

Artfully Displayed Appetizers

It is quite common to combine elements from various displays to create your own original display of food. Prices for the following selections vary depending on the number of guests, location, seasonal availability, and other general specifics. Contact a catering representative for your custom proposal.

Fresh Fruit Display

A beautiful display of fresh seasonal fruits
Add chocolate and mallow dips!

Fresh Fruit and Gourmet Cheese

An impressive display, including domestic and imported cheese,
fresh breads and gourmet crackers

Blossoming Vegetable Sunflower

Asparagus, Snow Peas, Green Beans, and Broccoli designed to
look like a sunflower, served with Lime-Dill Ranch

Dips, Spreads and Breads

A Trio of Smoked Whitefish Pate, Spinach-Artichoke Dip, and
Roast Pecan-Gorgonzola Pate, served with fresh breads and
gourmet crackers

Mexi-Trio with Chips

Fresh Great Lakes Salsa, Mexican Cottage Cheese dip, and fresh
made Guacamole served with a mess of tortilla chips

Smoked Salmon Display

Whole Salmon displayed with Breads, Crackers, Capers, Eggs,
Mustards, Red Onions and Cream Cheese

Hot Crab Dip or Rich Seafood Fondue

Served with lots of French Baguette Bread (may require
reheating)

Smoked Seafood Display

Smoked Fish, Smoked Oysters, and Smoked Scallops artfully
displayed with fresh Vegetables and Breads

Southwestern Chip and Dip Display

Seven Layer Dip, Chile Con Queso, Guacamole, Mexican
Cottage Cheese Dip and Fresh Salsa

Create Your Own Mini French Dips

Sliced Roast Beef in Jus with Mini Buns, sautéed onions and
peppers, sautéed mushrooms, Swiss, Provolone, and Cheddar
cheese

Cheese Fondue

Your choice fondue served with grilled chicken and steak bites,
broccoli florets, cauliflower, new potatoes, baguette, bread
sticks, apple slices, and Carr's Crackers

Grilled Tuscan Vegetable Platter

Marinated grilled vegetables with green goddess dipping
sauce

Japanese Sushi Platter

Create a combination of California Rolls, Vegetable Rolls,
Avocado Rolls, Cucumber Rolls, or Tuna Rolls with Wasabi, Soy
Sauce and Pickled Ginger

Seafood Spectacular

Mini Crab Cakes with Roasted Red Pepper Aioli, Shrimp Cocktail
with Firecracker Cocktail Sauce, Thin Sliced Sesame Seared Ahi
Tuna with Wasabi Aioli, and Chili-Garlic Grilled Shrimp Skewers
with Pineapple- Avocado Relish

Stuffed Baked Brie with Fresh Fruit

Warmed Brie wrapped in Puff Pastry stuffed with your choice of
pistachio-cherry chutney, Tucson style: black olives, artichoke
and sun dried tomatoes, or Brandied mushrooms and onions.
Served with Fresh Fruit, Fresh Breads and Assorted Crackers

Antipasto Platter

Fresh mozzarella, tomato-basil relish, roasted garlic bulbs, country
olive blend, assorted Italian meats, peppers, prosciutto wrapped
asparagus, bread sticks, and baguette

Mediterranean Peasant Platter

Roasted red pepper hummus, Tomato-Basil Relish, Feta Cheese,
Blanched Broccoli Florets, Cucumber, Pita Chips and Assorted
Gourmet Crackers

Urban Thai Dips

Sesame eggplant salsa and Ginger-curry hummus, served
with rice crackers, fried wonton chips, snow peas, baby
carrots, and cucumber

Beef Tenderloin Display

Marinated Sliced Medium-Rare Beef Tenderloin served on a bed
of Romaine with sliced Rolls, onion, tomato, and assorted
condiments

Aioli Platter

A trio of Roast Garlic Aioli, Sun dried Tomato Aioli, and Chipotle
Aioli served with new potatoes, blanched green beans,
asparagus, cherry tomatoes, baby carrots, artichokes and
chilled shrimp to dip with. You may also add chicken or beef
tenderloin.

Create Your Own Bruschetta Bar

Bruschetta bar with crisp baguette slippers, rye wheels, and
polenta rounds. Top it with tomato-basil relish, Tuscan caper
relish, black olive feta spread, white bean ricotta pate, and
herbed grilled balsamic roasted vegetable relish with parmesan,
goat cheese, and fresh mozzarella

Minimum 72 hours on most orders. \$200.00 minimum order required for delivery.

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Butler Passed Hors D'Oeuvres

Prices for the following selections vary depending on the number of guests, location, seasonal availability, and other general specifics. Contact a catering representative for your custom proposal.

