



Catering Menu

Full Service, Drop-Off Service, or Carry-Out Service are available.

Chef Joseff VanHorn is happy to customize a menu for you and your guests. We will work with you and your budget. Some different specialties not listed include, but are not limited to: Indian, Asian, Jewish, Hungarian, Mediterranean, German, Polish, Cajun, Southern soul food, and fresh sushi.

Don't see what you like? We will create a tailored menu for you.

Breakfast Menu

Breakfast menu is available for a minimum of 25 guests. Breakfast service provided on high-quality compostable products. China service is available for an additional \$2.00 per person.

Continental Breakfast \$10 per person

Fresh assortment of pastries and muffins, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices. Add bagels with assorted cream cheese for \$2.00 per person.

Healthy Choice Breakfast \$11 per person

Build-your-own breakfast parfaits with two types of yogurt, fresh berries, and granola, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices.

Boardroom Breakfast \$11 per person

Fresh fruit salad and an assortment of pastries and muffins, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices.

Executive Breakfast \$12 per person

Variety of pre-sliced bagels, butter, jelly, and cream cheese, served with fresh fruit salad and fresh-brewed regular & decaffeinated coffees, hot tea and assorted breakfast juices. Add lox, sliced tomatoes, capers and red onion for \$3.00 per person.

Looking for different breakfast ideas?

We can add oatmeal, Cream of Wheat hot breakfast cereal, pancakes, made-to-order quiche, French toast, upside-down French toast, egg strata, or egg frittata to any order.

Hot Breakfast Buffet \$14 per person

Choice of two eggs: classic scrambled, egg strata (with bread), or egg frittata (no bread), served with breakfast potatoes, sausage links, bacon, fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices. Add fresh fruit salad for \$2.00 per person.

Deluxe Hot Breakfast Buffet \$16 per person

Scrambled eggs (choose two): classic, bacon & cheese, veggie & cheese, eggbeaters, sausage & cheese, or meat & veggie combo. **Breakfast potatoes (choose one):** home fries with onion, classic hash browns, grilled red-skinned potatoes, or fried potato triangles. **Meat (choose two):** sausage links, turkey sausage, bacon, or grilled ham. Served with assorted pastries and muffins, fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices. Add fresh fruit salad for \$2.00 per person.

Add oatmeal to any buffet package for \$2 per person (includes walnuts, raisins, and brown sugar)

Made-to-Order Omelet Station (Chef attended) \$16 per person

(add to Hot Breakfast Buffet for \$4.00 per person)

Served with your choice of breakfast meat & potatoes, fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices. Add fresh fruit salad for \$2.00 per person.

Audrey Hepburn's Sunday Brunch \$19 per person (china service included)

The Hot Breakfast Buffet, including fresh fruit salad, plus your choice of house or Caesar salad and one entrée, & two accompaniments from our lunch menu.

Take 5 - Break & Beverage Menu

Break Menu is available for a minimum of 25 guests.

Beverage Station \$12 per person (available 4 hours of service, either AM or PM)

Fresh-brewed regular & decaffeinated coffees, hot tea, bottled water, and assorted sodas replenished for the duration of the event. Add assorted juices or fresh-baked cookies for \$1.00 per person.

AM Break Station \$14 per person (available 4 hours of service until 12 PM)

Bottled water, assorted juice, fresh-brewed regular & decaffeinated coffees, hot tea, assorted bagels & cream cheese, breakfast bars, fresh fruit, cinnamon rolls, doughnuts, and assorted yogurts.

PM Break Station \$14 per person (available 4 hours of service after 11 AM)

Bottled water, Pepsi or Coca-Cola products, fresh-brewed regular & decaffeinated coffees, hot tea, vegetable tray, cheese tray, granola bars, assorted bagged chips, and assorted fresh-baked cookies.

AM & PM Break Stations for all-day events (8-hour maximum) \$20 per person

Snacks à la Cart

YoChef's Popcorn Machine: fresh popped popcorn with assorted toppings cooked on site \$5 per person

Chips & Dip \$3 per person

Tortilla Chips with Salsa \$3 per person

Mini Pretzels \$3 per person

Trail Mix \$3 per person

Peanuts \$3 per person

Party Mix \$3 per person

Mixed Nuts \$3 per person

Fresh-Baked Cookies \$2.25 per person

chocolate chip, oatmeal raisin, peanut butter chip, sugar with M&M candies, or white chocolate macadamia nut

Beverage Selections

Fresh-Brewed Coffee \$3 per person

Hot Spiced Apple Cider \$3 per person

Hot Chocolate served with whipped cream \$3 per person

Hazelnut available upon request

Classic Punch Bowl \$5 per person

citrus, fruit, iced tea, or pink lemonade

Gourmet Punch Bowl \$6 per person

blue raspberry, sparkling apple, or white grape

Bottled Water \$1.75 per bottle

Soda \$2.25 per can

2% Milk \$2 per carton

Bottled Juices \$2 per bottle

Lunch Menu

Lunch Menu is available until 3:00 p.m. for a minimum of 25 guests. Lunch service provided on high-quality compostable products. China service is available for an additional \$3.00 per person. All lunch selections may be served after 3:00 p.m. for an additional \$4.00 per person.

