

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

[Fruits and Cheeses]

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

Fig in Baked Brie (v) Large wheel of brie baked in puff pastry, with fig preserves, grapes, with flatbreads & crackers \$70

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

[Dips and Spreads]

Crab Dip with mild green chiles and cheddar jack cheese, crispy house-made corn chips \$95- new

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

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

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

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

[Platters]

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

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

Slow Roasted Beef Platter (df, gf) Chilled and sliced end-cut tenderloin with rolls horseradish cream \$160

Beef Tenderloin Platter (df, gf) Chilled and sliced grilled beef tenderloin with rolls, horseradish cream and onion straws \$240

Pork Tenderloin Platter (df, gf) Chilled and sliced roasted pork tenderloin, rolls, Traverse City cherry mustard

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

Bacon Marmalade on Focaccia points with gorgonzola crumbles and chive garnish \$75

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

Artichoke and Olive Bruschetta (*v, gf) with lemon and capers, garlic, and olive oil, crostini \$70

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

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

Sausage Stuffed Mushrooms Candied chestnut, sage, maple sausage \$85

[Meat Bites]

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

Beef Wellington Petite pastry puff with beef, remoulade sauce on the side \$125

Sesame Chicken Kebab (gf, df) Marinated chicken in ginger, sesame, and soy, hint of brown sugar \$80

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

Lamb Chop “Lollipops”(gf) Herb rub with fig reduction \$150

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

Prosciutto (gf,df) Wrapped melon and/or asparagus tips \$75

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

[Seafood Bites & Vegetarian Bites]

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

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

Spanikopita (v) Mini spinach pie in phyllo \$85

Spring Rolls (*v) Vegetarian, with dipping sauce \$85

[Pinwheels]

One order = 48 pieces \$70

Buffalo Chicken chicken in buffalo sauce, blue cheese spread, arugula

Italian ham and salami, sun-dried tomato pesto spread, provolone, pepperoncini, arugula

Roast Beef horsey cheddar spread, arugula

Turkey cranberry relish cream cheese spread, arugula

Veggie olives, artichoke, pepperoncini, sun-dried tomato pesto spread, arugula