- Local whitefish cake bites with lemon-caper remouldade
- Brandied Leelanau cherry and Goat Cheese Puff Pastry Purses
- Caesar Teasers: Mini Caesar salad in Parmesan Cups garnished with a garlic crouton bits and lemon zest
- Tomato- Basil Soup in Demi Cup with Mini Herbed Grilled Cheese Dunkers
- Wild Mushroom and Goat Cheese Tarts
- Marinated Asparagus wrapped with Prosciutto
- Margarita Shrimp Ceviche served in a lime cup
- Maple Salmon Suckers, served best from the grill
- Tuna Fish and Chips: Blue Corn Triangles topped with avocado corn relish and Cumin Crusted Tuna
- Cucumber Rounds with Smoked Salmon & Dilled Crème Fraiche
- Smoked Whitefish Mousse in Endive leaf with Red Onion and Caper confetti
- Shrimp Shooters: Shrimp topped with a horseradish and tomato reduction served in a shooter glass
- Spinach Artichoke Dip served on triangles of Rubschlager Pumpernickel or in Phyllo Cups with sun dried tomato bit garnish
- Smoked Salmon Cupcakes topped with dill mashed potato icing
- Seasonal Soup Sippers
- Miniature Spanakopita: Greek Spinach Phyllo Pie
- Pesto and Goat Cheese stuffed Cherry Tomato Bombs
- Spinach, Sun dried Tomato, & Goat Cheese Summer Squash Rounds with Pine Nuts
- Curried Chicken Salad or Cherry Chicken Salad in Cucumber Cups or Endive Leaves
- King Crab & Pineapple-Mango Salsa in Endive Bites
- Goat cheese Mousse with Fig Merlot jam in phyllo cups with fresh Thyme
- Bacon Wrapped, Almond or Roasted Garlic Stuffed Dates
- Shrimp Cocktail in phyllo cup with firecracker cocktail sauce and lemon zest
- Savory mini cones with Gorgonzola- Pecan "ice cream" filling and dried cherry sprinkles
- Mini Seafood Salad Martinis
- Prosciutto Wrapped Melon on Bamboo Pick
- Radish cups with Black Olive Feta Dip
- Butternut Squash Soup with Curried Crème Fraiche in Demi cups for sipping
- Pistachio Crusted Lamb Lollypops with Pomegranate Mint Yogurt Sauce
- Seared Tuna, Sesame Seaweed Salad, Wasabi Cream, and Sesame Seeds in a Wonton Cup
- Thai Chicken Salad in Won Ton Cups with Cilantro, Toasted coconut, and peanuts
- Gazpacho shots with Latin Spiced grilled Prawns
- Caprese Skewers fresh Mozzarella, Fresh Basil Leaf, and Cherry Tomato drizzled with balsamic vinaigrette
- Chilled Shrimp and Arugula wrapped with Prosciutto, and skewered with a Grape Tomato
- Brandy Apple Liver Pate in Edible Orchids
- Endive with Gorgonzola Mousse, Cherry Chutney and Spiced Pecans
- Holiday Dinner in a Bite: Turkey and Gravy in Puff Pastry Cup with Mashed Potato Icing and Cranberry Garnish
- Chipotle Chicken Taco Salad in a Bite with Avocado Mousse
- Dried Apricots piped with Goat Cheese and Pistachios
- Crispy Eggplant Rounds with Tomato and Fresh Mozzarella
- Falafel Fritters in Lettuce Cups with Tahini-Yogurt Sauce
- Grilled Butternut Squash wrapped in Pancetta and Sage
- Creole Mustard and Herb Lamb Lolly Chops with Apple Mint Relish
- Ratatouille filled Parmesan Polenta Cups
- Mini Pizzetta with Roast Garlic, Apples, and Gorgonzola
- Plum Tomato, Smoked Mozzarella, and Fresh Pesto Bruschetta
- Filet Mignon with Artichoke-Sun dried Tomato Puree and Horseradish Cream on Multi-Grain Batard Crostini
- Shrimp, Fresh Mozzarella and Fresh Pesto on a seasoned baguette slipper
- Ahi Tuna on a Black Sesame Crouton with Wasabi Creme

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Savory Stuffed Bites

- Scallop stuffed Marinated Mushrooms wrapped in Bacon
- Baby red potatoes with Spinach Artichoke Soufflé
- Chicken Piccata stuffed Artichoke Hearts
- Crab and Dill Stuffed Artichoke Hearts
- Loaded Baked Potato Bites; New Potatoes stuffed with sour cream, bacon, cheddar, and chives
- Rumaki; Pineapple-Ginger marinated Chicken Livers with Bacon and Water Chestnuts

- Roast Pecan and Gorgonzola stuffed New Potatoes
- Crisp Fried Ravioli with Marinara
- Shrimp Ceviche in Endive
 - Spinach, Sun dried Tomato and Parmesan stuffed Mushroom Caps
- Crab and Artichoke stuffed Mushroom Caps topped with White Cheddar
- Dates stuffed with Almond Goat Cheese, wrapped in Puff Pastry

- Sausage and Spinach stuffed Mushroom Caps with shredded parmesan
- Crab and Boursin Stuffed New Potatoes
- Escargot and Bleu Cheese Stuffed Garlic Sautéed Mushroom Caps
- Wild Mushroom and Gorgonzola Purses
- Crab and Goat Cheese Stuffed Wontons
- Endive with Goat cheese, Fig, and Honey Glazed Pecans

Satay, Sticks, and Skewers

- Ancho Chile & Lime Marinated Chicken Skewers with Spiced Cherry Chutney
- Tamari Marinated Chicken Skewers with Mango Chutney or Spicy Peanut Sauce
- Garlic-Ginger Beef Satay with Asian Dipping Sauce
- Thai Marinated Scallop wrapped in Cucumber

- Caprese Skewers Fresh Mozzarella, Fresh Basil Leaf, and Cherry Tomato drizzled with balsamic vinaigrette
- Cherry Sausage, Smoked Mozzarella, and Sweet Pepper
- Asian Meatballs on Snow Pea Sticks
- Grilled Mahi Kabobs with Pineapple Mango Chutney
- Tequila-Lime Marinated Chicken Skewers with Fresh Great Lakes Salsa
- Shrimp Gumbo Skewers with Creole Dipping Sauce

