

# MENU



- M E E T . T H I N K . G R O W -

**The menu options are subject to change.  
Inquire about tailored menu plans.**

## Important note for dietary requests and restrictions

Our catering service orchestrates comprehensive food provisioning for the entire group, adhering to the menu preferences presented from the options listed here.

The caterer has the flexibility to tailor the menu to accommodate various dietary restrictions; however, individualized meal plans are not within their service scope

## **Buffet package pricing is based on your total guest count**

If you are limited to the state per diem rate, it is recommended that you choose a chicken or pork entree with the two side choices.

We can offer a pasta package (TBD) or the baked potato bar.

# BREAKFAST OPTIONS

*Buffet package pricing is based on your total guest count.  
Minimum order, delivery, and service fee will apply.*

v - vegetarian   gf - gluten friendly   df - dairy-free   vegan

## Continental Breakfast

**Assortment of freshly baked bagels and breakfast pastries**, with cream cheese, butter, and jam

**Fresh fruit display** with seasonal fruits and berries, or basket of whole fruit

## BREAKFAST BUFFET

*Minimum order, delivery, and service fee will apply.  
Prepared through our Premier Caterer*

Scrambled eggs or House made Quiche

Choose from the following quiche varieties:

1. **Three Cheese Quiche: Colby-Jack, Swiss, Cheddar**
2. **Spinach, Mushroom, and Feta**
3. **Zucchini, Roasted Red Pepper, Chevre, Scallions**
4. **Broccoli, Ham, Cheddar**
5. **Bacon, Colby-Jack**

Breakfast potatoes Fresh fruit display with seasonal fruits and berries,  
**OR** basket of whole fruit

**\*A LA CARTE menu available to add to existing package**

*Minimum order, delivery, and service fee will apply.  
Prepared through our Premier Caterer*

## BREAKFAST SANDWICHES

**Warm croissants**

**Fresh egg, ham, and Swiss**

**Fresh egg, sausage, and Colby-Jack**

**Fresh fruit display** with seasonal fruits and berries, or basket of whole fruit

## BREAKFAST BURRITOS

**Fluffy scrambled eggs, black beans, sausage, or bacon and cheese**, rolled in a flour tortilla

**Salsa and sour cream on the side**

**Fresh fruit display** with seasonal fruits and berries, or basket of whole fruit

## BAKED FRENCH TOAST

**Baked French Toast** with praline topping and syrup on the side

**Applewood smoked bacon or maple sausage links**

**Fresh fruit display** with seasonal fruits and berries or basket of whole fruit

## A LA CARTE

**Assorted pastries**

**Bagels** Sliced and cut in half, with cream cheese and jam

**Hard-Boiled Eggs**

**Assorted Greek Yogurt**

**Dairy-Free Yogurt**

**Granola Topping**

**Breakfast Potatoes** Seasoned potatoes & olive oil

**Homestyle Potatoes** With bell peppers, onions, & olive oil

**Applewood Smoked Bacon**

**Maple Sausage Links**

**Chicken Breakfast Sausage Links**

**Please note dietary requests and restrictions.** Our catering service provides a full range of food options based on menu preferences. The caterer can adjust the menu to accommodate different dietary restrictions, but personalized meal plans are not offered.

# LUNCH BUFFET OPTIONS

*Buffet package pricing is based on your total guest count.  
Minimum order, delivery, and service fee will apply.*

v - vegetarian   gf - gluten friendly   df - dairy-free   vegan

## Buffet Style Meals Include:

**One entree** for your entire group, plus a **choice of two sides**, bread and butter, cookies **or** brownie bites.

For more variety, add additional entrees and side dishes to your package for an upcharge.

## CHICKEN AND PORK ENTREES

1. **Chicken Marsala (gf, df)** *Grilled chicken breasts with a mushroom and Marsala wine sauce*
2. **Michigan Cherry Chicken (gf, df)** *Grilled chicken breasts with rosemary and Michigan cherry sauce*
3. **Tarragon Chicken (gf)** *Marinated chicken breast with tomato, mushrooms, and tarragon cream*
4. **Vesuvio (gf)** *Chicken breasts marinated with fresh herbs, with a light roasted garlic cream sauce*
5. **Balsamic Chicken (gf, df)** *Grilled and roasted balsamic chicken thighs with blistered cherry tomatoes*
6. **Honey Sesame Chicken (gf, df)** *Glazed chicken thighs with honey, sesame oil, chili paste*
7. **Lemon Caper Chicken Thighs or Breasts (gf)** *Grilled chicken thighs, braised in lemon caper wine sauce, fresh thyme*
8. **Pineapple Glazed Chicken (gf, df)** *Chicken thighs marinated with chili and citrus*
9. **Rosemary Chicken (gf, df)** *Chicken thighs marinated and roasted with garlic, lemon, and rosemary*
10. **Apple Harvest Pork (gf, df)** *Roasted pork loin with apple cider and caramelized onion glaze*
11. **Wild Mushroom Pork (gf, df)** *Roasted pork loin with wild mushroom demi-glace*

