

OKEMOS EVENT CENTER

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

[Breakfast a La Carte Options]

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

Chilled juices \$2.25/person

Assorted muffins \$1.50/person

Assorted Danish \$1.75/person

Assorted donuts \$2.25 /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

[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!

[A La Carte Snack 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

BEVERAGE SERVICE

[Soft Drinks]

\$1.75/person

Coca-Cola
Diet Coke
Cherry Coke
Sprite
Orange Fanta

[Lemonade]

\$1.25/person

[Freshly Brewed Iced Tea]

\$1.25/person

[Chilled Juices]

\$2.25/person

Orange Juice
Apple Juice

[Bottled Water]

\$1.75/person

[Freshly Brewed Coffee, Tea, and Cocoa]

\$1.95/person

[The Healthy Break]

\$6.50/person

Seasonal fresh whole fruit, variety granola bars, assorted yogurts, mixed roasted nuts, assorted fruit juices, and bottled water

[Sweet & Salty]

\$5.25/person

Assorted Freshly Baked Cookies; Carnival Style Popcorn; Assorted sodas

[Make your own Trail Mix]

\$5.25/person (Minimum of 15 guests)

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

Morton's CATERING MENU

Choose from Buffet Style or Individually Boxed Meals

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

Buffet Style Meals are priced per person

Choice of 2 sides

Bread and butter

Individually Boxed Hot Meals are priced per person, PLUS ADD \$2 FOR PACKAGING

Choice of Starch

Chef's Seasonal Vegetable Medley

Bread and butter

Minimum catering order is \$351

Delivery and set-up, staffing for up to 1-hour meal service included.

(Longer events will have labor fees for staffing)

High end compostable plates, napkins silverware included

Add china and flatware rolled in linen napkin at the buffet- \$3.50/guest

Plated and full service events quoted on individual basis.

[Chicken & Pork Entrées] \$14.62

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

Lemon Caper Chicken (gf) Grilled chicken breast, braised in lemon caper wine sauce, fresh thyme

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

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

Balsamic Chicken (gf, df) Grilled and roasted balsamic chicken thighs with blistered cherry tomatoes

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

Pineapple Glazed Chicken (gf, df) Chicken thighs marinated with chili and citrus

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

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

[Fish Entrees] \$16.38/ person

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

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

[Beef Entrees] \$16.96/ person

Beef Bourguignon (gf, df) Braised boneless beef short rib in red wine, tomato, beef broth, rosemary, thyme, shallots

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

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- \$12.00

Meat Lasagna Ground beef, Italian sausage, ricotta, mozzarella, house marinara-
\$12.00

[Vegetarian Entrees] \$13.45/ person

Add Sliced Chicken Breast- \$4.68/ person

Farfalle (v) with asparagus in a lemon-thyme cream sauce

Fresh Basil (*v) with zucchini ribbons, cherry tomatoes, & parmesan tossed w/farfalle in olive oil

Vegan Fresh Basil (*v) with zucchini ribbons, cherry tomatoes tossed w/farfalle in olive oil

Caprese Mostaccioli (v) Fresh mozzarella baked in penne pasta with marinara, torn basil leaves

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

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

[Starch and Vegetables]

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

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

Steamed Potatoes (v, gf) parsley, butter

Basmati Pilaf (*v, gf) sautéed carrots, onions, and celery with peas, bay leaf, and peppercorns

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

[Salads]

can be an included side dish, or added for \$3.51/ person

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

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

Caesar salad romaine, parmesan, croutons, Caesar dressing

California Salad (v, gf) Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds

Additional chicken entrée add \$4.68/guest

Additional vegetarian pasta entrée add \$3.5/guest

Morton's SANDWICH MENU

Choose from Buffet Style or Individually Boxed Meals

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

Cold Buffet Style Meals

Choose up to 3 Sandwich Choices, plus 2 sides
And Chips/Pretzels

[Sandwiches] \$14.04/ person

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

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

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

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

Green Goddess Crunch with provolone, cucumbers, bell peppers, pesto mayo (nut free), lettuce, tomato (vegetarian)

