

# **OKEMOS EVENT CENTER**

Catering and Service Menu

OKEMOS EVENT CENTER

MORNING SPECIALTY BREAK SERVICE

[The Early Riser]

**\$7.50/person**

Assorted donuts, fresh bagels, with an assortment of premium preserves, cream cheese, and butter, assorted fruit juices, fresh whole fruit or yogurt, hot brewed regular and decaffeinated coffee, ice cold water, specialty teas

[Breakfast a La Carte Options]

**Freshly brewed coffee, tea, & cocoa** \$1.95/person

**Chilled juices** \$2.25/person

**Assorted muffins** \$1.50/person

**Assorted Danish** \$1.75/person

**Assorted donuts** \$2.25 /person

**Fresh bagels with cream cheese** \$2.25/person

[Healthy Additions]

**Seasonal fresh whole fruit** \$1.50/person

**Assorted low fat fruit yogurt** \$1.50/person

**English muffins with preserves** \$1.50/person

**Hard boiled eggs** \$1.25/person

**Mixed nuts** \$1.75/person

**Yogurt and fresh berry parfaits** \$3.25/person

AFTERNOON SPECIALTY BREAK SERVICE

[Popcorn & Pretzel Bar]

**\$7.50/person** (Minimum of 12 guests)

Soft pretzels with a variety of dipping sauces including honey mustard, sweet glaze and traditional nacho cheese; Carnival style popcorn, assorted sodas

[Cookie Jar]

**\$7.20/person**

Warm, freshly baked assorted cookies; a candy bar medley; hot, freshly brewed coffee; hot cocoa; ice cold milk

[The Healthy Break]

**\$6.50/person**

Seasonal fresh whole fruit; Nature Valley fruit & nut bars; assorted low fat fruit yogurt with granola; mixed roasted nuts; assorted fruit juices; bottled water

[Hold Onto Summer]

**\$3.25/person**

Klondike bars; Oreo cookie ice cream sandwiches; strawberry shortcake ice cream bars; Chocolate tacos and more

[Snack Basket]

**\$42.00 (Serves 20-25 people)**

Includes a medley of candy bars, peanuts, fruit snacks, potato chips, and more!

[The Healthy Break]

**\$6.50/person**

Seasonal fresh whole fruit, variety granola bars, assorted yogurts, mixed roasted nuts, assorted fruit juices, and bottled water

[Sweet & Salty]

**\$5.25/person**

Assorted Freshly Baked Cookies; Carnival Style Popcorn; Assorted sodas

[Make your own Trail Mix]

**\$5.25/person** (Minimum of 15 guests)

Assorted nuts, pretzels, sunflower seeds, dried fruits and candies ; Assorted Sodas

[A La Carte Snack Options]

**Nature Valley Chewy Trail Mix Bars \$1.50**

**Assorted Freshly Baked Cookies \$1.75**

**Frosted Chocolate Brownies \$1.75**

**Assorted Candy Bars \$1.75**

**Variety of Exquisite Dessert Bars \$1.75**

**Chex Mix \$1.75**

**Carnival-style Popcorn \$1.75**  
**Potato Chips and Pretzels \$1.75**  
**Soft Pretzels with Nacho Cheese \$3.25**  
**Vegetable Tray with dip \$2.85**  
**Cheese and Cracker Tray \$2.85**  
**Fresh Fruit Tray \$3.25**

*BEVERAGE SERVICE*

[Soft Drinks]  
**\$1.75/person**

Coca-Cola  
Diet Coke  
Cherry Coke  
Sprite  
Orange Fanta

[Lemonade]  
**\$1.25/person**

[Freshly Brewed Iced Tea]  
**\$1.25/person**

[Chilled Juices]  
**\$2.25/person**

Orange Juice  
Apple Juice

[Bottled Water]  
**\$1.75/person**

[Freshly Brewed Coffee, Tea, and Cocoa]  
**\$1.95/person**

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*Morton's Breakfast*

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Prices include high end disposable plates, napkins, and silverware  
Minimum order, delivery, and service fee will apply

