

# Morton's Fine Catering

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## *FULL SERVICE WEDDING PACKAGES*

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Packages listed below include the following for your guests:

White, Black, or Ivory buffet linens

Pre-set silverware, linen napkins, and water goblet at guest tables

Coffee and Cake cutting service

Bartending services and additional rental items available

### [ 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 \$30

**Land & Sea** Salmon with Chicken, Pork, or Beef entrée and a Vegetarian entrée \$35

**Prime** Hand carved Prime Rib, with Chicken or Pork, and a Vegetarian entrée \$35

Buffet style menus listed above include one Starch and Chef's Seasonal Vegetable Medley, Artisan Bread Basket with butter and your choice of Green Salad

### [ 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)

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# ENTRÉE SELECTIONS

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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

## [ 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

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# WEDDING MENU SIDE DISHES

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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 with garlic butter

**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

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# WEDDING MENU SIDE DISHES

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## [ Starches ]

**Roasted 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

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

**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

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

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# THEMED PACKAGES

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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

**Chef's Seasonal Vegetable Medley** and **Roasted Potatoes** in olive oil and paprika

\$35/Buffer, \$37/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

\$35/buffet, \$37/Family Style

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## THEMED PACKAGES

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### [ Surf and Turf ]

#### Appetizers

**Tomato Basil** and **White Bean Bruschetta**

**Whitefish Pâte** with flatbreads and crackers

**Fresh Fruit Display** with seasonal fruits and berries

#### Dinner

**California salad** mixed greens, shaved fennel, parmesan, tomatoes, golden raisins

**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**

\$37/Buffer, \$39/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**

\$34/buffet, \$36/Family Style

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# *PLATED MENU OPTIONS*

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## [ 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 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

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# *PARTY TRAYS AND DISPLAYS*

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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

**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) Fresh mozzarella, grilled vegetables, olives, marinated artichoke hearts, and peppers \$100

**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



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# APPETIZERS AND HORS D'OEUVRES

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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

## [ 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

**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

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

**Shrimp Cocktail (gf, df)** Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$100

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# *BAR SET-UP OPTIONS*

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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

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

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).