

# Morton's Fine Catering

## 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

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

### [ Fruits and Cheeses ]

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

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

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

**Baked Brie w/Raspberry** (v) Large wheel of brie baked in puff pastry, with raspberry jam, flatbreads & crackers \$70

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

### [ Dips and Spreads ]

**Buffalo Chicken Dip** Like a hot wing, but in the form of a dip! Corn chips and celery sticks \$85

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

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

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

**Kale Ranch Dip** (v, gf) Creamy & chilled, served with veggies \$65

**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** (vegan, gf) Grilled, with lemon vinaigrette \$50

**Vegetable Crudités** (vegan, 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

**Whole Beef Tenderloin Platter** (df, gf) Grilled, roasted, chilled, and sliced whole beef tenderloin with rolls, horseradish cream and onion straws \$ market price

**Chilled Beef Platter** Grilled, roasted, chilled, and sliced end-cut tenderloin, served with rolls and horseradish cream \$160

**Pork Tenderloin Platter** (df, gf) Chilled and sliced roasted pork tenderloin, rolls, cherry mustard on the side \$160

## [ Stations ]

Stations available in quantities of 50

**Mashed Potato Bar** Mashed Yukon gold potatoes with toppings; shredded cheddar, gorgonzola, sour cream, bacon, crispy onion straws, scallions, cracked pepper \$300

**Mac n' Cheese Bar** Johnny's signature mac n' cheese with toppings; bacon, parmesan, potato chips, jalapeños, diced peppers, and hot sauce \$300

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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

**Brie & Fig Toast** (v) Fig jam, creamy brie, fresh grape, served on crispy French bread, rosemary sprinkle \$85

**Butternut Crostini** (v) Roasted butternut squash, ricotta, & crispy sage on crostini \$85

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

**Traditional Bruschetta** (vegan, gf) Fresh tomatoes, cucumber, basil, and red onion, with crostini \$65

**Michigan White Bean Bruschetta** (vegan, gf) Roasted red peppers, fennel, fresh herbs and olive oil, crostini \$70

**Potato Skins** (v) Halved mini red skins, cheddar cheese, scallions and bacon \$75

**Boursin Stuffed Mushrooms** (v) Vegetarian blend of spinach and boursin cheese \$65

## [ Seafood Bites & Vegetarian Bites ]

**Antipasto Skewer** (vegan, gf) with artichoke, olive, and tomato, basil vinaigrette \$100

**Coconut Shrimp** Coconut crusted shrimp with a spicy orange marmalade \$100

**Lox Canape** Smoked salmon, whipped chevre, cucumber garnish \$85

**Shrimp Cocktail** (gf, def.) Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$90

**Spanikopita** (v) Mini spinach pie in phyllo \$90

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

**Veggie Potato Skins** (v) Halved mini red skins, cheddar cheese, scallions \$75

**Potstickers** (vegan) Shiitake mushroom, carrot, and bok choy, sesame soy sauce on the side \$95

## [ Meat Bites ]

**Bourbon Meatballs** Browned meatballs tossed with homemade bourbon barbecue sauce \$90

**Mini Beef Wellington** Petite pastry puff with beef, peppercorn horsey cream on the side \$150

**Tenderloin Crostini w/Chimichurri** Thinly sliced beef tenderloin with chimichurri, arugula, crispy onion straws on toasted baguette \$130

**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

**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

## [ Sliders & Mini Buns ]

Sold in quantities of 40

**Crispy Chicken Slider** Southern fried chicken, chipotle mayo, dill pickle, on a mini bun \$150

**French Onion Beef Slider** Tender sliced beef, creamy Swiss, caramelized onions, on a mini bun \$150

**Portobello Mushroom Slider (v)** Grilled portobello, roasted red peppers, provolone, fresh basil aioli, on a mini bun \$150

**Silver Dollar Sandwiches** Assortment of mini sandwiches with cheese and special sauces- 48 pieces \$150

## [ Crunchies ]

**Maple Caramel Corn (gf)** Aleppo pepper, toasted pepitas, self-serve \$50 or in bamboo cone \$75

**Rosemary Spiced Cashews (gf)** Roasted in butter, tossed with fresh rosemary, self-serve \$50, or in bamboo cone, \$75