- Mahi Skewers with Lemon Oregano Baste
- Antipasto Skewers with Creamy Pesto Dipping Sauce
- Chicken Saltimbocca Skewers with Rosemary-Lemon Aioli
- Pizza on a Stick, Sausage, whole fresh mushrooms, cherry tomatoes, onion, green pepper, and pepperoni skewered then twisted with puff pastry, sprinkled with Mozzarella. Served with Marinara
- Fresh Fruit Kabobs with Chocolate or Marshmallow Dipping Sauce

Favorites with a Twist

- Chilled Shrimp Cocktail with Firecracker Cocktail Sauce and Chipotle Aioli
- Cowboy Cookies: Beef Tenderloin sandwiched between caramelized yam rounds, slathered with Chipotle Aioli and BBQ sauce
- Tequila Shrimp with Chipotle Mayonnaise
- Spinach and Sun dried Tomato Meatballs with a Smoked Tomato Sauce
- Lemon Chicken Meatballs in an Herb Cream Sauce
- Pork and green-chile meatballs with Mole Sauce

- Chicken Drums and Wings prepared Plain, BBQ, Buffalo, Asian or Cherry-BBQ Style
- Asian duck wing-drumettes served with a slide of Thai slaw
- Tender Buffalo Style Rib Nibblers with Bleu Cheese Dressing
- Ginger-Lime Rib Nibblers with Cilantro Aioli

- Meatloaf Cupcake Bites with Whipped Potato icing and Tomato Jam
- Oriental Sesame Eggplant Salsa with Rice Crackers
- Assorted Mini Quiche
- Parmesan Cups filled with Homemade Mac and Cheese

- Deviled Eggs
 - Grandma's Traditional Recipe
 - Provencal: Olives, capers, anchovies, and red onion
 - Smoked Fish: Smoked Whitefish, Lemon Zest, Onion, and Capers

- Assorted Sliders:
 - Mini Cheese Burgers with Sun dried Tomato Mayo
 - BBQ Pork and Slaw
 - Crab cake with Roasted red pepper remoulade and Lettuce
 - Grilled Mahi with Slaw
 - Jerk Pulled Pork with Creamy Cucumber Sauce
 - Chicken Burgers with Chipotle Aioli, Jack Cheese, and Avocado
 - Bison burger with Havarti, and Cherry Mustard
 - Black Bean Avocado Burger
 - Local whitefish cake with lemon caper remoulade

Wrapped & Rolled

- Phyllo Cigars Asparagus and goat cheese, wrapped in Phyllo Dough
- Ham wrapped Asparagus with Honey Mustard Dip
- BBQ Scallops wrapped in Bacon
- Grilled Beef and Vegetable Rolls with Scallion Soy Sauce
- Assorted Cheese Truffles with grapes and crackers
- Ham and scallion cheese rolled Asparagus in Phyllo Dough with Dijonaise dipping sauce
- Pigs in a Blanket with Dijon Mustard
- Shrimp Egg Rolls with Ginger-Scallion Dipping Sauce

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More Sensational Starters

- Shrimp, Roasted Tomatoes and Artichoke Hearts in Garlic Herb Olive Oil with Baguette
- Escargot in Garlic Butter and Melted Bleu Cheese with a Mess of Baguette
- Roasted Pepper Hummus and Sun dried Tomato Pesto with pita triangles

- Asian Layer Dip served with Veggies and Rice Crackers
- Beef tenderloin wrapped scallions with Bourbon Hoisin Sauce
- Western Sausage and Cheese Dip with Blue and White Corn Chips
- Brandy Apple Chicken Liver Pate Served with Carr's Crackers
- Chevre and Ricotta layered between Pesto and Sun dried tomatoes with Baguette Rounds

- Chorizo and Manchego cheese stuffed Empanada with cilantro sour cream dip
- Chinese chicken salad in mini take-out boxes
- Pine nut Dolmades with Yogurt-Feta Dip
- Rosemary Cheese Straws
- Caramelized Onion, Bacon and Brie Puff Pastry Bites

Fun with Fondue!

Beer Cheese Fondue
Brie and Pesto Fondue
Pizza Fondue
Gruyere, White Wine, and Mustard
Cheddar, Garlic, and Zinfandel Fondue
Goat Cheese and Herb
Southwest Enchilada
Champagne Fondue
Seafood Fondue
Smoked Cheddar and Apple Cider

Served with all the dippers.
Fun for any party!

Assorted Crostinis

- Seared Tuna, Garlic White Bean Puree, and Olive-Caper Tapenade
- Balsamic Roasted Pear, and Blue Cheese Pecan Mousse
- Plum Tomato, fresh Mozzarella, and Fresh Pesto
- Ham, Brie, and Granny Smith Apple
- Sun dried Tomato-Walnut Pesto with Goat Cheese
- Filet Mignon with Artichoke-Sun dried Tomato Puree and Horseradish Cream

- Roast Pork Loin with Black Olive-Feta Tapenade
- Beef Tenderloin with Gorgonzola Horseradish Cream
- Pancetta, Brie, and Caramelized Onion
- Strawberry and Honey Cream Cheese & Fresh Mint
- Slice Medium-Rare Tuna with Tomato-Caper Relish and Wasabi Aioli
- Fig and Merlot jam with Brie and Fresh Thyme

