

Morton's


Fine Catering, LLC

At the
Lakeview

Banquet and Event Center
5942 Round Lake Road, Laingsburg



517-651-9000, or 339-7255 phone
www.mortonsfinecatering.com



Morton's Fine Catering

Buffet Wedding Packages 2009

The following are specially priced dinner packages for 2009.

There is a minimum charge of 125 adults.

Packages are served buffet style and can be customized with additional items from our menu.

All packages include the following:

Choice of two dinner entrées from below, one starch and one vegetable, plated mixed green salad with our house champagne vinaigrette, fresh dinner rolls and butter.

Coffee and Tea station for your guests
House linens, with choice of napkin color

Our professional uniformed staff on hand during your event
We will cut and serve your wedding cake for you.
On-site wedding coordinator to guide you through this special day!

Entrée choices:

Tomato Tarragon Chicken, Michigan Cherry Chicken,

Chicken Marsala, Lemon Oregano Chicken

Penne Pesto Primavera, or Vegetarian Lasagna

Slow roasted Pork Loin with red wine and herb demi-glace

Herb crusted Roast beef, in natural au-jus, with horseradish cream

Herb crusted choice Prime-rib, hand carved with horseradish cream and natural au-jus

One meat and one Pasta: \$19 per guest

Two meats: \$21 per guest

Prime Rib with chicken, pork, or pasta: \$23 per guest

Children's meals: 12 and under, 1/2 price from the buffet, or chicken fingers and french fries for \$10 per child.

Additional Entrees, excluding Prime rib: \$2.00 per guest

Receptions held at the Lakeview Banquet Center include white table linens, china, glassware, and silverware. Off-site weddings, rental fees apply.

*6% Sales Tax and 20% gratuity added to final bill.
Book your event for Friday or Sunday and save 10%!*

*Package prices valid for events booked after 6/25/08t.
517-339-7255 www.mortonsfinecatering.com*

Morton's Fine Catering

Appetizers and Hors d'oeuvre

Platters and Trays

The following are priced to serve 40-50 guests.

Fresh Fruit Display with seasonal fruits and berries, artfully presented. \$55

Cheese, Crackers and Flatbread Cheddar, pepper-jack and swiss cubes, compliments the fruit display. \$55

International Cheese Board A selection of high-end specialty cheeses, flatbread and fruit garnish \$75

Bruschetta John's fresh tomato-basil bruschetta, with cucumber, and balsamic; garlic crostini \$55

Artichoke and olive Bruschetta with lemon, garlic, and olive oil, with crostini \$60

Smoked Salmon Atlantic salmon, with capers, red onion, flatbread and crackers. side, \$90

Crudités Fresh Seasonal Vegetables, with hummus or ranch, 2 orders or more, get both dips \$55

Chilled Asparagus Tender asparagus tips, drizzled with herb vinaigrette \$45

Chevre Roulade Goat Cheese topped with tomatoes and fresh basil in balsamic vinaigrette; with crostini \$40

Antipasta Platter of cured olives, mild peppers, meats, and fresh Italian cheeses. \$75

Seviche a house specialty, choose from shrimp, scallop, or sushimi tuna, with housemade chips. Market

Smoked Whitefish Paté blended with cheeses and capers, served chilled with flatbread and fresh lemon \$65

Spinach Artichoke Dip served warm with crackers and crostini \$65

Spicy Cajun Seafood Dip shrimp and crawfish with cheese and spices, served warm with crackers \$65

Shrimp and Crab Dip lump crab meat and shrimp blended with cheeses, with crostini. \$75

Hummus and Pita A good vegetarian choice, made with roasted garlic, tahini, chick peas and olive oil. \$40

Chocolate Fondue rich chocolate ganache with berries, bananas, angel food cake, pineapple and pretzels. \$80

Baked Brie in Phyllo with raspberry glaze, served with flatbread, crackers, and fruit garnish. \$50

Relish Tray A simple tray of assorted pickles and olives. \$45

Mushrooms Dijonnaise Button Mushrooms sauteed with Dijon, cream, garlic and white wine, \$50

Swedish Meatballs, or Barbecue Meatballs - beef meatballs in our housemade sauces. \$50

Morton's Fine Catering

Appetizers and Hors d'oeuvre

Individual Hors d'oeuvre

Prices are for 50 pieces.

