

# Morton's Fine Catering

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## *FULL SERVICE WEDDING PACKAGES*

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All packages include the following for your guests:  
White, Black, or Ivory table linens, with your choice of napkin color  
Full Dinner Place Setting to include China, Water Goblet, and Silverware  
Coffee and Cake cutting service

(28% Service fee and gratuity added to food & beverage total)

### [ Buffet Service ]

Buffet style menu includes choice of two dinner entrees, one starch and one vegetable.  
Family Style salad, Artisan bread basket with butter

**The Essential** One meat entrée and one vegetarian dish \$22

**A Classic Duo** Two meat entrées for all guests (Chicken, Pork, or Flank Steak) \$25

**Land & Sea** Salmon with Chicken, Pork, or Flank Steak \$26

**Prime** Hand carved Prime Rib, served with chicken, pork, or vegetarian \$27

(Add a vegetarian entrée to your buffet, \$2 per guest)

### [ Plated Service ]

Plated meals include choice of one meat entrée with starch and vegetable, and one vegetarian option.

Multiple entrée selections add \$3.00 per guest

Mixed green salad is plated and served to the table with a bread basket.

**One entrée:** Chicken, Flank Steak, or Roasted Pork Loin \$24

**Fish:** Salmon \$26

**Premium Beef:** Beef Tenderloin- \$30, Filet Mignon \$35

### [ Family Style Service ]

Family style meals are served to your guests at the table on platters to share and pass.  
Mixed green salad is served family style, with a bread basket

(Add \$2 to above packages for family style)

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# THEMED PACKAGES

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Choose a package below with appetizers and dinner included, all items work together to create a delicious and memorable meal for you and your guests.

Buffet style and Family style service available

## [ Italian Feast ]

Appetizers

**Baked Brie** with fig preserves, grapes, and rosemary crackers

**Tomato Basil Bruschetta** with parmesan crostini

**Prosciutto Wrapped Melon**

Dinner

**Caesar Salad** with house made croutons, shaved parmesan and cracked pepper,

**Artisan Bread Basket** with butter

**Chicken Marsala** with mushrooms in a Marsala wine sauce

**Sweet Italian Sausage** in marinara with peppers and onions

**Farfalle** with asparagus and lemon thyme cream

\$27/Buffer, \$29/Family Style

## [ Taste of Michigan ]

Appetizers

**Michigan Artisan Cheese Board**, flatbread and crackers

**Smoked Michigan Whitefish Pate** with assorted crackers

**Fresh Fruit Display** with seasonal fresh fruits and berries

Dinner

**Garden Salad** with creamy house ranch and champagne vinaigrette

**Artisan Bread Basket** with butter

**Michigan Cherry Chicken**, grilled chicken with rosemary and Michigan cherry sauce

**Roasted Pork Tenderloin** with wild mushrooms

**Green Bean & Carrot Medley** and **Red Potatoes** with parsley butter

\$28/buffet, \$30/Family Style

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# THEMED PACKAGES

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## [ Surf and Turf ]

Appetizers

**Crab Stuffed Mushrooms**

**Spinach and Artichoke Dip** with pita crisps

**Fresh Fruit Display** with seasonal fruits and berries

Dinner

**Michigan Salad** with cherries, candied pecans, and gorgonzola, house vinaigrette

**Artisan Bread Basket** with butter

**Herb Crusted Prime Rib au jus**, hand carved with horseradish cream (buffet)

Or **Flank Steak** (when served family style)

**Broiled Salmon** with lemon caper sauce

**California Medley** steamed cauliflower, carrots, and broccoli

**Whipped potatoes**

\$30/Buffer, \$32/Family style

## [ Summer Picnic ]

Appetizers

**Pimento Cheese Dip** with celery and carrot sticks, pretzels and crackers

**Fresh Fruit Display** with seasonal sliced fruits and berries

**Bacon Marmalade** on focaccia with Gorgonzola crumble and chives

Dinner

**Grilled Chicken Breast**, Michigan cherry barbecue sauce

**Smoked Beef Brisket**, cooked low and slow, barbecue sauce on the side

**Green Garden Salad** with creamy house ranch or house vinaigrette

**Johnny's Mac n' Cheese**

**Corn Bread and Rolls** with butter

**Baked Beans** with brown sugar and bacon (or vegan) or **Cole Slaw**

\$28/buffet, \$30/Family Style (plus tax and service fee)