- Roasted Red Pepper Hummus, grilled Zucchini, and Feta
- Reuben Bites with Corned Beef on Pumpernickel
- Polenta round with Peppercorn Goat Cheese, Asparagus, and Lemon Zest

Hand-Held Sandwiches

- Smoked Ham, Scallion Cream Cheese, Tomato
- Smoked Turkey, Sun dried Tomato Mayo and Avocado
- Cucumber, Lettuce, Tomato and Lime-Dill Ranch
- BBQ Pork, and Slaw
- Turkey, Tomato, and Pesto Mayo
- Corned beef, kraut, and thousand island
- Asparagus, Peppercorn Goat Cheese, and Lemon Zest
- Ham, Swiss and Dijonaise

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Fresh Salads & Homemade Soups

TC's Favorite Salad

Crisp Romaine, Dried Cherries, Walnuts, Gorgonzola Cheese and Cherry Vinaigrette

Tortellini Pesto Pasta Salad

With sun dried tomatoes and Parmesan

Traditional Salad

Fresh Greens, carrot, tomato, cucumber, red onion, croutons, and lime-dill ranch

Green Goddess

Avocado, Roasted Zucchini, Tomato, Roasted Corn, Goat Cheese and Green Goddess Dressing

Roast Garlic Caper Potato Salad

This salad is always a hit!

Spinach Salad

Baby spinach, bacon, red onion, hardboiled egg, gorgonzola, and Mustard-Chive Vinaigrette

Greek Salad

Kalamata Olives, Feta Cheese, Hummus, Tomatoes, Cucumbers, Red Onions and Lemon-Parsley Vinaigrette

Chef's Salad

Smoked Turkey, Honey Ham, Havarti, Tomatoes, Red Onions, Artichoke Hearts and Lime-Dill Ranch

Chicken Caesar Salad

Made the old fashion way. Shredded Parmesan, Garlic Croutons, Crisp Romaine and our Home made dressing

Red White and Blue Potato Salad

Red Skin Potatoes, Gorgonzola Cheese, and Bacon, and egg, make this delicious!

Antipasto Italian Salad

Salami, Ham, Artichokes, Cherry Tomatoes, Penne Pasta Noodles, and Red Onion atop fresh Greens, with Lemon-Basil Vinaigrette

Jambalaya Rice Salad

Shrimp, Sausage, Chicken, Bell Peppers, Onion, and Cherry Tomatoes tossed with rice and New Orleans Creole Vinaigrette

Build Your Own Salad Bar

(Minimum of 40 people)

A display of Crisp Greens with a variety of ingredients to adorn your creation with.

Tomatoes, Onion, Broccoli, Black Olives, Zucchini, Mushrooms, Chicken, Cheddar Cheese, Croutons, Cucumbers, Parmesan Cheese, Steak, Roasted Peppers, Artichokes, Gorgonzola Cheese, Walnuts, Lime-Dill Ranch, Caesar, and Cherry Vinaigrette. Fresh Rolls with butter \$8.50 per person

Other Delicious Salad Ideas...

Antipasto Salad

Baby Spinach, fresh strawberries, red onion, candied pecans, and Balsamic Vinaigrette

Curried Chicken Salad on Gourmet Greens

New Mexican Corn Mushroom Salad with Sage-Mint Vinaigrette

Pasta Salad with Snow Peas, Black Forest Ham, and Mushrooms

Grilled Portobello Mushroom and Green Bean Salad with Roast Garlic Vinaigrette and Goat Cheese

Asparagus, Fresh Mozzarella, Tomato and Reduced Balsamic Vinaigrette

Greek Cous Cous and Vegetable Salad

Mixed Greens with toasted coconut, mandarin oranges, gorgonzola cheese, walnuts, and Orange-ginger Vinaigrette

Shrimp and Avocado Salad with Grapefruit Vinaigrette

Asian Noodle Salad over Oriental Greens

Organic Greens mixed with fresh herbs, edible flowers, goat cheese pine nuts, and Balsamic Vinaigrette

Southwest Green Salad topped with black beans, cheddar, bacon, avocado, tomato, and BBQ Ranch Dressing

Seafood Salad served in Endive Leaves

Smoked Salmon Bow Tie Pasta with Creamy Lemon- Dill Sauce

Ugly Noodle Salad

Homemade Soups

Hubbard Squash, Gumbo, Lemon Chicken Artichoke, Tomato Spinach Swiss, Zucchini Gorgonzola, Loaded Baked Potato, Curried Squash with Apples and Pecans, Chicken Almond, Clam Chowder, Roasted Red Pepper Bisque, Cheddar Ale, Jalapeno Potato

...just to name a few

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Exquisite Entrees

Prices for the following selections vary depending on the number of people, location, seasonal availability, buffet or sit-down service, and other general specifics. The following are simply menu suggestions. We can custom create a menu to fit your individual style and budget. Please contact our catering representative for your custom proposal.

