



OKEMOS CONFERENCE CENTER

Catering and Service Menu



MORNING SPECIALTY BREAK SERVICE

[The Early Riser]

\$7.50/person

Assorted Donuts, fresh Bagels, with an assortment of premium preserves, cream cheese, and butter, assorted fruit juices, fresh whole fruit or yogurt, hot brewed regular and decaffeinated coffee, ice cold water, specialty teas

[The Healthy Break]

\$6.50/person

Seasonal fresh whole fruit, Variety Granola Bars, Assorted yogurts, mixed roasted nuts, assorted fruit juices, and bottled water

[Specialty Coffee Bar]

\$4.00/person

Rich gourmet Coffee; Assorted flavored creamers and syrups; Whipped cream; Cinnamon; Biscotti

[A La Carte Options]

Freshly brewed coffee, tea, & cocoa \$1.95/person

Chilled juices \$1.25/person

Assorted muffins \$1.50/person

Assorted Danish \$1.50/person

Assorted Donuts \$1.50/person

Fresh bagels with cream cheese \$2.25/person

[Healthy Additions]

Seasonal fresh whole fruit \$1.50/person

Assorted low fat fruit yogurt \$1.50/person

English muffins with preserves \$1.50/person

Hard boiled eggs \$1.25/person

Mixed nuts \$1.75/person

Yogurt and Fresh Berries Parfaits \$3.25/person



AFTERNOON SPECIALTY BREAK SERVICE

[Popcorn & Pretzel Bar]

\$7.50/person (Minimum of 12 guests)

Soft pretzels with a variety of dipping sauces including honey mustard, sweet glaze and traditional nacho cheese; Carnival style popcorn, assorted sodas

[Cookie Jar]

\$7.20/person

Warm, freshly baked assorted cookies; a candy bar medley; hot, freshly brewed coffee; hot cocoa; ice cold milk

[The Healthy Break]

\$6.50/person

Seasonal fresh whole fruit; Nature Valley fruit & nut bars; assorted low fat fruit yogurt with granola; mixed roasted nuts; assorted fruit juices; bottled water

[Hold Onto Summer]

\$3.25/person

Klondike bars; Oreo cookie ice cream sandwiches; strawberry shortcake ice cream bars; Chocolate tacos and more

[Snack Basket]

\$42.00 (Serves 20-25 people)

Includes a medley of candy bars, peanuts, fruit snacks, potato chips, and more!

[Make your own Trail Mix]

\$5.25/person (Minimum of 15 guests)

Assorted nuts, pretzels, sunflower seeds, dried fruits and candies ; Assorted Sodas

[Sweet & Salty]

\$5.25/person

Assorted Freshly Baked Cookies; Carnival Style Popcorn; Assorted sodas

[Charcuterie Tray]

\$8.00/person Minimum of 20 guests)

Assorted Cheeses, crackers, ham, salami
Olives, cherry tomatoes, mixed nuts



AFTERNOON SPECIALTY BREAK SERVICE

[Chips & Dips]

\$5.75/person (Minimum of 12 guests)

Tortilla Chips; Pita Triangles; Hummus; Salsa; Guacamole; Assorted Sodas & Bottled Water

[A La Carte Options]

Nature Valley Chewy Trail Mix Bars \$1.50

Assorted Freshly Baked Cookies \$1.75

Frosted Chocolate Brownies \$1.75

Assorted Candy Bars \$1.75

Variety of Exquisite Dessert Bars \$1.75

Chex Mix \$1.75

Carnival-style Popcorn \$1.75

Potato Chips and Pretzels \$1.75

Soft Pretzels with Nacho Cheese \$3.25

Vegetable Tray with dip \$

Cheese and Cracker Tray \$

Fresh Fruit Tray \$



BEVERAGE SERVICE

[Freshly Brewed Coffee, Tea, and Cocoa]

\$1.95/person

[Bottled Water]

\$1.75/person

Sparkling

Normal

[Lemonade]

\$1.25/person

[Freshly Brewed Iced Tea]

\$1.25/person

[Chilled Juices]

\$1.25/person

Orange Juice

Apple Juice

Pineapple/Orange Juice

[Soft Drinks]

\$1.75/person

Coca-Cola

Diet Coke

Cherry Coke

Sprite

Orange Fanta



PARTY TRAYS AND DISPLAYS

Please note: All catering is performed through Morton's Fine Catering and ordered through your event coordinator. The following menu is available to groups of 15 or more. All prices are subject to a 21% service charge and a 6% sales tax. All prices are listed per person.

