

Morton's Fine Catering

FULL SERVICE WEDDING PACKAGES

All packages include the following for your guests:
White, Black, or Ivory table linens, with your choice of napkin color
Full Dinner Place Setting to include China, Water Goblet, and Silverware
Coffee and Cake cutting service

(25% Service fee and gratuity added to food & beverage total)

[Buffet Service]

Buffet style menu includes choice of two dinner entrees, one starch and one vegetable.
Family Style salad, Artisan bread basket with butter

Simple Elegance One meat entrée and one vegetarian dish \$20 per guest

Classic Duo Two meat entrées for all guests (Chicken, Pork, or Flank Steak) \$22 per guest

Salmon or Whitefish with Chicken, Pork, or Flank Steak- \$23

Prime Rib Hand carved, served with chicken, pork, or vegetarian - \$24 per guest

(Add a vegetarian entrée to your buffet, \$2 per guest)

[Plated Service]

Plated meals include choice of one meat entrée with starch and vegetable, and one vegetarian option.

Multiple entrée selections add \$3.00 per guest

Mixed green salad is plated and served to the table with a bread basket.

One entrée: Chicken, Flank Steak, or Roasted Pork Loin- \$21

Fish: Salmon or Whitefish- \$23

Premium Beef: Beef Tenderloin- \$28 Filet Mignon \$32 per guest

[Family Style Service]

Family style meals are served to your guests at the table on platters to share and pass.
Mixed green salad is served family style, with a bread basket

(Add \$2 to above packages for family style)

THEMED PACKAGES

Choose a package below with appetizers and dinner included, all items work together to create a delicious and memorable meal for you and your guests.

Buffet style and Family style service available

[Taste of Michigan]

Appetizers

Michigan Artisan Cheese Board, flatbread and crackers

Smoked Michigan Whitefish Pate with assorted crackers

Fresh Fruit Display with seasonal fresh fruits and berries

Dinner

Garden Salad with creamy house ranch and champagne vinaigrette

Artisan Bread Basket with butter

Michigan Cherry Chicken, grilled chicken with rosemary and Michigan cherry sauce

Roasted Pork Tenderloin with wild mushrooms

Green Beans and **Red Potatoes** with parsley butter

\$25/buffet, \$27/Family Style

[Italian Feast]

Appetizers

Baked Brie with fig preserves, grapes, and rosemary crackers

Tomato Basil Bruschetta with parmesan crostini

Prosciutto Wrapped Melon

Dinner

Caesar Salad with seasoned croutons, shaved parmesan and cracked pepper,

Artisan Bread Basket with butter

Chicken Marsala with mushrooms in a Marsala wine sauce

Sweet Italian Sausage in marinara with peppers and onions

Farfalle with asparagus and lemon thyme cream

\$25/Buffer, \$27/Family Style

THEMED PACKAGES

[Surf and Turf]

Appetizers

Crab Stuffed Mushrooms

Spinach and Artichoke Dip with pita crisps

Fresh Fruit Display with seasonal fruits and berries

Dinner

Michigan Salad with cherries, candied pecans, and gorgonzola, house vinaigrette

Artisan Bread Basket with butter

Herb Crusted Prime Rib au jus, hand carved with horseradish cream (buffet)

Or **Flank Steak** (when served family style)

Broiled Salmon with lemon caper sauce

Broccoli and Red Pepper Medley

Whipped potatoes

\$28/Buffer, \$28/Family style

[Summer Picnic]

Appetizers

Pimento Cheese Dip with celery and carrot sticks, pretzels and crackers

Fresh Fruit Display with seasonal sliced fruits and berries

Bacon Marmalade on focaccia with Gorgonzola crumble and chives

Dinner

Grilled Chicken Breast, Michigan cherry barbecue sauce

Smoked Beef Brisket, cooked low and slow

Tomato Watermelon Salad with feta and mint

Green Garden Salad with creamy house ranch

Johnny's Mac n' Cheese

Corn bread and Rolls with butter

Baked beans with brown sugar and bacon

\$26/buffet, \$28/Family Style (plus tax and service fee)

ENTRÉE SELECTIONS

[Chicken]

Chicken Vesuvio- Herb and garlic marinated chicken, light garlic cream sauce

Chicken Marsala- Sautéed mushrooms and Marsala wine sauce over grilled chicken breasts

Michigan Chicken- Grilled chicken with a Michigan cherry sauce

Tomato Tarragon Chicken- With mushrooms, tomato and tarragon cream

Lemon Rosemary Chicken- Citrus marinated chicken breasts, light lemon rosemary sauce

Boursin Chicken- Grilled chicken with sun-dried tomato and Boursin cream sauce

Barbecued Chicken- with our signature barbecue sauce

[Pork Loin]

Apple Harvest- Caramelized onions and apple cider reduction

Cranberry Pecan- Crusted with pecans, glazed with citrus and cranberry sauce

Wild Mushroom- Roasted pork loin with a wild mushroom demi glaze

[Beef]

Prime Rib au jus- Herb crusted & slow roasted, hand carved with horseradish cream

Flank Steak- Thinly sliced with fresh herbs and roasted tomato jus, wild mushrooms, or Burgundy reduction

Beef Brisket- Slow roasted with natural juices

Beef Tenderloin or Filet Mignon- with wild mushrooms, or Burgundy reduction (plated only)

[Fish and Vegetarian]

Salmon- with lemon caper sauce, or Maple mustard glaze

Whitefish- with pecan crust and mango beurre blanc

Roasted Vegetable Lasagna- with mozzarella and marinara sauce

Penne Pesto Primavera- Carrots, cauliflower, and broccoli with a fresh pesto cream sauce

Artichoke Pasta- with kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic and olive oil

