

Morton's Fine Catering

FULL SERVICE WEDDING PACKAGES

All packages include the following for your guests:

White, Black, or Ivory table linens, with your choice of napkin color

Coffee and Cake cutting service

(30% Service fee and gratuity added to food & beverage total)

[Buffet Service]

Buffet style service allows your guests to socialize freely and choose from their favorite dishes

The Essential Choose a Chicken entrée and a Vegetarian entrée \$25

A Classic Duo Choose a Chicken entrée, a Pork or Beef entrée and a Vegetarian entrée \$28

Land & Sea Salmon with Chicken, Pork, or Beef entrée \$30

Prime Hand carved Prime Rib, with Chicken or Pork, and a Vegetarian entrée \$32

Buffet style menus listed above include one Starch and Chef's Seasonal Vegetable Medley.

Dinner service begins with a family style salad served to guest tables with Artisan Bread and butter.

[Family Style Service]

Family style meals are served to your guests at the table on platters to share and pass.
Mixed green salad is served family style, with a bread basket

(Add \$2 to above packages for family style)

ENTRÉE SELECTIONS

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

[Chicken Breast Entrées]

Chicken Vesuvio (gf) Herb and garlic marinated chicken, light garlic cream sauce

Chicken Marsala (gf, df) Sautéed mushrooms and Marsala wine sauce over grilled chicken breasts

Michigan Chicken (gf, df) Grilled chicken with a Michigan cherry sauce

Tomato Tarragon Chicken (gf) With mushrooms, tomato and tarragon cream

Lemon Caper Chicken (gf, df) Marinated chicken breasts, lemon caper wine sauce, fresh thyme

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

Barbecued Chicken (gf, df) with our signature barbecue sauce

[Chicken Thigh Entrées]

BBQ Chicken Thighs (gf, df) Juicy chicken thighs in our signature BBQ sauce

Jamaican Jerk Chicken (gf, df) Char-grilled chicken thighs, roasted in Jamaican spices

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

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

[Pork Loin Entrées]

Apple Harvest (gf, df) Caramelized onions and apple cider reduction

Cranberry Pecan (df) Crusted with pecans, glazed with citrus and cranberry sauce

Wild Mushroom (gf, df) Roasted pork loin with a wild mushroom demi glaze

[Beef Entrées]

Flank Steak (gf, df) Thinly sliced with fresh herbs and roasted tomato jus, wild mushrooms, or Burgundy reduction

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

Beef Brisket (gf, df) Slow roasted with natural juices, Carolina barbecue sauce on the side

Beef Tenderloin or Filet Mignon (gf, df) with wild mushrooms, or Burgundy reduction (plated only)

[Fish Entrées]

Salmon with Dill (gf) 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

[Vegan & Vegetarian Entrées]

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

Zucchini & Chickpea Stew (*v, gf) Flavorful vegan dish with Moroccan spices

Artichoke Pasta (*v) with kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic and olive oil

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

Farfalle (v) with asparagus and lemon thyme cream, parmesan cheese

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

Penne Pesto Primavera (v) Carrots, cauliflower, and broccoli with a fresh pesto cream sauce

WEDDING MENU SIDE DISHES

Choose one vegetable and one starch (choose extra side dish, \$1.50 per guest)

[Vegetables]

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

Custom vegetable selections below, add \$1.00 to the package price. Vegetables below are not included.

California Medley steamed cauliflower, carrots, and broccoli

Green Bean & Carrot Medley with garlic butter

Zucchini Medley zucchini, squash, and red pepper, sautéed in olive oil, salt & pepper

Honey Dill Carrots Honey glazed carrots with dill butter

Green Beans with garlic butter, or amandine (toasted almonds) add \$.50/guest

WEDDING MENU SIDE DISHES

[Starches]

Roasted Red Skin Potatoes (*v, gf) with rosemary, garlic and thyme, olive oil and paprika

Steamed Red Potatoes (v, gf) with parsley butter

Whipped Potatoes (v, gf) with butter and cream, roasted garlic

Loaded Smashed Potatoes (gf) with scallions, bacon, cheddar and sour cream

Wild Rice Pilaf (*v, gf)

Basmati Rice (*v, gf)

[Salads]

Green Garden Salad (*v, gf) with mixed greens, tomatoes, cucumber, radishes, carrots | house ranch or vinaigrette

Mediterranean Garden Salad (*v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers | sherry vinaigrette

California salad (v, gf) mixed greens, shaved fennel, parmesan, cucumbers, golden raisins, sunflower seeds

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

Michigan Salad (v, gf) with dried cherries, candied pecans, gorgonzola | champagne vinaigrette

Caesar Salad with fresh romaine, house made croutons, shaved parmesan and cracked pepper

Add a choice of two dressings, pre-set on tables, (add \$.25 per guest)

[Special Meals]

Vegetarians | Children | Food Allergies

Our packages include accommodations for your guests with special dietary needs. Ask your wedding consultant for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THEMED PACKAGES

Choose a package below with appetizers and dinner included, all items work together to create a delicious and memorable meal for you and your guests.