A final guarantee is due 72 hours prior to each meal function. This figure is not subject to reduction. Guarantees for Monday must be received by the preceding Thursday and guarantees for Tuesday must be received by the preceding Friday.

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.

High end compostable plates, napkins, silverware included.

Add real china and flatware for \$2.50 per guest

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

[Cheeses]

Artisan Cheese Board (v, gf) Wedges of specialty cheeses, with flatbread and crackers **\$95**, Half order **\$60**

Fig in Baked Brie (v) Large wheel of brie baked in puff pastry, with fig preserves, grapes, with flatbreads & crackers **\$85**

Chevre Roulade Goat cheese with fresh tomatoes and basil, balsamic reduction, & crackers **\$60**

[Apps with Snap]

Asparagus Spears (*v, gf) Grilled, with hearts of palm & lemon vinaigrette **\$60**

Vegetable Crudité's (*v, gf) Fresh seasonal vegetables with our signature Green Goddess dip **\$75**, Half order **\$40**

Pickles & Things (*v, gf) Mixed olives, mini gherkins, pickled cauliflower & asparagus, peppadew peppers **\$80**

Dips: House Ranch; Green Goddess dip; Hummus; Spicy Feta



[Dips and Spreads]

Crab Dip with mild green chiles and cheddar jack cheese, crispy house-made corn chips **\$115**

Feta Cheese Dip (v) with house made pita crisps **\$75.**

Hummus and Pita (*v, gf) Traditional garlic, lemon, tahini, chick peas and olive oil, house made pita crisps **\$65**

Warm Bacon Cheese Spread (gf) with kettle chips **\$80**

Spinach and Artichoke Dip (v, gf) Served warm with house made pita crisps **\$95**

[Platters]

Antipasto (gf) Italian meats and cheeses, roasted vegetables, olives and peppers **\$115 (Without meat- \$80)**, Half order **\$65**

Mezze Platter (v, gf) Hummus, baba ghanoush, vegetarian grape leaves, falafel, feta, pickled turnips, olives, pita crisps **\$190**

Smoked Salmon Platter (df, gf) with capers, red onion, chopped egg, tomato, dill ranch and crackers **\$160**

Slow Roasted Beef Platter (df, gf) Chilled and sliced end-cut tenderloin with rolls horseradish cream **\$190**

Pork Tenderloin Platter (df, gf) Chilled and sliced roasted pork tenderloin, rolls, Traverse City cherry mustard, **\$150**

Beef and Pork platters come with one choice of dip. Additional dips/sides are **\$18**

Sauces for beef platters: **Horseradish Cream, Chimichurri, Onion Straws**

Sauces for pork platters: **Traverse City Cherry Mustard, Mojo Picon, Dijon Tarragon, Raspberry Mustard**



APPETIZERS AND HORS D'OEUVRES

Items on this page are priced for 50 pieces
High end compostable plates, napkins, silverware are included
Real china and flatware, add \$2.50 per guest
\$300 Minimum Order

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

[Canapés, Crostinis, Crisps, & Disks]

Apple Roquefort Canapé (v) with blue cheese, pecan, & sliced apple **\$115**

Phyllo Canapés (v) Brie, walnut and pear; or chevre with basil and tomato; or caramelized onion and boursin cheese **\$100**

Chicken Quesadilla Canapés Petite size, with sour cream and cilantro **\$100**

Bacon Marmalade on Focaccia points with gorgonzola crumbles and chive garnish **\$90**

Butternut Crostini (v) Roasted butternut squash, ricotta, & crispy sage on crostini **\$100**

Roasted Tomato Crostini (v) with za'atar and labne **\$100**

Traditional Bruschetta (*v, gf) Fresh tomatoes, cucumber, basil, and red onion, with crostini **\$80**

