

Morton's Fine Catering

PARTY TRAYS AND DISPLAYS

Platters and Party Trays are priced to serve 40-50. We recommend a minimum of 1 order per 50 guests. Overall quantities depend on the size and style of your event.

Minimum order, delivery, and service fee will apply

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

[Platters and Hors d'Oeuvre]

Fresh Fruit Display (*v, gf) Seasonal fruits and berries, artfully presented \$70, half order \$40

Fruit Skewers (*v, gf) Colorful display of skewered fruit \$90, half order \$45

Artisan Cheese Board (v, gf) Wedges of specialty cheeses, with flatbread and crackers \$80, half order \$50

Cheese and Crackers (v, gf) Cubed cheddar, Swiss, pepper jack, dill Havarti, or Gouda \$60, half order \$40

Feta Cheese Dip (v) with house made pita crisps \$60

Hummus and Pita (*v, gf) Traditional garlic, lemon, tahini, chickpeas and olive oil, house made pita crisps \$55

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

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

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

Vegetable Crudités (*v, gf) Fresh seasonal vegetables with our signature Green Goddess dip \$60, half order \$40

Antipasto (gf) Italian meats and cheeses, roasted vegetables, olives and peppers \$95, half order \$55 (Without meat- \$80, half order \$50)

Charcuterie (df, gf) Chef's special selection of cured meats, Smokehaus bleu cheese, honey mustard, candied walnuts, sweet pickles, pickled red onion and pumpernickel \$90

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

Smoked Salmon Platter (df, gf) with capers, red onion, chopped egg, tomato, dill ranch and crackers \$135

Bourbon Meatballs Browned meatballs tossed with homemade bourbon barbecue sauce \$85

BBQ Wings (gf, df) Johnny's homemade sweet and spicy barbecue sauce, Ranch on the side \$75