

Morton's Fine Catering

APPETIZERS AND HORS D'OUVRES

Items on this page are priced for 50 pieces

[Canapés, Crostinis, Crisps, & Disks]

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

Mac'N'Cheese Bites Buttery pastry cup filled with creamy macaroni and cheese \$65

Porcini Duxelles Tartlet 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

Butternut Crostini Roasted shaved asparagus, ricotta, fresh dill and lemon zest on crostini \$85

Roasted Tomato Crostini with za'atar and labne \$85

Traditional Bruschetta Fresh tomatoes, cucumber, basil, and red onion, with crostini \$65

Artichoke and Olive Bruschetta with lemon and capers, garlic, and olive oil, crostini \$70

Michigan White Bean Bruschetta Roasted red peppers, fennel, fresh herbs and olive oil, crostini \$70

Boursin Stuffed Mushrooms 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 on cucumber disk, fresh dill \$95

Crab Cocktail on cucumber disk \$90

Potato skins 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

Wild Mushroom Meatballs Swedish style, with whole wild mushrooms \$85

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

Lamb Chop "Lollipops" Za'atar rub, pomegranate molasses, or herb rub with fig reduction \$150

Prosciutto Wrapped melon and/or asparagus tips \$75

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

Chicken Potsticker Lemongrass, scallions, ponzu dipping sauce \$95

BBQ Wings 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 Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$90

Ceviche A house favorite, choose from shrimp, scallop, or sashimi tuna \$ Market Price

Maryland Crab Cakes with Creole mustard dipping sauce \$90

[Vegetarian Bites]

Butternut Mousse Whipped, topped with gorgonzola and pepitas, served in vessel or Asian spoon \$75

Spanikopita Mini spinach pie in phyllo \$85

Spring Rolls Vegetarian, with dipping sauce \$85

Veggie Potato Skins Halved mini red skins, cheddar cheese, scallions \$75

Vegetable Potsticker Cabbage, carrot, onion, & celery with ponzu dipping sauce \$95

[Skewers]

Antipasto Skewer Mozzarella, artichoke heart, olive, salami, tomato \$75

Strawberry Feta Skewer with a mint leaf \$75

Caprese Skewer Fresh tomatoes, fresh basil, fresh mozzarella, balsamic reduction \$65

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

Roasted Vegetable Skewer Marinated onion, potato, mushroom, zucchini tomato, bell pepper \$100

Vegetarian Brochettes Fresh mozzarella balls, tomatoes, olives, artichokes and basil vinaigrette \$75

Beef Satay Skewered marinated beef, lemongrass, soy glaze \$85- new

Chicken Satay Skewered marinated chicken thighs, coconut curry sauce \$80

Brussels Rumaki Candied bacon glazed wrapped brussel sprouts \$85

Chicken Rumaki Bacon wrapped chicken in our special marinade, drizzled with sweet chili glaze \$75

Scallop Rumaki Bacon wrapped sea scallops with sweet and spicy glaze \$100

Bayou Brochettes Skewered shrimp and Louisiana sausage, Cajun aioli dipping sauce \$115

[Sliders & Mini Buns]

Beef Brisket Slider Smoked brisket, aged cheddar, horseradish cream on a mini bun \$100- new

Portobello Mushroom Slider Grilled portobello, roasted red peppers, provolone, fresh basil aioli on a mini bun \$100- new

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 Espelette pepper, toasted pepitas, self-serve \$50
or in bamboo cone \$75- new

Chips & Salsa Crispy tortilla chips with house made salsa \$50

Kettle Chips & Dip Fried in house, with signature onion dip \$50

Rosemary Spiced Cashews Roasted in butter, tossed with fresh rosemary, self-serve or in bamboo cone, \$50, \$75