Just to get your juices flowing

Grilled Salmon with Morel Mushroom and Leek Ragout
Lemon Oregano Beef Tenderloin with Roasted Red Pepper Coulis
Grilled Lobster Tail with Roast Garlic-Sun dried Tomato Butter
Filet Mignon on a bed of Caramelized Red Onion Coulis, topped with Tarragon Butter
Porcini Dusted Roast Pecan Gorgonzola Stuffed Chicken Breasts topped with Sheri Demi-glace
Garlic Stuffed Braised Beef with Merlot Sauce
Bayou Chicken Penne Pasta with Crawfish, Colored Peppers, Corn, & Chipotle Cream Sauce
Griddled Shrimp Pancake with Poached Shrimp, Avocado Relish, and Ginger-Lime Buerre Blanc
Mesquite Smoked Tuna Steaks with Tabasco-Lime Butter
Blue Crab Cakes with Stone Ground Mustard Sauce
Chicken Breast stuffed with fresh Basil, Mozzarella, topped with roasted Cherry Tomatoes, Garlic, & Olive Oil

Sample Dinner Selections

Chicken Rouladens with Smoked Mozzarella and Vegetable Stuffing, topped with Roasted Red Pepper Sauce. Served with Long Grain Wild Rice, Broccoli with Lemon Butter, Caesar Salad, Breads and Butter

Pork Loin with Sun dried Tomato, Basil, Garlic and Feta Cheese Pork Loin stuffed with California Sun dried Tomatoes, Fresh Basil Leaf, Greek Feta Cheese and sliced Garlic. Baked medium and served with Long Grain Wild Rice and steamed Broccoli.

Lemon-Artichoke Chicken With Wild Rice blend, Steamed Broccoli, Caesar Salad and Rolls

Beef Rouladens stuffed with Bacon, fresh Spinach, and Provolone cheese Topped with Mustard Brown Sauce. Served with a Tossed Salad, Herb Roasted Red Skin Potatoes, Green Beans Almandine and Fresh Breads

Barbecued Rib Dinner Tender, falling-off-the-bone Pork Ribs, Sweet Potatoes, Green Beans Almandine and Caesar Salad

Spinach, Tomato and Parmesan stuffed Manicotti with Pesto Alfredo Served with Garlic Toast, and Tossed Salad

Teriyaki Salmon with Asparagus Norwegian Salmon lightly marinated with Soy Sauce and Brown Sugar. Grilled on location, cooked medium and served with steamed Asparagus, New Potatoes and Spinach Salad with a Mustard Vinaigrette.

BBQ Chicken Served with Roasted Garlic Caper Potato Salad, Tortellini Pesto Pasta Salad, Fresh fruit display, Corn Muffins, Corn on the Cob, and Baked Beans

Homemade Lasagna Served with Caesar Salad, Steamed Broccoli and Fresh Baked Garlic Toast
Choose From:
•Pork and Spinach
•Traditional Beef Marinara
•Chicken and Herb Marinara
•Veggie Pesto Alfredo

Sun dried Tomato and Spinach Meatloaf With Mashed Potatoes, Steamed Broccoli and a simple Tossed Salad

Slow Cooked Beef Pot Roast served with Redskin Potatoes, Fresh Breads, Beef Gravy and Honeyed Carrots

Thanksgiving Style Roast Turkey Dinner served with mashed potatoes, Sausage and Sage Stuffing, Turkey Gravy, Tossed Salad with Tomatoes, Cucumbers, Red Onions and Lime-Dill Ranch and fresh breads

Barbecued Mahi Filets Char grilled and Basted with Barbecue Sauce, Smoked Tomato Rice, Traditional Salad, and Fresh Herb Roasted Vegetable Blend.

Portabella Wellington Portabella Mushroom, spinach, sun dried tomatoes, onion, and goat cheese wrapped in puff pastry, baked until golden brown, atop a pool of pesto cream

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Additional Ideas....

These are just samples from our large recipe book. If you have family recipes, special requests, dietary requirements, or just want to get "out of the box", we defiantly have qualified chefs to pull it off.
Contact us for your custom proposal.

Beef, Pork and Lamb

- Slow Roasted Garlic and Herb Braised Beef with Brown Mustard Gravy
- Bourbon and Brown Sugar Glazed Pork Loin
- Grilled Sirloin with Blue Cheese Baked Onions
- Herb Encrusted Prime Rib with Aus Jus
- Pork Tenderloin with Artichokes and Mushrooms in a Brandied Garlic Cream Sauce
- Lemon Rosemary Lamb Chops with Fig Compote
- Brandy and Herb Marinated Beef
- Ginger Beef and Vegetable Kabobs

- Pork and Spinach Lasagna
- Fettuccini with Smoked Ham, Artichokes,
- Mushrooms in Alfredo
- Herb Crusted Pork Loin with Spiced Apple or Cherry Chutney
- Sliced Country Ham
- Thin Sliced Herb Crusted Top Round with Aus Jus and Horseradish Sauce
- Coffee Rubbed Flank Steak

- Braised Lamb Shank Roasted with Root Vegetables
- Beef Tips in Local Red Wine Mushroom Sauce over Home style Egg Noodles
- Pork Chop stuffed with Sausage and Sage Stuffing with Apple-Riesling Sauce
- Beef Tips and Artichokes with Merlot and Black Pepper Gravy
- Almond and Herb Crusted Pork with Thyme Gravy
- Guinness Braised Beef Short Ribs

- Beef Stroganoff with Mushrooms and Tarragon in a rich Creamy Stroganoff Sauce
- Sautéed Veal Medallions with Yellow Tomato Puree, Goat cheese, and Basil
- Grilled Lamb chops with Sunflower Seeds and Cumin Vinaigrette
- Kielbasa, Kraut, Onions and Apples
- Beer-braised Beef Short Rib with Spicy Molasses Mop
- Pork Chops in Balsamic Cherry Sauce
- Tuscan Pork Rib Roast with Red Pepper Relish
- BBQ Spare Ribs

