

Morton's Fine Catering

APPETIZERS AND HORS D'OUVRES

Items on this page are priced for 50 pieces

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

[Canapés, Crostinis, Crisps, & Disks]

Phyllo 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

Root Vegetable Tartlet (v) Julienned seasonal root vegetables, boursin, balsamic reduction, phyllo cup \$75- new

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

Butternut Crostini (v) Roasted butternut squash, ricotta, & crispy sage 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

Hummus Cucumber Cup (*v, gf) with hummus and veggie slaw \$85- new

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

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

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]

Butternut Mousse (gf) Whipped, topped with gorgonzola & pepitas, served in vessel or Asian spoon \$75- new

Cauliflower Poppers (*v, gf) Roasted florets with golden caramelized edges, tangy tahini dipping

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

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

Brussels Rumaki (gf, df) Candied bacon glazed wrapped brussel sprouts \$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]

Braised Beef Slider Braised short rib, white cheddar, caramelized onion, black pepper aioli, on a mini bun \$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 \$50

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

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