

Morton's Fine Catering

CATERING MENU

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 breast 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

Sweet Lemon Chicken Thighs (gf, df) Braised with garlic, cinnamon, thyme, dates, and lemon

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

Lemon Piccata (gf) Broiled salmon, in a lemon caper 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-glaze **\$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, includes salad or vegetable, bread & butter, simple dessert **\$13**

[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

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

Pesto Primavera (v) with broccoli, carrots, cauliflower and basil cream sauce

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 (vegan, gf) sautéed with garlic, olive oil, salt and pepper. Ingredients will vary.

[Salads] \$3/within a package

Apple & Celery Salad Mixed greens, parmesan, dates, sliced apples and celery

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

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SANDWICH MENU

v-vegetarian *v-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 avocado, 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, 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]

Apple & Celery Salad (v, gf) Mixed greens, parmesan, dates, sliced apples and celery

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

Caesar salad romaine, parmesan, croutons, Caesar dressing (contains anchovy)

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, dijonaise

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

[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 Tortilla (gf, df)

Beef chili (gf, df)

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THEMED MENU PACKAGES

[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, Beans or Mexican Rice

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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