

Morton's Fine Catering

AUTUMN MENU

Effective for events booked September 1st through December 1st

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

[Soups]

Cream of Mushroom Sliced fresh mushrooms in creamy mushroom bisque (v, gf)

Cabbage Vegetable Mixed fall harvest veggies in a tomato base (*v, gf)

[Salad]

Apple Almond Salad Granny smith, sunflower seeds, sliced almonds, and dried cranberries with spinach and mixed garden greens, poppy seed vin (suggested). Add feta for extra flavor!

FEATURED PACKAGES

[Breakfast Baked Potato Bar] \$10

Baked potatoes, scrambled eggs, and sausage gravy served hot. Other toppings include bacon pieces, shredded cheese, black beans, and hot sauce. (v*, gf)

Fruit Tray or Fruit Salad

Add sour cream \$.50/guest
Add salsa \$.50/guest
Add guacamole \$1.00/guest

[Poblano Chicken]

Roasted chicken thighs served in poblano sauce (gf, df)

Cilantro Lime Rice

Chef's Seasonal Vegetable, Garden Salad, or Caesar Salad

Artisan Bread Basket

Choose two sides at lunch, or three at dinner.

[Beef Bolognese]

This hearty beef and pork ragu is mixed with pappardelle noodles.

Artisan Bread Basket

Chef's Seasonal Vegetable or Salad

[Butternut Bolognese]

Our vegetarian take on Bolognese, with seasonal butternut squash mixed with pappardelle. Topped with herbed toasted bread crumbs. (Vegetarian)

Artisan Bread Basket

Chef's Seasonal Vegetable or Salad

HOLIDAY ENTRÉES

November/December Featured Packages

Lunch packages include two sides, dinner includes three sides.

Additional entrées \$3/guest, additional sides \$1.50/guest

Menu available for bookings between November 15th and December 22nd

[Sweet Lemon Chicken Thighs] \$10/\$16

garlic, cinnamon, thyme, dates, and lemon

(gluten-free, dairy-free)

[Roast Turkey Breast] \$11.50/\$16

In gravy, garnished with cranberry relish

(gluten-free, dairy-free)

[Beef Brisket] \$12.50/\$18.50

with caramelized shallot au jus

(gluten-free, dairy-free)

[Grilled Sausages] \$3/guest (second entrée)

Smoked Polish sausage, grilled, sliced, and served over apple onion sauerkraut

[Quinoa Paella] \$3/guest (second entrée)

diced mixed bell peppers, asparagus, Yukon golds in a tomato and paprika base with quinoa \$3/guest as a second entrée

(vegan, gluten-free)

[Side Choices]

Roasted Beet Salad (gf) with goat cheese and walnuts, maple balsamic vinaigrette

Holiday Spiced Rice (vegan, df) Sautéed with onion and celery, sage, salt n' pepper, garnished with colorful diced peppers

Whipped Potatoes (gf) with cream, butter, and roasted garlic

Classic Herbed Stuffing with sautéed onions and celery

Sweet Potatoes (vegan, gf) Sliced and roasted with olive oil, paprika, and salt

Carrots & Green Beans (gf) with butter and dill

See our full menu for many more selections!