[ Continental Breakfast ]

\$7/person

**Bagel and pastry**, with cream cheese and jam

**Mixed fruit cup** or **Whole fruit**

[ Gluten-free Cold Breakfast ]

\$7/person

**Hard-boiled eggs**

**Yogurt cup** or **Cottage Cheese**

**Mixed fruit cup** or **Whole fruit**

[ Breakfast Burritos ]

\$9.36/guest

**Fluffy scrambled eggs, black beans, sausage, or bacon and cheese**, rolled in a flour tortilla

**Salsa and sour cream on the side**

**Homestyle Potatoes with peppers and onions**

[ Breakfast Sandwiches ]

\$8.77/person

**Warm English muffins**

**Fresh egg, ham, and Swiss**

**Fresh egg, sausage, and Colby-Jack**

**Roasted breakfast potatoes**

[ Morton Breakfast Buffet ]

\$12.28/person

**Scrambled Eggs or House made Quiche**

Choose from the following quiche varieties:

**Three Cheese Quiche; Colby-Jack, Swiss, Cheddar**

**Spinach, Mushroom, and Feta**

**Broccoli, Ham, Cheddar**

**Sausage, Bell Peppers, Colby-Jack**

**Roasted breakfast potatoes**

**Bacon or Sausage**

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Morton's Hot Entrées

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Choose from Buffet Style or Individually Boxed Meals

**v-vegetarian   \*v-vegan   gf-gluten-free   df-dairy-free**

**Buffet Style Meals** are priced per person

Choice of 2 sides

Bread and butter

**Individually Boxed Hot Meals** are priced per person, PLUS ADD \$2 FOR PACKAGING

Choice of Starch

Chef's Seasonal Vegetable Medley

Bread and butter

**Minimum catering order is \$351**

Delivery and set-up, staffing for up to 1-hour meal service included.

(Longer events will have labor fees for staffing)

**High end compostable plates, napkins silverware included**

Add china and flatware rolled in linen napkin at the buffet- \$3.50/guest

Plated and full service events quoted on individual basis.

