

Morton's Fine CATERING MENU

Morton's Breakfast

Prices include high end disposable plates, napkins, and silverware
Minimum order, delivery, and service fee will apply

[Continental Breakfast]

Bagel and pastry, with cream cheese and jam
Mixed fruit cup or **Whole fruit**

[Gluten-free Cold Breakfast]

Hard-boiled eggs
Yogurt cup or **Cottage Cheese**
Mixed fruit cup or **Whole fruit**

[Breakfast Burritos]

Fluffy scrambled eggs, black beans, sausage, or bacon and cheese, rolled in a flour tortilla
Salsa and sour cream on the side
Homestyle Potatoes with peppers and onions

[Breakfast Sandwiches]

Warm English muffins
Fresh egg, ham, and Swiss
Fresh egg, sausage, and Colby-Jack
Roasted breakfast potatoes

[Morton Breakfast Buffet]

Scrambled Eggs or House made Quiche
Choose from the following quiche varieties:
Three Cheese Quiche; Colby-Jack, Swiss, Cheddar
Spinach, Mushroom, and Feta
Broccoli, Ham, Cheddar
Sausage, Bell Peppers, Colby-Jack

Roasted breakfast potatoes
Fresh Fruit Display
Add Bacon or Sausage for an additional cost

Morton's Hot Entrées

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

Choice of; Cookies, Brownies or Lemon Bars

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 available for an additional cost

Plated and full service events quoted on individual basis.

[Chicken & Pork Entrées]

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-glace

[Fish Entrees]

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

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

[Beef Entrees]

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-glace

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

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

[Vegetarian Entrees]

*Add Sliced Chicken Breast for an additional cost

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

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

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, and 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

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

[Sandwiches]

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 Veggies Hummus, falafel, feta, roasted vegetables, lettuce, tomato, vinaigrette

Vegan Falafel Roasted Veggies 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, dijonaise

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]

Tomato bisque

Vegetarian chili (vegan)

Chicken Tortilla

Beef chili (dairy free)

[**Gourmet Boxed Lunch**]

Includes a sandwich and cookie, and choice of potato salad, macaroni salad, broccoli salad, or coleslaw Add **pretzels or Chips for an additional cost**

[**Boxed Entrée Salad**]

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

Themed Menu Packages

[Fajita/Taco Bar]

Grilled Chicken Thighs with Mexican spices (gf, df) with sauteed peppers and onions
Flour Tortillas & Shredded Cheese
Corn Chips, Salsa, Sour Cream
Choice of 1 side: Vegetarian Beans or Taco Salad or Garden Salad or Mexican rice
Dessert Options: Cookies or Brownies

Add Ground Beef

Add Fajita Veggies with sauteed peppers, onions, garlic, cauliflower, zucchini

Add Guacamole

[Fiesta Lunch Buffet]

Chicken Black Bean Enchiladas with cheddar and red sauce
Green Garden Salad or Taco Salad
Corn chips, Salsa, Sour Cream
Mexican rice

[Baked Potato Bar]

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

Chicken Thighs (gf, df) Try our Jerk or BBQ

BBQ Chicken Breasts (gf, df) Tender chicken breasts in our signature BBQ sauce

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

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

Veggie burgers (v) in quantities of 4

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

Add buns

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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 dijonaise

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

Mediterranean Cous Cous Salad (v) Diced tomato, cucumber, fresh parsley, & mint

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

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

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

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

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

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

[Dips and Spreads]

Caramelized Onion Dip (v, gf) with kettle chips

Feta Cheese Dip (v) with house made pita crisps

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

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

Smoked Whitefish or Salmon Pate (v, gf) Cream cheese, capers, and lemon with crackers

[Apps with Snap]

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

Vegetable Crudités (*v, gf) Fresh seasonal vegetables with our signature Green Goddess dip

[Platters]

Veggie Antipasto (gf) Italian cheeses, roasted vegetables, olives and peppers

Charcuterie (df, gf options) Chef's special selection of cured meats, stone-ground mustard, candied nuts, petit pickles, pickled red onion, toasts

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

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

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

Pork Tenderloin Platter (df, gf) Chilled and sliced roasted pork tenderloin, rolls, cherry mustard on the side

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

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

Bacon Marmalade on Focaccia points with gorgonzola crumbles and scallion garnish

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

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

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

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

Sausage Stuffed Mushrooms Mushroom caps stuffed with maple sausage and herbs

[Meat Bites]

Bourbon Meatballs Browned meatballs tossed with homemade bourbon barbecue sauce

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

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

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

Lamb Chop "Lollipops"(gf) Herb rub with fig reduction (48 pieces)

Pigs n' a Blanket Mini hot dogs wrapped in pastry, honey Dijon dipping sauce

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

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

[Seafood and Vegetarian Bites]

Coconut Shrimp Coconut crusted shrimp with a spicy mango chutney

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

Spanikopita (v) Mini spinach pie in phyllo

Spring Rolls (*v) Vegetarian, with dipping sauce

[Pinwheels]

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

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

Roast Beef horsey cheddar spread, arugula

Turkey cranberry relish cream cheese spread, arugula

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

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 or shooters

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]

Brownie Bites Plain or drizzled with white chocolate

Lemon Bars

Berry Bars

[Finger Pastries & Bites]

Mini Cream Puffs drizzled with chocolate

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

Chocolate Dipped Strawberries

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

French Macarons colorful assortment of almond meringue flavored French pastries

Mini Cheesecake Assortment