## BEEF ENTREES

1. **Beef Bourguignon (gf, df)** *Braised boneless beef short rib in red wine, tomato, beef broth, rosemary, thyme, shallots*
2. **London Broil (gf, df)** *Grilled flank steak with a red wine and mushroom demi-glace*
3. **Korean BBQ Beef (gf, df)** *Marinated and seared flank steak in sesame, brown sugar, & chili glaze, tossed with bell peppers and spinach*
4. **Homestyle Meatloaf (df)** *Like Nana used to make, topped with tomato sauce*
5. **Meat Lasagna Ground beef, ricotta, mozzarella, house marinara, includes salad or vegetable, bread & butter, simple dessert**

## VEGETARIAN ENTREES

1. **Caprese Mostaccioli (v)** *Fresh mozzarella baked in penne pasta with marinara, torn basil leaves*
2. **Farfalle (v)** *with asparagus in a lemon-thyme cream sauce*
3. **Pesto Primavera (v)** *with broccoli, carrots, cauliflower and basil cream sauce*
4. **Roasted Vegetable Lasagna (v)** *Peppers, eggplant, tomatoes, mushrooms, zucchini, mozzarella, ricotta, house marinara*
5. **Vegan Fresh Basil (\*v)** *with zucchini ribbons, cherry tomatoes tossed w/farfalle in olive oil*
6. **Ratatouille (vegan, gf)** *French Provençal stewed vegetables such as eggplant, zucchini, peppers, squash, and white beans in an herbed tomato sauce*
7. **Roasted Root Vegetable Paella (vegan, gf)** *Roasted parsnips, potatoes, carrots, fennel, and asparagus tops with Spanish inspired flavors of saffron, herbs, and tomato*
8. **Zucchini and Chickpea Tagine (vegan, gf)** *Flavorful vegan entrée with Moroccan spices*

**Please note dietary requests and restrictions.** Our catering service provides a full range of food options based on menu preferences. The caterer can adjust the menu to accommodate different dietary restrictions, but personalized meal plans are not offered.

# LUNCH BUFFET OPTIONS

*(cont.)*

*Buffet package pricing is based on your total guest count.  
Minimum order, delivery, and service fee will apply.*

v - vegetarian   gf - gluten friendly   df - dairy-free   vegan

## STARCH AND VEGETABLES

- **Roasted Potatoes (vegan, gf)** *Morton's signature season blend, olive oil*
- **Whipped Potatoes (v, gf)** *cream, butter, garlic*
- **Steamed Potatoes (v, gf)** *parsley, butter*
- **Honey Dill Carrots (v, gf)** *honey glazed carrots, dill butter*
- **Basmati Rice Pilaf (vegan, gf)** *sautéed carrots, onions, and celery, bay leaf, and peppercorns*
- **Chef's Seasonal Vegetable Medley (vegan, gf)** *sautéed with olive oil, garlic, salt and pepper. Ingredients will vary.*

## SIMPLE DESSERT CHOICES

Cookie assortment

Brownie Bites

Lemon Bars

## SALADS

1. **Green garden salad (vegan, gf)** *romaine, field greens, radish, tomato, cucumber, carrot*
2. **Caesar salad** *romaine, parmesan, croutons, Caesar dressing*
3. **Mandarin Salad (vegan, gf)** *Spinach and field greens with toasted almonds, mandarin oranges & pickled red onions | House Italian*
4. **Morton's house salad (v, gf)** *romaine, field greens, cucumber, carrot, dried cranberry, feta*
5. **California Salad (v, gf)** *Mixed greens, shaved fennel, parmesan, carrots, cucumbers, golden raisins*
6. **Farmhouse Kale Caesar (v, gf)** *with grated parmesan*
7. **Mediterranean Garden Salad (vegan, gf)** *with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta*
8. **Michigan Salad (gf)** *with mixed greens, dried cherries, spiced pecans, and gorgonzola*

**Please note dietary requests and restrictions.** Our catering service provides a full range of food options based on menu preferences. The caterer can adjust the menu to accommodate different dietary restrictions, but personalized meal plans are not offered.