[ Chicken & Pork Entrées ] \$14.62

**Chicken Marsala (gf, df)** Grilled chicken breast with a mushroom and Marsala wine sauce

**Lemon Caper Chicken (gf)** Grilled chicken breast, braised in lemon caper wine sauce, fresh thyme

**Michigan Cherry Chicken (gf, df)** Grilled chicken breast with rosemary and Michigan cherry sauce

**Vesuvio (gf)** Chicken marinated with fresh herbs, with a light roasted garlic cream sauce

**Balsamic Chicken (gf, df)** Grilled and roasted balsamic chicken thighs with blistered cherry tomatoes

**Honey Sesame Chicken (gf, df)** Glazed chicken thighs with honey, sesame oil, chili paste

**Pineapple Glazed Chicken (gf, df)** Chicken thighs marinated with chili and citrus

**Apple Harvest Pork (gf, df)** Roasted pork loin with apple cider and caramelized onion glaze

**Wild Mushroom Pork (gf, df)** Roasted pork loin with wild mushroom demi-glace

[ Fish Entrees ] \$16.38/ person

**Maple Salmon (df, gf)** Broiled with a maple mustard glaze

**Lemon Piccata (gf)** Broiled salmon, in a lemon caper sauce

[ Beef Entrees ] \$16.96/ person

**Beef Bourguignon (gf, df)** Braised boneless beef short rib in red wine, tomato, beef broth, rosemary, thyme, shallots

**London Broil (gf, df)** Grilled flank steak with a red wine and mushroom demi-glace

**Korean BBQ Beef (gf, df)** Marinated and seared flank steak in sesame, brown sugar, & chili glaze, tossed

With bell peppers and spinach

**Homestyle Meatloaf (df)** Like Nana used to make, topped with tomato sauce- \$12.00

**Meat Lasagna** Ground beef, Italian sausage, ricotta, mozzarella, house marinara- \$12.00

[ Vegetarian Entrees ] \$13.45/ person

Add Sliced Chicken Breast- \$4.68/ person

**Farfalle (v)** with asparagus in a lemon-thyme cream sauce

**Fresh Basil (\*v)** with zucchini ribbons, cherry tomatoes, & parmesan tossed w/farfalle in olive oil

**Vegan Fresh Basil (\*v)** with zucchini ribbons, cherry tomatoes tossed w/farfalle in olive oil

**Caprese Mostaccioli (v)** Fresh mozzarella baked in penne pasta with marinara, torn basil leaves

**Roasted Vegetable Lasagna (v)** Peppers, eggplant, tomatoes, mushrooms, zucchini,

mozzarella,  
ricotta, house marinara

**Ratatouille (\*v, gf)** French Provençal stewed vegetables such as eggplant, zucchini, peppers, squash, and white beans in an herbed tomato sauce

**Zucchini & Chickpea Tagine (\*v, gf)** Flavorful vegan dish with Moroccan flair

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

[ Starch and Vegetables ]

**Roasted Red Skin Potatoes (\*v, gf)** paprika, thyme, olive oil

**Whipped Potatoes (v, gf)** cream, butter, garlic

**Steamed Potatoes (v, gf)** parsley, butter

**Basmati Pilaf (\*v, gf)** sautéed carrots, onions, and celery with peas, bay leaf, and peppercorns

**Chef's Seasonal Vegetable Medley (\*v, gf)** sautéed with olive oil, salt and pepper. Ingredients will vary.

[ Salads ]

can be an included side dish, or added for \$3.51/ person

**Green garden salad** romaine, field greens, radish, tomato, cucumber, carrot

**Mediterranean Garden Salad (v, gf)** with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

**Caesar salad** romaine, parmesan, croutons, Caesar dressing

**California Salad (v, gf)** Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds

**Additional chicken entrée add \$4.68/guest**

**Additional vegetarian pasta entrée add \$3.5/guest**



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Morton's SANDWICH MENU

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Choose from Buffet Style or Individually Boxed Meals

**v-vegetarian**   **\*v-vegan**   **gf-gluten-free**   **df-dairy-free**

**Cold Buffet Style Meals**

Choose up to 3 Sandwich Choices, plus 2 sides  
And Chips/Pretzels

[ Sandwiches ] \$14.04/ person

**Morton's Chicken Salad** Grilled chicken with green goddess mayo, provolone, lettuce and tomato

**Italian** with ham, salami, provolone, banana peppers, mayo, lettuce, tomato, vinaigrette

**Shaved Sugar Ham** with Swiss cheese, Dijon mayo, lettuce and tomato

**Smoked Turkey** with roasted red pepper mayo, Colby-jack, lettuce and tomato

**Green Goddess Crunch** with provolone, cucumbers, bell peppers, pesto mayo (nut free), lettuce, tomato (vegetarian)

**Falafel Roasted Veggie** Hummus, falafel, feta, roasted vegetables, lettuce, tomato, vinaigrette

**Vegan Falafel Roasted Veggie** Hummus, falafel, roasted vegetables, lettuce, tomato, vinaigrette

[ Salads ]

**Green garden salad (\*v, gf)** romaine, field greens, radish, tomato, cucumber, carrot

**Mediterranean Garden Salad (v, gf)** with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

**Caesar salad** romaine, parmesan, croutons, Caesar dressing

**California Salad (v, gf)** Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds

[ Cold Sides ]

