

# Morton's Fine Catering

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## *PARTY TRAYS AND DISPLAYS*

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Platters and Party Trays are priced to serve 40-50. We recommend a minimum of 1 order per 50 guests. Overall quantities depend on the size and style of your event.

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

### [ Fruits and Cheeses ]

**Fresh Fruit Display** (\*v, gf) Seasonal fruits and berries, artfully presented \$70, Half order \$40

**Fruit Skewers** (\*v, gf) Colorful display of skewered fruit \$90, Half order \$45

**Artisan Cheese Board** (v, gf) Wedges of specialty cheeses, with flatbread and crackers \$80, Half order \$50

**Fig in Baked Brie** (v) Large wheel of brie baked in puff pastry, with fig preserves, grapes, with flatbreads & crackers \$70

**Cheese and Crackers** (v, gf) Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$60, Half order \$40

**Red Pepper Jelly Chevre Log** (v, gf) with flatbreads and crackers \$50- new

### [ Dips and Spreads ]

**Feta Cheese Dip** (v) with house made pita crisps \$60.

**Port Wine Cheese Ball** (v) with smoked almonds, served with pretzels & crackers \$60- new

**Hummus and Pita** (\*v, gf) Traditional garlic, lemon, tahini, chick peas and olive oil, house made pita crisps \$55

**Roasted Beet Hummus and Pita** (\*v, gf) Bright pink and packed with flavor, puréed white beans, topped with toasted pepitas and lemon twist, house made pita crisps \$60- new

**Warm Bacon Cheese Spread** (gf) with kettle chips \$65

**Spinach and Artichoke Dip** (v, gf) Served warm with house made pita crisps \$80

**Kale Ranch Dip** (v, gf) Creamy & chilled, with pumpernickel and veggies \$65

**Breads & Spreads** (v) Hazelnut apricot spread, herb whipped butter, red pepper coulis, & olive oil. Fresh artisan breads and bread sticks \$65- new

**Smoked Whitefish or Salmon Pate** (v, gf) Cream cheese, capers, and lemon with crackers \$8

## [ Apps with Snap ]

**Asparagus Spears** (\*v, gf) Grilled, with hearts of palm & lemon vinaigrette \$50

**Vegetable Crudités** (\*v, gf) Fresh seasonal vegetables with our signature Green Goddess dip \$60, Half order \$40

**Relish Tray** (\*v, gf) Mixed olives, mini gherkins, pickled cauliflower & asparagus, peppadew peppers \$65- new

**Mini Vegetable Crudités** (v, gf) Individual serving of seasonal vegetables with choice of dip \$100, Half order \$50

### Dips:

House Ranch

Creamy Dill dip

Green Goddess dip

Hummus

Spicy Feta

## [ Platters ]

**Antipasto** (gf) Italian meats and cheeses, roasted vegetables, olives and peppers \$95 (Without meat-\$80), Half order \$55

**Charcuterie** (df, gf) Chef's special selection of cured meats and patés, stone ground mustard, smoked almonds, sweet pickles, pickled red onion and crostini \$90

**Mezze Platter** (v, gf) Hummus, baba ghanoush, vegetarian grape leaves, falafel, feta, pickled turnips, olives, za'atar pita crisps \$160

**Smoked Salmon Platter** (df, gf) with capers, red onion, chopped egg, tomato, dill ranch and crackers \$135

**Slow Roasted Beef Platter** (df, gf) Chilled and sliced end-cut tenderloin with rolls horseradish cream \$160

**Beef Tenderloin Platter** (df, gf) Chilled and sliced grilled beef tenderloin with rolls, horseradish cream \$240

**Pork Tenderloin Platter** (df, gf) Chilled and sliced roasted pork tenderloin, rolls, Traverse City cherry mustard, \$125

Beef and Pork platters come with one choice of dip. Additional dips/sides are \$15

Sauces for beef platters: **Horseradish Cream, Chimichurri, Tarragon Truffle Aioli, Remoulade, Onion Straws**

Sauces for pork platters: **Traverse City Cherry Mustard, Cranberry Gremolata, Mojo Picon, Dijon Tarragon**

## [ Stations ]

Let Morton's help you design a strolling hors d'oeuvres event. Below are some fun choices that are sure to make your party unique!

**Mashed Potato Bar** Mashed Yukon gold and sweet potatoes with toppings; cheddar, sour cream, bacon, chives, brown sugar, and marshmallows \$4/guest

**Mac n' Cheese Bar** Johnny's signature mac n' cheese with toppings; kielbasa, bacon, broccoli, parmesan, buttery bread crumbs, cracked pepper, and hot sauce \$6/guest

**Bang Bang Taco Station** Build your own taco with Bang Bang shrimp, chicken, and steak in petite corn and flour tortilla shells. Toppings include cabbage slaw, bang bang sauce, pico de gallo, mango salsa, queso fresco, cilantro, and sour cream, fresh lime \$7/guest

### **Carving Station**

Choose from Beef Tenderloin, Pork Tenderloin, New Zealand Lamb Chops, Roasted Turkey, hand carved, with sauces and rolls on the side. Prices vary.