Buffet style and Family style service available

[Seasonal Eats]

Appetizers

Butternut, Asparagus, or Roasted Tomato Crostini

Kale Ranch Dip Crudités Creamy & chilled, with pumpernickel and veggies

Fresh Fruit Display with seasonal fresh fruits and berries

Dinner

Morton's House Salad romaine, field greens, cucumber, carrot, dried cranberry, & feta

Artisan Bread Basket with butter

Beef Bourguignon Braised boneless beef short rib in red wine, tomato, beef broth, rosemary, thyme, shallots

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

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

\$31/Buffer, \$33/Family Style

[Taste of Michigan]

Appetizers

Artisan Cheese Board, flatbread and crackers

Smoked Michigan Whitefish Pate with assorted crackers

Fresh Fruit Display with seasonal fresh fruits and berries

Dinner

Garden Salad with creamy house ranch and champagne vinaigrette

Artisan Bread Basket with butter

Michigan Cherry Chicken Grilled chicken with rosemary and Michigan cherry sauce

Roasted Pork Tenderloin with wild mushrooms

Fresh Basil Pasta (v) with zucchini ribbons, cherry tomatoes & parmesan tossed with farfalle in olive oil

Chef's Seasonal Vegetable Medley and **Red Potatoes** with parsley butter

\$31/buffet, \$33/Family Style

THEMED PACKAGES

[Surf and Turf]

Appetizers

Tomato Basil and **White Bean Bruschetta**

Crab Dip with mild green chiles & cheddar jack cheese, crispy house-made corn chips

Fresh Fruit Display with seasonal fruits and berries

Dinner

California salad mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, sunflower seeds

Artisan Bread Basket with butter

Herb Crusted Prime Rib au jus, hand carved with horseradish cream (buffet) or Flank Steak or Braised Beef (when served family style)

Broiled Salmon with lemon caper sauce

Farfalle with asparagus and lemon thyme cream, parmesan cheese

Whipped potatoes

Chef's Seasonal Vegetable Medley

\$33/Buffer, \$35/Family style

[Morton's BBQ]

Appetizers

Vegetable Crudités (*v, gf) Fresh seasonal vegetables with our signature Green Goddess or Dill Ranch Dips

Spicy Feta Cheese Dip (v) with house made pita crisps

Fresh Fruit Display with seasonal sliced fruits and berries

Dinner

Green Garden Salad with creamy house ranch or house vinaigrette

Artisan Bread with butter

Grilled Chicken Thighs, Michigan cherry barbecue sauce

Smoked Beef Brisket Cooked low and slow, barbecue sauce on the side

Johnny's Mac n' Cheese

Baked Beans with brown sugar and bacon (or vegan) or **Cole Slaw**

Artisan Bread with butter

\$30/buffet, \$32/Family Style

PLATED MENU OPTIONS

[Plated Service]

Plated meals include choice of one meat entrée with starch and vegetable, and one vegetarian option.

Multiple entrée selections add \$4.00 per guest

Mixed green salad is plated and served to the table with a bread basket.

One entrée: Chicken or Roasted Pork Loin \$30

Fish or Beef: Salmon or Beef \$32

Premium Beef: Filet Mignon \$38

[Chicken or Pork]

Boursin Chicken, Chicken Tarragon, Michigan Cherry Chicken, or Wild Mushroom Pork

Whipped or Roasted Red Potatoes

Chef's Seasonal Vegetables

Morton's House Salad with Artisan Bread Basket & butter

[Fish]

Lemon Piccata or Maple Glazed Salmon

Wild Rice Pilaf or Steamed Potatoes in parsley butter

Chef's Seasonal Vegetables

California Salad with Artisan Bread Basket & butter

[Beef]

Braised Beef Bourguignon or Filet in Burgundy Reduction

Whipped or Steamed Potatoes in parsley butter

Chef's Seasonal Vegetables

Michigan Salad with Artisan Bread Basket & butter

[Vegetarian]

Roasted Root Vegetable Paella

Penne Pesto Primavera

Char-grilled Tofu and Vegetable Stack, lemon herb sauce

PARTY TRAYS AND DISPLAYS

Platters and Party Trays are priced to serve 40-50.