# COLD LUNCH OPTIONS

*Buffet package pricing is based on your total guest count.*

*Minimum order, delivery, and service fee will apply.*

v - vegetarian   gf - gluten friendly   df - dairy-free   vegan

## Buffet Style Meals Include:

Choice of **two sides**; choice of **one dessert**.

## SANDWICHES

1. **BLT** Bacon, colby-jack, lettuce, tomato, and mayo
2. **Tarragon Chicken Salad** Grilled chicken with dried cherries, Swiss, lettuce, and tomato in tarragon mayo
3. **Italian** with ham, salami, provolone, banana peppers, mayo, lettuce, tomato, vinaigrette
4. **Shaved Sugar Ham** with Swiss cheese, Dijon mayo, lettuce and tomato
5. **Smoked Turkey** with roasted red pepper mayo, Colby-jack, lettuce and tomato
6. **Green Goddess Crunch** with avocado, provolone, cucumbers, bell peppers, pesto mayo (nut free), lettuce, tomato (vegetarian)
7. **Vegan Falafel** Roasted Veggie Hummus, falafel, roasted vegetables, lettuce, tomato, vinaigrette

## BOXED ENTREE SALAD

Garden salad with grilled chicken **OR** with chickpeas for Vegetarian, and salad dressing

Includes cookie

Add pretzels or chips

## GOURMET BOXED LUNCH

Includes a sandwich and cookie, and choice of potato salad, macaroni salad, broccoli salad, **or** coleslaw

Add pretzels or chips.

## SALADS

1. **Green garden salad (vegan, gf)** romaine, field greens, radish, tomato, cucumber, carrot
2. **Caesar salad** romaine, parmesan, croutons, Caesar dressing
3. **Mandarin Salad (vegan, gf)** Spinach and field greens with toasted almonds, mandarin oranges & pickled red onions | House Italian
4. **Morton's house salad (v, gf)** romaine, field greens, cucumber, carrot, dried cranberry, feta
5. **California Salad (v, gf)** Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins
6. **Farmhouse Kale Caesar** with grated parmesan
7. **Mediterranean Garden Salad (v, gf)** with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta
8. **Michigan Salad (gf)** with mixed greens, dried cherries, spiced pecans, and gorgonzola

**Please note dietary requests and restrictions.** Our catering service provides a full range of food options based on menu preferences. The caterer can adjust the menu to accommodate different dietary restrictions, but personalized meal plans are not offered.

# COLD LUNCH OPTIONS

*(cont.)*

*Buffet package pricing is based on your total guest count.  
Minimum order, delivery, and service fee will apply.*

v - vegetarian   gf - gluten friendly   df - dairy-free   vegan

## SOUP N' SALAD

Package includes Choice of Soup, Green Salad, bread & butter, cookies or brownies.

Add a platter of Sliced Grilled Chicken Breast

## HOMEMADE SOUPS

Tomato bisque (gf)

Butternut bisque (vegan, gf)

Vegetarian chili (vegan, gf)

Garden Vegetable with kale and beans, tomato base  
(vegan, gf)

Cream of Broccoli (vegetarian)

Chicken Tortilla (gf, df)

Beef chili (gf, df)

## COLD SIDES

- **Macaroni Salad (v)** *Red pepper, celery, creamy vinaigrette*
- **Greek Pasta Salad (v)** *Rotini, tomato cucumber, red onion, black olives, feta, Greek vin*
- **Asparagus Potato Salad (vegan, gf)** *Fresh shaved asparagus, Kalamata olives, and extra virgin olive oil*
- **Paula's Potato Salad (v, gf)** *Red skin potato, egg, scallion, celery, dijonnaise*
- **Rainbow Quinoa Salad (vegan, gf)** *Quinoa, chickpeas, diced peppers & cucumbers, berries, fresh greens & herbs, house-made vinaigrette*
- **Carolina Cole Slaw (vegan, gf)** *Shredded cabbage, carrot, diced green pepper, vinegar dressing*
- **Broccoli Slaw (v, gf)** *Golden raisins, sunflower seeds, red onion, creamy dressing*

**Please note dietary requests and restrictions.** Our catering service provides a full range of food options based on menu preferences. The caterer can adjust the menu to accommodate different dietary restrictions, but personalized meal plans are not offered.

