

Morton's Fine Catering

CATERING MENU

Choose from Buffet Style or Individually Boxed Meals

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

Buffet Style Meals are priced per person

Choice of 2 sides

Bread and butter

Cookies, Brownie Bites, Lemon Bars

Additional Chicken Entrée \$4/person

Additional Beef Entrée \$7/person

Additional Salmon Entrée \$7/person

Additional Vegetarian Pasta Entrée \$3/person

Additional sides are available to add on to your order.

[Chicken & Pork Entrées] \$12.50/person

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

Sweet Lemon Chicken Thighs (gf, df) Braised with garlic, cinnamon, thyme, dates, and lemon

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

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

Balsamic Chicken (gf, df) Grilled and roasted balsamic chicken thighs with blistered cherry tomatoes

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

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

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

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

[Fish Entrees] \$15.00/person

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

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

Lemon Piccata (gf) Broiled salmon, in a lemon caper sauce

[Beef Entrees] \$15.00/person

Beef Bourguignon (gf, df) Braised boneless beef short rib in red wine, tomato, beef broth, rosemary, thyme, shallots

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

Korean BBQ Beef (gf, df) Marinated and seared flank steak in sesame, brown sugar, & chili glaze, tossed with bell peppers and spinach

Homestyle Meatloaf (df) Like Nana used to make, topped with tomato sauce- \$12.00

Meat Lasagna Ground beef, Italian sausage, ricotta, mozzarella, house marinara- \$12.00

[Vegetarian Entrees] \$11.50/person

Add Sliced Chicken Breast- \$4 per person

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

Gluten-free Chickpea Piccata (vegan, gf) with seared cauliflower, chickpeas, and arugula in olive oil, lemon, garlic, and capers (**\$2.00 upcharge**)

Caprese Mostaccioli (v) Fresh mozzarella baked in rigatoni pasta with marinara, torn basil leaves

Pesto Primavera (v) with zucchini, carrots, cauliflower and basil cream sauce

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

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

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

[Starch and Vegetables]

Roasted Potatoes (vegan, gf) Morton's signature season blend, olive oil

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

Steamed Potatoes (v, gf) parsley, butter

Sweet Potatoes (vegan, gf) sliced and roasted with olive oil, paprika, sea salt

Basmati Pilaf (vegan, gf) sautéed carrots, onions, and celery, bay leaf, and peppercorns

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

[Salads] \$2/person a la carte

Green garden salad (vegan, gf) Romaine, field greens, radish, tomato, cucumber, carrot

Caesar salad Romaine, parmesan, croutons, Caesar dressing

California Salad (v, gf) Mixed greens, shaved fennel, shredded carrots, parmesan, carrots, cucumbers, golden raisins, & sunflower seeds **(add \$.50)**

Farmhouse Kale Caesar with grated parmesan **(add \$.50)**

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta **(add \$.50)**

[Simple Dessert Choices]

Cookie assortment

Brownie bites

Lemon bars

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SANDWICH MENU

Choose from Buffet Style or Individually Boxed Meals

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

Buffet Style Meals are priced per person

Choice of 2 sides

Cookies, Brownie Bites, Lemon Bars

Individually Boxed Cold Meals are priced per person

[Sandwiches] \$12/person

Tarragon Chicken Salad Grilled chicken with dried cherries, Swiss, lettuce, and tomato in tarragon mayo

Italian with ham, salami, provolone, banana peppers, mayo, lettuce, tomato, vinaigrette

Shaved Sugar Ham with Swiss cheese, Dijon mayo, lettuce and tomato

Smoked Turkey with roasted red pepper mayo, Colby-jack, lettuce and tomato

Green Goddess Crunch with provolone, cucumbers, bell peppers, pickles, pesto mayo (nut free), lettuce, tomato (vegetarian)

Vegan Falafel Roasted Veggie Hummus, falafel, roasted vegetables, lettuce, tomato, vinaigrette

[Salads]

Green garden salad (*vegan, gf) romaine, field greens, radish, tomato, cucumber, carrot

Caesar salad romaine, parmesan, croutons, Caesar dressing

California Salad (v, gf) Mixed greens, shaved fennel, shredded carrots, parmesan, cucumbers, golden raisins, & sunflower seeds **(add \$.50)**

Farmhouse Kale Caesar with grated parmesan **(add \$.50)**

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta **(add \$.50)**

[Cold Sides]

Variety bagged chips

Greek Pasta Salad Rotini, tomato cucumber, red onion, black olives, feta, Greek vin

Macaroni Salad (v) Red pepper, celery, creamy vinaigrette

Paula's Potato Salad (v) Red skin potato, egg, scallion, celery, dijonnaise

Rainbow Quinoa Salad (vegan, gf) Quinoa, chickpeas, diced peppers & cucumbers, berries, fresh greens & herbs, house-made vinaigrette **(add \$.50)**

Carolina Cole Slaw (vegan, gf) Shredded cabbage, carrot, diced green pepper, vinegar dressing

Broccoli Slaw (v, gf) Golden raisins, sunflower seeds, red onion, creamy dressing

[Homemade Soups] \$4/person

Tomato bisque

Butternut Bisque (vegan)

Vegetarian chili (vegan)

Chicken Tortilla

Beef chili (dairy free)

[Gourmet Boxed Lunch] \$11.50/person

Includes a sandwich and cookie, and choice of potato salad, macaroni salad, broccoli salad, or coleslaw **Add pretzels or chips- \$1.50 per person**

[Boxed Entrée Salad] \$11.50/person

Garden salad with grilled chicken OR vegetarian, and salad dressing
Includes cookie **Add pretzels or chips- \$1.50 per person**

Tastefully packaged with napkin and silverware

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THEMED MENU PACKAGES

[Fajita/Taco Bar] \$13.50/person

Grilled Chicken Thighs (gf, df) with sautéed peppers and onions

Flour Tortillas & shredded cheese

Chips, salsa, & sour cream

Includes a choice of Taco salad, Beans or Mexican Rice

Cookies or brownies

Add Ground Beef \$2.00/person

Add Fajita Veggies with sautéed peppers, onions, garlic, cauliflower, zucchini **\$2.00/person**

Add guacamole \$15.00/2 Cups

[Fiesta Buffet] \$13.50/person

Black Bean Chicken Enchiladas with cheddar and red sauce

Vegetarian Black Bean Enchiladas with cheddar and red sauce

Garden salad or Taco Salad

Chips, salsa, & sour cream

Cookies or brownies

Add sides or Mexican Rice \$2.00

[Baked Potato Bar] \$11.50/person

Baked Potatoes with toppings:

bacon, shredded cheese, sour cream, scallions, and butter for topping choices

Choose Beef Chili or Veggie Chili

Garden salad

Artisan bread basket

Cookies or brownies