**Variety bagged chips**

**Macaroni Salad (v)** Red pepper, celery, creamy vinaigrette

**Caprese Pasta Salad (v)** Pasta, sun-dried tomato, fresh mozzarella, pesto

**Paula's Potato Salad (v)** Red skin potato, egg, scallion, celery, dijonaise

**Carolina Cole Slaw (\*v, gf)** Shredded cabbage, carrot, diced green pepper, vinegar dressing

**Broccoli Salad (v, gf)** Golden raisins, sunflower seeds, red onion, creamy dressing

[ Homemade Soups ] \$4.68/ person

Tomato bisque

Vegetarian chili (vegan)

Chicken Tortilla

Beef chili (dairy free)

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[ **Gourmet Boxed Lunch** ] \$12.28/person

(staff drop off only for boxed lunches)

Includes a sandwich and cookie, and choice of potato salad, macaroni salad, broccoli salad, or coleslaw

[ **Boxed Entrée Salad** ] \$12.28/ person

Garden salad with grilled chicken OR vegetarian, and salad dressing

Includes cookie and choice of specialty salad

Add Bagged pretzels or chips- **\$1.75per person**

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*Themed Menu Packages*

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[ Fajita/Taco Bar ] \$15.79/ person

Grilled Chicken Thighs with Mexican spices (gf, df) with sauteed peppers and onions

Flour Tortillas & Shredded Cheese

Corn Chips, Salsa, Sour Cream

Vegetarian Beans and choice of Taco Salad or Garden Salad

**Add Ground Beef \$2.34per person**

**Add Fajita Veggies with sauteed peppers, onions, garlic, cauliflower, zucchini \$2.34 per person**

**Add Guacamole – 2 cups per order \$17.55**

[ Fiesta Lunch Buffet ] \$15.79/ person

Chicken Black Bean Enchiladas with cheddar and red sauce

Vegetarian Black Bean Enchiladas with cheddar and red sauce

Green Garden Salad or Taco Salad

Corn chips, Salsa, Sour Cream

Mexican rice

[ Baked Potato Bar ] \$13.45/ person

Baked Potatoes with toppings:

Bacon, Shredded Cheese, Sour Cream, Scallions, Butter

Choose Beef Chili or Veggie Chili

Green Garden Salad with dressing

Artisan bread basket

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## Morton's BBQ

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Menu includes choice of one regular side and one premium side, plus simple dessert  
Minimum order, delivery, and service fee will apply

v- vegetarian      \*v- vegan      gf- gluten-free      df- dairy-free

[Meats]

**Hotdogs and/or Bratwurst** with buns and fixins': ketchup, mustard, and relish on the side **\$11.70**

**Chicken Thighs (gf, df)** Try our Jerk or BBQ **\$14.62**

**BBQ Chicken Breasts (gf, df)** Tender chicken breasts in our signature BBQ sauce **\$14.62**

**Pulled BBQ Pork (gf, df)** Slow cooked and sauced with our house BBQ recipe, buns on the side **\$14.62**

**Grilled Burgers** with buns and fixins': cheese, lettuce, tomato, pickle, ketchup, and mustard on the side **\$14.04**

**Veggie burgers (v)** in quantities of 4 **\$5.85/person**

**Braised and Smoked Beef Brisket (gf, df)** Slow cooked in its own juices and tender, Carolina BBQ sauce on the side **\$16.96**

**Add buns \$3.50/dozen**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### REGULAR SIDES

**Baked Beans**

**Baked Potato**

**Steak-cut Potato Wedges**

**Bagged Chips**

**Corn Bread Muffins**

**Green Garden Salad (\*v, gf)** Romaine, field greens, tomato, cucumber, carrot, & radishes

**Mediterranean Garden Salad (v, gf)** with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

**Caesar Salad** Romaine, parmesan, Caesar dressing, & croutons

**Carolina Slaw (\*v, gf)** Shredded cabbage, carrot, diced green pepper, vinegar dressing

**Watermelon Slices (\*v, gf)**

PREMIUM SIDES  
[ Specialty Sides ]