Michigan White Bean Bruschetta (*v, gf) Roasted red peppers, fennel, fresh herbs and olive oil, crostini **\$85**

Boursin Stuffed Mushrooms (v) Vegetarian blend of spinach and boursin cheese **\$80**

Sausage Stuffed Mushrooms Candied chestnut, sage, maple sausage **\$100**

Salmon Mousse (gf) on cucumber disk, fresh dill **\$115**

Crab Cocktail (v, gf) on cucumber disk **\$110**

Potato Skins (gf) Halved mini red skins, cheddar cheese, scallions and bacon **\$90**



[Meat Bites]

Bourbon Meatballs Browned meatballs tossed with homemade bourbon barbecue sauce **\$100**

Glazed Meatballs Browned meatballs in raspberry mustard glaze **\$100**

Beef Wellington Petite pastry puff with beef, remoulade sauce on the side **\$150**

Empanada Latin American pastry turnover filled with seasoned beef and deep fried golden **\$150**

Tenderloin Crostini w/Artichoke Thinly sliced beef tenderloin with artichoke purée, arugula, shaved parmesan on toasted baguette **\$155**

Lamb Chop “Lollipops” (gf) Herb rub with fig reduction (gf, df) **\$180**

Pigs n’ a Blanket Mini hot dogs wrapped in pastry, honey Dijon dipping sauce **\$110**

Prosciutto (gf, df) Wrapped melon and/or asparagus tips **\$90**

Pecan Crusted Chicken w/Raspberry Mustard Glaze Rolled in pecans and bread crumbs, tossed in raspberry mustard sauce **\$115**

Chicken Wellington Petite pastry puff with chicken **\$150**

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

[Seafood Bites]

Coconut Shrimp Coconut crusted shrimp with a spicy mango chutney **\$120**

Shrimp Cocktail (gf, df) Chilled jumbo tail-on shrimp, with lemon and cocktail sauce **\$110**

Maryland Crab Cakes with Creole mustard dipping sauce **\$110**



[Vegetarian Bites]

Arancini (v) Italian breaded and fried risotto balls stuffed with sun-dried tomato and mozzarella, marinara on the side **\$120**

Fritters (*v, gf) Fried chickpea patties with spinach and fragrant spices, tamarind date chutney **\$100**

Spanikopita (v) Mini spinach pie in phyllo **\$100**

Spring Rolls (*v) Vegetarian, with dipping sauce **\$100**

Veggie Potato Skins (v) Halved mini red skins, cheddar cheese, scallions **\$90**

Vegetable Potsticker (*v) Cabbage, carrot, onion, & celery with ponzu dipping sauce **\$115**

[Sliders & Mini Buns]

Bahn Mi Pork belly on Bao bun with pickled veggies, sriracha mayo **\$120**

Vegan Bahn Mi (*v) with ginger miso jackfruit and pickled veggies **\$120**

Philly Slider Thinly sliced rib eye, sautéed peppers & onions, melted provolone, black pepper Worcestershire crema **\$120**

Portobello Mushroom Slider (v) Grilled portobello, roasted red peppers, provolone, fresh basil aioli, on a mini bun **\$120**

Pulled Pork Slider Slow cooked and pulled pork, barbecue sauce, green goddess slaw on a mini bun **\$120**

Silver Dollar Sandwiches Trio variety with roast beef, turkey, and ham, with cheese and special sauces **\$95**



[Skewers]

Antipasto Skewer (gf) Mozzarella, artichoke heart, olive, salami, tomato **\$90**

Vegetarian Brochettes (v, gf) Fresh mozzarella balls, tomatoes, olives, artichokes and basil vinaigrette **\$90**

Beef Satay (gf, df) Skewered marinated beef, lemongrass, soy glaze **\$100**

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

Brussels Rumaki (gf, df) Candied bacon glazed wrapped brussel sprouts **\$100**

Chicken Rumaki (gf, df) Bacon wrapped chicken in our special marinade, sweet chili glaze **\$90**

Bayou Brochettes (gf, df) Skewered shrimp and Louisiana sausage, Cajun aioli dipping sauce **\$135**