Salad & Soup Buffet \$13 per person

Choose one salad selection & two soups **or** two salads & one soup. Add grilled chicken strips and a second soup or salad selection for \$2.00 per person. Served with fresh baked rolls and whipped butter.

Salad Selections

House Salad | iceberg lettuce, cucumber, tomatoes, red onion, cheese and croutons

Caesar Salad | romaine lettuce, croutons, and parmesan cheese tossed in Caesar dressing

Mediterranean Salad | mixed greens, feta cheese, red onion, kalamata olives, and tomatoes tossed in feta cheese vinaigrette

Oriental Salad | mixed greens, mandarin oranges, sliced almonds, and chow mein noodles tossed in a soy-ginger dressing

Strawberry & Feta Salad | mixed greens, feta cheese, strawberries, and sliced almonds tossed in a raspberry vinaigrette

Southwestern Chopped Salad | chopped romaine lettuce, topped with black beans, sweet corn, chopped avocado, grape tomatoes, and cilantro served with our own cilantro, lime, & avocado dressing.

Kale & Bok Choy Salad | fresh cut bok choy, green kale, lima beans, dried cherries, cashews, and grape tomatoes tossed in a soy-sesame dressing

Arugula & Spinach Salad | chopped walnuts, blueberries, blue cheese crumbles, and red onion served with a raspberry vinaigrette

Soup Selections

Choice of mushroom & barley, Italian wedding, hearty beef & vegetable, broccoli cheese, chicken noodle, clam chowder, or minestrone. Call your event planner for additional seasonal soup options.

Deluxe Salad Bar \$14 per person

Served with choice of one soup option and the following salad bar selections: cottage cheese, mixed lettuce greens, shredded carrots, sliced radishes, diced eggs, sunflower seeds, bacon bits, julienned ham & turkey, shredded cheddar cheese, cucumbers, tomatoes, and croutons. Add fresh fruit tray for \$1.00 per person.

Deluxe Baked Potato Bar with Salad \$14 per person

Create-your-own baked potato with assorted toppings, including shredded cheddar cheese, green onions, whipped butter, sour cream, bacon bits, steamed broccoli, caramelized sweet onions, and black bean chili.

That's a Wrap! Boxed Lunch \$14 per person

Your choice of one six-inch wrap served with a bag of chips, a pickle spear, and a fresh-baked cookie. Add an apple, banana, or orange for \$1.00 per person.

That's a Wrap! Buffet \$16 per person

Your choice of two six-inch wraps served with potato chips and either a soup (listed above) **or** salad (mixed greens or Caesar).

Wrap Selections

Red Pepper Hummus | hummus, mixed greens, cucumber sticks, and red peppers

Veggie | provolone cheese, mixed greens, cucumber, tomatoes, red pepper, and ranch dressing

Italian | pepperoni, salami, ham, provolone cheese, mixed greens, and Italian mayonnaise

Ham | ham, Swiss cheese, mixed greens, and deluxe mayonnaise

Chicken Caesar | chicken breast, Swiss cheese, mixed greens, red onion, and Caesar dressing

Chicken Avocado | chicken breast, provolone cheese, romaine lettuce, tomatoes, and sliced fresh avocados

Spicy Roast Beef | roast beef, cheddar cheese, mixed greens, red pepper, red onion and chipotle mayonnaise

Turkey Bacon | turkey, bacon, provolone cheese, mixed greens, chopped bacon, and smoky mayonnaise

Deli Sandwich Boxed Lunch \$14 per person

Deli sandwich freshly prepared with your choice of bread, choice of meat & cheese, and garnished with lettuce and tomato. Served with a condiment packet, a bag of chips, a pickle spear and a fresh-baked cookie in a take-away container. Add an apple, banana, or orange for \$1.00 per person.

Deli Sandwich Buffet \$16 per person (one sandwich) \$17 per person (two sandwiches)

Create-your-own-sandwich buffet featuring deli meats (choose three), domestic cheeses (choose two), and fresh bread, served with lettuce, tomato, assorted condiments, and your choice of one bagged snack & one prepared salad.

Deli Sandwich Selections

Bread Choices: white, wheat, or rye

Meat Choices: turkey, roast beef, ham, smoked chicken salad, curry chicken salad, or tuna salad

Cheese Choices: cheddar, Swiss, provolone, or Colby

Bagged Snack Choices: assorted chips, plain potato chips only, BBQ potato chips only, Sun Chips, or assorted baked chips

Prepared Salad Choices: coleslaw, red-skinned potato salad with dill, home-style potato salad, penne pasta salad, couscous salad with chickpeas, or tabbouleh salad with quinoa

Deli Sub Sandwich Boxed Lunch \$14 per person

One six-inch sandwich freshly prepared, with your choice of: turkey & provolone, ham & Swiss, roast beef & cheddar, Italian combo, American classic, or a deluxe sub, served with a condiment packet, a bag of chips, a pickle spear, and a fresh-baked cookie in a take-away container. Add an apple, banana, or orange for \$1.00 per person.