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

Vegan Falafel Roasted Veggie Hummus, falafel, roasted vegetables, lettuce, tomato, vinaigrette

[Salads]

Green garden salad (*v, gf) romaine, field greens, radish, tomato, cucumber, carrot

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

Caesar salad romaine, parmesan, croutons, Caesar dressing

California Salad (v, gf) Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds

[Cold Sides]

Variety bagged chips

Macaroni Salad (v) Red pepper, celery, creamy vinaigrette

Caprese Pasta Salad (v) Pasta, sun-dried tomato, fresh mozzarella, pesto

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

Carolina Cole Slaw (*v, gf) Shredded cabbage, carrot, diced green pepper, vinegar dressing

Broccoli Salad (v, gf) Golden raisins, sunflower seeds, red onion, creamy dressing

[Homemade Soups] \$4.68/ person

Tomato bisque

Vegetarian chili (vegan)

Chicken Tortilla

Beef chili (dairy free)

[Gourmet Boxed Lunch] \$12.28/person
(staff drop off only for boxed lunches)

Includes a sandwich and cookie, and choice of potato salad, macaroni salad, broccoli salad, or coleslaw

[Boxed Entrée Salad] \$12.28/ person

Garden salad with grilled chicken OR vegetarian, and salad dressing
Includes cookie and choice of specialty salad

Add Bagged pretzels or chips- \$1.75per person

Tastefully packaged with napkin and silverware

THEMED MENU PACKAGES

[Fajita/Taco Bar] \$15.79/ person

Grilled Chicken Thighs with Mexican spices (gf, df) with sauteed peppers and onions

Flour Tortillas & Shredded Cheese

Corn Chips, Salsa, Sour Cream

Vegetarian Beans and choice of Taco Salad or Garden Salad

Add Ground Beef \$2.34per person

Add Fajita Veggies with sauteed peppers, onions, garlic, cauliflower, zucchini \$2.34 per person

Add Guacamole – 2 cups per order \$17.55

[Fiesta Lunch Buffet] \$15.79/ person

Chicken Black Bean Enchiladas with cheddar and red sauce

Vegetarian Black Bean Enchiladas with cheddar and red sauce

Green Garden Salad or Taco Salad

Corn chips, Salsa, Sour Cream

Mexican rice

[Baked Potato Bar] \$13.45/ person

Baked Potatoes with toppings:

Bacon, Shredded Cheese, Sour Cream, Scallions, Butter

Choose Beef Chili or Veggie Chili

Green Garden Salad with dressing

Artisan bread basket

MORTON'S BBQ

Menu includes choice of one regular side and one premium side, plus simple dessert

Minimum order, delivery, and service fee will apply

v- vegetarian

*v- vegan

gf- gluten-free

df- dairy-free

[Meats]

Hotdogs and/or Bratwurst with buns and fixins': ketchup, mustard, and relish on the side **\$11.70**

Chicken Thighs (gf, df) Try our Jerk or BBQ **\$14.62**

BBQ Chicken Breasts (gf, df) Tender chicken breasts in our signature BBQ sauce **\$14.62**

Pulled BBQ Pork (gf, df) Slow cooked and sauced with our house BBQ recipe, buns on the side **\$14.62**

Grilled Burgers with buns and fixins': cheese, lettuce, tomato, pickle, ketchup, and mustard on the side **\$14.04**

Veggie burgers (v) in quantities of 4 **\$5.85/person**

Braised and Smoked Beef Brisket (gf, df) Slow cooked in its own juices and tender, Carolina BBQ sauce on the side **\$16.96**

