

# **OKEMOS EVENT CENTER**

## Catering and Service Menu

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# MORNING SPECIALTY BREAK SERVICE

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## [ 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 berry parfaits** \$3.25/person

# *AFTERNOON SPECIALTY BREAK SERVICE*

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## [ 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

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# *AFTERNOON SPECIALTY BREAK SERVICE*

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## [ 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** \$2.85

**Cheese and Cracker Tray** \$2.85

**Fresh Fruit Tray** \$3.25

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## *BEVERAGE SERVICE*

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### [ 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

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## ***PARTY TRAYS AND DISPLAYS***

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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 Crudités (\*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**

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## APPETIZERS AND HORS D'OEUVRES

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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,df) Herb rub with fig reduction **\$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

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# ***BREAKFAST MENU***

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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

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**Okemos Event Center** | 2187 University Park Drive  
517) 381-7300

## [ Morton Breakfast Buffet ]

\$12.00/person

**Scrambled Eggs or House made Quiche**

**Roasted potatoes** with ketchup and hot sauce

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

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**

## [ A La Carte Menu ]

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

**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**

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## *DESSERT MENU*

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### [ Cakes, Tortes, & Pies ]

*These are full sized portions of cakes/pies.*

**Carrot Cake with cream cheese frosting** \$5/slice, sold in quantities of 12

**Cheesecakes** Key Lime, New York, or Salted Caramel \$5/slice, sold in quantities in 12

**Tuxedo Layer Chocolate Cake** \$3.50/slice, sold in quantities of 24

**Seasonal Fruit Pies with fresh whipped cream** cherry, apple, berry, or pumpkin \$3.50/slice, sold in quantities of 8 slices

### [ Mini Cupcakes ]

*Sold in quantities of 50 each*

**Mini Carrot Cake Cupcake** cream cheese frosting, crispy carrot slaw topping \$2.35- each

**Mini Red Velvet Cupcake** cream cheese frosting, sugared cranberry garnish \$2.35- each

**Mini Spumoni Cupcake** cherry chip cake, pistachio frosting, chocolate shavings \$2.35 each

### [ Custards & Crèmes ]

*Full size \$6- minimum order of 12 per flavor*

*Shooter \$3- minimum order of 25 per flavor*

**Vanilla Crème Brulée** creamy baked custard with a caramelized sugar topping

**Pôt du Crème** silky chocolate custard topped with whipped cream and chocolate shavings

**Panna Cotta** chilled eggless lemon or vanilla custard with blueberry, balsamic raspberry glaze or caramel and flake sea salt

## [ Layered Desserts and Shooters ]

*Full size \$6- minimum order of 12 per flavor*

*Shooter \$3- minimum order of 25 per flavor*

**Berry Trifle** white chocolate mousse, berries and raspberry sauce, pound cake

**Lemon Blueberry Trifle** lemon curd mousse and blueberry compôte, pound

**Black Forest Trifle** dark chocolate cake, ganache top, bourbon soaked cherries

**Chocolate Mousse Trifle** dark chocolate cake, chocolate hazelnut mousse, and caramel

**Fresh Fruit Parfait (gf)** with lemon mousse and berries

## [ Finger Pastries & Bites ]

*Minimum order of 25 pieces per flavor unless otherwise noted*

**Mini Cream Puffs** drizzled with chocolate \$1.25/piece

**Chocolate Mousse Cups** 1" chocolate cups with white or dark chocolate mousse, with berries \$1.50/piece

**Coconut Macaroons** delicious coconut drops dipped in chocolate \$1.00/piece

**Chocolate Dipped Strawberries** \$2.00/piece

**Mini Cheesecake Assortment** \$100 for 48 pieces

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# HOT LUNCH BUFFET

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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 Breast 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

## [ 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

## [ Pasta Entrées ]

**\$13.50/person**

*Pasta package includes salad & artisan bread*

**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

## [ Fiesta Buffet ]

**\$13.50/person**

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**

## [ 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

Beans or rice

**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

Steamed chopped broccoli

Green garden salad

Artisan bread basket

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## *SIDE DISHES*

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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

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## ***GOURMET SANDWICH BUFFET***

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Menu includes two side choices, plus chips or pretzels, **\$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**

**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

## [ Soup N' Salad ]

Menu includes choice of green salad above, sliced grilled chicken on a side platter, choice of soup below. 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 \$13.50/person**

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

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## *BUFFET DINNER ENTRÉES*

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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



## [ 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 ] \$13.50/person

*Pasta package includes salad, artisan bread, simple dessert*

**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

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## *SIDE DISHES*

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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)**

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Okemos Event Center | 2187 University Park Drive  
(517) 381-7300

## [ 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

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# AUDIO/VISUAL EQUIPMENT RENTAL

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CAT 5 Internet Cord Rental.....	\$5.00
Dance Floor.....	\$175.00
Data Distribution Amp.....	\$75.00
Easel.....	\$15.00
Extension Cord Rental.....	\$5.00
Flip Chart (With Paper).....	\$35.00
Lapel Microphone.....	\$65.00
Laser Pointer.....	\$15.00
LCD Projector.....	\$175.00
Pens & Paper Pads (Per Person).....	\$2.00
Power Strip Rental.....	\$5.00
Projection Screen.....	\$35.00
Riser/Stage (7' x 16').....	\$225.00
TV/DVD Player.....	\$60.00
Wireless Microphone.....	\$65.00

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# POLICIES AND PROCEDURES

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## [ 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 \_\_\_\_\_