Spring Rolls vegetarian or chicken, with sweet thai chili sauce. \$65

Shrimp Cocktail chilled jumbo tail-on shrimp, garnished with lemon wedges, cocktail sauce. \$75 (75 pcs.)

Stuffed Mushroom Caps with Boursin cheese, spinach and pine nuts. \$55

Crab Stuffed Mushrooms Lump crab blended with cheeses and spices. \$75

Scallop Rumaki Bacon wrapped sea scallops in sesame-ginger glaze. \$80

Chicken Rumaki Bacon wrapped chicken in sweet Thai chili glaze. \$75

Chicken Satay skewered chicken breast with spicy peanut sauce for dipping. \$80

Beef Satay skewers of marinated beef with cognac mustard sauce. \$85

Maryland Crab Cakes with Creole mustard dipping sauce. \$80

Silver Dollar Sandwiches quality deli meats stacked high on fresh bakery rolls with chef's special sauces. \$80

Vegetarian Brochettes Fresh mozzarella, grape tomatoes, cured olives, artichokes with herb vinaigrette. \$50

Spanikopita mini spinach pie in phyllo dough. \$50

Buffalo Wings One of our personal favorites, sweet and spicy sauce, celery and bleu cheese dressing. \$50

New Zealand Lamb Chops "Lollipops" of lamb, marinated with fresh herbs, and grilled Market price

Assorted Petite Quiche \$50

Mini Smoked Chicken Quesadillas with salsa \$75

Mini Brie in phyllo tartlets, with walnut and pear essence. \$65

Deviled Crab on english cucumber slice, chive garnish \$75

Braised duck canapes, Michigan cherry compote \$100

Prosciutto wrapped melon and/or asparagus tips \$75

Morton's Fine Catering

Entrées

The following are served as dinner buffets, and include fresh bread, mixed greens, and your choice of starch and vegetable on the accompaniments page. Prices are per person, with one entrée choice. Multiple entrées and plated dinners are available for an additional charge.

Chicken

\$16 per person. Add a pork or vegetarian option, \$18

Lemon Oregano Chicken citrus marinated chicken breasts, grilled and topped with a light lemon oregano sauce.

Chicken Tarragon Seared breast of chicken with creamy tomato mushroom sauce and fresh tarragon.

Chicken Vesuvio Herb-garlic marinated chicken breast, jus natural.

Chicken Wellington Wild mushroom & Boursin cheese stuffed breast, baked in puff pastry shell. (\$18)

Cranberry Pecan Chicken Crusted with pecans, glazed with citrus cranberry sauce.

Chicken Verona Broiled breast topped with crab mornay sauce.

BBQ Chicken Our bone-in barbecue is candy-coated with Morton's signature chocolate barbecue sauce.

Portuguese Chicken Black mission fig and port wine demi-glaze

Oven Fried Chicken Bone-in chicken breasts soaked in peppered buttermilk, baked with potato crust.

Michigan Chicken Boneless breasts with cherry-apricot chutney, crumbled goat cheese

Chicken Marsala Mushrooms and marsala wine sauce with fresh herbs, over grilled breasts.



Vegetarian

These items are served buffet style with French bread and a tossed salad from the accompaniments page.

Prices are \$15 per person with one entrée choice.

Roasted Vegetable Lasagna

Roasted eggplant, zucchini, mushrooms and tomato, ricotta and parmesan cheeses with red sauce.

Wild Mushroom & Spinach Crepes

Spinach and mushroom cream rolled in egg crepe, finished with Asiago cheese.

Penne Pesto Primavera

Tri-colored penne with fresh basil pesto cream and seasonal vegetables.

Butternut Squash Enchiladas

Roasted squash with tomatillo and cheese filling, rolled in corn tortillas with red sauce.

Herb Polenta Medallions

with fresh mozzarella, roasted vegetables and smokey tomato coulis.

Pork

Canadian pork loin

Slow roasted, then thinly sliced with your choice of the following sauces. \$16, Add a chicken or vegetarian option, \$18

Pork tenderloin

The most tender cut of the loin, slow roasted and thinly sliced. \$17

Add a chicken or vegetarian option, \$19

Marchand du vin- red wine and herb demi glace
Raspberry Chipotle- sweet raspberry glaze with a hint of smoked chipotle peppers.

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

Madeira mushroom- sweet Madeira wine with moonlight mushrooms.

Asian Five Spice Rub- with apple ginger sauce.

Jamaican Rub- spicy jerk seasoning.