Farfalle- with asparagus and lemon thyme cream, parmesan cheese

French Ratatouille- Classic preparation with stewed vegetables and herbs, served with rice

WEDDING MENU SIDE DISHES

Choose one vegetable and one starch (choose extra side dish, \$1.50 per guest)

[Vegetables]

California Medley- steamed cauliflower, carrots, and broccoli

Green Beans with garlic butter, or amandine (toasted almonds)

Green Bean and Carrot Medley

Red Pepper Medley- with broccoli, carrots, and red onion

Baby Carrots with honey butter and dill

Chilled Roasted Vegetables Zucchini, peppers, asparagus, yellow squash and Portobello, with balsamic drizzle

[Starches]

Roasted Red Skin Potatoes with rosemary, garlic and thyme, olive oil and paprika

Steamed Red Potatoes with parsley butter

Whipped Potatoes with butter and cream, roasted garlic

Loaded Smashed Potatoes- with scallions, bacon, cheddar and sour cream

Wild Rice Pilaf

Basmati Rice

[Salads]

Morton's House Salad with mixed greens, cucumber, carrots, feta and dried cranberries; house vinaigrette

Green Garden Salad with mixed greens, tomatoes, cucumber, carrots and croutons; house ranch or vinaigrette

Michigan Salad with dried cherries, candied pecans, gorgonzola, champagne vinaigrette (add \$.50 per guest)

Caesar Salad with fresh romaine, seasoned croutons, shaved parmesan and cracked pepper
Add a choice of two dressings, pre-set on tables, \$.25 per guest.

[Children's Meals]

Children aged 10 and under can eat from the adult buffet for ½ of the adult price, or receive a plated meal for \$12 per child. All children must order the same item.

Grilled Chicken, Chicken Tenders or **Macaroni and Cheese** with apple sauce or vegetable

PARTY TRAYS AND DISPLAYS

Platters and Party Trays are priced to serve 40-50.

[Fruits and Cheeses]

Fresh Fruit Display Seasonal fruits and berries, artfully presented \$70, Half order \$40

Fruit Skewers \$90, Half order \$45

Artisan Cheese Board Wedges of specialty cheeses, with flatbread and crackers \$80, Half order \$50

Baked Brie Large wheel of brie baked in puff pastry with raspberry jam, served with crackers \$70

Cheese and Crackers Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$60, Half order \$40

[Dips and Spreads]

Hummus and Pita Traditional garlic, lemon, tahini, chick peas and olive oil \$45

Spinach and Artichoke Dip Served warm with house made pita crisps \$80

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 **Smoked**

Whitefish or Salmon Pate Cream cheese, capers, and lemon with crackers, or served in phyllo cup, \$85

[Apps with Snap]

Asparagus Spears Blanched and drizzled with ruby beet vinaigrette, smoked sea salt \$50

Vegetable Crudités Fresh seasonal vegetables with our signature Green Goddess dip \$60, Half order \$40

Relish Tray Cold platter with assorted pickles and olives \$50

[Platters]

Antipasto Italian meats and cheeses, roasted vegetables, olives and peppers \$95 (Without meat-\$80)

Charcuterie Chef's special selection of cured meats and pates, stone ground mustard, smoked almonds, sweet pickles, pickled red onion and crostini \$90

Smoked Salmon Platter with capers, red onion, chopped egg, tomato, dill ranch and crackers \$135

APPETIZERS AND HORS D'OEUVRES

Items on this page are priced for 50 pieces. We recommend a minimum of 1 piece per guest. Overall quantities depend on the size and style of your event.

[Vegetarian Appetizers]

Phyllo Canapés Brie, walnut and pear; Chevre with basil and tomato, or Caramelized onion and boursin cheese (Pick two flavors) \$75

Spring rolls Vegetarian \$85, with dipping sauce

Spanikopita Mini spinach pie in phyllo \$85

Stuffed Mushrooms Vegetarian blend of spinach and Boursin cheese \$65

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

Vegetarian Brochettes Fresh mozzarella balls, tomatoes, olives, artichokes and balsamic vin \$75

[Meat and Seafood Appetizers]

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

Potato skins Halved mini red skins, cheddar cheese, scallions and bacon \$75

Prosciutto Wrapped melon and/or asparagus tips \$75

Sausage Stuffed Mushrooms Candied chestnut and maple sausage \$85

Buffalo Wings Johnny's homemade sweet and spicy barbecue sauce, \$75

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

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

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

Maryland Crab Cakes with Creole mustard dipping sauce \$90

Sushi Rolls Variety of seafood and vegetarian rolls available, prices vary

Shrimp Cocktail Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$85

BAR SET-UP OPTIONS

Bar Set-Up and Bartending Services
You provide the spirits and let us handle the rest!

[Bar Set-Up for Beer, Wine, & Cocktails]

\$3/guest

2-liters of Coke, Diet Coke, Sprite, Ginger Ale

Tonic Water, Soda Water, Orange Juice, Cranberry Juice

Lemons, Limes, Olives, Cherries

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Ice for mixing drinks, bottle openers, wine openers

[Bar Set-Up for Beer, Wine, & Soda]

\$2.25/guest

2-liters of Coke, Diet Coke, Sprite, Ginger Ale

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Ice for drinks, bottle openers, wine openers

[Bar Set-Up for Beer & Wine only]

\$1.25/guest

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Bottle openers, wine openers

Items not included are:

Ice for chilling kegs, alcoholic beverages, keg tubs, tap handles, moving kegs, ice for chilling soda or bottled water provided by client. Substitutions may be made by the staff of Morton's without notice to client.

Morton's Fine Catering does not carry a liquor license, and may not sell or provide alcohol for catered events. The liability for serving alcohol remains with the client. However, bartending services are available. Our staff are properly trained in Techniques of Alcohol Management (TAM).