

# Morton's Fine Catering

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## CATERING MENU

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Choose from Buffet Style or Individually Boxed Meals

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

**Buffet Style Meals** are priced per person

Choice of 2 sides

Bread and butter

Cookies or Brownie Bites

Additional Chicken Entrée \$4/person

Additional Beef Entrée \$7/person

Additional Salmon Entrée \$7/person

Additional Vegetarian Pasta Entrée \$3/person

Additional sides are available to add on to your order.

### [ Chicken & Pork Entrées ] \$12.50/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 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

**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

**Salmon with Dill** (df) Broiled and served with a dill cream sauce

## [ Beef Entrees ] \$15.00/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-glace

**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, ricotta, mozzarella, house marinara- \$12.00

## [ Vegetarian Entrees ] \$11.50/person

Add Sliced Chicken Breast- \$4 per person

**Artichoke** (vegan) Kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic, olive oil

**Gluten-free Pasta Puttanesca** (vegan, gf) with roasted peppers, artichokes, capers, red onion, olives in a zesty tomato based sauce (**\$2.50 upcharge**)

**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

**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** (\*v, gf) sautéed with olive oil, salt and pepper. Ingredients will vary.

## [ Salads ] \$2/person a la carte

**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

**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)**

## [ Simple Dessert Choices ]

**Cookie assortment**

**Brownie bites**

**Lemon bars**

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

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# SANDWICH MENU

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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

[ Sandwiches ] \$12/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 provolone, cucumbers, bell peppers, pickles, pesto mayo (nut free), lettuce, tomato (vegetarian)

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

[ Salads ]

**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

**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

Butternut Bisque (vegan)

Vegetarian chili (vegan)

Chicken Tortilla

Beef chili (dairy free)

## [ Gourmet Boxed Lunch ] \$11.50/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 ] \$11.50/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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# THEMED MENU PACKAGES

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## [ 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 \$2.00/person**

**Add Fajita Veggies** with sautéed peppers, onions, garlic, cauliflower, zucchini **\$2.00/person**

**Add guacamole \$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 sides or Mexican Rice \$2.00**

## [ 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