**Johnny's Mac n' Cheese (v)** One of our signature dishes! Served hot

**Macaroni Salad (v)** Diced red and green pepper, celery, scallions, in a creamy vinaigrette

**Paula's Potato Salad (v, gf, df)** Red skin potato, egg, scallion, celery, and dijonaise

**Greek Pasta Salad (v)** Rotini, tomato, cucumber, red onion, black olives, feta, Greek vin

**Caprese Pasta Salad (v)** Pasta, sun-dried tomato, fresh mozzarella, pesto **add \$.50/person**

**Mediterranean Cous Cous Salad (v)** Diced tomato, cucumber, fresh parsley, & mint **add \$.50/person**

**Green Goddess Slaw (v, gf, df)** Cabbage, fresh herb vinaigrette

**Broccoli Salad (v, gf, df)** Golden raisins, sunflower seeds, red onion, dressing

**Watermelon Salad** Tomato, watermelon, feta, mint, toasted pine nuts, & champagne vinaigrette **add \$.50/person**

**Chef's Seasonal Vegetable Medley (\*v, gf)** Sautéed in olive oil, seasoned with salt & pepper

[ Green Salads ]

**Morton's House Salad** Romaine, field greens, cucumber, carrot, dried cranberry, & feta

**California Salad** Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins, & sunflower seeds

**Michigan Salad** Spring mix, dried cherries, candied pecans, & gorgonzola

**Italian Chopped Salad** Romaine, salami, hearts of palm, garbanzo beans, pepperoncini, red onion, & parmesan **add \$.50/person**

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### Party Trays and displays

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Platters and Party Trays are priced to serve 40-50. We recommend a minimum of 1 order per 50 guests. Overall quantities depend on the size and style of your event. Minimum order, delivery, and service fee will apply

[ Fruits and Cheese ]

**Fruit Skewers (\*v, gf)** Colorful display of skewered fruit \$90

**Artisan Cheese Board (v, gf)** Wedges of specialty cheeses, with flatbread and crackers \$95

**Fig in Baked Brie (v)** Large wheel of brie baked in puff pastry, with fig preserves, with flatbreads & crackers \$85

**Cheese and Crackers (v, gf)** Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$65

[ Dips and Spreads ]

**Caramelized Onion Dip (v, gf)** with kettle chips \$70

**Feta Cheese Dip (v)** with house made pita crisps \$75

**Hummus and Pita (\*v, gf)** Traditional garlic, lemon, tahini, chick peas and olive oil, house made pita crisps \$65

**Spinach and Artichoke Dip (v, gf)** Served warm with house made pita crisps \$95

**Smoked Whitefish or Salmon Pate (v, gf)** Cream cheese, capers, and lemon with crackers \$85

[ Apps with Snap ]

**Asparagus Spears (\*v, gf)** Grilled, with hearts of palm & lemon vinaigrette \$50

**Vegetable Crudités (\*v, gf)** Fresh seasonal vegetables with our signature Green Goddess dip \$60

[ Platters ]

**Veggie Antipasto (gf)** Italian cheeses, roasted vegetables, olives and peppers \$90

**Charcuterie (df, gf options)** Chef's special selection of cured meats, stone-ground mustard, candied nuts, petit pickles, pickled red onion, toasts \$90

**Slow Roasted Beef Platter (df, gf)** Chilled and sliced end-cut tenderloin with rolls horseradish cream \$190

**Smoked Salmon Platter (df, gf)** with capers, red onion, chopped egg, tomato, dill ranch and crackers \$135

**Beef Tenderloin Platter (df, gf)** Chilled and sliced grilled beef tenderloin with rolls, horseradish cream and onion straws \$240

**Pork Tenderloin Platter (df, gf)** Chilled and sliced roasted pork tenderloin, rolls, cherry mustard on the side \$160

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*Appetizers and Hors D'oeuvres*

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Items below are priced for 50 pieces

Minimum order, delivery, and service fee will apply

[ Canapés, Crostinis, & Crisps ]

**Phyllo Canapés (v)** Brie, walnut and pear; or chevre with basil and tomato; or caramelized onion and boursin cheese \$85

