

Morton's Fine Catering

Wedding Packages at the Lakeview Banquet Center

All packages include the following for your guests:

White table linens, with your choice of napkin color

China, Glassware, and Silverware

Coffee and Tea station ~ Cake cutting service

On-site wedding coordinator to guide you through this special day!

Minimum discount of 10% for Friday or Sunday weddings!

Buffet Service

Buffet style menu includes choice of two dinner entrees, one starch and one vegetable.

Mixed green salad is plated and served to the table with a bread basket.

Chicken, Pork, or Roast Beef with vegetarian pasta- \$19 per guest

Choice of two meats- \$21 per guest

Salmon, whitefish, or shrimp pasta with Chicken, Pork, or Roast Beef- \$22

Hand carved Prime rib with chicken, pork, or vegetarian pasta- \$23 per guest

Additional entrees: price varies by selection

Plated Service

Plated meals include choice of one entrée for all guests along with your choice

of starch and vegetable. Vegetarian option is available on request.

Mixed green salad is plated and served to the table with a bread basket.

Chicken, Pork, or Roast Beef- \$20 per guest

Salmon or Prime Rib- \$23 per guest

Beef Tenderloin- \$24, Filet Mignon \$25 per guest

Offer a choice of two entrees, up-charge \$2.00 per guests.

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Wedding Menu Dinner Entrees

Chicken

Chicken Vesuvio- Herb and garlic marinated chicken, light garlic cream sauce

Chicken Marsala- Sautéed mushrooms and Marsala wine sauce over grilled chicken breasts

Michigan Chicken- Grilled chicken with a Michigan cherry sauce

Lemon Artichoke Chicken- Artichoke and caper sauce with lemon and garlic

Tomato Tarragon Chicken- With mushrooms, tomato and tarragon cream

Sage Crusted Chicken- With herbed beurre blanc

Lemon Oregano Chicken- Citrus marinated chicken breasts, light lemon oregano sauce

Boursin Chicken- Grilled chicken with sun-dried tomato and Boursin cream sauce

Pork Loin

Marchand du Vin- roasted pork loin with red wine and herb demi-glaze

Cranberry Pecan- crusted with pecans, glazed with citrus and cranberry sauce

Wild Mushroom- roasted pork loin with a wild mushroom demi glaze

Beef

Prime Rib- herb crusted & slow roasted, hand carved with horseradish cream and au jus

Roast Beef- top round of beef with herb crust, hand carved with horseradish cream and au jus

Beef Tenderloin or Filet Mignon- Herb and Dijon rub, slow roasted with choice of sauce

Fish and Vegetarian

Salmon or White fish, Broiled with lemon and herb beurre blanc

Roasted Vegetable Lasagna- With mozzarella and marinara sauce

Penne pesto Primavera- Carrots, cauliflower, and broccoli with a fresh pesto cream sauce

Artichoke pasta With black olives, capers, mushrooms, red onion, peppers, garlic and olive oil

Shrimp Morton- Tortellini and sweet peppers, toasted walnuts and shrimp in hazelnut cream

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Wedding Menu Side Dishes

Dinners include choice of one starch and one vegetable.

Vegetables

Sautéed Vegetable Medley- Snow peas, zucchini, yellow squash and carrots

California Medley- Steamed Cauliflower, Carrots, and Broccoli

Green beans with Garlic butter, or Amandine (toasted almonds)

Green bean and carrot medley

Asparagus Tips (add \$1.00 per guest)

Red Pepper Medley- with broccoli, carrots, and red onion

Starches

Roasted Red Skin Potatoes ~ Garlic Whipped Potatoes

Loaded Smashed Potatoes- with scallions, bacon, cheddar and sour cream

Wild Rice Pilaf ~ Fruit and Nut Pilaf ~Basmati Rice

Scalloped Potatoes ~ Roasted Root Vegetable Smash (add \$.50 per guest)

**Add an extra side dish, \$1.50 per person*

Salads

Wedding packages include our house salad with romaine and baby greens, cucumber, carrots, tomatoes, and croutons; house vinaigrette or ranch.

Upgrade to Caesar Salad or Cherry Walnut Gorgonzola salad for \$.50 per guest.

Add a choice of two dressings, pre-set on tables for \$.25 per guest.

Children's Meals

Children under 12 can eat from the adult buffet for ½ of the adult price, or receive a plated meal for \$10 per child. All children must order the same item.

Chicken Tenders or **Macaroni and Cheese** with French Fries, Apple sauce or vegetable

****Special meals such as Gluten Free, Dairy Free, Sugar Free, Low Salt, etc. are available on request****

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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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Appetizers and Hors d'oeuvre

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

We recommend a minimum of 1 order per 50 guests.

Overall quantities depend on style and duration of your event.

