

Morton's Fine Catering

Appetizers and Hors d'oeuvre

Items on this page are priced for 50 pieces.

- Spring rolls** Vegetarian \$75, or chicken \$85 with dipping sauce
- Shrimp Cocktail** Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$75
- Stuffed Mushrooms** Vegetarian blend of spinach and Boursin cheese \$65
- Crab Stuffed Mushrooms** Lump crab meat blended with cream cheese and seasoning \$75
- Sausage Stuffed Mushrooms** Candied chestnut and maple sausage \$75
- Chicken Rumaki** Bacon wrapped chicken in our special marinade, drizzled with sweet chili glaze \$75
- Scallop Rumaki** Bacon wrapped sea scallops with sweet and spicy glaze \$100
- Chicken Satay** Skewered chicken breast with Thai peanut sauce (alternate sauce available) \$80
- Beef Satay** Skewers of marinated beef, Asian style or with Cognac mustard dipping sauce \$80
- Maryland Crab Cakes** with Creole mustard dipping sauce \$80
- Vegetarian Brochettes** Fresh mozzarella balls, tomatoes, olives, artichokes and balsamic vin \$65
- Spanikopita** Mini spinach pie in phyllo \$75
- Buffalo Wings** Sweet and spicy sauce, with celery and ranch for dipping \$60
- Lamb Chop "Lollipops"** Marinated with garlic and fresh herbs and grilled \$100
- Chicken Quesadillas** Petite size, with sour cream and salsa \$75
- Phyllo Canapés** Brie, walnut and pear; or chevre with basil and tomato or caramelized onion. \$65
- Prosciutto** Wrapped melon and/or asparagus tips \$75
- Beef Wellington** Petite pastry puff with beef and mustard dipping sauce \$125
- Potato skins** Baked with cheddar cheese, scallions and bacon. Sour cream on the side \$75
- Cheese Puffs** Light pastry filled with dill and cream cheese blend \$70
- Mac'N'Cheese Bites** Buttery pastry cup filled with creamy macaroni and cheese \$65
- Sushi Rolls** Variety of seafood and vegetarian rolls available, prices vary

We recommend a minimum of 1 piece per guest.

Overall quantities depend on style and duration of your event.

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Platters and Party Trays are priced to serve 40-50.

- Fresh Fruit Display** Seasonal fruits and berries, artfully presented \$55
- Cheese and Crackers** Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$55
- Artisan Cheese Board** Wedges of specialty cheeses, with flatbread and crackers \$75
- Traditional Bruschetta** Fresh tomatoes, cucumber, basil and red onion, with crostini \$55
- Artichoke and Olive Bruschetta** with lemon and capers, garlic and olive oil, crostini \$55
- Michigan White Bean Bruschetta** Roasted red peppers, tomato, garlic and olive oil, crostini \$55
- Vegetable Crudités** Fresh seasonal vegetables with hummus or ranch \$55
- Asparagus Spears** Blanched and drizzled with ruby beet vinaigrette, smoked sea salt \$50
- Antipasto** Italian meats and cheeses, roasted vegetables, olives and peppers \$80
- Chevre Roulade** Goat cheese with fresh tomatoes and basil, with balsamic vinegar and crackers \$40
- Spinach and Artichoke Dip** Served warm with crackers and crostini \$65
- Smoked Whitefish or Salmon Pate** with cream cheese, capers, and lemon with crackers \$65
- Shrimp and Crab Dip** Crab and shrimp blended with cheese, served warm with crackers \$75
- Baked Brie** Large wheel of brie baked in puff pastry with raspberry jam, served with crackers \$60
- Relish Tray** Cold platter with assorted pickles and olives \$45
- Meatballs** Choose from our house made sauces, Wild mushroom or Barbecue \$50
- Feta cheese Dip** with house made pita crisps \$40. Add Vegetables too- \$65
- Hummus and Pita** Traditional garlic, lemon, tahini, chick peas and olive oil \$40
- Ceviche** A house favorite, choose from shrimp, scallop, or sashimi tuna \$85
- Mushrooms Dijonnaise** Button mushrooms sautéed with Dijon, cream, garlic and white wine \$50
- Chocolate Fondue** Rich chocolate with berries, bananas, pineapple, angel food cake and pretzels \$80

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