Poultry

- Lemon Caper Chicken
- Chicken Stuffed with Prosciutto, Fresh Basil, and Goat cheese with Smoked Tomato Sauce
- Herb Crusted Roast Turkey
- Chicken Marsala with Fresh Button Mushrooms
- BBQ or Jerk Marinated Chicken with Fresh Fruit Salsa
- Marinated Chicken Breast with Sundried Tomato Pesto Cream Sauce
- Chicken Sauced with Provencal

- Ancho Chili and Lime Chicken Breast with Tart Cherry Chutney
- Citrus-Sage Marinated Chicken with Mandarin Orange and Sweet Onion Salsa
- Wild Mushroom Mascarpone Cream Sauce topped Chicken
- Chicken Stuffed with Ham, Fresh Spinach, and Swiss topped with Dijon Cream
- Lemon-Rosemary Chicken
- Mediterranean Chicken stuffed with Olives, pine nuts, feta, and onion with Red Bell Pepper Sauce

- Balsamic Marinated chicken with roasted cherry tomatoes, sliced garlic and fresh basil confetti
- Maple Glazed Roast Duck
- Chipotle, Tangerine, and Honey Glazed Chicken
- Bourbon Street Jambalaya with Chicken, shrimp, and sausage in a Spicy Creole Sauce
- Chicken Breasts with Artichokes and mushrooms in a brandied cream sauce

- Chicken Breast, pancetta, mushrooms, and asparagus in Smoked Gouda Cream Sauce
- Duck breast finished with Blackberry Chambord Sauce
- Mashed Potato Stuffed Chicken Breast with Pan Gravy
- Braised Greek Chicken with Artichokes
- Moroccan Chicken with Onions and Prunes
- Lemon-Sage Cornish Game Hens
- Citrus Turkey with Chipotle Gravy
- Turkey Meatloaf with Apricot Chutney
- Chicken with wild mushrooms, Thyme, Brandy, and Cream

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Seafood

- Seafood Stuffed Puff Pastry Purses
- Shrimp Dejonghe baked with lots of Garlic and butter
- Brown Sugar and Soy Marinated Grilled Salmon
- Parmesan and Lemon Zest Crusted Whitefish with Lemon Caper Remoulade
- Pan Seared Sea Scallops

- Marinated Seafood and Vegetable Kabobs
- Seafood Pot Pie with Puff Pastry
- Sesame Crusted Yellow Fin Tuna with Wasabi Aioli
- Jumbo Shrimp Cocktail with Firecracker Cocktail Sauce

- Grilled Thai Marinated Salmon with Ginger Crème Fraiche
- Fish Boils
- Crab and Avocado Stuffed Rainbow Trout
- Tilapia Roulade with Seafood Stuffing and Lemon Buerre Blanc
- Lobster Tails with Sundried Tomato Butter

Vegetarian

- Veggie Pesto Alfredo Lasagna
- Roast Acorn Squash, Spinach, and Pine nuts with Penne Pasta
- Cous Cous and Vegetable Stuffed Peppers
- Stuffed Squash with cranberries, wild rice, walnuts, and goat cheese
- Spaghetti Squash with Tomato Marinara

- Mushroom Ravioli with Pumpkin Mascarpone Sauce
- Italian Stuffed Shells
- Spinach Artichoke Stuffed Zucchini Boats
- Artichoke and Mushroom Lasagna
- Veggie Pot Pie with Puff Pastry
- Sweet Potatoes topped with Vegetarian Black Bean Chili

- Oven-Roasted winter vegetables with Rigatoni
- Rosemary Portobello Burgers
- Summer Vegetable Stir Fry with Cous Cous
- Spinach, Artichoke, Goat Cheese and Pinenut
- Stuffed Portabella Mushroom Cap
- Manicotti in Roasted Red Pepper Sauce
- Ratatouille over top Parmesan Polenta Cakes
- Caprese Balsamic Vegetable Stack
- Eggplant Roulade stuffed with Spinach, Wild Mushrooms and Ricotta

Accompaniments

- Herb Roasted Michigan Red Skins
- Black Beans and Rice
- Fettuccini Alfredo with Scallions
- Bacon and Green Onion Twice Baked Potatoes

- Scalloped Potatoes
- Rice Pilaf
- Long Grain Wild Rice Blend
- Smoked Tomato Rice
- Basmati Rice

- Traditional Baked Potatoes with butter, sour cream and chives
- Orange-Maple Mashed Sweet Potatoes
- Assorted Flavored Whipped Michigan Potatoes
- Dauphinos Potatoes

- Homemade Baked Beans
- Angel Hair Pasta with Basil Pesto
- Risotto with Ginger and Carrot
- Buttered Parsley New Potatoes
- Sweet Potato Planks
- Au Gratin Potato Bake
- Sharp White Cheddar and Gruyere Mac and Cheese

- Fresh Asparagus with Lemon Butter
- Yellow and Green Squash with onions, herbs, and Parmesan
- Wilted Spinach with browned garlic and onion
- Snow Peas with roasted red pepper confetti
- Honeyed Carrots
- Peas and Carrots with Dill
- Zucchini and Summer Squash blend

- Corn on the Cob with lots of butter
- Green Beans Almandine
- Herb Roasted Vegetable Blend
- Drunken Peas and Mushrooms
- Artichoke Orzo Pilaf

- Broccoli with Lemon Butter
- Au Gratin Broccoli or Cauliflower Bake
- Green Beans with Hot Bacon Dressing and Goat Cheese
- Acorn Squash with brown sugar, butter, and pecans
- Emerald Blend: Asparagus, broccoli, snow peas, and green beans with red pepper confetti
- Leek and Pine Nut Green Beans

Minimum 72 hours on most orders. \$200.00 minimum order required for delivery.

