing
- Honey Dijon
- Apple Cider Vinaigrette
- Creamy Caesar
- Lemon Vinaigrette
- Bourbon Sorghum Vinaigrette

Buffet Salads

- Garden Salad
- Classic Caesar Salad
- Strawberry and Spinach Salad with Raspberry Vinaigrette
- (Spring and Summer)
- Baby Kale, Cranberry and Goat Cheese Salad
- Shredded Bleu Cheese and Bacon Wedge
- Overnight Salad
- Caprese Salad

Bread

- Herb- Seasoned Focaccia Breadsticks
- Dinner Rolls(White or Wheat)
- Cornbread Muffins
- Garlic Bread



late night snacks

Pretzel Bites with Warm Dip (select 2-3)

Falls City Beer Cheese • Collard Greens & Bacon Dip • Green Chili Queso • Hot Brown Mornay Sauce

Mini Sliders (select 2-3)

Hamburger with Red Wine Shallot Butter • BBQ Pulled Chicken • Bourbon BBQ Pulled Pork • Black & Bleu Burger

Assorted Macaroni and Cheese with Toppings

Pimiento, Southern, Out of the Boxish, Candied Jalapenos, Parmesan Bread Crumbs, Bacon Bits

Build Your Own Coney Dog

Mini Hot Dogs and Bun, with Ketchup, Mustard, Onions, Relish, Beer Cheese, Chili

Naked Chicken Wings

Served with Buffalo Sauce Bourbon BBQ, Cherryaki, Ranch, Bleu Cheese Dressing and Celery Sticks