Chicago-Style Dog Buffet (two dogs) \$14 per person

Red Hot Chicago hot dogs served on regular or poppy seed buns. Toppings include assorted condiments, celery salt, cheddar cheese, all beef homemade chili, dill pickle spears, green relish, red onions, Roma tomato wedges, and sauerkraut. Includes assorted bagged chips and one prepared salad.

Chicago-Style Italian Beef & Maxwell Street Polish Buffet \$15 per person (two sandwiches \$16 per person)

Slow-roasted roast beef served in natural Italian gravy **and** char-grilled Maxwell Street Polish dogs served with classic giardiniera, sautéed sweet onions, green & red peppers, and fresh French bread. Includes assorted bagged chips and one prepared salad.

Big Game Buffet \$14 per person (two sandwiches \$15 per person)

Johnsonville brats with sautéed sweet white onions **and** hamburgers with Swiss & Cheddar cheeses, tomatoes, lettuce, and pickles, served with assorted condiments, assorted bagged chips, baked beans, coleslaw, and red-skinned potato salad with dill.

Asian Buffet \$14 per person

Choice of one entrée: chicken vegetable, tofu vegetable stir fry, **or** beef & broccoli. Includes oriental salad with soy-ginger dressing and fortune cookies. Add spring rolls or egg rolls \$3 per person.

Fajita Buffet \$15 per person (three fajitas \$16 per person)

Sautéed chicken & steak fajita strips served with sweet onions, sautéed red & green peppers, Mexican-style rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa, and sour cream. Includes homemade chili con queso.

Famous Fiesta Taco Buffet \$14 per person (three tacos \$15 per person)

Shredded chicken & ground beef seasoned with authentic Mexican spices, served with soft & hard taco shells, refried beans, Mexican-style rice, homemade guacamole, tortilla chips, shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa, and sour cream. Includes homemade chili con queso.

BBQ Lunch Buffet \$14 per person (two sandwiches \$14 per person)

BBQ pulled pork slow cooked to perfection, served with fresh bread, coleslaw, red-skinned potato salad with dill, baked beans, assorted bagged chips, and pickles. Add our amazing slow-cooked beef brisket for \$2.00 per person.

Southern Soul Food Lunch Buffet \$15 per person

Fried chicken, macaroni & cheese, and collard greens, served with a house salad and sweet cornbread with whipped butter.

Pasta Lunch Buffet \$15 per person

Your choice of one entrée, served with house or Caesar salad and fresh baked rolls with whipped butter. Add an additional pasta entrée for \$3.00 per person. Substitute shrimp for chicken for \$2.00 per person.

Pasta Selections

Spaghetti with Sauce | choice of sauce: marinara, meatball, or sausage

Chicken Fettuccine Alfredo | sautéed chicken tossed in Alfredo sauce, served over fettuccine

Chicken Fettuccine Alfredo with Broccoli | sautéed chicken and broccoli tossed in Alfredo sauce, served over fettuccine

Meat Lasagna | meat-lover's lasagna baked until bubbling

Garden Vegetable Lasagna | chopped spinach, ricotta cheese, and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Creamy Pasta Primavera | broccoli, Roma tomatoes, and artichoke hearts tossed in Alfredo sauce, served over linguine

Garden Pasta Marinara | broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

Baked Ziti | penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

Three Cheese Manicotti | pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce and asiago & mozzarella cheeses

Chicken Parmigiana | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

Chicken Pesto | sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

Build-Your-Own Lunch Buffet \$16 per person

Choice of one entrée, one starch, and one vegetable, served with house or Caesar salad and fresh-baked rolls with whipped butter. Add an additional entrée for \$3.00 per person. Add an additional starch or vegetable for \$2.00 per person.

Entrée Selections: baked chicken, BBQ chicken, Dijon chicken, champagne chicken, sliced ham, sliced roast beef, sliced turkey breast, baked white fish, vegetable lasagna, meat lasagna, or Polish sausage

Starch Selections: baked potato with butter and sour cream, parsley-buttered red-skinned potatoes, roasted garlic mashed potatoes, cheesy au gratin potatoes, long-grain wild rice, rice pilaf, white rice, or macaroni & cheese

Vegetable Selections: buttered corn, green beans almondine, honey-glazed baby carrots, vegetable medley (carrots, broccoli, and cauliflower), fresh steamed broccoli, steamed peas with pearl onions, or broccoli & cauliflower with lemon pepper

Dinner Menu

Available for a minimum of 25 guests. China service is included.

Pasta Dinner Buffet \$25.50 per person

Choice of one entrée, served with one accompaniment vegetable, house or Caesar salad, and garlic toast. Substitute shrimp for chicken for \$2.00 per person. Add additional entrées for \$3.00 per person.