Menu, prices, and availability are subject to change

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Chef Interactive Stations

**Strolling Menus, Casual Receptions, Stand-up Parties, Graduations,
Business Open House & The Like...**

*Prices for the below selections vary depending on the number of people, location, seasonal availability, buffet or sit-down service and other general specifics. Most stations have a 40 person minimum for service.
Please contact our catering representative for your custom proposal.*

Sushi Bar

Your own Sushi Chef hand rolling to order all of your favorites: California Roll, Spicy Tuna Rolls, Vegetable Rolls, Shrimp Rolls, and Ahi Tuna Rolls.

Served with wasabi, ginger, and Tamari

Salad-tini Bar

Chefs will shake your salad to order in martini shakers, and pour it into a martini glass.

Stand-up bar rental and chef services additional.

- "Cherry Cosmo": Baby Greens, goat cheese, sugared almonds, dried cherries, and Cherry Vodka Vinaigrette
- "The Margarita": Romaine, Tequila-Lime Marinated Chicken Breast, diced tomato, roasted corn, tortilla strips and Chipotle Caesar Dressing.
- "The Shrimp Saki": Undon noodles, Asian Vegetables, and Shrimp with Saki Peanut Sauce.

Raw Bar

Fresh Oysters, chilled Shrimp, Scallop Crevice, Tuna Sashimi, and California Rolls served with Wasabi and a variety of dipping sauces. (20 person minimum)

Tapas Stations

A unique addition to your cocktail party.
**Chef prepared fresh tapas right in your home!
Each item is a single station**

- *Coconut Shrimp to Order with Orange-Rum Sauce.
- *Petite Filet Bites on a Polenta Crostini topped with Gorgonzola Butter and Crisp Onion Haystacks
- *Griddled Shrimp Pancake topped with Poached Shrimp, Avocado Relish, and Ginger-Lime Buerre Blanc
- *Crepe Station filled with your choice of two: Chicken and Wild Mushroom, Seafood Newberg, Ham and Asparagus with Béchamel, Banana Chocolate Hazelnut, Lemon Curd with Raspberry Sauce,

Martini Mashed Potato Bar

Potatoes whipped to perfection with your choice of plain, garlic, rosemary, sun dried tomato, basil or dill, served in a large martini glass.

Add the following delicious toppings:

- Tenderloin Beef Strips in a Peppercorn Sauce
- Julienne Vegetables with a Pesto Cream
- Chicken Marsala with Mushrooms
- Shrimp Scampi
- Broccoli Cheese Sauce
- Seafood in a Rich Mornay sauce

Create Your Own Pasta Bar

A buffet of gourmet ingredients combined with your favorite pasta by a qualified Chef. An impressive display includes a Caesar Salad and Fresh Breads. **Requires additional Chef Services**

- Ingredients list to include the following:
 - Sauces: Alfredo, Marinara, and Fresh Pesto
 - Pasta: Penne and Fettuccini

Shrimp, Mushrooms, Zucchini, Crab, Roast Red Peppers, Artichokes, Tomato, Sun dried Tomatoes, Red Onion, Chicken, Green Onion, Walnuts, Feta, Parmesan, and Garlic, Olive Oil, Gorgonzola, Broccoli, Black Olives

Carving Station

A uniformed Chef carving your choice of:

Pepper and Dijon Crusted Beef Tenderloin, Tuna Tenderloin, Roast Pork Tenderloin, Cedar Planked Salmon, Baked Honey Ham, Herb Crusted Prime Rib, Apricot Glazed Turkey Breast

Then, add Sauce Bar!

Quesadilla Bar

A variety of gourmet ingredients to fill a flour tortilla as your guests wish

Original Flour and Sun dried Tomato Tortillas filled with scallion cheese and the guests' choice of the following ingredients:

Chorizo, Shrimp, Mushrooms, Red Onions, Chicken, Roast Peppers, Artichokes, Olives, Guacamole, Corn, Feta, Black Beans, Steak, Crab, Smoked Tomato Rice, Havarti, Cheddar, Sour cream and Fresh Great Lakes Salsa, Sour Cream ***Requires additional Chef Services**

Minimum 72 hours on most orders. \$200.00 minimum order required for delivery.