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

[Fruits and Cheeses]

Fresh Fruit Display Seasonal fruits and berries, artfully presented \$80

Fruit Skewers \$90

Artisan Cheese Board Wedges of specialty cheeses, with flatbread and crackers \$80

Baked Brie Large wheel of brie baked in puff pastry with raspberry jam, served with crackers \$70

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

[Dips and Spreads]

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

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

Spinach and Artichoke Dip (v) Served warm with house made pita crisps \$80

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

Artichoke and Olive Bruschetta (*v) with lemon and capers, garlic and olive oil, crostini \$70

Smoked Whitefish or Salmon Pate Cream cheese, capers, and lemon with crackers, or in phyllo cup \$85

[Apps with Snap]

Asparagus Spears (*v, gf) Grilled, with hearts of palm and lemon vinaigrette \$50

Vegetable Crudités (*v, gf) Fresh seasonal vegetables with our signature Green Goddess dip \$60

Pickles & Things (*v, gf) Mixed olives, mini gherkins, pickled cauliflower & asparagus, peppadew peppers \$65

[Platters]

Veggie Antipasto (gf, df options) Italian cheeses, roasted vegetables, olives and peppers \$95 (Without meat- \$80)

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 options) with capers, red onion, chopped egg, tomato, dill ranch and crackers \$135

APPETIZERS AND HORS D'OEUVRES

Items on this page are priced for 50 pieces. We recommend a minimum of 1 piece per guest. Overall quantities depend on the size and style of your event.

[Vegetarian Appetizers]

Phyllo Canapés (v) Brie, walnut and pear; Chevre with basil and tomato, or Caramelized onion and boursin cheese (Pick two flavors) \$85

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

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

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

Caprese Skewer (v, gf) Fresh tomatoes, fresh basil, fresh mozzarella, balsamic vinaigrette \$65

Vegetarian Brochettes (v, gf) Fresh mozzarella balls, tomatoes, olives, artichokes and balsamic vin \$75

[Meat and Seafood Appetizers]

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

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

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

Prosciutto (gf, df) Wrapped melon and/or asparagus tips \$75

Sausage Stuffed Mushrooms Mushroom caps stuffed with maple sausage and herbs \$85

Buffalo Wings (gf) Johnny's homemade sweet and spicy barbecue sauce, \$90

Chicken Rumaki (gf, df) Bacon wrapped chicken in our special marinade, drizzled with sweet chili glaze \$75

Bayou Brochettes (gf, df) Skewered shrimp and Louisiana sausage, Cajun aioli dipping sauce \$115

Coconut Shrimp Coconut crusted shrimp with spicy mango chutney \$100

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

BAR SET-UP OPTIONS

Bar Set-Up and Bartending Services
You provide the spirits and let us handle the rest!

[Bar Set-Up for Beer, Wine, & Cocktails]

\$4.50/guest

2-liters of Coke, Diet Coke, Sprite, Ginger Ale

Tonic Water, Soda Water, Orange Juice, Cranberry Juice

Lemons, Limes, Olives, Cherries

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Ice for mixing drinks, bottle openers, wine openers

[Bar Set-Up for Beer, Wine, & Soda]

\$3.50/guest

2-liters of Coke, Diet Coke, Sprite, Ginger Ale

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Ice for drinks, bottle openers, wine openers

[Bar Set-Up for Beer & Wine only]

\$1.75/guest

Chilling bins and ice bucket, ice scoops

Cocktail straws and paper cocktail napkins, clear plastic cups

Bottle openers, wine openers

****Setting bars in multiple locations at an event will incur additional fees****

Items not included are:

Ice for chilling kegs, alcoholic beverages, keg tubs, tap handles, moving kegs, ice for chilling soda or bottled water provided by client. Substitutions may be made by the staff of Morton's without notice to client.

Morton's Fine Catering does not carry a liquor license, and may not sell or provide alcohol for catered events. The liability for serving alcohol remains with the client. However, bartending services are available. Our staff are properly trained in Techniques of Alcohol Management (TAM).