[Pinwheels]

One order = 48 pieces **\$85**

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



BREAKFAST MENU

Prices include high end disposable plates, napkins, and silverware
\$300 Minimum Order

[Baked French Toast]

\$11.75/person

Baked French Toast with praline topping

Applewood smoked bacon or maple sausage links

Fresh fruit display with seasonal fruits and berries or basket of whole fruit

[Breakfast Burritos]

\$9.50/person

Fluffy scrambled eggs, potatoes, sausage or bacon and cheese rolled in a flour tortilla

Fresh fruit display with seasonal fruits and berries, or basket of whole fruit

Salsa, hot sauce, and sour cream on the side

[Breakfast Sandwiches]

\$8.25/person

Warm English muffins

Fresh egg, ham, and Swiss

Fresh egg, sausage, and Colby-Jack

Fresh fruit display with seasonal fruits and berries, or basket of whole fruit



[Morton Breakfast Buffet]

\$12.00/person

Scrambled Eggs or House made Quiche

Choose from the following quiche varieties:

Three Cheese Quiche; Colby-Jack, Swiss, Cheddar

Spinach, Mushroom, and Feta

Zucchini, Roasted Red Pepper, Chevre, Scallions

Broccoli, Ham, Cheddar

Bacon, Colby-Jack

Sausage, Bell Peppers, Colby-Jack

Roasted potatoes with ketchup and hot sauce

Fresh fruit display with seasonal fruits and berries, or basket of whole fruit

[A La Carte Menu]

A la carte items are available to **add** to your existing package

Morton's Yogurt Parfait Greek yogurt, fresh berries, granola, honey, lime zest **\$4.25**

Bagels & Pastries with cream cheese, butter, and jam **\$1.85**

Hard-Boiled Eggs **\$1.00**

Yogurt or Cottage Cheese **\$1.50**

Scrambled Eggs **\$1.85**

Roasted Red Potatoes paprika, thyme, olive oil **\$1.85**

Homestyle Potatoes with bell peppers, onions, & olive oil **\$1.85**

Applewood Smoked Bacon **\$2.25**

Maple Sausage Links **\$2.25**

Turkey Sausage Patties **\$2.50**



HOT LUNCH BUFFET

Menu includes 1 entrée and 2 side dishes, fresh bread & butter.

Extra entrees are \$3.50 per guest.

\$300 Minimum Order

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

[Chicken Entrées]

\$13.50/person

Made with Coleman Natural chicken which is antibiotic, hormone, and preservative free

Boursin Chicken (gf) Grilled chicken with sun-dried tomatoes and Boursin cream sauce

Chicken Marsala (gf, df) Grilled chicken with a mushroom and Marsala wine sauce

Michigan Cherry Chicken (gf, df) Grilled chicken with rosemary and Michigan cherry sauce

Tarragon Chicken (gf) with tomato, mushrooms, and tarragon cream

Vesuvio (gf) Chicken marinated with fresh herbs, with a light roasted garlic cream sauce

[Beef Entrées]

\$14.75/person

London Broil (gf, df) Grilled flank steak with a red wine and mushroom demi-glace

Flank Burgundy (gf, df) Grilled flank steak, thinly sliced, in a silky burgundy wine reduction

Korean BBQ Beef (gf, df) Marinated and seared flank steak in sesame, brown sugar, & chili glaze, tossed with bell peppers and spinach

Homestyle Meatloaf (df) Like Nana used to make, topped with tomato sauce- \$11.50

[Fish Entrées]

\$14.75/person

Honey Sesame Salmon (df, gf) Glazed with honey, sesame oil, chili paste

Salmon with Dill (df) Broiled and served with a dill cream sauce

Maple Salmon (df, gf) Broiled with a maple mustard glaze

Lemon Piccata (gf) Broiled salmon, in a lemon caper sauce



[Vegetarian, Vegan & Gluten-Free Rice Entrées]

\$13.50/person

Ratatouille (*v, gf) French Provençal stewed vegetables such as eggplant, zucchini, peppers, squash, and lentils in an herbed tomato sauce

