



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 3.00

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

Michigan Splendor Salad CCO GF V 3.00

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** 32.00
- **Kobe Sizzler** 32.00
- **NY Strip** 36.00
- **Tenderloin** 40.00
- **Ribeye** 40.00

Sauces:

- **Red Wine Demi-Glaze** GF NF
- **Balsamic Ginger Jus** GF NF
- **Brown Butter Tallow** GF NF
- **Peppercorn & Tallow Cream Sauce** GF NF
- **Peppercorn Crusted with Blue Cheese Cream Sauce** CCO GF NF

Braised Beef Roast GF 28.00

Slow roasted with our house seasonings and natural Jus.

Hickory Smoked Beef Brisket DF GF NF 28.00

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

London Broil* DF GF 28.00

Marinated and grilled with robust bordelaise 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.

GF=Gluten Free, **VG**=Vegan, **V**=Vegetarian, **NF**=Nut Free, **DF**=Dairy Free, **CCO**=The Catering Co. Signature Item

Chicken

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

Chicken Marsala GF 23.50

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

Great Lakes Chicken CCO GF 23.50

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

Chicken Cordon Bleu 23.50

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

Chicken Florentine NF 23.50

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

Chicken Paprikash GF NF 23.50

Grilled Chicken breast in a rich and creamy paprika sauce.

Chicken Diane CCO GF NF 23.50

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

Pesto Chicken GF NF 23.50

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

Bruschetta Chicken CCO GF NF 23.50

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



Pork



Grilled Pork Chop* GF 30.00

Frenched pork chop with ginger apple Chutney.

Lamb and Port Wine Fig Sauce* CCO GF 36.00

Frenched rack of lamb encrusted with our signature peppercorn mignonette topped with port wine and fig demi-glace.

Stuffed Pork Loin* CCO DF NF 26.00

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

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Fish

Crab Cakes 28.50

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

Salmon ala Piperade 26.00

Grilled salmon with tomato and grilled bell pepper sauce.

Cod DF NF 26.00

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

Swordfish Skewers GF NF 28.50

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

Salmon with Tomato Medley GF 26.00

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

Blackened Salmon with Danish Bleu Cream Sauce GF 26.00

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 26.00

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 26.00

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 27.00

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 24.00

Seared polenta cake with grilled asparagus, fresh grape tomatoes, goat cheese and mushroom blend over marinara sauce.

Creamy Vegetable Risotto GF NF V 24.00

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



BUFFET DINNERS

The Dinner Buffet

2 entree/2 accompaniments 29.00

Add a Salad \$2.00

Additional Entrée Selections 6.00

Additional Accompaniment Selections 2.75

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

Salad Selections

Served with bread and butter.

Gourmet Blend Salad DF 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)

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

Beef Brisket with Cherry Chutney DF 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

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 red wine demi-glace 8.00

Prime Rib* Au Jus GF 8.00

Ham GF 6.00

Accompaniments continued next page...

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Plated/Buffer Accompaniment Selections

Chef's Select Seasonal vegetables and your choice of starch.

Additional accompaniment \$2.75

Vegetables:

Client selected preference add \$2.00 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 CCO

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 CCO

Starches:

Loaded Mashed Potatoes GF NF

Garlic Mashed Potatoes GF NF V

Herb Roasted Redskin Potatoes GF VG NF DF CCO

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 CCO



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