Pasta Selections

Spaghetti with Sauce | choice of sauce: marinara, meatball, or sausage

Chicken Fettuccine Alfredo | sautéed chicken tossed in Alfredo sauce, served over fettuccine

Chicken Fettuccine Alfredo with Broccoli | sautéed chicken and broccoli tossed in Alfredo sauce, served over fettuccine

Meat Lasagna | meat-lover's lasagna baked until bubbling

Garden Vegetable Lasagna | chopped spinach, ricotta cheese, and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Creamy Pasta Primavera | broccoli, Roma tomatoes, and artichoke hearts tossed in Alfredo sauce, served over linguine

Garden Pasta Marinara | broccoli, Roma tomatoes, and artichoke hearts tossed in marinara sauce, served over spaghetti

Baked Ziti | penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

Three Cheese Manicotti | pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce and asiago & mozzarella cheeses

Chicken Parmigiana | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

Chicken Pesto | sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

Penne with Chicken and Mushrooms | sautéed chicken, penne pasta, and parsley, tossed in white wine mushroom sauce

Buffet Dinners

Available for a minimum of 25 guests. China service is included. Entrée selection choices for all buffets are not to exceed individually plated cost of \$26.50. Premium entrées available. See event planner for details.

Children's Pricing

ages 3-10: ½ price of entrée selections

ages 2 and under: no charge

Ginger Roger's Buffet \$27.50 per person

Choice of one entrée and two accompaniments served with choice of house or Caesar salad and fresh-baked rolls with whipped butter. Tableside water service and coffee station included.

Fred Astaire's Buffet \$29.50 per person

Choice of two entrées and two accompaniments served with choice of house or Caesar salad and fresh-baked rolls with whipped butter. Tableside water service and coffee station included.

Katherine Hepburn's Buffet \$31.50 per person

Choice of three entrées and three accompaniments served with choice of house or Caesar salad and fresh-baked rolls with whipped butter. Tableside water service and coffee station included.

Add a Chef attend carving station to any buffet for \$4 per person

Choice of one of the following carving stations:

- hand-carved western roast beef
- French-cut turkey breast
- smoked seasoned pit ham
- roasted pork loin with choice of sauce: cherry, apple & onion, or orange-ginger
- prime rib (add \$4 per person)

Vegetable Accompaniments: buttered corn, green beans almondine, green beans with fresh mushrooms, honey-glazed baby carrots, vegetable medley (carrots, broccoli, & cauliflower), Italian blend (green beans, carrots, cauliflower, red peppers, yellow peppers, & red onion), Key West vegetables (green beans, carrots, & red peppers), fresh steamed broccoli, steamed peas with pearl onions, broccoli & cauliflower with lemon pepper, fresh asparagus (in season), or grilled veggies (summer squash, zucchini, Roma tomatoes, & red peppers)

Starch Accompaniments: baked potato with butter & sour cream, cheesy au gratin potatoes, long-grain wild rice, Dijon-roasted potatoes, parsley-buttered red-skinned potatoes, roasted garlic mashed potatoes, rice pilaf, homemade macaroni & cheese, white rice, or twice-baked potatoes (add \$1.00 per person)

Plated Dinners

Available for a minimum of 25 guests. China service is included. Plated dinners include your choice of two accompaniments (unless otherwise noted), side salad (house or Caesar), with fresh-baked rolls and whipped butter. Water and coffee service available

We use fresh vegetables and are happy to make your own personal blend upon request

Vegetable Accompaniments:

buttered corn, green beans almondine, green beans with fresh mushrooms, honey-glazed baby carrots, vegetable medley (carrots, broccoli, & cauliflower), Italian blend (green beans, carrots, cauliflower, red & yellow peppers, & red onion), Key West vegetables (green beans, carrots, & red peppers, fresh steamed broccoli, steamed peas with pearl onions, broccoli & cauliflower with lemon pepper, fresh asparagus (in season), or grilled veggies (summer squash, zucchini, Roma tomatoes, & red onion)

Starch Accompaniments:

baked potato with butter & sour cream, cheesy au gratin potatoes, long-grain wild rice, Dijon-roasted red-skinned potatoes, parsley-buttered red-skinned potatoes, roasted garlic red-skinned mashed potatoes, rice pilaf, white rice, homemade macaroni & cheese, or twice-baked potatoes (add \$1.00 per person)

Combo Plates available – see event planner

Example - Steak & Chicken \$30.50

Example - Steak & Seafood \$33.50

Poultry Selections

Baked Chicken \$24.50 per person

Slow-cooked bone-in leg & thigh chicken pieces topped with our own seasoning and parmesan cheese.

BBQ Chicken \$24.50 per person

Slow-cooked bone-in leg & thigh pieces smothered in our own mesquite BBQ sauce.

Dijon Chicken \$25.50 per person

Garlic focaccia-encrusted chicken breast baked to perfection and drizzled with homemade Dijon cream sauce.

Tandoori Chicken \$25.50 per person

Bone-in chicken marinated in yogurt and tandoori seasonings.

Chicken Teriyaki \$26.50 per person

Juicy chicken breasts baked and topped with tangy sweet & sour sauce.

Champagne Chicken \$26.50 per person

Juicy chicken breast baked and served with a homemade champagne cream sauce.

Chicken Parmigiana \$27.50 per person

Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce.

Chicken Marsala \$27.50 per person

Tender and juicy chicken breasts baked and topped with homemade Marsala wine mushroom sauce.

Chicken Cordon Bleu \$28.50 per person

Chicken stuffed with melt-in-your-mouth ham & Swiss and smothered in a homemade cream sauce.

