

PARTY TRAYS AND DISPLAYS

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-friendly df-dairy-free

[Fruits and Cheeses]

Fresh Fruit Display (*v, gf) Seasonal fruits and berries, artfully presented \$80

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

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

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

Cheese and Crackers (v, gr) Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$65

[Dips and Spreads]

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

Feta Cheese Dip (v) with house made pita crisps \$65

Hummus and Pita (*v, gf) Traditional garlic, lemon, tahini, chick peas and olive oil, house made pita crisps \$60

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

[Platters]

Veggie Antipasto (gf) Italian cheeses, roasted vegetables, olives and peppers \$90

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 \$160

APPETIZERS AND HORS D'OEUVRES

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

Asparagus Crostini (v) Roasted shaved asparagus, ricotta, fresh dill and lemon zest on crostini \$85

Bacon Marmalade on Focaccia points with gorgonzola crumbles and scallion garnish \$85

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 \$90 **Beef Wellington** Petite pastry puff with beef, peppercorn horsey cream on the side \$125 **Sesame Chicken Kebab** (gf, df) Marinated chicken in ginger, sesame, and soy, hint of brown sugar (40 pieces)\$95

Chicken Rumaki (gf, df) Bacon wrapped chicken in our special marinade, sweet chili glaze \$75 Lamb Chop "Lollipops"(gf) Herb rub with fig reduction (48 pieces) \$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 \$80

BBQ Wings (gf) Johnny's homemade sweet and spicy barbecue sauce, Ranch on the side \$90

[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 \$90

Spring Rolls (*v) Vegetarian, with dipping sauce \$90

[Pinwheels]

One order = 48 pieces \$70

Buffalo Chicken chicken in buffalo sauce, blue cheese spread, arugulaItalian ham and salami, sun-dried tomato pesto spread, provolone, pepperoncini, arugulaRoast Beef horsey cheddar spread, arugula

Turkey cranberry relish cream cheese spread, arugula

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