

Morton's Fine Catering

BUFFET DINNER ENTRÉES

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

SIDE DISHES

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