Stuffed Michigan Cherry Chicken \$28.50 per person

Flavorful chicken breast stuffed with mild goat or feta and mozzarella cheeses, fresh basil, and dried cherries, then topped with a homemade Michigan cherry sauce.

Roasted Game Hens with Dried-Currant Sauce \$29.50 per person

Slow-roasted game hens, marinated with a hint of citrus and drizzled with a homemade dried-currant sauce.

Turkey Roulade \$31.50 per person

Juicy turkey breast stuffed with button mushroom stuffing and wrapped in bacon.

Beef Selections

(Add a grilled shrimp skewer to any steak dish for \$4 per person)

Sliced Roast Beef \$24.50 per person

Fork-tender roast beef sliced and served in beef gravy.

Beef Brisket \$26.50 per person

Slow-cooked beef brisket.

Grilled 8-ounce Flat Iron Steak \$26.50 per person

Served with a rich peppercorn cream sauce.

Grilled New York Strip Steak \$27.50 per person

Gently sautéed fresh mushrooms top a tender 10-ounce USDA choice strip steak, served medium rare.

Wild Mushroom Beef Tenderloin \$32.50 per person

Slow-roasted beef tenderloin served medium rare and topped with a homemade wild mushroom cream sauce.

Herb-Encrusted Prime Rib \$34.50 per person

Premium-cut prime rib, gently seasoned and slow roasted, then carved into 12-ounce portions, served medium rare with a tangy au jus and horseradish cream sauce.

Pork Selections

BBQ Ribs - St. Louis Style \$25.50 per person

Half rack slow cooked over an open flame and brushed with our own mesquite BBQ sauce. Full rack available for an additional \$4 per person.

BBQ Ribs - Baby Back \$26.50 per person

Half rack slow cooked over an open flame and brushed with our own mesquite BBQ sauce. Full rack available for an additional \$3 per person.

BBQ Ribs & Chicken \$27.50 per person

Quarter rack baby back ribs and bone-in chicken slow cooked over an open flame and brushed with our own mesquite BBQ sauce. Half rack available for an additional \$2 per person.

Orange Pork Loin \$26.50 per person

Gently seasoned pork loin slow roasted for hours and topped with a mild orange wine sauce.

Michigan Cherry Pork Loin \$26.50 per person

Gently seasoned pork loin slow roasted and drizzled with our homemade Michigan cherry sauce.

Pork Tenderloin with Roasted Apples and Onions \$27.50 per person

Tender, gently seasoned pork loin, slow roasted with Granny Smith apples and sautéed white onions.

Pork Tenderloin with Mango Chutney \$27.50 per person

Marinated, slow-roasted pork tenderloin carved to perfection and topped with a mango chutney.

Seafood Selections

Lemon Pepper Whitefish \$24.50 per person

Baked whitefish, served with a lemon wedge and fresh tartar sauce.

Tortilla-Encrusted Tilapia \$24.50 per person

Tilapia fillet encrusted with chipotle and lime, served with pico de gallo.

Pecan-Encrusted Rainbow Trout \$25.50 per person

Farm-raised trout fillet covered in pecan breading.

Asian Salmon \$25.50 per person

Glazed salmon fillet marinated with hoisin sauce and grilled to perfection.

Honey-Glazed Salmon with Dill \$25.50 per person

Atlantic salmon fillet grilled topped with fresh dill glazed with honey.

Southwest Citrus Mahi-Mahi \$26.50 per person

Gently seasoned and sautéed mahi-mahi fillet, topped with Valencia oranges, sliced avocado, and a red onion salsa with a hint of lime.

Grilled Mahi-Mahi with Pineapple Salsa \$26.50 per person

Firm-textured mahi-mahi fillet grilled and served with a mild pineapple salsa.

Pan-Seared Halibut with Salsa Verde \$34.50 per person

Lightly seasoned halibut fillet seared until golden brown and topped with a homemade salsa verde.

Vegetarian Selections

Three Cheese Manicotti \$24.50 per person

Pasta tubes filled with herbs and ricotta cheese topped with tomato sauce and asiago & mozzarella cheeses. Served with your choice of vegetable.

Herb-Roasted Eggplant (vegan option available) \$24.50 per person

Slow-roasted eggplant and vine-ripened tomato quarters topped with crumbled feta cheese and a balsamic vinegar reduction.

Creamy Pasta Primavera \$24.50 per person

Broccoli, Roma tomatoes, and artichoke hearts tossed in Alfredo sauce and served over linguine. Served with your choice of vegetable.

Stuffed Peppers with Quinoa (vegan friendly) \$25.50 per person

Peppers, onions, and ground tofu in quinoa in a spicy tomato sauce.

Grilled Portabella Mushroom (vegan option available) \$25.50 per person

Stuffed with spinach, onion, garlic, and cheese.

Vegetable Stir-Fry (vegan friendly) \$25.50 per person

Asian vegetable blend served with a light stir-fry sauce over white rice.

Children's Selections (choose one) \$12.50 per person

Chicken Tenders, served with french fries or a fruit cup and milk or juice

Hot Dog, served with french fries or a fruit cup and milk or juice

Hamburger, served with french fries or a fruit cup and milk or juice

Personal Cheese Pizza, served with a breadstick or a fruit cup and milk or juice

Chef-Attended Action Stations

Chef-attended stations are available for a minimum of 50 guests. China service is included in the pricing. Choose three stations for \$50 per person. Add another station for \$10 per person.