Barbecued Ribs

Baby-back ribs with our own sweet & spicy chocolate BBQ sauce. Slabs, or individual cuts.

Costs vary greatly from season to season, ask us for the current market price.

Morton's Fine Catering

Entrées

The following are served as dinner buffets, and include fresh bread, mixed green salad, and your choice of starch and vegetable on the accompaniments page. Prices are per person, with one entrée choice. Multiple entrées and plated dinners are available for an additional charge.

Fish

Salmon

You choose the preparation from below.

\$16 per person.

Add a chicken or vegetarian option, \$18

Broiled fillet with dill-caper hollandaise.

Citrus-herb marinated, poached in Rainbow swiss chard

Sage crusted with pineapple-mango salsa

Whitefish

\$16 per person,

Add a chicken or vegetarian option, \$18

Pistachio crusted with mango butter sauce.

Wild mushroom spinach stuffed,

tomato provencal cream

Shrimp Morton

This is the recipe all of our friends ask us to make, a truly unique dish your guests will love!

\$16 per person, add a chicken or vegetarian option, \$18

Tri-colored cheese tortellini, sauteed with jumbo shrimp, sweet peppers, and red onions in a sweet Frangelico cream sauce, finished with toasted walnuts.

Jambalaya!

Our Jambalaya is better than what you'll find in the Cajun country, we use the best Andouille sausage, chicken, shrimp and crawfish tails, simmered in a savory tomato sauce. Serve over spicy dirty rice, or plain rice for the timid!

\$14 per guest

Seafood Enchiladas

Shrimp and crab, with tomatillo cream, \$20

Blackened Catfish with ancho pepper sauce, \$16

Beef

Filet mignon

6 oz. center cut choice tenderloins, grilled, seared, or au poivre with your choice of sauce below.

\$24 per guest

Add a chicken or vegetarian option, \$26

Classic Burgundy sauce

Wild mushroom jus

Red pepper demi glace

Caramelized shallots

Classic Bearnaise

Oscar (Bearnaise and crab) add \$1 per guest

Prime Rib

Choice prime rib, herb-crusted and slow roasted, with horseradish cream.

Hand-carved by one of our staff, \$20 per guest

Pre-carved, in natural au jus, \$18 per person

Each Prime Rib will serve 40 guests, and is billed in increments of 40

Roast Beef

Hand-carved by one of our staff, \$16 per guest

pre-carved in natural au-jus \$14 per guest

(minimum 50 guests)

Sirloin Beef tips

Cajun style, or with roasted peppers and garlic.

\$16 per person.

Add a chicken or vegetarian option, \$18

London Broil

Fajitas

with tomatillo sauce and roasted corn relish, flour tortillas.

\$15 per person

Add a chicken or vegetarian option, \$17

*additional seafood choices are available, please ask for the current market pricing.

Morton's Fine Catering

Dessert

These are some of our favorite selections, if you have something in mind that you don't see here, please ask! We will try to meet your requests. Unless otherwise noted, each cake is sold as a whole, with up to 14 servings in each.

Key Lime Cheesecake Triple layer cheesecake with a tangy keylime glaze and vanilla wafer crust. \$32

Pumpkin Cheesecake Imagine pumpkin pie, only better! with a buttery graham cracker crust. \$30

New York Cheesecake A simple creamy vanilla cheesecake, plain or with berry compote. \$30

Turtle Cheesecake Vanilla cheesecake with a thick topping of caramel, chocolate and Pecans. \$32

Raspberry Devil's Food Two layers of rich chocolate cake brushed with Chambord and covered in chocolate ganache. \$28

Bananas Foster Our version of a classic, banana bread rolled in coconut then flash fried, topped with flambéed bananas and vanilla ice cream. \$5 ea/ minimum 20

Cham Torte The lightest meringue layered with whipped cream and fresh berries. \$30

Chocolate Fondue

Rich chocolate ganache with fresh fruits, berries, and pretzels for dipping. \$75 (serves up to 50)
Chocolate Fountain Rental available. Ask for pricing and availability.

Carrot Cake We make it from scratch, starting with freshly grated carrots and the plumpest raisins, topped with thick cream cheese frosting. \$25

We also make an assortment of Brownies, cookies and bars,
perfect for lunches and informal dinners.

Miniature Pastries

Chocolate Mousse Cups with dark or white chocolate mousse, topped with berries.