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Decadent Desserts

Create Your Own Shortcake Bar

Fresh Strawberries, Blueberries, Peaches, Buttermilk Biscuits, Pound Cake, Whipped Cream and Ice Cream. \$5 pp/25 person minimum

Create Your Own Sundae Bar

Ice Cream Sundaes with all the fixing's. Brownies, Chocolate Chip Cookie Dough, Chocolate Sauce, Strawberries, Cherries, Whipped Cream, Bananas, Crushed Nuts, Crushed Pineapple. \$5 pp/25 person minimum

Homemade Cobbler

Your choice of Cherry, Blueberry-Peach, Mixed Berry, Pear and Almond, or Cherry Rhubarb
A Northern Michigan Favorite
With Homemade Whipped Cream
\$2.50 pp/25 person minimum

Homemade Fresh Baked Pies

Caramel Apple Pie, assorted Berry, Apple, Strawberry-Rhubarb, Banana Cream, Coconut Cream, Chocolate Oreo Mousse, Lemon Meringue, Apple-Raspberry Crumb
Served with Whipped Cream
\$14 per pie, 2 pie minimum

Frozen Mud Pie

With Homemade Kahuala Fudge Sauce
\$12 per pie, 2 pie minimum

Chocolate Zucchini Cake

Moist Chocolate Cake smothered in Cream Cheese Frosting and Chocolate Ganache
12p \$22.95 25p \$42.95 50p \$75.00

Homemade Carrot Cake

Just like Grandma used to make.
Add pineapple, walnuts, coconut, raisins
12p \$22.95 25p \$42.95 50p \$75.00

Mixed Berry Trifle

Layers of Moist Yellow Cake, Whipped Cream, and Amaretto soaked Mixed Berries topped with Toasted Almonds. It looks almost too good to eat! \$4 per person.25 person minimum

Chocolate Pate

with Raspberry Coulis. A slice of heaven!
\$6.50 per person/25 person minimum

The Ultimate Chocolate Fondue

Your choice of Dark, Milk, or White Chocolate served with your choice of Assorted Fresh Fruit, Pound Cake, Marshmallows, Pretzels, and Bite-Size Rice Crispy Treats, Oreos, Peanut Butter Cookies, brownie bites, coconut macaroons, roasted almonds, Graham Crackers, and skewers for dipping \$6+ per person, 40 guest minimum

Individual Bite Size Sweets

Minimum of Two Dozen per selection

Bourbon Pecan Tarts
Fresh Fruit Tarts with Shortbread Crust
Chocolate Painted Strawberries
Gingerbread Tarts with
Lemon Curd or Pumpkin Mousse
Chocolate or Marshmallow Truffles
Key lime Tarts with Graham Crust
Phyllo Cups with Chocolate Mousse & Raspberries
Mini Truffle Cupcakes Bites
Assorted Cheesecake Lollypops
Lemon Tarts with fresh Blueberries
Salted Caramel Tarts with Milk Chocolate
Cherry Tarts with Whip Cream and fresh Mint
Banana Cream Pies with Chocolate Crust
Carrot Cupcake Bites with Cream Cheese Frosting
Cheesecake bites
Almond Caramel Cream Bites
Tiramisu Trifles
Pie bite lollys

\$18-\$24 dozen

Minimum two dozen per one selection

Homemade Cookies and Brownies

A myriad of Chocolate Chunk, Peanut Butter Chocolate Chip, Orange White Chocolate Chip, Chocolate No Bakes, Oatmeal Dried Cherry, Chocolate Caramel Oat Bars, and Chocolate Cheesecake Brownies
\$1.50 each, two dozen minimum per selection

Minimum 72 hours on most orders. \$200.00 minimum order required for delivery.

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Beverages

Traverse City's Cherry Crush

Cherry Juice, Pineapple Juice, Orange Juice, and Soda
\$1.75 per person/25 person minimum

Ginger ale-Cranberry or Ginger ale-Apple Punch

\$1.50 per person

Bottled Water or Canned Soft Drinks

\$1.50 each

Individual bottles of Juice

\$2.00 per person

Lemonade or Limeade

\$1.50 per person

Strawberry-Lime Nectar

\$2.00 per person/25 person minimum

Cantaloupe-Ginger Punch

\$2.00 per person/25 person minimum

Orange Juice, Cranberry Juice, or Apple Juice

\$1.50 per person

Rich Homemade Hot Chocolate

\$2.00 per person/25 person minimum

Make Your Own Floats

Featuring Coke, Root Beer, and Ginger Ale with Vanilla Ice Cream \$3.50 per person/25 person minimum

Locally Roasted Coffee Bar

Featuring locally roasted Great North Roasting Company Organic Regular and Decaf Coffee, Creamers, Sugars, Cups, Stirrers and Napkins \$1.50 per person

Gourmet Coffee Station

Locally Roasted Great Northern Roasting Company fresh brewed coffees, brown and white sugar cubes, Gourmet Chocolate, Italian Syrups, Whipped Cream, Cocoa, Cinnamon sticks, homemade shortbread cookies and homemade biscotti
Pricing will be bid per event. Minimum 25p required

On-site Barista Cart

Prepared fresh before your eyes, brewed Coffee, Lattés, Mochas, Cappuccinos, you name it! Pricing will be bid per event/minimum 50p required

Create Your Own Bloody Mary Bar

An exciting buffet of ingredients for your guests to create a unique style of Bloody Mary. Includes Homemade Bloody Mary Mix, Ice, Pickles, Jalapenos, Artichokes, Green Onions, Celery, and Carrots together with Worcestershire, Tabasco, Lemons, Au Jus, Salt, Pepper, Straws, Napkins and Glassware.

Smoothie Bar

Have our very popular Smoothie Program brought to your next function. Fruit expertly blended with Bananas and Fresh Limeade. Requires additional onsite service.

Bartending Services

Our professional bartending services are available to enhance your next event
We require one bartender per 100 guests at a rate of \$30 an hour per bartender.

Minimum of 4 hours of service required

If you are hosting a bar at an event that we are providing catering services, you will be required to use our professional bartending services.

Minimum 72 hours on most orders. \$200.00 minimum order required for delivery.

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