

COLD APPETIZERS	SMALL/ LARGE	HOT APPETIZERS	SMALL/ LARGE
DOMESTIC CHEESE AND SEASONAL FRESH FRUIT SERVED WITH ARTISAN CRACKERS AND CRUSTY CIABATTA	\$30/ 50	DUNGENESS CRAB CAKES SERVED WITH REMOULADE SAUCE	\$60/ 100
IMPORTED CHEESE AND SEASONAL FRESH FRUIT SERVED WITH ARTISAN CRACKERS AND CRUSTY CIABATTA	\$60/ 100	DUNGENESS CRAB STUFFED MUSHROOMS FILLED WITH A FRESH HERB GRATIN	\$50/ 90
LOCAL CHEESE AND SEASONAL FRESH FRUIT SERVED WITH ARTISAN CRACKERS AND CIABATTA	\$90/ 160	BAKED LOCAL OYSTERS BACON, SHALLOT, SPINACH, PERNOD, TOPPED WITH BASIL AIOLI	\$50/ 90
MEDITERRANEAN ANTIPASTO ROASTED, MARINATED AND PICKLED VEGETABLES, IMPORTED OLIVES, SALAMI AND PROSCIUTTO, CAPRESE SALAD, TUSCAN WHITE BEANS AND ROSEMARY CIABATTA BREAD	\$50/ 90	BAKED BRIE EN CROUTE STUFFED WITH APPLES, RUM SOAKED RAISINS AND WALNUTS. ACCOMPANIED BY CRUSTY FRENCH CIABATTA	\$55
HOME MADE HUMMUS SERVED WITH GRILLED FLAT BREAD AND VEGETABLES	\$35/ 60	LAMB MEATBALLS ROSEMARY AND GARLIC SERVED WITH TZATZIKI SAUCE	\$45/ 85
MICHAEL'S FAMOUS CLAM DIP SERVED WITH "SALT AND PEPPER" CHIPS	\$40/ 75	CHICKEN OR PORK SATAY SERVED WITH SPICY PEANUT SAUCE	\$45/ 85
CLASSIC SHRIMP COCKTAIL SERVED WITH HOUSE COCKTAIL SAUCE AND LEMON	\$35/ 60	CRAB AND ARTICHOKE DIP SERVED WITH GARLIC CIABATTA CROSTINI & LEMON	\$40/ 60
JUMBO PRAWN COCKTAIL SERVED WITH HOUSE COCKTAIL SAUCE AND LEMON	\$60/ 100	"PIGS IN A BLANKET" HOUSE SPICED PORK SAUSAGE WITH BACON & WRAPPED IN PUFF PASTRY	\$45/ 65
GRILLED SEASONAL VEGETABLES ACCOMPANIED BY ROMESCO AND TAPENADE	\$30/ 50	LEEK AND SWISS TARTLETS FRESH THYME, SHERRY AND ORGANIC EGG CUSTARD	\$45/ 85
CRUDITES (RAW VEGETABLES) ACCOMPANIED BY ROMESCO AND BLEU CHEESE	\$30/ 50	FOUR CHEESE CROQUETTES SERVED WITH MARINARA SAUCE	\$40/ 75
PROSCIUTTO AND MELON DRIZZLED WITH VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR	\$40/75	COCKTAIL MEATBALLS TOSSED IN OUR OWN HOUSEMADE BARBECUE SAUCE	\$30/ 50
SMOKED SALMON HOT OR COLD SMOKED TRADITIONAL GARNISH AND HERB CROSTINI	\$60/ 100		

SMALL PLATTERS SERVE APPROXIMATELY 12 PEOPLE. LARGE PLATTERS SERVES APPROXIMATELY 24-30 PEOPLE.



Entrees	PRICE	DESSERTS	PRICE
GOURMET MACARONI AND CHEESE ADD: CRAB \$30, SALMON \$25, CHICKEN \$20	\$85	CHEESECAKES: PUMPKIN WITH GINGERSNAP CRUST EGGNOG WITH GRAHAM CRACKER CRUST MARBLED CHOCOLATE MARSCAPONE WITH HAZEL- NUT CRUST	\$55
VEGETARIAN LASAGNA	\$55	PIES: APPLE CRANBERRY WITH STRUDEL TOPPING PUMPKIN AND BUTTERNUT SQUASH PECAN	\$40
BEEF TIP AND MUSHROOM GRATINE WITH ROASTED BABY RED POTATOES	\$65	3 LAYER CAKES: GERMAN CHOCOLATE CHOCOLATE RASPBERRY HAZELNUT CARROT BLACK FOREST	\$55
NORTHWEST CANNELLONI PASTA STUFFED WITH PORK SAUSAGE, CARAMELIZED ONIONS, MUSHROOMS AND DUCK PATE	\$70	*SOME 3 LAYER CAKES CAN BE MADE INTO JELLY-ROLL STYLE WITH A CHOCOLATE GANACHE SHELL	
CHICKEN AND SPINACH SPANAKOPITA	\$60		
*Entrees serve approximately 16 to 20 PEOPLE.		*CHEESECAKES AND PIES SERVE APPROXI- MATELY 10 TO 12 PEOPLE. CAKES SERVE 8 TO 10 PEOPLE.	

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