

# Morton's Fine Catering

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## CATERING MENU

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Choose from Buffet Style or Individually Boxed Meals

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

Buffet Package pricing is based on your total guest count.

Choose one entrée for your entire group, plus choice of 2 sides, bread and butter, cookies or brownie bites.

For more variety, add additional entrees and side dishes to your package for an upcharge. Pricing will vary depending on the menu items and guest count.

### [ Chicken & Pork Entrées ] \$13.50/person

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

**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

**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

**Mexican Street Orange Chicken** (gf, df) Chicken thighs marinated in orange glaze with Mexican spices

**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

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

## [ Beef Entrees ]

**Beef Bourguignon** (gf, df) Braised boneless beef short rib in red wine, tomato, beef broth, rosemary, thyme, shallots **\$18**

**London Broil** (gf, df) Grilled flank steak with a red wine and mushroom demi-glace **\$16.50**

**Korean BBQ Beef** (gf, df) Marinated and seared flank steak in sesame, brown sugar, & chili glaze, tossed with bell peppers and spinach **\$16.50**

**Homestyle Meatloaf** (df) Like Nana used to make, topped with tomato sauce **\$13**

**Meat Lasagna** Ground beef, ricotta, mozzarella, house marinara, sold in quantities of 12 **\$13/person**

## [ Vegetarian Entrees ] \$11.50/person

Package includes Entrée, Salad, bread & butter, cookies or brownies.

Add a platter of Sliced Grilled Chicken Breast \$3/guest

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

**Gluten-free Pasta Puttanesca** (vegan, gf) with roasted peppers, artichokes, capers, red onion, olives in a zesty tomato based sauce **(\$2.50 upcharge)**

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

**Florentine** (v) Farfalle in classic spinach Florentine cream sauce with mushrooms

**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

**Sweet Potato & Chickpea Curry** (vegan, gf) with spinach, tomato, and coconut milk

## [ 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

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

**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 ] \$3/within a package

**Green Garden Salad** (vegan, gf) Romaine, field greens, radish, tomato, cucumber, carrot

**Caesar Salad** Romaine, parmesan, croutons, Caesar dressing

**Morton's House Salad** (v, gf) with mixed greens, cucumber, carrots, feta and dried cranberries | house vinaigrette

**California Salad** (v, gf) Mixed greens, shaved fennel, shredded carrots, parmesan, carrots, cucumbers, & golden raisins **(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)**

**Michigan Salad** (v, gf) Spring mix, dried cherries, candied pecans, & gorgonzola **(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

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# SANDWICH & SOUP MENU

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Choose from Buffet Style or Individually Boxed Meals

**v-vegetarian    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 ] \$13/person

**BLT** Bacon, Colby-jack, lettuce, tomato, and mayo

**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

[ Gourmet Boxed Lunch ] \$12.50/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 ] \$12.50/person

Garden salad with grilled chicken OR chickpeas for Vegetarian/Vegan, and salad dressing  
Includes cookie **Add pretzels or chips- \$1.50 per person**

Tastefully packaged with napkin and silverware

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## [ Green Salads ]

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

**Caesar salad** romaine, parmesan, croutons, Caesar dressing

**Morton's House Salad** (v, gf) with mixed greens, cucumber, carrots, feta and dried cranberries | house vinaigrette

**California Salad** (v, gf) Mixed greens, shaved fennel, shredded carrots, parmesan, cucumbers, golden raisins **(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)**

**Michigan Salad** (v, gf) Spring mix, dried cherries, candied pecans, & gorgonzola **(add \$.50)**

## [ Cold Sides ]

Variety bagged chips

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

**Macaroni Salad** (v) Bell 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, sliced bell pepper, radish, vinegar dressing

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

## [ Soup N' Salad ] \$11.50

Package includes Choice of Soup, Green Salad, bread & butter, cookies or brownies.

Add a platter of Sliced Grilled Chicken Breast **\$3/guest**

## [ Homemade Soups ] \$4/person

Tomato bisque (gf)

Butternut bisque (vegan, gf)

Vegetarian chili (vegan, gf)

Garden Vegetable with kale and beans, tomato base (vegan, gf)

Cream of Broccoli (vegetarian)

Chicken Noodle

Beef chili (gf, df)

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# THEMED MENU PACKAGES

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## [ 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 or Garden Salad (v, gf)

Cookies or brownies

**Add Ground Beef \$3.00/person**

**Add Fajita Veggies** (vegan, gf) with sautéed peppers, onions, garlic, cauliflower, zucchini **\$2.25/person**

**Add Beans** (vegan, gf) OR **Mexican Rice** (vegan, gf) **\$2.00/person**

**Add guacamole** (vegan, gf) **\$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 Mexican Rice \$2.00**

**Add guacamole** (vegan, gf) **\$15.00/2 Cups**

## [ 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

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