

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

Baked Brie w/Raspberry (v) Large wheel of brie baked in puff pastry, with raspberry jam, flatbreads & crackers \$70- new

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
-new

[Dips and Spreads]

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

Beer Cheese Spread Sharp cheddar cheese and Guinness Blonde make this spread a crowd favorite! With pretzels, pumpernickel and crackers \$65- 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

Pimento Cheese Dip Crudités Southern inspired cheese dip with carrot & celery sticks, pretzel rods, & crackers \$65- new

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 \$8

[Apps with Snap]

Asparagus Spears (*v, gf) Grilled, with hearts of palm & lemon vinaigrette \$60

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

Greek Cucumber 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.