

Morton's Fine Catering

CATERING MENU

Choose from Buffet Style or Individually Boxed Meals

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

Buffet Style Meals are priced per person

Choice of 2 sides

Bread and butter

Cookies, Brownie Bites, Lemon Bars

Individually Boxed Hot Meals are priced per person

Choice of Starch

Chef's Seasonal Vegetable Medley

Bread and butter

Cookie

Additional sides are available to add on to your order.

[Chicken & Pork Entrées] \$12.50/person

Chicken Marsala (gf, df) Grilled chicken breast with a mushroom and Marsala wine sauce

Lemon Caper Chicken (gf) Grilled chicken breast, braised in lemon caper wine sauce, fresh thyme

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

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

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] \$14.00/person

Maple Salmon (df, gf) Broiled with a maple mustard glaze

Lemon Piccata (gf) Broiled salmon, in a lemon caper sauce

[Beef Entrees] \$13.50/person

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

London Broil (gf, df) Grilled flank steak with a red wine and mushroom demi-glaze

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- \$12.00

Meat Lasagna Ground beef, Italian sausage, ricotta, mozzarella, house marinara- \$12.00

[Vegetarian Entrees] \$11.50/person

Add Sliced Chicken Breast- \$3 per person

Farfalle (v) with asparagus in a lemon-thyme cream sauce

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

Vegan Fresh Basil (*v) with zucchini ribbons, cherry tomatoes tossed w/farfalle in olive oil

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

Roasted Vegetable Lasagna (v) Peppers, eggplant, tomatoes, mushrooms, zucchini, mozzarella, ricotta, house marinara

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

Zucchini & Chickpea Tagine (*v, gf) Flavorful vegan dish with Moroccan flair

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

[Starch and Vegetables]

Roasted Red Skin Potatoes (*v, gf) paprika, thyme, olive oil

Whipped Potatoes (v, gf) cream, butter, garlic

Steamed Potatoes (v, gf) parsley, butter

Basmati Pilaf (*v, gf) sautéed carrots, onions, and celery with peas, bay leaf, and peppercorns

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

[Salads] \$3/person

Green garden salad romaine, field greens, radish, tomato, cucumber, carrot

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

Caesar salad romaine, parmesan, croutons, Caesar dressing

California Salad (v, gf) Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds

[Simple Dessert Choices]

Cookie assortment

Brownie bites

Lemon bars

SANDWICH MENU

Choose from Buffet Style or Individually Boxed Meals

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

[**Gourmet Boxed Lunch**] \$10.50/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**] \$10.50/person

Garden salad with grilled chicken OR vegetarian, and salad dressing

Includes cookie and choice of specialty salad **Add pretzels or chips- \$1.50 per person**

Tastefully packaged with napkin and silverware

[**Sandwiches**] \$12/person

Morton's Chicken Salad Grilled chicken with green goddess mayo, provolone, lettuce and tomato

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, pesto mayo (nut free), lettuce, tomato (vegetarian)

Falafel Roasted Veggie Hummus, falafel, feta, roasted vegetables, lettuce, tomato, vinaigrette

Vegan Falafel Roasted Veggie Hummus, falafel, roasted vegetables, lettuce, tomato, vinaigrette

[Salads]

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

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

Caesar salad romaine, parmesan, croutons, Caesar dressing

California Salad (v, gf) Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds

[Cold Sides]

Variety bagged chips

Macaroni Salad (v) Red pepper, celery, creamy vinaigrette

Caprese Pasta Salad (v) Pasta, sun-dried tomato, fresh mozzarella, pesto

Paula's Potato Salad (v) Red skin potato, egg, scallion, celery, dijonnaise

Carolina Cole Slaw (*v, gf) Shredded cabbage, carrot, diced green pepper, vinegar dressing

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

[Homemade Soups] \$4/person

Tomato bisque

Vegetarian chili (vegan)

Chicken Tortilla

Beef chili (dairy free)

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