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Dessert

These are some of our favorite selections, if you have something in mind that you don't see here, please ask!

Cheesecakes Key Lime, Pumpkin, New York, or Turtle. All house made, 14 servings \$35

Chocolate Raspberry Torte super moist devil's food cake with raspberry, chocolate ganache topping 14 servings, \$35

Carrot Cake with cream cheese frosting, 14 servings, \$35

Chaum Torte The lightest meringue layered with whipped cream and fresh berries (Gluten free!) \$30

Crème brulee Creamy baked custard with a caramelized sugar topping, fresh berries \$5

Tiramisu Espresso and coffee liqueur soaked lady fingers, with mascarpone and dark chocolate mousse, served individually in wine glass with whipped cream and cocoa dusting. \$5

Berry Trifle White chocolate mousse with berries and raspberry sauce, or lemon and blueberries, served individually in wine glass \$5

Chocolate Fondue Rich melted chocolate served with strawberries, pineapple, bananas, pretzels and angel food cake. Serves 50 \$80

Bananas Foster Our version of a New Orleans classic- flambéed bananas and vanilla ice cream served in a phyllo cup or over coconut crusted banana bread. \$6

Panna Cotta chilled vanilla custard, with balsamic raspberry glaze \$5

Miniature Pastries

Mini Cream Puffs drizzled with chocolate \$1.00

Chocolate Mousse Cups 1" chocolate cups with white or dark chocolate mousse, with berries. \$1.25

Chocolate Dipped Strawberries \$1.25

Mini Cheesecake Assortment \$1.50 (minimum 56)

Lemon Bars with toasted coconut \$1.25

Mini Crème Brulee \$2.25

Cookies double chocolate, chocolate chunk, snickerdoodle, peanut butter, caramel apple, oatmeal \$.75

Paula's Brownie Bites Plain or drizzled with chocolate, caramel, and pecans. \$1.00 (minimum 50)

Mini Tiramisu, Berry Trifle, Lemon Blueberry Trifle, Pumpkin Trifle, Caramel Apple Trifle \$2.25

Mini Pastry Assortment Chef's choice, selected from above. 75 pieces, \$75

Minimum order of 25 pieces, unless otherwise noted. Many other custom desserts are available!

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Catering Policies for Weddings at the Lakeview

What's Included

The prices listed in this menu include set-up, serving, and clean-up of catered items. Wedding packages include white table linens for guest tables, and napkins from the Sohn color palette in your choice of color. All china, glassware, and flatware for catering items is also included. Chair Covers and Specialty Linen is available.

Minimum Charges

Wedding receptions held at the Lakeview on Saturdays May-October have a minimum charge of \$2500 before sales tax (6%) or service fee (20% of food total). All other days have a minimum catering charge of \$2000 before tax or service fee unless an exception has been made, in writing, by Morton's Fine Catering. Off-season weddings (November-April) receive special discounts- please ask!

Rules and Restrictions

Morton's Fine Catering LLC is the licensed caterer for the Lakeview Banquet Center. No other caterers are allowed to cater on-site, and food may not be brought in by the client. The only exception to this rule is for wedding cakes, which will be cut and served by Morton's staff.

Rules relating to the room rental and set-up at the Lakeview are covered in a separate contract between the client and the Lakeview Banquet Center.

Service Charges

A 20% service fee will be billed on the food total for all wedding receptions. Our professional servers will be responsible for setting tables, filling water glasses, bussing tables and performing duties related to food service and clean-up. Reasonable requests by the client for help with personal items will be honored at the discretion of Morton's Fine Catering. By law, staff employed by Morton's Fine Catering may not serve or provide alcohol to guests. If you would like table cocktail service, servers are available through the Lakeview Banquet Center.

Deposits and Payments

A non-refundable deposit of \$500 is required to guarantee your wedding date. The deposit will be deducted from the final bill. A second deposit of 50% of the estimated catering bill is due 30 days prior to your event. The final payment is due prior to the beginning of the scheduled event. All deposits, once received, are non-refundable.

Guarantees

You must guarantee the number of guests, menu choices, linen colors, floor plans, timing of event no later than 10 days prior to the scheduled event. Numbers may not be decreased after the guarantee has been made. Refunds will not be given for guests who do not attend. We do not box-up leftover food in to-go containers. Leftover food, if there is any, will be disposed of at the discretion of Morton's Fine Catering.

Morton's Fine Catering, nor its employees or agents may be held responsible for the inability to provide contracted services due to accidents/disasters, acts of terrorism, or inclement weather.

Form of payment: We prefer payment with check or cash, but also accept Visa, MasterCard, Discover or American Express. Please let us know in advance if you are paying with a credit card.

Client Signature and Date:

Morton's Fine Catering