2" cups, 50 pieces/\$75. 1" cups, 75 pieces/\$75

Chocolate Dipped Strawberries 50 pieces. \$50

Mini Cheesecake Assortment 60 pieces. \$50

Mini Crème Brûlée \$25/dozen

Assorted Baklava \$40 (32 pieces)

Lemon bars or tarts dusted with powdered sugar \$50

Bite size Cream puffs with chocolate ganache. 50 pieces. \$50

2-bite Cookies choose from chocolate chip, oatmeal raisin, sugar, sesame coconut, or peanut-butter. \$.60 ea

Mini Cham Torte A little taste of heaven! Light meringue with whipped cream and berries. 50 pieces/ \$50

Brownie Bites drizzled with chocolate and caramel. 48 pieces. \$40

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Accompaniments

Choose one starch and vegetable. Add an additional option for \$1.00 per guest.

Vegetables

Sautéed Vegetable Medley

snow peas, carrots, zucchini, yellow squash

Green beans in garlic butter

Green beans Almandine

Tomato Gratin

broiled vine-ripe tomato halves with parmesan and herbs

Roasted Zucchini and plum tomatoes

California Medley

Cauliflower, broccoli, carrots

Roasted Root vegetables

Steamed asparagus spears

(up-charge may apply out of season)

Starches

Roasted red skin potatoes

Garlic whipped potatoes

Roasted sweet potatoes

Sweet potato mash

Wild rice pilaf

Basmati Rice

Spanish Rice

Creamy Risotto

Wild mushroom bread pudding

Cherry walnut stuffing

Scalloped potatoes

Salads

The Baby greens salad is included for banquets and the wedding package.

All others, please add \$.50 per person.

Caesar Salad Fresh Romaine and parmesan, garlic croutons and Caesar dressing.

Baby spinach with gorgonzola cheese, toasted walnuts and dried cherries in herb vinaigrette

Arugula salad with shaved fennel, segmented oranges, and spiced pecans in citrus vinaigrette

Mixed Greens with golden raisins, shaved fennel, grape tomatoes in shallot-tarragon vinaigrette

Baby greens with Champagne vinaigrette, grape tomatoes, cucumber and carrots. For a second dressing choice, served on the tables, add \$.25 per guest.

Asian Salad greens with scallions, carrot, water chestnuts, enoki mushrooms and ginger miso dressing.

Italian marinated salad grape tomatoes, fresh mozzarella, cured olives, button mushrooms in fresh basil vinaigrette

Greek pasta salad Feta cheese, cucumber, red onion, grape tomatoes, black olives

Morton's Fine Catering, LLC

Policies and Procedures for the Lakeview banquet & event center

Thank you for choosing us for your special event! Our goal is to impress you and your guests with the finest service and the highest quality food with outstanding presentations. References from some of our former clients will be gladly provided.

What's Included

The prices listed in our menu include set-up, serving, and clean-up of catered items. We will provide white table linens for guest tables. Napkins are specially ordered in your choice of color for \$.50/napkin. Napkins and house linens are included with the wedding package. All china, glassware and flatware is provided at no additional charge. If you would like chair covers or specialty linens, please ask us for a quote.

- The only outside food item that may be brought and served is a cake.
- Please note that menu prices are always subject to change without notice.
- All menu prices are for buffet style meals. Plated dinners are available, additional charges will apply.

Service Charges

A 20% labor fee will be billed on all events. Servers will be responsible for setting tables, filling water glasses, and bussing. By law, servers employed by Morton's Fine Catering may not serve alcohol to guests. Cocktail servers are available through the Lakeview.

Deposits

A deposit of \$500 is required to hold your date. Deposits are refundable if an event is cancelled within 7 days of deposit receipt. 50% of your estimated bill is due 30 days prior to your event. The remaining balance of your total bill is due at the beginning of the scheduled event.

Guarantees

You must guarantee the number of guests and all menus, linen colors, etc. At least 10 days prior to your event. Numbers may not be decreased after this time, and will be reflected on your final invoice. Morton's Fine Catering, nor its employees or agents may be held responsible for inability to provide services due to accidents/disasters, acts of terrorism, natural disasters, or inclement weather.

Form of payment

We currently accept check, cash, Visa, Mastercard, and Discover.

Pricing guarantee

The prices listed in this menu are valid through October of 2007. Additional charges may apply on some menu items if market prices rise unexpectedly. We will notify you in the event of a price increase.

Client Signature: _____

Date: _____