

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

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

[Fruits and Cheeses]

Fresh Fruit Display (vegan, gf) Seasonal fruits and berries, artfully presented \$80

Fruit Skewers (vegan, gf) Colorful display of skewered fruit \$90

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

Baked Brie w/Raspberry (v) Large wheel of brie baked in puff pastry, with raspberry jam, flatbreads & crackers \$70

Cheese and Crackers (v, gf) Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$65

[Dips and Spreads]

Buffalo Chicken Dip Like a hot wing, but in the form of a dip! Pita crisps and celery sticks \$85

Caramelized Onion Dip (v, gf) with kettle chips \$60

Feta Cheese Dip (v) with house made pita crisps \$65

Hummus and Pita (vegan) Traditional garlic, lemon, tahini, chick peas and olive oil, house made pita crisps \$60

Kale Ranch Dip (v, gf) Creamy & chilled, served with veggies \$65

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

Smoked Whitefish or Salmon Pate (v, gf) Cream cheese, capers, and lemon with crackers \$85

[Apps with Snap]

Asparagus Spears (vegan, gf) Grilled, with lemon vinaigrette \$50

Vegetable Crudités (vegan, gf) Fresh seasonal vegetables with our signature Green Goddess dip \$60

[Platters]

Veggie Antipasto (gf) Italian cheeses, roasted vegetables, olives, and peppers \$90

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) with capers, red onion, chopped egg, tomato, dill ranch and crackers \$135

Whole Beef Tenderloin Platter (df, gf) Grilled, roasted, chilled, and sliced whole beef tenderloin with rolls, horseradish cream and onion straws \$ market price

Chilled Beef Platter Grilled, roasted, chilled, and sliced end-cut tenderloin, served with rolls and horseradish cream \$160

Pork Tenderloin Platter (df, gf) Chilled and sliced roasted pork tenderloin, rolls, cherry mustard on the side \$160

[Stations]

Stations available in quantities of 50

Mashed Potato Bar Mashed Yukon gold potatoes with toppings; shredded cheddar, gorgonzola, sour cream, bacon, crispy onion straws, scallions, cracked pepper \$300

Mac n' Cheese Bar Johnny's signature mac n' cheese with toppings; bacon, parmesan, potato chips, jalapeños, diced peppers, and hot sauce \$300

APPETIZERS AND HORS D'OEUVRES

Items on this page are priced for 50 pieces
Minimum order, delivery, and service fee will apply

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[Canapés, Crostinis, & Crisps]

Phyllo Canapés (v) Brie, walnut and pear; or chevre with basil and tomato; or caramelized onion and boursin cheese \$85

Brie & Fig Toast (v) Fig jam, creamy brie, fresh grape, served on crispy French bread, rosemary sprinkle \$85

Butternut Crostini (v) Roasted butternut squash, ricotta, & crispy sage on crostini \$85

Bacon Marmalade on Focaccia points with gorgonzola crumbles and scallion garnish \$85

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

Michigan White Bean Bruschetta (vegan, gf) Roasted red peppers, fennel, fresh herbs and olive oil, crostini \$70

Potato Skins (v) Halved mini red skins, cheddar cheese, scallions and bacon \$75

Boursin Stuffed Mushrooms (v) Vegetarian blend of spinach and boursin cheese \$65

[Seafood Bites & Vegetarian Bites]

Antipasto Skewer (vegan, gf) with artichoke, olive, and tomato, basil vinaigrette \$100

Coconut Shrimp Coconut crusted shrimp with a spicy orange marmalade \$100

Lox Canape Smoked salmon, whipped chevre, cucumber garnish \$85

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

Spanikopita (v) Mini spinach pie in phyllo \$90

Spring Rolls (vegan) Vegetarian, with dipping sauce \$90

Veggie Potato Skins (v) Halved mini red skins, cheddar cheese, scallions \$75

Potstickers (vegan) Shiitake mushroom, carrot, and bok choy, sesame soy sauce on the side \$95

[Meat Bites]

Bourbon Meatballs Browned meatballs tossed with homemade bourbon barbecue sauce \$90

Mini Beef Wellington Petite pastry puff with beef, peppercorn horsey cream on the side \$150

Tenderloin Crostini w/Chimichurri Thinly sliced beef tenderloin with chimichurri, arugula, shaved parmesan on toasted baguette \$130

Sesame Chicken Kebab (gf, df) Marinated chicken in ginger, sesame, and soy, hint of brown sugar (40 pieces) \$95

Chicken Rumaki (gf, df) Bacon wrapped chicken in our special marinade, sweet chili glaze \$75

Pigs n' a Blanket Mini hot dogs wrapped in pastry, honey Dijon dipping sauce \$90

Prosciutto (gf,df) Wrapped melon and/or asparagus tips \$80

[Sliders & Mini Buns]

Sold in quantities of 40

Crispy Chicken Slider Southern fried chicken, chipotle mayo, dill pickle, on a mini bun \$150

French Onion Beef Slider Tender sliced beef, creamy Swiss, caramelized onions, on a mini bun \$150

Portobello Mushroom Slider (v) Grilled portobello, roasted red peppers, provolone, fresh basil aioli, on a mini bun \$150

Silver Dollar Sandwiches Trio variety with roast beef, turkey, and ham, with cheese and special sauces – 48 pieces \$150

[Crunchies]

Maple Caramel Corn (gf) Aleppo pepper, toasted pepitas, self-serve \$50
or in bamboo cone \$75

Rosemary Spiced Cashews (gf) Roasted in butter, tossed with fresh rosemary, self-serve \$50, or in bamboo cone, \$75