**Asparagus Crostini (v)** Roasted shaved asparagus, ricotta, fresh dill and lemon zest on crostini \$85

**Bacon Marmalade** on Focaccia points with gorgonzola crumbles and scallion garnish \$85

**Traditional Bruschetta (\*v, gf)** Fresh tomatoes, cucumber, basil, and red onion, with crostini \$65

**Artichoke and Olive Bruschetta (\*v, gf)** with lemon and capers, garlic, and olive oil, crostini \$70

**Michigan White Bean Bruschetta (\*v, gf)** Roasted red peppers, fennel, fresh herbs and olive oil, crostini \$70

**Boursin Stuffed Mushrooms (v)** Vegetarian blend of spinach and boursin cheese \$65

**Sausage Stuffed Mushrooms** Mushroom caps stuffed with maple sausage and herbs \$85

[ Meat Bites ]

**Bourbon Meatballs** Browned meatballs tossed with homemade bourbon barbecue sauce \$100

**Beef Wellington** Petite pastry puff with beef, peppercorn horsey cream on the side \$150

**Sesame Chicken Kebab (df)** Marinated chicken in ginger, sesame, and soy, hint of brown sugar (40 pieces) \$95

**Chicken Rumaki (gf, df)** Bacon wrapped chicken in our special marinade, sweet chili glaze \$75

**Lamb Chop "Lollipops" (gf)** Herb rub with fig reduction (48 pieces) \$150

**Pigs n' a Blanket** Mini hot dogs wrapped in pastry, honey Dijon dipping sauce \$110

**Prosciutto (gf,df)** Wrapped melon and/or asparagus tips \$75

**BBQ Wings (gf)** Johnny's homemade sweet and spicy barbecue sauce, Ranch on the side \$100

[ Seafood and Vegetarian Bites ]

**Coconut Shrimp** Coconut crusted shrimp with a spicy mango chutney \$100

**Shrimp Cocktail (gf, df)** Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$120

**Spanikopita (v)** Mini spinach pie in phyllo \$120

**Spring Rolls (\*v)** Vegetarian, with dipping sauce \$120

[ Pinwheels ]

**Buffalo Chicken** chicken in buffalo sauce, blue cheese spread, arugula

**Italian** ham and salami, sun-dried tomato pesto spread, provolone, pepperoncini,

**Roast Beef** horsey cheddar spread, arugula

**Turkey** cranberry relish cream cheese spread, arugula

**Veggie** olives, artichoke, pepperoncini, sun-dried tomato pesto spread, arugula

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## Desserts

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Minimum order, delivery, and service fee will apply

[ Layered Desserts and Shooters ]

Choose a full size for your dinner party or a fun shooter size for your appetizer reception

Full size \$5.85

Shooter \$2.92

**Lemon Blueberry Trifle** lemon curd mousse and blueberry compôte, pound

**Black Forest Trifle** dark chocolate cake, ganache top, bourbon soaked cherries

**Panna Cotta** chilled eggless vanilla custard with balsamic raspberry glaze

**Tiramisu** espresso and coffee liqueur soaked lady fingers, mascarpone, dark chocolate mousse, whipped cream, cocoa dusting

[ Cookies, Bars, & Brownies ]

**Cookie Assortment** \$1.46

**Brownie Bites** Plain or drizzled with white chocolate \$.1.33

**Lemon Bars** \$1.17

**Berry Bars** \$1.17

[ Finger Pastries & Bites ]

**Mini Cream Puffs** drizzled with chocolate \$1.17

**Chocolate Mousse Cups** 1" chocolate cups with white or dark chocolate mousse, with berries \$1.75

**Chocolate Dipped Strawberries** \$2.04

**Mini Dessert Assortment** Chef's choice, selected from above. 50 pieces, \$87.75

**French Macarons** colorful assortment of almond meringue flavored French pastries

**Mini Cheesecake Assortment** \$99.45 for 48 pieces