

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.

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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.
