

# Morton's Fine Catering

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## APPETIZERS AND HORS D'OUVRES

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Items on this page are priced for 50 pieces

**v-vegetarian   \*v-vegan   gf-gluten-free   df-dairy-free**

### [ Canapés, Crostinis, Crisps, & Disks ]

**Phyllo Canapés** (v) Brie, walnut and pear; or chevre with basil and tomato; or caramelized onion and boursin cheese \$75

**Porcini Duxelles Tartlet** (v) Minced mushrooms sautéed with shallots & butter, chevre, fresh herbs \$75

**Chicken Quesadilla Canapés** Petite size, with sour cream and cilantro \$85

**Whitefish Canapés** Smoked Michigan whitefish paté in flakey phyllo cup \$85

**Bacon Marmalade** on Focaccia points with gorgonzola crumbles and chive garnish \$75

**Brie & Fig Toast** (v) Fig jam, creamy brie, fresh grape, served on crispy French bread, rosemary sprinkle \$85- new

**Asparagus Crostini** (v) Roasted shaved asparagus, ricotta, fresh dill and lemon zest on crostini \$85- new

**Roasted Tomato Crostini** (v) with za'atar and labne \$85- new

**Traditional Bruschetta** (\*v, gf) Fresh tomatoes, cucumber, basil, and red onion, with crostini \$65

**Artichoke and Olive Bruschetta** (\*v, gf) with lemon and capers, garlic, and olive oil, crostini \$70

**Michigan White Bean Bruschetta** (\*v, gf) Roasted red peppers, fennel, fresh herbs and olive oil, crostini \$70

**Boursin Stuffed Mushrooms** (v) Vegetarian blend of spinach and boursin cheese \$65

**Crab Stuffed Mushrooms** Lump crab meat blended with cream cheese and seasoning \$75

**Sausage Stuffed Mushrooms** Candied chestnut, sage, maple sausage \$85

**Salmon Mousse** (gf) on cucumber disk, fresh dill \$95

**Crab Cocktail** (v, gf) on cucumber disk \$90

**Potato Skins** (v) Halved mini red skins, cheddar cheese, scallions and bacon \$75

## [ Meat Bites ]

**Bourbon Meatballs** Browned meatballs tossed with homemade bourbon barbecue sauce \$85

**Marinara Meatballs** in tomato basil sauce \$85

**Beef Wellington** Petite pastry puff with beef, remoulade sauce on the side \$125

**Lamb Chop "Lollipops"** (gf) Za'atar rub, pomegranate molasses, or herb rub with fig reduction (gf, df) \$150

**Prosciutto** (gf, df) Wrapped melon and/or asparagus tips \$75

**Pork Potsticker** Roasted garlic, ginger, ponzu dipping sauce \$95

**Chicken Potsticker** (df) Lemongrass, scallions, ponzu dipping sauce \$95

**BBQ Wings** (gf, df) Johnny's homemade sweet and spicy barbecue sauce, Ranch on the side \$75

## [ Seafood Bites ]

**Coconut Shrimp** Coconut crusted shrimp with a spicy mango chutney \$100

**Shrimp Cocktail** (gf, df) Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$90

**Ceviche** (df, gf) A house favorite, choose from shrimp, scallop, or sashimi tuna \$ Market Price

**Maryland Crab Cakes** with Creole mustard dipping sauce \$90

## [ Vegetarian Bites ]

**Cauliflower Bites** (\*v, gf) Roasted florets with golden caramelized edges, tangy tahini dipping \$85

**Fritters** (\*v, gf) Fried chickpea patties with spinach and fragrant spices, mango chutney dipping \$85

**Spanikopita** (v) Mini spinach pie in phyllo \$85

**Spring Rolls** (\*v) Vegetarian, with dipping sauce \$85

**Veggie Potato Skins** (v) Halved mini red skins, cheddar cheese, scallions \$75

**Vegetable Potsticker** (\*v) Cabbage, carrot, onion, & celery with ponzu dipping sauce \$95

## [ Skewers ]

**Antipasto Skewer** (gf) Mozzarella, artichoke heart, olive, salami, tomato \$75

**Strawberry Feta Skewer** (v, gf) with a mint leaf \$75- new

**Caprese Skewer** (v, gf) Fresh tomatoes, fresh basil, fresh mozzarella, balsamic reduction \$65

**Prosciutto Melon Skewer** (gf) Bocconcini tossed and seasoned with olive oil, basil leaf \$85

**Vegetarian Brochettes** (v, gf) Fresh mozzarella balls, tomatoes, olives, artichokes and basil vinaigrette \$75

**Beef Satay** (gf, df) Skewered marinated beef, lemongrass, soy glaze \$85

**Chicken Satay** (gf, df) Skewered marinated chicken, coconut curry sauce \$80

**Sesame Chicken Kebab** (gf, df) Marinated chicken in ginger, sesame, and soy, hint of brown sugar \$80- new

**Chestnut Rumaki** (gf, df) Candied bacon glazed water chestnuts \$85- new

**Chicken Rumaki** (gf, df) Bacon wrapped chicken in our special marinade, sweet chili glaze \$75

**Scallop Rumaki** (gf, df) Bacon wrapped sea scallops with sweet and spicy glaze \$100

**Bayou Brochettes** (gf, df) Skewered shrimp and Louisiana sausage, Cajun aioli dipping sauce \$115

## [ Sliders & Mini Buns ]

**Beef Brisket Slider** Smoked brisket, creamy Havarti, crispy onion straws, chipotle mayo, on a mini bun \$100- new

**Cuban Slider** Pork, ham, swiss, cucumber slaw, & yellow mustard on a mini bun \$100- new

**Caprese Slider** Fresh tomato, basil, & mozzarella on parmesan seasoned Hawaiian rolls \$100- new

**Portobello Mushroom Slider** (v) Grilled portobello, roasted red peppers, provolone, fresh basil aioli, on a mini bun \$100

**Pulled Pork Slider** Slow cooked and pulled pork, barbecue sauce, green goddess slaw on a mini bun \$100

**Silver Dollar Sandwiches** Trio variety with roast beef, turkey, and ham, with cheese and special sauces \$80

## [ Nuts & Crunch ]

**Maple Caramel Corn** (gf) Espelette pepper, toasted pepitas, self-serve \$50  
or in bamboo cone \$75- new

**Chips & Salsa** (gf, df) Crispy tortilla chips with house made salsa \$60

**Kettle Chips & Dip** (gf) Fried in house, with signature onion dip \$50