

# Morton's Fine Catering

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## *PARTY TRAYS AND DISPLAYS*

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Platters and Party Trays are priced to serve 40-50. We recommend a minimum of 1 order per 50 guests. Overall quantities depend on the size and style of your event.

Minimum order, delivery, and service fee will apply

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

### [ Fruits and Cheeses ]

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

**Fruit Skewers** (\*v, gf) Colorful display of skewered fruit \$90, Half order \$45

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

**Fig in Baked Brie** (v) Large wheel of brie baked in puff pastry, with fig preserves, grapes, with flatbreads & crackers \$70

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

### [ Dips and Spreads ]

**Caramelized Onion Dip** (v, gf) with kettle chips \$60

**Crab Dip** with mild green chiles and cheddar jack cheese, crispy house-made corn chips \$95- new

**Feta Cheese Dip** (v) with house made pita crisps \$60.

**Hummus and Pita** (\*v, gf) Traditional garlic, lemon, tahini, chick peas and olive oil, house made pita crisps \$55

**Spinach and Artichoke Dip** (v, gf) Served warm with house made pita crisps \$80

**Smoked Whitefish or Salmon Pate** (v, gf) Cream cheese, capers, and lemon with crackers \$85

## [ Apps with Snap ]

**Asparagus Spears** (\*v, gf) Grilled, with hearts of palm & lemon vinaigrette \$50

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

## [ Platters ]

**Antipasto** (gf) Italian meats and cheeses, roasted vegetables, olives and peppers \$95 (Without meat-\$80), Half order \$55

**Charcuterie** (df, gf options) Chef's special selection of cured meats, stone-ground mustard, candied nuts, petit pickles, pickled red onion, toasts \$90

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

**Slow Roasted Beef Platter** (df, gf) Chilled and sliced end-cut tenderloin with rolls horseradish cream \$160

**Beef Tenderloin Platter** (df, gf) Chilled and sliced grilled beef tenderloin with rolls, horseradish cream and onion straws \$240

**Pork Tenderloin Platter** (df, gf) Chilled and sliced roasted pork tenderloin, rolls, cherry mustard on the side

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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

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## [ Canapés, Crostinis, & Crisps ]

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

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

**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

**Sausage Stuffed Mushrooms** Mushroom caps stuffed with maple sausage and herbs \$85

## [ Meat Bites ]

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

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

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

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

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

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

## [ Seafood Bites & Vegetarian Bites ]

**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

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

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

## [ 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