Garden Fresh Station

Fresh fruit and domestic cheeses served with a deluxe salad bar including mixed greens, Roma tomatoes, cucumbers, green & red peppers, and cheddar cheese.

Mashed Potato Martini Station

Build-your-own mashed potato bar including sour cream, whipped butter, chives, bacon bits, gravy, steamed broccoli, sautéed sweet white onions, sautéed mushrooms, and cheddar cheese.

Pasta Station

Create-your-own pasta starting with prepared penne or spaghetti noodles and basil pesto or marinara sauce. Includes your choice of three toppings: chicken breast, steamed broccoli, Italian meatballs, spicy Italian sausage, or shrimp.

Taco Fiesta Station

Seasoned chicken & beef served with hard & soft taco shells, homemade guacamole, tortilla chips shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa, and sour cream. Includes homemade chili con queso.

Grilled Fajita Station

Sautéed chicken & beef fajita strips served with sweet onions, sautéed red & green peppers, Mexican-style rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa, and sour cream. Includes homemade chili con queso.

Backyard Grill Station

Choice of two grilled mini sliders: bacon cheddar, black & blue, turkey & cheese, black bean, or mushroom & Swiss. Served with all the toppings, potato chips, coleslaw, and red-skinned potato salad with dill.

Stir-Fry Station

Choice of two: chicken vegetable deluxe, spicy beef & broccoli, vegetable deluxe, or shrimp vegetable deluxe. Served with pan-seared pork pot stickers, white rice, vegetable spring rolls, and fortune cookies.

Chef Carving Station

Choice of Western roast beef, French-cut turkey breast, honey-baked spiral ham, or roasted pork loin, hand-carved individually for your guests and served with fresh-baked rolls and condiments.

Tropical Station

Pan-seared ahi tuna served with a wasabi aioli and accompanied by our famous four-foot tropical fruit kabob tree.

Midwest Meat & Potato Station

Grilled flat iron steaks hand-carved and topped with a peppercorn cream sauce. Includes a build-your-own mashed potato bar and fresh-baked dinner rolls.

Strawberry Shortcake Flambé Station

Fresh-baked shortcakes covered with ripe strawberries flambéed with Chambord raspberry liqueur and topped with whipped cream.

Bananas Foster Flambé Station

Sliced bananas sautéed with butter and brown sugar, flambéed with Kahlua coffee liqueur, and served over vanilla ice cream.

Ice Cream Sundae and Banana Split Station

Vanilla ice cream served with chocolate & caramel sauces, cherry & strawberry toppings, bananas, nuts, assorted sprinkles, and whipped cream.

Late Night Snacks

(Added to dinner events only)

- Pizzas:** \$16 per deluxe pizza with four toppings or \$14 per single-topping pizza (pepperoni, ham, spicy sausage, mushrooms, green pepper, red onion, or pineapple)
Sliders: \$8 per person (beef, turkey, or black bean)
Deluxe Nacho Bar: \$8 per person
All-Beef Chili Dog Bar: \$8 per person
Mini Pretzel Bites with Beer Cheese: \$8 per person
Fresh Popcorn Machine with Toppings: \$6 per person

Hors d'Oeuvres

Available for a minimum of 25 guests. Price includes buffet service provided with high-quality compostable products. China service is available for an additional \$2.00 per person. Butler service available \$150 per hour. Hand-made with local produce and Michigan-made products whenever possible!

Hors d'Oeuvre Parties

When added to dinner deduct \$2 per person.

Katherine Hepburn's Hors d'Oeuvres Party \$16 per person

Choice of two by-the-tray and three à la carte hors d'oeuvres (average two pieces each per person).

Fred Astaire's Hors d'Oeuvres \$18 per person

Choice of three by-the-tray and three à la carte hors d'oeuvres (average two pieces each per person).

Humphrey Bogart's Hors d'Oeuvres Party \$20 per person

Choice of four by-the-tray and four à la carte hors d'oeuvres (average two pieces each per person).

Hors d'Oeuvres By the Tray

Charcuterie Tray \$150 (serves 50)

An array of prepared meats, artisan cheeses, spreads, honey, fruits & vegetables, olives, nuts, and seeds customized based on your favorite flavors to make sure that we create a grazing board that best reflects you!

Meatballs \$85.00 (serves 50)

Choice of red hot, mesquite BBQ, sweet & sour or Swedish meatballs.

Chicken Wings \$95.00 (serves 50)

Choice of mesquite BBQ, sweet & sour, or hot & spicy wings.

Roasted Red Pepper Hummus \$75.00 (serves 50)

Served with warm pita toast points.

Chili con Queso \$75.00 (serves 50)

Spicy southwestern blend of creamy cheese, ground beef, and salsa, served with tortilla chips.

Domestic Cheese Tray \$85.00 (serves 50)

Cheddar, Swiss, and pepperjack cheeses served with assorted crackers.

Antipasto Salad \$85.00 (serves 50)

Marinated salami and provolone wedges served with celery, green and black olives.