Roasted Root Vegetable Paella (*v, gf) Roasted parsnips, potatoes, carrots, fennel, and asparagus tops with Spanish inspired flavors of saffron, herbs, and tomato

Zucchini & Chickpea Tagine (*v, gf) Flavorful vegan dish with Moroccan flair

[Fajita Bar]

\$13.50/person

Grilled Chicken Thighs (gf, df) with sautéed peppers and onions

Flour Tortillas & shredded cheese

Chips, salsa, & sour cream

Includes a choice of Taco salad OR Beans and rice

Cookies or brownies

Add Beef \$1.75/person

Add Fajita Veggies with sautéed peppers, onions, garlic, cauliflower, zucchini \$1.75/person

Add guacamole \$18.00/2 Cups

[Baked Potato Bar]

\$13.50/person

Baked Potatoes with bacon, cheddar, sour cream, scallions, and butter for topping choices

Beef Chili OR Veggie chili

Green garden salad

Artisan bread basket



[Fiesta Buffet]

\$13.50/person

Black Bean Chicken Enchiladas with cheddar and red sauce

Vegetarian Black Bean Enchiladas with cheddar and red sauce

Green garden salad or Taco Salad

Chips, salsa, & sour cream

Add sides or Mexican Rice \$1.75/person



SIDE DISHES

Buffet includes 2-side choices. Additional sides are \$1.80/person

[Salads]

Green garden salad romaine, field greens, radish, tomato, cucumber, carrot, sunflower seeds

Caesar salad romaine, parmesan, croutons, Caesar dressing

Morton's house salad romaine, field greens, cucumber, carrot, dried cranberry, feta

[Starch]

Roasted Red Skin Potatoes (*v, gf) paprika, thyme, olive oil

Steamed Potatoes (v, gf) parsley, butter

Sweet Potatoes (*v, gf) Sliced and roasted with olive oil, paprika, sea salt

Whipped Potatoes (v, gf) cream, butter, garlic

Wild Rice Pilaf (*v, gf) | Basmati Pilaf (*v, gf) | Steamed Rice (*v, gf)

[Hot Vegetables]

Chef's Seasonal Vegetable Medley (*v, gf) Fresh vegetables sautéed with olive oil, salt and pepper. Ingredients will vary. (included in base price package)

Custom vegetable selections below, add **\$1.80** to the base price.

California Medley (v, gf) carrot, broccoli, cauliflower, garlic butter

Sautéed Medley (*v, gf) zucchini, snow peas, carrots, yellow squash, olive oil

Green Beans Amandine (v, gf) green beans, almonds, butter

Carrot Green Bean Medley (v, gf) carrot, green bean, garlic butter

Honey Dill Carrots (v, gf) honey glazed carrots, dill butter

Broccoli (v, gf) steamed, garlic butter



GOURMET SANDWICH BUFFET

Menu includes two side choices, plus simple dessert, **\$13.50**

Additional side dishes **\$1.75**

Add soup **\$3.50**

\$300 Minimum order

High end compostable plates, napkins, silverware included. Add china and flatware rolled in linen napkin, \$2.50 per guest

[**Sandwiches**] served as wraps or on ciabatta bread (up to 3 sandwich choices)

Morton's Chicken Salad Grilled chicken with green goddess mayo, provolone, lettuce and tomato

Tarragon Chicken Salad with pecans and dried cherries, mayo, romaine

Italian with ham, salami, provolone, banana peppers, mayo, lettuce, tomato, vinaigrette

Roast Beef with creamy havarti, horseradish aioli, lettuce and tomato

Shaved Sugar Ham with Swiss cheese, Dijon mayo, lettuce and tomato

Smoked Turkey with roasted red pepper mayo, Colby-jack, lettuce and tomato

Turkey Bacon Club Crispy bacon and smoked turkey, Colby-jack, mayo, lettuce and tomato

California Turkey Guacamole, sprouts, provolone, mayo, lettuce and tomato

Tuna Salad Finely chopped celery and scallions, with mayo, lettuce, tomato, and lemon zest