Add buns \$3.50/dozen

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

REGULAR SIDES

Baked Beans

Baked Potato

Steak-cut Potato Wedges

Bagged Chips

Corn Bread Muffins

Green Garden Salad (*v, gf) Romaine, field greens, tomato, cucumber, carrot, & radishes

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

Caesar Salad Romaine, parmesan, Caesar dressing, & croutons

Carolina Slaw (*v, gf) Shredded cabbage, carrot, diced green pepper, vinegar dressing

Watermelon Slices (*v, gf)

PREMIUM SIDES

[Specialty Sides]

Johnny's Mac n' Cheese (v) One of our signature dishes! Served hot

Macaroni Salad (v) Diced red and green pepper, celery, scallions, in a creamy vinaigrette

Paula's Potato Salad (v, gf, df) Red skin potato, egg, scallion, celery, and dijonnaise

Greek Pasta Salad (v) Rotini, tomato, cucumber, red onion, black olives, feta, Greek vin

Caprese Pasta Salad (v) Pasta, sun-dried tomato, fresh mozzarella, pesto **add \$.50/person**

Mediterranean Cous Cous Salad (v) Diced tomato, cucumber, fresh parsley, & mint **add \$.50/person**

Green Goddess Slaw (v, gf, df) Cabbage, fresh herb vinaigrette

Broccoli Salad (v, gf, df) Golden raisins, sunflower seeds, red onion, dressing

Watermelon Salad Tomato, watermelon, feta, mint, toasted pine nuts, & champagne vinaigrette **add \$.50/person**

Chef's Seasonal Vegetable Medley (*v, gf) Sautéed in olive oil, seasoned with salt & pepper

[Green Salads]

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

California Salad Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds

Michigan Salad Spring mix, dried cherries, candied pecans, & gorgonzola

Italian Chopped Salad Romaine, salami, hearts of palm, garbanzo beans, pepperoncini, red onion, & parmesan **add \$.50/person**

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

[Fruits and Cheese]

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

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

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

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

[Dips and Spreads]

Caramelized Onion Dip (v, gf) with kettle chips \$70

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

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

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

[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

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

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

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, cherry mustard on the side \$160

APPETIZERS AND HORS D'OEUVRES

Items below are priced for 50 pieces

Minimum order, delivery, and service fee will apply

[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

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

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 Mushroom caps stuffed with maple sausage and herbs \$85

[Meat Bites]

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

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

Sesame Chicken Kebab (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

Lamb Chop “Lollipops”(gf) Herb rub with fig reduction (48 pieces) \$150

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

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 \$100

[Seafood and 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 \$120

Spanikopita (v) Mini spinach pie in phyllo \$120

Spring Rolls (*v) Vegetarian, with dipping sauce \$120

[Pinwheels]

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

DESSERTS

Minimum order, delivery, and service fee will apply

[Layered Desserts and Shooters]

Choose a full size for your dinner party or a fun shooter size for your appetizer reception

Full size \$5.85

Shooter \$2.92

Lemon Blueberry Trifle lemon curd mousse and blueberry compôte, pound

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

Panna Cotta chilled eggless vanilla custard with balsamic raspberry glaze

Tiramisu espresso and coffee liqueur soaked lady fingers, mascarpone, dark chocolate mousse, whipped cream, cocoa dusting

[Cookies, Bars, & Brownies]

Cookie Assortment \$1.46

Brownie Bites Plain or drizzled with white chocolate \$1.33

Lemon Bars \$1.17

Berry Bars \$1.17

[Finger Pastries & Bites]

Mini Cream Puffs drizzled with chocolate \$1.17

Chocolate Mousse Cups 1" chocolate cups with white or dark chocolate mousse, with berries \$1.75

Chocolate Dipped Strawberries \$2.04

Mini Dessert Assortment Chef's choice, selected from above. 50 pieces, \$87.75

French Macarons colorful assortment of almond meringue flavored French pastries

Mini Cheesecake Assortment \$99.45 for 48 pieces

