

# Morton's Fine Catering

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## *APPETIZERS AND HORS D'OEUVRES*

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Items on this page are priced for 50 pieces  
Minimum order, delivery, and service fee will apply

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

### [ Canapés, Crostinis, Crisps, & Disks ]

**Apple Roquefort Canapé (v)** with blue cheese, pecan, & sliced apple \$95- new

**Phyllo Canapés (v)** Brie, walnut and pear; or chevre with basil and tomato; or caramelized onion and boursin cheese \$85

**Chicken Quesadilla Canapés** Petite size, with sour cream and cilantro \$85

**Whitefish Canapés** Smoked Michigan whitefish paté in flakey phyllo cup \$85

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

**Butternut Crostini (v)** Roasted butternut squash, ricotta, & crispy sage on crostini \$85- new

**Roasted Tomato Crostini (v)** with za'atar and labne \$85- new

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

**Artichoke and Olive Bruschetta (\*v, gf)** with lemon and capers, garlic, and olive oil, crostini \$70

**Michigan White Bean Bruschetta (\*v, gf)** Roasted red peppers, fennel, fresh herbs and olive oil, crostini \$70

**Boursin Stuffed Mushrooms (v)** Vegetarian blend of spinach and boursin cheese \$65

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

**Sausage Stuffed Mushrooms** Candied chestnut, sage, maple sausage \$85

**Salmon Mousse (gf)** on cucumber disk, fresh dill \$95

**Crab Cocktail (v, gf)** on cucumber disk \$90

**Potato Skins (gf)** Halved mini red skins, cheddar cheese, scallions and bacon \$75

## [ Meat Bites ]

**Bourbon Meatballs** Browned meatballs tossed with homemade bourbon barbecue sauce \$85

**Glazed Meatballs** Browned meatballs in raspberry mustard glaze \$85

**Beef Wellington** Petite pastry puff with beef, remoulade sauce on the side \$125

**Empanada** Latin American pastry turnover filled with seasoned beef and deep fried golden \$125-  
new

**Tenderloin Crostini w/Chimichurri** Thinly sliced beef tenderloin with chimichurri and caramelized onion  
on toasted baguette \$130- new

**Tenderloin Crostini w/Artichoke** Thinly sliced beef tenderloin with artichoke purée, arugula, shaved  
parmesan on toasted baguette \$130- new

**Lamb Chop "Lollipops" (gf)** Herb rub with fig reduction (gf, df) \$150

**Pigs n' a Blanket** Mini hot dogs wrapped in pastry, honey Dijon dipping sauce \$90

**Prosciutto (gf,df)** Wrapped melon and/or asparagus tips \$75

**Pecan Crusted Chicken w/Raspberry Mustard Glaze** Rolled in pecans and bread crumbs, tossed in  
raspberry mustard sauce \$95- new

**Chicken Wellington** Petite pastry puff with chicken \$125- new

**BBQ Wings (gf)** Johnny's homemade sweet and spicy barbecue sauce, Ranch on the side \$75

## [ Seafood Bites ]

**Smoked Salmon Arepa** Corn cake stuffed with cream cheese, topped with smoked salmon and fresh  
dill \$144- new

**Coconut Shrimp** Coconut crusted shrimp with a spicy mango chutney \$100

**Shrimp Cocktail (gf, df)** Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$90

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

**Mexican Sope (gf)** Guacamole spread on fried masa disk, topped with crab salad and radish garnish  
\$160- new

## [ Vegetarian Bites ]

**Arancini (v)** Italian breaded and fried risotto balls stuffed with sun-dried tomato and mozzarella, marinara on the side \$100- new

**Fritters (\*v, gf)** Fried chickpea patties with spinach and fragrant spices, tamarind date chutney \$85

**Spanikopita (v)** Mini spinach pie in phyllo \$85

**Spring Rolls (\*v)** Vegetarian, with dipping sauce \$85

**Veggie Potato Skins (v)** Halved mini red skins, cheddar cheese, scallions \$75

**Vegetable Potsticker (\*v)** Cabbage, carrot, onion, & celery with ponzu dipping sauce \$95

## [ Skewers ]

**Antipasto Skewer (gf)** Mozzarella, artichoke heart, olive, salami, tomato \$75

**Vegetarian Brochettes (v, gf)** Fresh mozzarella balls, tomatoes, olives, artichokes and basil vinaigrette \$75

**Beef Satay (gf, df)** Skewered marinated beef, lemongrass, soy glaze \$85

**Sesame Chicken Kebab (gf, df)** Marinated chicken in ginger, sesame, and soy, hint of brown sugar \$80

**Brussels Rumaki (gf, df)** Candied bacon glazed wrapped brussel sprouts \$85- new

**Chicken Rumaki (gf, df)** Bacon wrapped chicken in our special marinade, sweet chili glaze \$75

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

## [ Sliders & Mini Buns ]

**Bahn Mi** Pork belly on Bao bun with pickled veggies, sriracha mayo \$100- new

**Vegan Bahn Mi (\*v)** with ginger miso jackfruit and pickled veggies \$100- new

**Philly Slider** Thinly sliced rib eye, sautéed peppers & onions, melted provolone, black pepper Worcestershire crema \$100- new

**Portobello Mushroom Slider (v)** Grilled portobello, roasted red peppers, provolone, fresh basil aioli, on a mini bun \$100

**Pulled Pork Slider** Slow cooked and pulled pork, barbecue sauce, green goddess slaw on a mini bun \$100

**Silver Dollar Sandwiches** Trio variety with roast beef, turkey, and ham, with cheese and special sauces \$80

## [ Pinwheels ]

One order = 48 pieces \$70

**Buffalo Chicken** chicken in buffalo sauce, blue cheese spread, arugula

**Italian** ham and salami, sun-dried tomato pesto spread, provolone, pepperoncini, arugula

**Roast Beef** horsey cheddar spread, arugula

**Turkey** cranberry relish cream cheese spread, arugula

**Veggie** olives, artichoke, pepperoncini, sun-dried tomato pesto spread, arugula

## [ Crunchies ]

**Maple Caramel Corn** (gf) Espelette pepper, toasted pepitas, self-serve \$50  
or in bamboo cone \$75

**Chips & Salsa** (gf, df) Crispy tortilla chips with house made salsa \$50

**Kettle Chips & Dip** (gf) Fried in house, with signature dip \$50

**Nuts n' Bolts** Party mix with Chex™ cereal, mixed nuts, pretzels, wasabi peas, bagel crisps \$50

**Rosemary Spiced Cashews** (gf) Roasted in butter, tossed with fresh rosemary, self-serve or in bamboo cone, \$50, \$75