Roasted Veggie Hummus, feta, roasted vegetables, lettuce, tomato, vinaigrette

The Vegan Veggie Cucumbers, guacamole, sprouts, banana peppers, lettuce, tomato



[Salads]

Monthly Special Salad

Mixed Green Garden Salad Romaine, field greens, tomato, cucumber, carrot, radish, sunflower seeds

Caesar Salad Romaine, parmesan, croutons, creamy Caesar dressing

Morton's House Salad Romaine, field greens, cucumber, carrot, dried cranberry, feta

California Salad Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds **add \$.50/person**

Michigan Salad Spring mix, cherry, candied pecans, gorgonzola **add \$.60/person**

Italian Chopped Salad Romaine, salami, hearts of palm, garbanzo beans, pepperoncini, red onion, parmesan **add \$.60/person**

Bacon Spinach Salad Baby spinach, egg, red onion, bacon, poppy seed vinaigrette **add \$.60/person**

Champagne Vinaigrette | Dijon Vinaigrette | Raspberry Vinaigrette | Ranch | Caesar | Parmesan Italian |
Balsamic Vinaigrette | Poppy Seed Vinaigrette | Greek | Toasted Sesame

[More Side Choices] Additional sides are **\$1.75**

Variety bagged chips/pretzels House made kettle chips

Macaroni Salad Red pepper, celery, creamy vinaigrette

Paula's Potato Salad Red skin potato, egg, scallion, celery, dijonnaise

Asian or Creamy Cole Slaw

Broccoli Salad Golden raisins, sunflower seeds, red onion, dressing **Green**

Bean Salad Red onion, walnuts, vinaigrette

Hand packed trail mix add \$.50/person



[Soup N' Salad]

Menu includes choice of green salad above, sliced grilled chicken on a side platter, choice of soup below, and choice of dessert or beverage. Artisan bread basket and butter is included.

\$13.50/person

[Homemade Soup]

Add soup to a buffet above, **\$3.50**

Add soup to a sandwich buffet in place of another included side choice, **\$2.50**

Vegetarian Soups

Veggie soup of the month
Butternut bisque
Tomato bisque
Vegetarian chili (vegan)

Non-Vegetarian Soups

Soup of the month with meat
Chicken Tortilla
Beef chili (dairy free)



[Boxed Lunches]

Gourmet Boxed Lunch \$13.50/person

Choose a sandwich, plus pretzels or chips, cookies or brownies, and pasta salad, potato salad, or cole slaw. Hand-packed trail mix, add \$.50/person. Tastefully packaged with napkin and silverware.

Basic Boxed Lunch \$11.25/person

Choose a sandwich, plus pretzels or chips, and cookies or brownies. Tastefully packaged with napkin and silverware.

Boxed Lunch Salad

Garden salad with grilled chicken OR vegetarian, choice of salad dressing; sides and prices reflected in above packages. Packaged with napkin and silverware.



BUFFET DINNER ENTRÉES

Menu includes choice of 1 entrée, choice of salad, and 2 side dishes, artisan bread & butter
Additional entrées, **\$3.50**
\$300 Minimum order

High end compostable plates, napkins and silverware are included.

Add real china, flatware rolled in linen napkin for **\$2.50/guest**

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

[Chicken Entrées] **\$18.75/person**

Made with Coleman Natural chicken which is antibiotic, hormone, and preservative free

Boursin Chicken (gf) Grilled chicken breast with sun-dried tomatoes and Boursin cream sauce

Chicken Marsala (gf, df) Grilled chicken breast with a mushroom and Marsala wine sauce

Michigan Cherry Chicken (gf, df) Grilled chicken breast with rosemary and Michigan cherry sauce

Tarragon Chicken (gf) Grilled chicken breast with tomato, mushrooms, and tarragon cream

Vesuvio (gf) Chicken breast marinated with fresh herbs, with a light roasted garlic cream sauce

Honey Sesame Chicken (gf) Glazed chicken thighs with honey, sesame oil, chili paste

[Beef Entrées] **\$21.75/person**

London Broil (gf, df) Grilled flank steak with a red wine and mushroom demi-glace

Flank Burgundy (gf, df) Grilled flank steak, thinly sliced, in a silky burgundy wine reduction

