Morton's
Fine Catering

HOT LUNCH BUFFET

Menu includes 2 side dishes, artisan bread & butter, simple dessert
Minimum order of $250, plus $35 delivery

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

[Chicken Breast Entrees] $11.50

Made with Coleman Natural chicken which is antibiotic, hormone, and preservative free

Boursin Chicken (gf) Grilled chicken with sun-dried tomatoes and Boursin cream sauce

Chicken Marsala (gf, df) Grilled chicken with a mushroom and Marsala wine sauce

Michigan Cherry Chicken (gf, df) Grilled chicken with rosemary and Michigan cherry sauce

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

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

[Beef Entrees] $12.50

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

Flank Burgundy (gf, df) Grilled flank steak, thinly sliced, in a silky burgundy wine reduction

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- $11.50

[Fish Entrees] $12.50

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

Salmon with Dill (df) Broiled and served with a dill cream sauce

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

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

[Chicken Thigh Entrees] $10.00

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

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

Lemon Caper Chicken Thighs (gf, df) Braised in lemon caper wine sauce, fresh thyme, lemon zest

[Roasted Pork Loin Entrée] $10.00

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

Cranberry Pecan (gf, df) Roasted pork loin crusted with pecans, glazed with citrus and cranberry sauce

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

$10 Packages include side choices below:

Green Garden salad or Caesar salad
Roasted Red Skin Potatoes, Wild Rice Pilaf, or Fresh Basil Pasta
Artisan Bread and Cookies or Brownies

[Pasta Entrees] $11.50

Pasta package includes salad, artisan bread, simple dessert

v-vegetarian   *v-vegan

Artichoke (*v) Kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic, olive oil, platter of sliced grilled chicken on the side

Florentine (v) Farfalle in classic spinach Florentine cream sauce, platter of sliced grilled chicken on the side

Fresh Basil (*v) with zucchini ribbons, sun-gold tomatoes (seasonal), & parmesan tossed w/ farfalle in olive oil, platter of grilled chicken on the side *vegan with parmesan on the side

Mostaccioli (v) Baked pasta in marinara, parmesan, & mozzarella, platter of sliced grilled chicken on the side

Pasta Puttanesca (*v) Roasted peppers, artichokes, capers, red onion, black olives, platter of sliced grilled chicken on the side

[Pasta Bakes] $11.50

Pasta package includes salad, artisan bread, simple dessert

Meat Lasagna Ground beef, Italian sausage, ricotta, mozzarella, house marinara

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

[Vegetarian, Vegan & Gluten-Free Rice Entrées] $11.50

Ratatouille (*v, gf) French Provençal stewed vegetables such as eggplant, zucchini, peppers, squash, and lentils in an herbed tomato sauce

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

Spinach Risotto (v, gf) with peas and spinach in creamy parmesan

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

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SIDE DISHES

Buffet includes 2-side choices. Additional sides are $1.50/person.

[Salads]

Green garden salad romaine, field greens, radish, tomato, cucumber, carrot, sunflower seeds

Caesar salad romaine, parmesan, croutons, Caesar dressing

Morton's house salad romaine, field greens, cucumber, carrot, dried cranberry, feta

[Starch]

Roasted Red Skin Potatoes (*v, gf) paprika, thyme, olive oil

Steamed Potatoes (v, gf) parsley, butter

Sweet Potatoes (*v, gf) Sliced and roasted with olive oil, paprika, sea salt

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

Wild Rice Pilaf (*v, gf) | **Basmati Pilaf (*v, gf)** | Steamed Rice (*v, gf)

[Hot Vegetables]

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

Custom vegetable selections below, add $1.50 to the base price. Vegetables below are not included.

California Medley (v, gf) carrot, broccoli, cauliflower, garlic butter

Sautéed Medley (*v, gf) zucchini, snow peas, carrots, yellow squash, olive oil

Green Beans Amandine (v, gf) green beans, almonds, butter

Carrot Green Bean Medley (v, gf) carrot, green bean, garlic butter

Honey Dill Carrots (v, gf) honey glazed carrots, dill butter

Broccoli (v, gf) steamed, garlic butter

[Simple Dessert Choices]

Cookie assortment
Brownie bites
Lemon bars
Berry bars

[Beverage Choices]

Iced tea and lemonade $1.50/guest
Add chilled sodas and bottled waters $1.50/guest

BARS

[Fajita Bar] $11.50/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 or Beans and rice
Cookies or brownies

Add Beef $1.50/person
Add Fajita Veggies with sautéed peppers, onions, garlic, cauliflower, zucchini **$1.50/person**
Add guacamole $15.00/2 Cups

[Fiesta Buffet] $11.50/person

Black Bean Chicken Enchiladas with cheddar and red sauce
Vegetarian Black Bean Enchiladas with cheddar and red sauce
Green garden salad or Taco Salad
Chips, salsa, & sour cream
Cookies or brownies

Add sides or Mexican Rice $1.50/person

[Baked Potato Bar] $11.50/person
Baked Potatoes with bacon, cheddar, sour cream, scallions, and butter for topping choices
Beef Chili
Green garden salad
Artisan bread basket
Cookies or brownies