

Morton's Fine Catering

BUFFET DINNER ENTRÉES

Menu includes choice a meat & a vegetarian entrée, 3 side dishes, artisan bread & butter, & simple dessert

\$16 per guest

Additional side dishes \$1.50 per guest. Additional entrées, \$3.00 per guest.

Minimum order of \$300, plus \$35 delivery and service fee

Full service plated luncheons available- call for a quote

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

[Chicken Breast Entrées]

Made with Coleman Natural chicken which is antibiotic, hormone, and preservative free

Boursin Chicken (gf) Grilled chicken with sun-dried tomatoes and Boursin cream sauce

Chicken Marsala (gf, df) Grilled chicken with a mushroom and Marsala wine sauce

Michigan Cherry Chicken (gf, df) Grilled chicken with rosemary and Michigan cherry sauce

Tarragon Chicken (gf) with tomato, mushrooms, and tarragon cream

Vesuvio (gf) Chicken marinated with fresh herbs, with a light roasted garlic cream sauce

[Chicken Thigh Entrées]

Chicken Paprikash (gf) A Hungarian inspired chicken dish with a creamy tomato and paprika sauce.

Suggested side: Egg noodles with parsley butter

Rosemary Chicken (gf,df) Marinated and roasted with garlic, lemon, and rosemary

Mexican Street Orange Chicken (gf, df) Chicken thighs marinated in orange glaze with Mexican spices.

Suggested side: (*v, gf) Jasmine pablano rice with fried cauliflower

[Beef Entrées]

London Broil (gf, df) Grilled flank steak with a red wine and mushroom demi-glaze

Flank Burgandy (gf, df) Grilled flank steak, thinly sliced, in a silky burgandy wine reduction

Roast Beef add \$2/person (gf, df) Premium cut and braised au jus, with onions and carrots

Homestyle Meatloaf (df) Like Nana used to make, topped with tomato sauce

[Roasted Pork Loin Entrées]

Apple Harvest (gf, df) Roasted pork loin with apple cider and caramelized onion glaze

Cranberry Pecan (df) Roasted pork loin crusted with pecans, glazed with citrus and cranberry sauce

Wild Mushroom (gf, df) Roasted pork loin with a mushroom demi-glaze

[Fish Entrées]

Cod with Dill (df) Broiled and served with a dill cream sauce

Salmon with Dill (df) Broiled and served with a dill cream sauce ~add \$2.00/person

Maple Salmon (df, gf) Broiled with a maple mustard glaze ~add \$2.00/person

Lemon Piccata (gf) Broiled cod or salmon, in a lemon caper sauce ~salmon, add \$2.00/person

[Pasta Entrées]

v-vegetarian *v-vegan

Chicken Baked Ziti Mozzarella, parmesan, alfredo, fresh parsley

Meat Lasagna Ground beef, Italian sausage, ricotta, mozzarella, house marinara

Roasted Vegetable Lasagna (v) Peppers, eggplant, tomatoes, mushrooms, zucchini, mozzarella, ricotta, house marinara

Artichoke (*v) Kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic, olive oil, platter of sliced grilled chicken on the side

Florentine (v) Farfalle in classic spinach Florentine cream sauce, platter of sliced grilled chicken on the side

Pasta Puttanesca (*v) Roasted peppers, artichokes, capers, red onion, black olives, platter of sliced grilled chicken on the side

[Vegan & Gluten-free Rice Entrées]

Ratatouille (*v, gf) French Provencal stewed vegetables such as eggplant, zucchini, peppers, and squash, in an herbed tomato sauce

Roasted Root Vegetable Paella (*v, gf) Roasted parsnips, potatoes, carrots, fennel, and asparagus tips with Spanish inspired flavors of saffron, herbs, and tomato

Pablano Rice (*v, gf) Jasmine rice, roasted pablano pepper, fried cauliflower, mixed vegetables

SIDE DISHES

Buffet includes 3-side choices. Additional sides are \$1.50/person.

[Salads]

Monthly featured salad

Green garden salad romaine, field greens, tomato, cucumber, carrot, croutons

Caesar salad romaine, parmesan, croutons, Caesar dressing

California salad mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, sunflower seeds

Morton's house salad romaine, field greens, cucumber, carrot, dried cranberry, feta

Michigan salad spring mix, dried cherries, candied pecans, gorgonzola

[Starch]

Cheesy Potatoes (v,) cubed with cheese, sour cream, baked

Roasted Red Skin Potatoes (*v, gf) paprika, thyme, olive oil

Steamed Potatoes (v, gf) parsley, butter

Whipped Potatoes (v, gf) cream, butter, garlic

Wild Rice Pilaf (*v, gf)

[Hot Vegetables]

Chef's Seasonal Vegetable Medley (*v, gf) sautéed with olive oil, salt and pepper. Ingredients will vary.

Custom vegetable selections below, add \$1.50 to the base price. Vegetables below are not included.

California Medley (v, gf) carrot, broccoli, cauliflower, garlic butter

Sautéed Medley (*v, gf) zucchini, snow peas, carrots, yellow squash, olive oil

Green Beans Amandine (v, gf) green beans, almonds, butter

Carrot Green Bean Medley (v, gf) carrot, green bean, garlic butter

Honey Dill Carrots (v, gf) honey glazed carrots, dill butter

Broccoli (v, gf) steamed, garlic butter

[Simple Dessert Choices]

Cookie assortment ~ Brownie bites ~ Lemon bars ~ Berry bars ~

[Beverage Choices]

Iced tea and lemonade \$1.50/guest

Add chilled sodas and bottled waters \$1.50/guest