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# *ENTRÉE SELECTIONS*

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## [ Chicken ]

**Chicken Vesuvio**- Herb and garlic marinated chicken, light garlic cream sauce

**Chicken Marsala**- Sautéed mushrooms and Marsala wine sauce over grilled chicken breasts

**Michigan Chicken**- Grilled chicken with a Michigan cherry sauce

**Tomato Tarragon Chicken**- With mushrooms, tomato and tarragon cream

**Lemon Caper Chicken**- Marinated chicken breasts, lemon caper wine sauce, fresh thyme

**Boursin Chicken**- Grilled chicken with sun-dried tomato and Boursin cream sauce

**Barbecued Chicken**- with our signature barbecue sauce

## [ Pork Loin ]

**Apple Harvest**- Caramelized onions and apple cider reduction

**Cranberry Pecan**- Crusted with pecans, glazed with citrus and cranberry sauce

**Wild Mushroom**- Roasted pork loin with a wild mushroom demi glaze

## [ Beef ]

**Prime Rib au jus**- Herb crusted & slow roasted, hand carved with horseradish cream

**Flank Steak**- Thinly sliced with fresh herbs and roasted tomato jus, wild mushrooms, or Burgundy reduction

**Beef Brisket**- Slow roasted with natural juices, barbecue sauce on the side

**Beef Tenderloin or Filet Mignon**- with wild mushrooms, or Burgundy reduction (plated only)

## [ Fish and Vegetarian ]

**Salmon**- with lemon caper sauce, or Maple mustard glaze

**Roasted Vegetable Lasagna**- with mozzarella and marinara sauce

**Penne Pesto Primavera**- Carrots, cauliflower, and broccoli with a fresh pesto cream sauce

**Artichoke Pasta**- with kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic and olive oil

**Farfalle**- with asparagus and lemon thyme cream, parmesan cheese

**French Ratatouille**- Classic preparation with stewed vegetables and herbs, served with wild rice

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# WEDDING MENU SIDE DISHES

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Choose one vegetable and one starch (choose extra side dish, \$1.50 per guest)

## [ Vegetables ]

**California Medley** steamed cauliflower, carrots, and broccoli

**Green Bean & Carrot Medley** with garlic butter

**Zucchini Medley** zucchini, squash, and red pepper, sautéed in olive oil, salt & pepper

**Baby Carrots** with honey butter and dill

**Green Beans** with garlic butter, or amandine (toasted almonds) add \$.50/guest

## [ Starches ]

**Roasted Red Skin Potatoes** with rosemary, garlic and thyme, olive oil and paprika

**Steamed Red Potatoes** with parsley butter

**Whipped Potatoes** with butter and cream, roasted garlic

**Loaded Smashed Potatoes** with scallions, bacon, cheddar and sour cream

**Wild Rice Pilaf**

**Basmati Rice**

## [ Salads ]

**Green Garden Salad** with mixed greens, tomatoes, cucumber, radishes, carrots, sunflower seeds; house ranch or vinaigrette

**Morton's House Salad** with mixed greens, cucumber, carrots, feta and dried cranberries; house vinaigrette

**Michigan Salad** with dried cherries, candied pecans, gorgonzola, champagne vinaigrette (add \$.50 per guest)

**Caesar Salad** with fresh romaine, house made croutons, shaved parmesan and cracked pepper  
Add a choice of two dressings, pre-set on tables, (add \$.25 per guest)

## [ Special Meals ]

Vegetarians | Children | Food Allergies

Our packages include accommodations for your guests with special dietary needs. Ask your wedding consultant for details.

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# *PARTY TRAYS AND DISPLAYS*

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Platters and Party Trays are priced to serve 40-50.

