

# Morton's Fine Catering

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## *PARTY TRAYS AND DISPLAYS*

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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-friendly   df-dairy-free**

### [ Fruits and Cheeses ]

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

**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! Corn chips and celery sticks \$85

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

**Pimento Cheese Dip** (v) Southern inspired cheese dip with pimento peppers, served with pretzels \$75

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

**Spinach and Artichoke Dip** (v, gf) Served warm with house made pita crisps \$85

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

## [ Apps with Snap ]

**Asparagus Spears** (vegan, gf) Grilled, with lemon vinaigrette \$60

**Roasted Carrots** (vegan, gf) Roasted and chilled, topped with spiced seed and nut brittle, lemon tahini sauce \$80

**Vegetable Crudités** (vegan, gf) Fresh seasonal vegetables with our signature Green Goddess dip or Dill Ranch dip \$65

**Pickle Board** (vegan, gf) Pickled beets, artichokes, mini gherkins, pickled vegetables, peppadew peppers, mixed olives \$75

## [ Platters ]

**Meze Platter** (vegan, gf, df options) Hummus, baba ghanoush, vegetarian grape leaves, falafel, feta, pickled turnips, olives, signature pita crisps \$160

**Roasted and Grilled Vegetable Display** (vegan, gf) Marinated, seasoned, grilled and chilled, with asparagus, zucchini, squash (seasonal), peppers and portobello mushrooms \$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) 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** (df, gf) Grilled, roasted, chilled, and sliced end-cut tenderloin, served with rolls and horseradish cream \$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, steamed broccoli, 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

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# APPETIZERS AND HORS D'OEUVRES

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Items on this page are priced for 40-50 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

**Asparagus Crostini** (v) Roasted shaved asparagus, ricotta, fresh dill and lemon zest on crostini \$85

**Roasted Tomato Crostini** (v) with za'atar and labne, Greek olive oil \$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 w/Bacon** (gf) Halved mini red skins, cheddar cheese, scallions and bacon \$75

**Boursin Stuffed Mushrooms** (v, gf) Vegetarian blend of spinach and boursin cheese \$70

## [ Vegetarian & Vegan Bites ]

**Mac n' Cheese Bites** (v) Mac n' cheese wrapped in golden fried crispy goodness \$90

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

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

## [ Seafood Bites ]

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

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

**Bang Bang Shrimp** (df) with crispy panko crusted shrimp, bang bang sauce on the side \$95

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

## [ 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, crispy onion straws on toasted baguette \$130

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

**BBQ Wings** (gf) Johnny's homemade sweet and spicy barbecue sauce, Ranch on the side \$90

**Chicken Rumaki** (gf, df) Bacon wrapped chicken in our special marinade, sweet chili glaze \$80

**Southwest Chicken Eggroll** Spicy blend of chicken, black beans, and cheese wrapped in a crispy flour tortilla, Green Chile Ranch dipping sauce \$100

**Figs n' a Blanket** (df) Mini hot dogs wrapped in pastry, honey Dijonniase dipping sauce \$90

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

## [ Sliders & Mini Buns ]

**Aloha Chicken Slider** Shredded chicken breast with a sweet soy bbq sauce, shredded muenster blend cheese, pineapple, pickled red onions and fresh cilantro \$160  
40 pieces

**French Onion Beef Slider** Tender sliced beef, creamy Swiss, caramelized onions, on a mini bun \$160  
40 pieces

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

**Silver \$ Sandwiches** Chef's selection of deli meats, cheese, & special sauces, on a mini bun \$150  
48 pieces

**Veggie Pinwheel** Olives, artichoke, pepperoncini, sun-dried tomato pesto spread, arugula \$75  
48 pieces

## [ Crunchies ]

**Asian Party Mix** with chex mix, rice crackers, and wasabi peas \$65

**Maple Caramel Corn** (gf) Aleppo pepper, toasted pepitas \$70

**Rosemary Spiced Cashews** (gf) Roasted in butter, tossed with fresh rosemary \$65