

## 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' entree 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

Select the preferred cut of beef along with the sauce or preferred preparation. All entrees are served with a starch and vegetable.

##### **Beef:**

- **Bistro Steak** 27.00
- **Kobe Sizzler** 28.00
- **NY Strip** 34.00
- **Tenderloin** 36.00
- **Ribeye** 40.00

##### **Sauces:**

- **Red Wine Demi-Glaze** GF NF
- **Balsamic Ginger Jus** GF NF
- **Olive Oil and Herb Marinated** GF DF NF
- **Brown Butter Tallow** GF NF
- **Peppercorn & Tallow Cream Sauce** GF NF
- **Burgundy Mushrooms** CCO GF DF NF
- **Peppercorn Crusted with Blue Cheese Cream Sauce** CCO GF NF

##### **Braised Beef Roast** GF 26.50

Slow roasted with our house seasonings and natural Jus, served with choice of starch and vegetable.

##### **Hickory Smoked Beef Brisket** GF NF 26.50

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

##### **London Broil\*** GF 26.50

Marinated and grilled with robust bordelaise sauce.



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## Chicken

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

**Chicken Marsala GF 22.50**

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 22.50**

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

**Chicken Florentine NF 22.50**

Crispy chicken breast stuffed with fresh spinach, herbed cheese, caramelized onion and sundried tomato served over white cream sauce.

**Chicken Paprikash GF NF 22.50**

Grilled Chicken breast in a rich and creamy paprika sauce.

**Chicken Diane CCO GF NF 22.50**

Grilled Chicken breast served with shallot, mushroom, Cognac mustard cream sauce.

**Pesto Chicken GF NF 22.50**

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

**Bruschetta Chicken CCO GF NF 22.50**

Grilled chicken breast with tomato basil bruschetta, and provolone cheese. Garnished with balsamic reduction.



## Pork



**Grilled Pork Chop\* GF 26.00**

Frenched pork chop with ginger apple Chutney.

**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.

**Stuffed Pork Loin\* CCO DF NF 24.00**

Roasted pork loin with port wine sauce, stuffed with apple, fig and apricot.

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**Fish**

**Crab Cakes** 29.00

Two lump crab cakes served with corn mornay sauce and red pepper marmalade.

**Salmon ala Piperade** 25.00

Grilled salmon with tomato and grilled bell pepper sauce.

**Cod** DF NF 25.00

Wild caught cod served with Spanish chorizo, fresh tomatoes and a saffron tomato broth.

**Swordfish Skewers** GF NF 27.00

Two line caught swordfish skewers with tomatoes and lemon caper pesto.

**Salmon with Tomato Medley** GF 25.00

Grilled salmon filet topped with marinated tomato medley, and fine herbs.

**Blackened Salmon with Danish Bleu Cream Sauce** GF 25.00

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

**Whitefish** CCO 28.00

Parmesan and garlic breaded whitefish baked and complimented with lemon dill cream sauce.

**Vegetarian/ Vegan**

Served as described. No additional accompaniments.

**Vegetable Tagine** CCO VG GF NF 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.



**Pesto Primavera** NF V 22.00

Chef's roasted vegetables & pasta tossed with pesto.

**Vegan Meatloaf** VG 26.50

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 over marinara sauce.

**Creamy Vegetable Risotto** GF NF V 23.25

Creamy vegetable risotto with portabella mushrooms, button mushrooms, onions, asparagus, bell peppers and cheese.

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TheCateringCompany

## BUFFET DINNERS

### The Dinner Buffet

2 entree/2 accompaniments/1 Salad 29.95

Additional Entrée Selections 5.50

Additional Accompaniment Selections 2.75

Ask us about serving one of our specialty buffets for dinner!

### Buffet Salad Selections

Gourmet Blend Salad GF NF V

Michigan Splendor Salad CCO GF V

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

### Entrée Selections

(See plated meals for descriptions)

**Bistro Steak\*** (select sauce below)

**London Broil\*** (select sauce below)

**Kobe Sizzler\*** (select sauce below)

- Red Wine Demi-Glace GF NF
- Olive Oil And Herbs DF GF NF
- Brown Butter Tallow GF NF
- Peppercorn and Tallow Cream Sauce GF NF
- Burgundy Mushrooms DF GF NF

**Beef Brisket with Cherry Chutney** GF NF

**Braised Beef Roast with Jus** GF

**Chicken Marsala** GF

**Chicken Paprikash** GF NF

**Chicken Diane** GF NF

**Pesto Chicken** GF NF

**Chicken Florentine** NF

**Chicken Cordon Blue**

**Bruschetta Chicken** GF NF

**Salmon with Tomato Medley** GF

**Blackened Salmon** GF

**Salmon ala Piperade** GF

**Cod** DF NF

**Whitefish**

**Crab Cakes** (+2.00)

**Stuffed Pork loin**

**Pork loin with Ginger Apple Chutney** GF

**Vegetable Tagine** GF NF VG

**Vegetable Risotto** GF NF V

**Polenta Cakes** GF V

### Chef Carved Entrée Option

**Beef Tenderloin\*** GF with red wine demi-glace  
8.00

**Prime Rib\*** Au Jus GF 6.75

**Turkey** With Gravy 6.00

**Ham** GF 6.00

## Accompaniments continued on next page...

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## Plated/Buffer Accompaniment Selections

### Vegetables:

Chef's Select Seasonal vegetable and your choice of starch.  
Client selected preference add \$1.50 per guest.

**Green Beans GF VG NF DF**

**Grilled Asparagus with Lemon Butter GF V**

**Brussel Sprouts, Bacon & Onion GF DF**

**Roasted Gourmet Heirloom Carrots GF VG**

**Chef's Primavera Vegetable Medley DF GF NF VG**

**Honey Tarragon Glazed Carrots DF GF NF V**

**Roasted Root Vegetable GF DF NF VG**

**Broccolini with Garlic Butter & Red Pepper Flakes GF NF V**

### Starches:

**Loaded Mashed Potatoes GF NF**

**Garlic Mashed Potatoes GF NF V**

**Roasted Fingerling Potatoes GF VG NF DF**

**Cheddar Potato Gratin GF V**

**Baked Potato with Butter & Sour Cream GF NF V**

**Rice Pilaf GF**

**Smoked Cheese Cavatappi with Crispy Topping (1.95) V**



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January 2024