

Morton's Fine Catering

PARTY TRAYS AND DISPLAYS

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

Chevre Roulade Goat cheese with fresh tomatoes and basil, balsamic reduction, & crackers \$50

[Dips and Spreads]

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

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

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

Smoked Whitefish or Salmon Pate (v, gf) Cream cheese, capers, and lemon with crackers \$85

[Apps with Snap]

Asparagus Spears (*v, gf) Grilled, with truffle beet vinaigrette and smoked sea salt \$50

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

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

Dips:

House Ranch
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, Smokehaus bleu cheese, honey mustard, candied walnuts, sweet pickles, pickled red onion and pumpernickel \$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, Onion Straws**

Sauces for pork platters: **Traverse City Cherry Mustard, 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!

Bars & Stations available in quantities of 50

Mashed Potato Bar Mashed Yukon gold potatoes with toppings; cheddar, ranch dip, bacon, crispy onion straws, and corn \$200

Mac n' Cheese Bar Johnny's signature mac n' cheese with toppings; andouille, bacon, pesto, parmesan, buttery bread crumbs, cracked pepper, and hot sauce \$300

Bang Bang Taco Station Build your own taco with Bang Bang shrimp, in petite flour tortilla shells. Toppings include cabbage slaw, bang bang sauce, pico de gallo, queso fresco, cilantro, fresh lime \$365

Add chicken \$35

Add steak \$70

Carving Station

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