Korean BBQ Steak (gf, df) Marinated and seared flank steak in sesame, brown sugar, and chili glaze, tossed with bell peppers and spinach, toasted sesame seeds

Homestyle Meatloaf (df) Like Nana used to make, topped with tomato sauce

Okemos Conference Center | 2187 University Park Drive

www.OkemosConferenceCenter.com

(517) 381-7305



[Roasted Pork Loin Entrées] \$18.75/person

Apple Harvest (gf, df) Roasted pork loin with apple cider and caramelized onion glaze

Cranberry Pecan (gf, df) Roasted pork loin crusted with pecans, glazed with citrus and cranberry sauce

Wild Mushroom (gf, df) Roasted pork loin with wild mushroom demi-glaze

[Fish Entrées] \$23.00/person

Honey Sesame Salmon (df, gf) Glazed with honey, sesame oil, chili paste

Salmon with Dill (df) Broiled and served with a dill cream sauce

Maple Salmon (df, gf) Broiled with a maple mustard glaze

Lemon Piccata (gf) Broiled salmon, in a lemon caper sauce

[Pasta Entrées] add \$3.50 per guest

Artichoke (*v) Kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic, olive oil,

Florentine (v) Farfalle in classic spinach Florentine cream sauce

Fresh Basil (*v) with zucchini ribbons, sun-gold tomatoes (seasonal), & parmesan tossed w/ farfalle in olive oil. *vegan with parmesan on the side

Mostaccioli (v) Baked pasta in marinara, parmesan, & mozzarella

Pasta Puttanesca (*v) Roasted peppers, artichokes, capers, red onion, black olives, platter of sliced grilled chicken on the side

Meat Lasagna Ground beef, Italian sausage, ricotta, mozzarella, house marinara

Roasted Vegetable Lasagna (v) Peppers, eggplant, tomatoes, mushrooms, zucchini, mozzarella, ricotta, house marinara



[**Vegan & Gluten-Free Rice Entrées**] add **\$3.50/person**

Ratatouille (*v, gf) French Provençal stewed vegetables such as eggplant, zucchini, peppers, squash, and lentils in an herbed tomato sauce

Roasted Root Vegetable Paella (*v, gf) Roasted parsnips, potatoes, carrots, fennel, and asparagus tops with Spanish inspired flavors of saffron, herbs, and tomato

Spinach Risotto (v, gf) with peas and spinach in creamy parmesan

Zucchini & Chickpea Tagine (*v, gf) Flavorful vegan dish with Moroccan flair

SIDE DISHES

Buffet includes a salad and 2-side choices. Additional sides are **\$1.75/person**

[**Salads**]

Green garden salad romaine, field greens, tomato, cucumber, carrot, croutons

Caesar salad romaine, parmesan, croutons, Caesar dressing

California salad mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, sunflower seeds

Morton's house salad romaine, field greens, cucumber, carrot, dried cranberry, feta

Michigan salad spring mix, dried cherries, candied pecans, gorgonzola

[**Starch**]

Roasted Red Skin Potatoes (*v, gf) paprika, thyme, olive oil

Steamed Potatoes (v, gf) parsley, butter

Sweet Potatoes (*v, gf) Sliced and roasted with olive oil, paprika, sea salt

Whipped Potatoes (v, gf) cream, butter, garlic

Wild Rice Pilaf (*v, gf) | Basmati Pilaf (*v, gf) | Steamed Rice (*v, gf)



[Hot Vegetables]

Chef's Seasonal Vegetable Medley (*v, gf) sautéed with olive oil, salt and pepper. Ingredients will vary.

Custom vegetable selections below, **add \$1.75** to the base price. Vegetables below are not included.