## [ Fruits and Cheeses ]

**Fresh Fruit Display** Seasonal fruits and berries, artfully presented \$70, Half order \$40

**Fruit Skewers** \$90, Half order \$45

**Artisan Cheese Board** Wedges of specialty cheeses, with flatbread and crackers \$80, Half order \$50

**Baked Brie** Large wheel of brie baked in puff pastry with raspberry jam, served with crackers \$70

**Cheese and Crackers** Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$60, Half order \$40

## [ Dips and Spreads ]

**Hummus and Pita** Traditional garlic, lemon, tahini, chick peas and olive oil \$45

**Spinach and Artichoke Dip** Served warm with house made pita crisps \$80

**Traditional Bruschetta** Fresh tomatoes, cucumber, basil and red onion, with crostini \$65

**Artichoke and Olive Bruschetta** with lemon and capers, garlic and olive oil, crostini \$70 **Smoked**

**Whitefish or Salmon Pate** Cream cheese, capers, and lemon with crackers, or served in phyllo cup, \$85

## [ Apps with Snap ]

**Asparagus Spears** Blanched and drizzled with ruby beet vinaigrette, smoked sea salt \$50

**Vegetable Crudités** Fresh seasonal vegetables with our signature Green Goddess dip \$60, Half order \$40

**Relish Tray** Cold platter with assorted pickles and olives \$50

## [ Platters ]

**Antipasto** Italian meats and cheeses, roasted vegetables, olives and peppers \$95 (Without meat-\$80)

**Charcuterie** Chef's special selection of cured meats and pates, stone ground mustard, smoked almonds, sweet pickles, pickled red onion and crostini \$90

**Smoked Salmon Platter** with capers, red onion, chopped egg, tomato, dill ranch and crackers \$135

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# APPETIZERS AND HORS D'OEUVRES

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Items on this page are priced for 50 pieces. We recommend a minimum of 1 piece per guest. Overall quantities depend on the size and style of your event.

## [ Vegetarian Appetizers ]

**Phyllo Canapés** Brie, walnut and pear; Chevre with basil and tomato, or Caramelized onion and boursin cheese (Pick two flavors) \$75

**Spring rolls** Vegetarian \$85, with dipping sauce

**Spanikopita** Mini spinach pie in phyllo \$85

**Stuffed Mushrooms** Vegetarian blend of spinach and Boursin cheese \$65

**Caprese Skewer** Fresh tomatoes, fresh basil, fresh mozzarella, balsamic vinaigrette \$65

**Vegetarian Brochettes** Fresh mozzarella balls, tomatoes, olives, artichokes and balsamic vin \$75

## [ Meat and Seafood Appetizers ]

**Bacon Marmalade** on Focaccia points with Gorgonzola crumbles and chive garnish \$75

**Potato skins** Halved mini red skins, cheddar cheese, scallions and bacon \$75

**Prosciutto** Wrapped melon and/or asparagus tips \$75

**Sausage Stuffed Mushrooms** Candied chestnut and maple sausage \$85

**Buffalo Wings** Johnny's homemade sweet and spicy barbecue sauce, \$75

**Chicken Rumaki** Bacon wrapped chicken in our special marinade, drizzled with sweet chili glaze \$75

**Bayou Brochettes** Skewered shrimp and Louisiana sausage, Cajun aioli dipping sauce \$115

**Crab Stuffed Mushrooms** Lump crab meat blended with cream cheese and seasoning \$75

**Maryland Crab Cakes** with Creole mustard dipping sauce \$90

**Sushi Rolls** Variety of seafood and vegetarian rolls available, prices vary

**Shrimp Cocktail** Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$85

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# *BAR SET-UP OPTIONS*

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Bar Set-Up and Bartending Services  
You provide the spirits and let us handle the rest!

## [Bar Set-Up for Beer, Wine, & Cocktails]

\$3/guest

2-liters of Coke, Diet Coke, Sprite, Ginger Ale

Tonic Water, Soda Water, Orange Juice, Cranberry Juice

Lemons, Limes, Olives, Cherries

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Ice for mixing drinks, bottle openers, wine openers

## [Bar Set-Up for Beer, Wine, & Soda]

\$2.25/guest

2-liters of Coke, Diet Coke, Sprite, Ginger Ale

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Ice for drinks, bottle openers, wine openers

## [Bar Set-Up for Beer & Wine only]

\$1.25/guest

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Bottle openers, wine openers

### **Items not included are:**

**Ice for chilling kegs, alcoholic beverages, keg tubs, tap handles, moving kegs, ice for chilling soda or bottled water provided by client.** Substitutions may be made by the staff of Morton's without notice to client.

Morton's Fine Catering does not carry a liquor license, and may not sell or provide alcohol for catered events. The liability for serving alcohol remains with the client. However, bartending services are available. Our staff are properly trained in Techniques of Alcohol Management (TAM).