

# Morton's Fine Catering

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## *BUFFET DINNER ENTRÉES*

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Menu includes choice of entrée, choice of salad, and 2 side dishes,  
artisan bread & butter

Additional entrées, \$3/guest

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

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

### [ Chicken Entrées ] \$16.00

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

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

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

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

**Tarragon Chicken** (gf) Grilled chicken breast with tomato, mushrooms, and tarragon cream

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

**Honey Sesame Chicken** (gf, df) Glazed chicken thighs with honey, sesame oil, chili paste

**Lemon Caper Chicken** (gf, df) Braised in lemon caper wine sauce, fresh thyme, lemon zest

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

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

### [ Beef Entrées ] \$18.50

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

**Flank Burgundy** (gf, df) Grilled flank steak, thinly sliced, in a silky burgundy wine reduction

**Korean BBQ Steak** (gf, df) Marinated and seared flank steak in sesame, brown sugar, and chili glaze, tossed with bell peppers and spinach, toasted sesame seeds

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

## [ Roasted Pork Loin Entrées ] \$16.00

**Apple Harvest** (gf, df) Roasted pork loin with apple cider and caramelized onions

**Marchand du Vin** (gf, df) Roasted pork loin with red wine and herb demi-glace

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

## [ Fish Entrées ] \$19.50

**Cod with Dill** (df) Broiled and served with a dill cream sauce **\$16.00**

**Honey Sesame Salmon** (df, gf) Glazed with honey, sesame oil, chili paste

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

**Maple Salmon** (df, gf) Broiled with a maple mustard glaze

**Lemon Piccata** (gf) Broiled cod or salmon, in a lemon caper sauce- **\$16.00/\$19.50**

## [ Pasta Entrées ] add \$3.00

**v-vegetarian \*v-vegan**

**Artichoke** (\*v) Kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic, olive oil,

**Fresh Basil** (\*v) with zucchini ribbons, sun-gold tomatoes (seasonal), & parmesan tossed w/ farfalle in olive oil, platter of grilled chicken on the side \*vegan with parmesan on the side

**Farfalle** (v) with asparagus in a lemon-thyme cream sauce, platter of sliced grilled chicken on the side

**Mostaccioli** (v) Baked pasta in marinara, parmesan, & mozzarella

**Pasta Puttanesca** (\*v) Roasted peppers, artichokes, capers, red onion, black olives

**Penne Pesto Primavera** (v) Carrots, cauliflower, & broccoli with a fresh pesto cream sauce, platter of sliced grilled chicken on the side

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

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

**Chicken Baked Penne** Mozzarella, parmesan, alfredo, fresh parsley

## [ Vegetarian, Vegan & Gluten-Free Rice Entrées ] add \$3.00

**Ratatouille** (\*v, gf) French Provençal 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

**Spinach Risotto** (v, gf) with peas and spinach in creamy parmesan

**Zucchini & Chickpea Tagine** (\*v, gf) Flavorful vegan dish with Moroccan flair

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## *SIDE DISHES*

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Buffet includes a salad and 2-side choices. Additional sides are \$1.50/person.

### [ Salads ]

**Green garden salad** romaine, field greens, radish, tomato, cucumber, carrot, sunflower seeds

**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 ]

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

**Sweet Potatoes** (\*v, gf) Sliced and roasted with olive oil, paprika, sea salt

**Steamed Potatoes** (v, gf) parsley, butter

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

**Wild Rice Pilaf** (\*v, gf) | **Basmati Pilaf** (\*v, gf) | **Steamed Rice** (\*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 Side Choices ] add \$1.50

**Cookie assortment**

**Brownie bites**

**Lemon bars (coconut or plain)**

**Berry bars**

## [ Beverage Side Choices ]

**Iced tea and lemonade \$1.50/guest**

**Add chilled sodas and bottled waters \$1.50/guest**