

# Morton's Fine Catering

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## *HOT LUNCH BUFFET*

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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

**Pineapple Glazed Chicken Thighs** (gf, df) Chicken thighs marinated with chili and citrus

## [ Roasted Pork Loin Entrée ] \$10.00

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

## \$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

**Farfalle** (v) with asparagus in a lemon-thyme 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

**Penne Pesto Primavera** (v) Carrots, cauliflower, & broccoli with a fresh pesto cream sauce, 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 Entrees ] \$11.50

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

**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*

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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

**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**

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# *BARS*

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## [ 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 guacamole \$1.00/person**

## [ 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