

Morton's Fine Catering

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