California Medley (v, gf) carrot, broccoli, cauliflower, garlic butter

Sautéed Medley (*v, gf) zucchini, snow peas, carrots, yellow squash, olive oil

Green Beans Amandine (v, gf) green beans, almonds, butter

Carrot Green Bean Medley (v, gf) carrot, green bean, garlic butter

Honey Dill Carrots (v, gf) honey glazed carrots, dill butter

Broccoli (v, gf) steamed, garlic butter



AUDIO/VISUAL EQUIPMENT RENTAL

Wireless Microphone.....	\$65.00
Lapel Microphone.....	\$65.00
Riser/Stage (7' x 16').....	\$200.00
Dance Floor.....	\$150.00
Pens & Paper Pads (Per Person).....	\$2.00
Flip Chart (With Paper).....	\$25.00
Easel.....	\$15.00
TV/DVD Player.....	\$60.00
Screen.....	\$35.00
LCD Projector.....	\$175.00
CAT 5 Internet Cord Rental.....	\$5.00
Power Strip Rental.....	\$5.00
Extension Cord Rental.....	\$5.00



POLICIES AND PROCEDURES

[Our Mission]

Excellent customer service is our ultimate goal. With that in mind, we have set forth policies and procedures to ensure that our guests know what to expect and that all of our events & meetings can be conducted in a professional manner with safety and security in mind. Should any of the information below be unclear, please consult a member of our conference staff prior to your event or meeting.

[Food and Beverage]

Our conference staff will be happy to assist you with all areas of event planning, especially food and beverage service. At this time, we are unable to permit outside food and beverage service to be brought into the facility. We ask that all food or beverage service needs be communicated to our staff prior to the event. Please note that this policy is detailed on all sales and catering contracts. All food and beverage must be consumed on site and may not be removed from the facility. Food and Beverage prices are guaranteed 90 days prior to event date. Final guaranteed counts for food or beverage are due 72 business hours in advance of the event date. Guarantees for Monday are due on the preceding Thursday and guarantees for Tuesday are due on the preceding Friday. These counts cannot be decreased.

[Facility]

We pride ourselves on our facility's condition and do whatever necessary to maintain and beautify it and it's surroundings. With this in mind, we are a strictly non-smoking facility and provide ample areas for guests to smoke outside the building. Any event or meeting not following this policy will be politely asked to leave the facility. In addition, we are unable to permit the use of nails, thumb-tacks, push pins, staples, etc. in our walls, linens, ceiling and flooring. Should you need to hang banners or signs, please consult with our staff and we will be happy to assist you.

[Kitchen]

A catering kitchen is not available to guests. We are diligent in maintaining a sanitary environment and are unable to accept guests into the catering kitchen.



[Meeting Room Set-Up & Assignments]

While a room assignment is listed on each sales and catering contract, final room assignments are not guaranteed until 24 hours prior to event date. All preferences will be honored whenever possible and will be assigned based on final guaranteed number of attendees and set-up style ordered. A fee will be applied to the master bill for set-up style changes after the original set-up has been completed.

[Alcohol Policy]

Policy Regarding Events requesting to serve alcoholic beverages in conjunction with a banquet room rental:

1. Cash Bars are not permitted. No money may exchange hands for alcohol on the property.
2. Client will hire a TAMS certified bartender or a bartender from A Catered Affaire to serve all alcoholic beverages. "Cabaret" or "Self-Serve" bars are not permitted. A copy of every bartender's TAM card must be given to the sales department fourteen (14) business days prior to the event date.
3. Client will provide a copy of an insurance policy to the sales department fourteen (14) business days prior to the event date. This insurance policy must show that the client named in the banquet contract has a minimum of \$500,000.00 in liability insurance for the date of the event.
4. Kegs are not permitted. Bottles or cans are acceptable. Any event caught using a keg on the property will immediately forfeit their damage deposit and be asked to leave the premises.
5. All alcohol service will end at 12:00 A.M. (Midnight)
6. Client understands that the Okemos Conference Center, the Okemos Comfort Inn and the Okemos Best Western do not have a liquor license and therefore will not participate in any area of alcohol service.
7. Client further understands that the Okemos Conference Center does not provide any accessories needed for a bar setup. It is the clients responsibility to provide their own cups, mixers, napkins, etc.

By Signing below, I agree to all the above policies and restrictions. I understand that not following any or all of the above policies will result in full forfeiture of my damage deposit and that my event will be shut down immediately with no refund of any monies paid.

Client Signature _____ Date _____

Client Name Printed _____ Event Date _____