# THEMED MENU PACKAGES

*Buffet package pricing is based on your total guest count.  
Minimum order, delivery, and service fee will apply.*

v - vegetarian   gf - gluten friendly   df - dairy-free   vegan

## FAJITA/TACO BAR

**Grilled Chicken Thighs** (gf, df) *with sautéed peppers and onions*

Flour Tortillas & shredded cheese

Chips, salsa, & sour cream

Includes choice of Taco Salad or Garden Salad (v, gf)

Cookies or Brownies

**Add Ground Beef**

**Add Fajita Veggies** (vegan, gf) *with sautéed peppers, onions, garlic, cauliflower, zucchini*

**Add Beans** (vegan, gf) **or Mexican Rice** (vegan, gf)

## BAKED POTATO BAR

**Baked Potatoes with toppings:**

bacon, shredded cheese, sour cream, scallions, and butter for topping choices

Choose Beef Chili or Veggie Chili

Garden salad

Artisan bread basket

Cookies or Brownies

# FIESTA BUFFET

**Black Bean Chicken Enchiladas** *with cheddar and red sauce*

**Vegetarian Black Bean Enchiladas** *with cheddar and red sauce*

**Garden salad or Taco Salad**

**Chips, salsa, & sour cream**

**Cookies or Brownies**

**Add Mexican Rice** (vegan, gf)

**Add guacamole** (vegan, gf)

**Please note dietary requests and restrictions.** Our catering service provides a full range of food options based on menu preferences. The caterer can adjust the menu to accommodate different dietary restrictions, but personalized meal plans are not offered.

# BBQ MENU

Buffet package pricing is based on your total guest count.  
Minimum order, delivery, and service fee will apply.

v - vegetarian gf - gluten friendly df - dairy-free vegan

## BBQ Menu Includes:

Menu includes choice of **one regular side** and **one premium side**, plus a simple dessert choice.

## MEATS

- **Hotdogs or Bratwurst** with buns and fixins': ketchup, mustard, and relish on the side
- **Chicken Thighs (gf, df)** Try the Jerk or BBQ
- **BBQ Chicken Breasts (gf, df)** Tender chicken breasts in our signature BBQ sauce
- **Pulled BBQ Pork (gf, df)** Slow cooked and sauced with our house BBQ recipe, buns on the side \*minimum quantity 40 servings
- **Grilled Burgers** with buns and fixins': cheese, lettuce, tomato, pickle, ketchup, and mustard on the side
- **Veggie burgers (vegan)** in quantities of 4
- **Braised and Smoked Beef Brisket (gf, df)** Slow cooked in its own juices and tender, Carolina BBQ sauce on the side \*minimum quantity 24 servings

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SIMPLE DESSERT CHOICES

Cookie assortment  
Brownie Bites  
Lemon Bars

## REGULAR SIDES

1. Baked Beans
2. Baked Potato
3. Steak-cut Potato Wedges
4. Bagged Chips
5. Corn Bread Muffins
6. Green Garden Salad (vegan, gf)  
*Romaine, field greens, tomato, cucumber, carrot, & radishes*
7. Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta
8. Caesar Salad Romaine, parmesan, Caesar dressing, & croutons
9. Carolina Slaw (vegan, gf)  
*Shredded cabbage, carrot, diced green pepper, vinegar dressing*
10. Watermelon Slices (vegan, gf)

## GREEN SALADS

1. Morton's House Salad Romaine, field greens, cucumber, carrot, dried cranberry, & feta
2. California Salad Mixed greens, shaved fennel, parmesan, carrots, cucumbers, golden raisins
3. Michigan Salad Spring mix, dried cherries, candied pecans, & gorgonzola
4. Italian Chopped Salad Romaine, salami, hearts of palm, garbanzo beans, pepperoncini, red onion, & parmesan

## PREMIUM SIDES

1. Johnny's Mac n' Cheese (v)  
*Served hot*
2. Macaroni Salad (v) Diced red and green pepper, celery, scallions, in a creamy vinaigrette
3. Paula's Potato Salad (v, gf, df)  
*Red skin potato, egg, scallion, celery, and dijonnaise*
4. Greek Pasta Salad (v) Rotini, tomato, cucumber, red onion, black olives, feta, Greek vin
5. Caprese Pasta Salad (v) Pasta, sun-dried tomato, fresh mozzarella, pesto
6. Mediterranean Cous Cous Salad (v) Diced tomato, cucumber, fresh parsley, & mint
7. Green Goddess Slaw (v, gf, df)  
*Cabbage, fresh herb vinaigrette*
8. Broccoli Slaw (v, gf, df) Golden raisins, sunflower seeds, red onion, dressing
9. Watermelon Salad Tomato, watermelon, feta, mint, toasted pine nuts, & champagne vinaigrette
10. Chef's Seasonal Vegetable Medley (vegan, gf) Sautéed in olive oil, seasoned with salt & pepper

**Please note dietary requests and restrictions.** Our catering service provides a full range of food options based on menu preferences. The caterer can adjust the menu to accommodate different dietary restrictions, but personalized meal plans are not offered.