

# Plated Dinner Sample Menu

## Tray Passed Hors d'oeuvres



**Smoked Salmon**, red onion, and caper gazpacho soup shooters

Basil scented **Vegetable Ratatouille** in polenta cups with Parmesan

Local **Beef Slider** with Havarti and local honey mustard

**Antipasto Skewers** drizzled with balsamic reduction

Horseradish BBQ **Bacon Wrapped Shrimp**

Pesto and goat cheese stuffed **Cherry Tomato Bombs**

Local **Raclette Fondue Shots** with skewered focaccia, roasted potato, and cornichons

**California Roll** served on an Asian Spoon

---

Let us design a special menu to fit your occasion and budget. Please contact us to create the perfect menu to fit your vision!  
[catering@tcfood.com](mailto:catering@tcfood.com)

## Plated Salad Service

**Organic Mixed Greens**, Bleu cheese, local honey-buttered pecans, poached pears, and sundried black currants with local honey-lavender vinaigrette

House baked **Fresh Breads** with whipped herb butter

## Duel Entrée Plated Dinner

**Grilled Beef Tenderloin** with a local red wine reduction and shallot confit paired with Parmesan, panko, and lemon zest crusted **Northern Michigan Whitefish**

**Roasted Fingerling Potatoes** with olive oil, rock salt, and cracked pepper

**Fresh Asparagus and Baby Carrot** bundles

## Family Style Dessert Service

**Salted Caramel Chocolate Tarts**

**Lemon Curd in Shortbread Cups** with fresh blueberry

**Assorted Cheesecake Lollypops** dipped in chocolate and assorted toppings

White and dark **Chocolate Mousse Trifles** with red raspberry

**Carrot Cupcake Bites** with cream cheese frosting and coconut

## Gourmet Coffee Service

Local Roasted Jack's Company **Coffee Service**  
Assorted flavored coffee syrups, shaved chocolate, sprinkles, whipped cream