Fresh Fruit Tray \$85.00 (serves 50)

Assorted seasonal fruits.

Vegetable Tray \$85.00 (serves 50)

Assorted seasonal vegetables served with vegetable dip.

Spinach & Artichoke Dip \$85.00 (serves 50)

Served with warm pita toast points.

Gourmet Cheese Tray \$95.00 (serves 50)

Smoked Gouda, Fontina, and Havarti cheeses served with assorted crackers.

Smoked Salmon Pâté \$95.00 (serves 50)

Smoked salmon, lemon, cream cheese, and fresh garlic served with assorted crackers.

Smoked Salmon Platter Market Price (serves 50)

Fresh whole smoked salmon served with hard-boiled egg, red onion, and capers.

Hors d'Oeuvres à la Carte

Minimum order is 50 pieces per item (average two per person). Price includes buffet service. Butler service available for \$150 per hour.

Bacon-Wrapped Water Chestnuts \$3.25 per person

Served with srirache ranch.

Feta Cheese & Sun-Dried Tomato Pastry \$3.25 per person

Tangy blend of feta cheese and sun-dried tomatoes delicately seasoned with basil, olive oil, and garlic in a phyllo cup.

Roasted Red Pepper Hummus Cups \$3.25 per person

Red pepper hummus stuffed in phyllo cups with Italian parsley and pimento.

Vegetable Spring Rolls \$3 per person

Colorful mixture of Chinese vegetables, sesame oil, and a touch of fresh ginger wrapped in a thin wonton wrapper, served with soy and sweet & sour sauces.

Classic Indian Samosas \$3 per person

Filled with spiced potato & pea filling and served with assorted mint, coriander, and tomato chutneys.

Sausage Stuffed Mushroom Caps \$3.50 per person

Spicy Italian sausage stuffed in a button mushroom and topped with mozzarella cheese.

Seafood Stuffed Mushroom Caps \$3.75 per person

Crab meat stuffed in a button mushroom and topped with mozzarella cheese.

Spanakopita \$3.25 per person

Spinach and feta cheese in a phyllo triangle.

Coconut Chicken \$3.50 per person

Tender strips of chicken marinated in coconut milk, breaded with Japanese breadcrumbs & coconut, and topped with honey.

Thai Peanut Chicken Satay \$3.50 per person

Tender chicken breast marinated in sriracha and coconut milk served with a Thai peanut sauce.

Artichoke & Boursin Cheese \$3.50 per person

Artichokes with imported Boursin brand cheese in a phyllo cup topped with Parmesan breadcrumbs.

Raspberry & Brie in phyllo \$3.50 per person

Brie cheese and raspberry preserves in phyllo dough.

Assorted Mini Quiche \$3.50 per person

Four delicious flavors include Monterey Jack, Florentine, classic French, and mushroom.

Baked Brie & Caramel with walnut \$3.50 per person

Baked brie topped with warm caramel and crushed walnuts in a phyllo cup.

Crab Rangoon \$3 per person

A tasty blend of crab meat, cream cheese, and oriental spices wrapped in a Chinese-style wonton wrapper.

Miniature Shrimp Cocktail Shooters \$4 per person

Fresh steamed shrimp, horseradish cocktail sauce, and a lemon wedge.

Miniature Butter-Poached Shrimp Cocktail Shooters \$4.50 per person

Served in a seaweed salad.

Jumbo Shrimp Cocktail \$5.50 per person (add \$1 per person for hors d'oeuvres parties)

Served with lemon and cocktail sauce.

Mini Beef Wellington \$5 per person (add \$1 per person for hors d'oeuvres parties)

A savory piece of beef tenderloin accented with a mushroom duxelles and encased in a French-style puff pastry.

Coconut Shrimp \$4.50 per person (add \$1 per person for hors d'oeuvres parties)

Large butterfly shrimp battered and rolled in shredded coconut and breadcrumbs, served with homemade piña colada sauce.

Charcuterie Grazing Table \$8 per person

An array of prepared meats, artisan cheeses, spreads, honey, fruits & vegetables, olives, nuts, and seeds customized based on your favorite flavors to make sure that we create a grazing table that best reflects you!

Desserts

Dessert Menu is available for a minimum of 25 guests.

Fresh-Baked Cookies \$2.25 per person

Choice of chocolate chip, oatmeal raisin, peanut butter chip, sugar with M&M candies, or white chocolate macadamia nut

Fudge Brownies \$2.50 per person

Lemon Bars \$2.50 per person

Ice Cream \$3.50 per person

Choice of vanilla or chocolate.

Sorbet or Sherbet \$3.50 per person

Choice of lemon or raspberry

Bourbon Pecan Pie \$3.75 per person

Georgia pecans & Kentucky bourbon filling baked in a shortbread crust.

Caramel Apple Pie Royale \$4.25 per person

Cinnamon and brown sugar filling loaded with juicy Granny Smith apples and baked in a buttery crust.

Key Lime Pie Royale \$4.25 per person

Traditional tart key lime filling baked in a buttery crust.

Tiramisu \$4.50 per person

Espresso-infused sponge cake layered with mascarpone cheese & whipped cream and dusted with cocoa.

