



PLATED DINNERS

All prices listed are single entrée pricing. Please add 2.00 for an additional entrée offered to guests. When offering choice entrée, all entrees will have the same accompaniments unless specific accompaniments are listed with the entrée selection in the menu. Accompaniment selections are noted with buffet options. All entrees, unless otherwise noted, are served with your selection of vegetable, starch, and tableside water service.

To serve all guests in a timely and professional manner, we require guests' entrée choices be clearly indicated on an escort card.

CCO – The Catering Co. Signature Item

Plated Salad

Gourmet Blend Salad GF NF V 3.30

Fresh mixed greens, shredded carrots, tomato, cucumber, and a parmesan crisp. Served with house dressing.

Michigan Splendor Salad CCO GF V 3.30

Fresh mixed greens, dried Michigan cherries, gorgonzola cheese, candied pecans, red onion, and house vinaigrette

Beef

The Catering Company proudly serves USDA Choice Beef

Beef Tenderloin* CCO GF 31.95/37.95

Six- or eight-ounce hand carved filet of beef topped with peppercorn cream sauce.

Braised Beef Roast GF 26.50

Our chef carved beef roast is slowly roasted to combine the flavors of our house seasonings and specially prepared demi-glace, served with choice of starch and vegetable.

Hickory Smoked Beef Brisket GF 26.50

Slow roasted sliced hickory smoked beef brisket topped with our cherry chutney.

Bistro Steak* GF 26.50

Butcher's Cut steak topped with red wine demi-glace.

London Broil* GF 25.50

Marinated and grilled with robust bordelaise sauce.

Peppercorn Encrusted NY Strip* CCO GF 30.95

NY strip encrusted with TCCO's signature peppercorn mignonette served with Guinness Danish bleu cheese cream sauce and bleu cheese crumbles.



Stuffed Beef Tenderloin* CCO GF 36.95

Center cut, 6-ounce beef tenderloin filet stuffed with herbed cheese, wrapped with premium thick cut bacon, and finished with peppercorn cream sauce

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

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Chicken

All chicken breasts The Catering Company serves are antibiotic and hormone free.

Chicken Marsala GF 22.00

Grilled chicken breast topped with gourmet mushroom and Marsala wine sauce.

Great Lakes Chicken CCO GF 23.25

Juicy chicken breast set atop white wine cream sauce, accented with dried cherries, apples, pecans and creamed brie.

Chicken Cordon Bleu 24.25

Prosciutto and gruyere stuffed chicken breast with white cheddar cream sauce.

Pesto Chicken GF 22.00

Grilled chicken breast smothered in basil pesto and marinated tomato medley over garlic cream sauce.

Chicken Florentine GF 22.00

Grilled chicken breast smothered in our fresh spinach cheese mixture, topped with sundried tomatoes, and served over roasted garlic cream sauce.

Autumn Chicken CCO GF 22.00

Grilled chicken breast blanketed with Michigan apple demi, bacon and onion.



Fish

Salmon with Tomato Medley GF 28.25

Salmon filet topped with marinated tomato medley, and fine herbs.

Grilled Mahi Mahi GF 28.75

Line caught Mahi Mahi topped with house made pineapple salsa.

Classic Alaskan Halibut GF 38.50

Pan seared halibut topped with artichokes, fennel, and Spanish onion laid on a bed of lemon cream sauce.

Grilled Mediterranean Swordfish CCO GF 26.50

Grilled marinated swordfish filet topped with heirloom grape tomatoes, artichokes, fennel, charred leeks, capers, and shaved garlic, tossed in white wine lemon butter. Served with roasted redskin potatoes with fine herbs, and choice of vegetable.

Blackened Salmon with Danish Bleu Cream Sauce GF 28.75

Fresh salmon blackened, seared, and crowned with Danish bleu cheese crumbles over Danish bleu cheese cream sauce.

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Pork & Lamb



Stuffed Pork Loin* 23.25
Roasted pork loin with port wine sauce, stuffed with spinach, gourmet mushrooms, and applewood smoked bacon.

Lamb and Port Wine Fig Sauce*
CCO GF 34.25
Frenched rack of lamb encrusted with our signature peppercorn mignonette topped with port wine and fig demi-glace.

Savory Bacon Wrapped Pork Tenderloin*
CCO GF 24.25
Pork tenderloin wrapped in hickory smoked bacon seared with bacon, apple, and onion jus.

Vegetarian/ Vegan

Served as described. No additional accompaniments.

Vegetable Tagine CCO VG GF 26.50
An amazing array of middle eastern spices, cilantro, squash, zucchini, tomatoes, garbanzo beans and dried apricots served in a half acorn squash bowl.



Vegetable Osso Bucco V GF 23.25
Carrots, seasonal mushrooms, pearl onions, and brussels sprouts slowly braised and served over garlic mashed potatoes.

Vegan Meatloaf VG 26.500
Impossible Burger (certified vegan) meatloaf seasoned with Italian flavoring, presented with house made pomodoro sauce. Served with herb roasted redskin potatoes and chef's primavera vegetables.

Seared Polenta Cake CCO V GF 23.25
Seared polenta cake with grilled asparagus, fresh grape tomatoes, goat cheese and mushroom blend served over marinara sauce.

Pesto Primavera V 22.00
Chef's roasted vegetables & pasta tossed with pesto.

Cauliflower Risotto VG GF 23.25
Fresh cauliflower, curry coconut risotto, wilted spinach with pea and red bell pepper, roasted cashews, cilantro, and sumac.

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BUFFET DINNERS

The Dinner Buffet

2 entree/2 accompaniments 27.50

Additional Entrée Selections 5.50

Additional Accompaniment Selections 2.75

Buffet Salad Selections

Gourmet Blend Salad GF NF V 2.50

Michigan Splendor Salad CCO GF V 2.50

*additional \$1.00 per guest for plated salad (See plated meals for descriptions)

Entrée Selections

(See plated meals for descriptions)

**Hickory Smoked Beef Brisket with Cherry
Chutney**

Braised Beef Roast with Demi-glace

Bistro Steak with Demi-glace*

London Broil*

Chicken Marsala

Great Lakes Chicken

Pesto Chicken

Chicken Florentine

Autumn Chicken

Salmon with Tomato Medley

Blackened Salmon

Savory Bacon Wrapped Pork Loin

Vegetable Tagine

Vegan Meatloaf

Pesto Primavera

Chef Carved Entrée Option

Beef Tenderloin* with red wine demi-glace GF 6.75

Prime Rib* Au Jus GF 6.75

Stuffed Pork Loin* with port wine sauce 5.50

Leg of Lamb* with mint jelly GF 6.75

Ham GF 6.75

Plated/ Buffet Accompaniment Selections

Vegetables:

Green Beans Almandine GF VG DF

Asparagus with Lemon Butter GF V

Oven Roasted Brussel Sprouts, Bacon & Onion GF DF

Roasted Gourmet Heirloom Carrots GF VG

Chef's Primavera Vegetable Medley GF NF VG

Honey Tarragon Glazed Carrots GF NF V

Roasted Root Vegetable GF DF NF VG

Starches:

Loaded Mashed Potatoes GF NF

Garlic Red Skin Mashed Potatoes GF NF V

Roasted Fingerling Potatoes GF VG NF DF

Herb Roasted Redskin Potatoes GF VG NF DF

Dauphinoise Potatoes GF V

Four Cheese Cavatappi (1.95) V

Rice Pilaf GF

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