Chocolate Seduction \$4.50 per person

Rich chocolate and cocoa blended with creamy chocolate pudding to create a cake to die for! Iced with chocolate cream cheese frosting and topped with toasted almonds.

Raspberry Swirl Cheesecake \$4.75 per person

Creamy cheesecake swirled with raspberries complemented with a buttery graham cracker crust and topped with candied walnuts drizzled with raspberry sauce.

New York Cheesecake \$4.75 per person

This creamy original cheesecake is served on a buttery crust with your choice of two toppings: cherry, chocolate, strawberry, or raspberry.

Strawberry Swirl Cheesecake \$4.75 per person

Wavy swirls of French strawberry puree in a moist layer of shortcake, topped with strawberry whipped cream.

Turtle Cheesecake \$4.75 per person

Decadent caramel cheesecake oozes with chocolate and pecans topped with even more caramel, chocolate, and pecans, and decorated with whipped chocolate ganache.

Miniature Dessert Assortment 5.25 per person

Assorted petit fours and mini cheesecakes (three served per person).

Ice Cream Sundae & banana split bar \$6.50 per person

Chef-attended station includes vanilla ice cream with chocolate & caramel sauces, cherry & strawberry toppings, bananas, nuts, assorted sprinkles, and whipped cream.

Strawberry Shortcake \$6.50 per person

Angel food cake covered with sugared fresh strawberries and topped with whipped cream.

Bananas Foster Flambé \$7.50 per person

Chef-attended station includes sliced bananas sautéed with butter and brown sugar, flambéed with Kahlua coffee liqueur, and served over vanilla ice cream.

Chocolate Fountains

Choice of milk, dark or white chocolate. Available for a minimum of 50 people with a maximum two-hour service time.

Classic Fountain

Includes strawberries, bananas, marshmallows, pretzels, and shortbread cookies for dipping.

- 50-100 guests \$8.50 per person
- 101-150 guests \$7.75 per person
- 151+ guests \$7.25 per person

Deluxe Fountain

Includes strawberries, bananas, pineapple, marshmallows, cream puffs, pretzels, and mini cheesecakes for dipping.

- 50-100 guests \$9.50 per person
- 101-150 guests \$8.50 per person
- 151+ guests \$8 per person

Tea Party

YoChef's Catering would be proud to serve your next Tea Party (minimum 25 guest) This is a great option for bridal showers or just afternoon tea with friends. Our tea party is served on fine china with linen napkins and glass stemware. Tea is served in assorted vintage tea pots. Chef selects the top three specialty teas from a local tea expert's global infusion to complement your menu selections. See an event planner for more details.

Choose five items listed below, served with assorted teas \$20 per person.

Food without tea service \$18 per person. Additional selections available for \$2 per item per person. Add coffee service for \$3 per person.

Vintage Tea Sandwiches (choice of bread available upon request)

- cucumber and dill butter on traditional white bread
- egg salad on traditional white bread
- olive, pimento, and cream cheese on white bread
- ham salad on traditional white bread

Contemporary Tea Sandwiches (choice of bread available upon request)

- Waldorf chicken salad on petit croissants
- mandarin orange chicken salad with spring onion and almonds on petit croissants
- smoked chicken salad on petit croissants
- roast beef with Boursin brand cheese, sliced tomato, and field greens on whole wheat bread

- grilled julienned chicken breast with roasted red pepper hummus, field greens, and sun-dried tomatoes on baguette rounds and drizzled with balsamic vinaigrette
- sun-dried tomatoes and a drizzle of balsamic vinaigrette on baguette rounds
- smoked salmon on pumpernickel with sour cream and chives
- fresh mozzarella, tomato, and basil on baguette rounds topped with balsamic reduction
- curried chicken salad on naan, garnished with spring onion
- roasted rosemary turkey breast on soft roll on petite croissants
- turkey mini club sandwich with bacon, lettuce, tomato, and mayonnaise served on wheat bread
- veggie garden mini with cucumber, red onion, tomato, fresh organic field greens, and herbed cream cheese served on mini rolls

Mini Tartlets

- smoked chicken salad in a savory tart shell garnished with mandarin orange, spring onion, and toasted almonds
- melted brie, Granny Smith apples, and caramelized onions in a savory tart shell
- tomato, basil, caramelized onion, and chevre in a savory tart shell drizzled with balsamic reduction
- crab salad in a savory tart shell
- shrimp salad in a savory tart shell

Salads

- mandarin orange salad with crisp greens, toasted almonds, green onions, and chow mein noodles tossed with a soy ginger vinaigrette
- pear salad with crisp greens, toasted pecans, bleu cheese, and red onion, tossed in a raspberry vinaigrette

Petite Quiche

- quiche Lorraine with bacon and Swiss cheese
- spinach and mushroom with Fontina cheese and a hint of nutmeg
- ham quiche with Gruyère cheese

Desserts

- fresh-baked tea cookies
- petite fours & mini French pastries
- éclairs, cream puffs, fruit tarts, and lemon meringue tarts
- chocolate mousse or vanilla mousse
- mini strawberry shortcake
- raspberry cheesecake or tiramisu

If you do not see exactly what you are looking for, please give us a call to discuss creating the perfect menu!