



ENTERTAINING COMPANY

Up Market Catering

2016 Summer Barbeque

\$23.00 Per Guest

Hand-Pressed Black Angus 6 oz. Char Burgers and Cheese Burgers

Polish Dogs

All Natural Grilled Chicken

Vegetable Burgers

Sesame Seed Hamburger Buns and Poppyseed Hot Dog Buns

Condiments to include

Warm sauerkraut, sweet caramelized onions, Wisconsin cheddar cheese, sautéed mushrooms, crisp onion strings, sliced beefsteak tomatoes, red onions, lettuce, relish, Persian cucumber pickles, Stout stone ground mustard and Siracha housemade ketchup

Summer Corn and Tomato Salad with Lime Vinaigrette

Summer Slaw red cabbage, fennel, jicama, apple coriander vinaigrette

Sliced Red Potato Salad with roasted peppers, green beans, scallion puree, sherry vinaigrette

Watermelon Slices

2016 Traditional Dinner Buffet

\$45.00 Per Guest

Waiter Passed Hors D'oeuvres

~Crispy Gnocchi, beef short ribs, tomato ragu, polenta cake

~Lemon Chicken Vesuvios in tiny chive tied crepe

~Michigan Apple Bruschetta, herbed goat cheese, creamy ricotta, crushed walnuts

touch of lavender and honey

~Tomato Tarte Tatin, basil pesto mascarpone mousse

Buffet Dinner

Chef Carved Grilled New York Strip Steaks

With a choice of sauce: bernaise, roquefort, peppercorn, triple mustard, red wine or barbecue sauce

-and-

Roasted Butter Fish in banana leaf, braised lemon leek herb jus

Grilled Vegetable Mosaic, mustard vinaigrette

Roasted Fingerling Potato Trilogy, fresh summer herbs and Vidalia onions

Summer Heirloom Tomato Salad, cucumber, feta, oregano vinaigrette

Roasted Farm Picked Beet Salad, goat cheese, balsamic vinaigrette

Entertaining Company Freshly Baked Breads, fresh herbed olive oil

Dessert:

Fresh Seasonal Sliced Fruit

Deconstructed Pie Bar

Guests to grab a pie shell and fill with their favorite fillings and toppings

Fillings to include apple pie, Michigan summer cherry, chocolate mousse and fresh peach

Whipping cream, crushed graham crackers, fresh vanilla bean ice

Chocolate sauce, caramel sauce, caramelized pecans, shaved chocolate

2016 Skewer Bar Dinner

\$34.00 Per Guest

Skewer Selection:

Select your favorite four skewer combinations

~ Tandoori Chicken

~ Lemon Rosemary Chicken

~ Parmesan Encrusted Chicken with artichokes, roasted tomatoes, and mushrooms

~ Spiced Beef Tenderloin, green pepper and mushrooms

~ Summer Skirt Steak

~ Chipotle Honey Beef

~ Asian Lemongrass Shrimp

~ Tropical Grilled Shrimp and pineapple

~ Dilled Salmon and cucumber

~ Blackened Grouper

~ Grilled Summer Vegetarian Antipasto, carrots, mushrooms, zucchini, Summer squash, tomato

Condiments for the Skewer Bar:

chimichurri, guava mango chutney, garlic yogurt, coconut curry, tomato basil chutney,
and demi barbeque sauce

Please Select Your Favorite Three Sides

~ Artichoke Salad, braised artichokes, hearts of palm, Summer greens, parmesan crisps, lemon vinaigrette

~ Five Tomato Salad spritzed with herbed olive oil vinaigrette, sprinkled with four salts

~ Grain Power, red & white quinoa, Beluga lentils, avocado, shaved fennel, radish, mushrooms,
citrus vinaigrette

~ Macaroni and Cheese, panko bread crumb crust

~ Chive Whipped Potatoes

~ Risotto cakes blended with parmesan cheese and sundried tomatoes

~ Grilled Summer Vegetables, balsamic vinaigrette

~Summer Corn Salad, tomatoes, cilantro and beans

~Cavatelli Pasta Salad, green beans, feta, zucchini, chives, and parsley, lemon vinaigrette

~Braised Brussel Sprouts with bacon

Dessert

Make Your Own Ice Cream Buffet:

Vanilla, Chocolate and Strawberry Ice Cream

Chocolate and caramel sauces, M&M's, Oreos, marshmallows, sliced bananas, sliced pineapple, sliced strawberries, walnut pieces, whipped cream and cherries

2016 Nautical Barbeque

\$43.00 Per Guest

Passed Hors D'oeuvres

- ~Summer Lobster Rolls
- ~Feta and Watermelon, Summer herb dust
- ~Summer Crabcakes, herbed aioli
- ~Finger BLT Salad in waffle scooper

Buffet

- ~Grilled Chicken, stuffed with girolles (mushrooms) new potatoes and spring onions
- Dijon Mustard Sauce
- ~Braised Summer Short Ribs, without bone, sweet demi barbeque sauce
- ~Grilled Shrimp (3 pieces per person), citrus marinade
- ~Potatoes Dauphinoise, parmesan and asiago cheeses
- ~Garden Lettuces, roasted farm picked beets, walnuts, feta cheese, mustard vinaigrette
- ~Grilled Summer Asparagus, lemon gremolata
- ~Fresh Baked Summer Biscuits, honey butter and jam

Passed Dessert

- ~Bitesized Cupcakes, chocolate, and lemon, buttercream frosting
- ~Key Lime Pies, meringue tops, lime zest
- ~Chocolate Truffle Lollipops
- ~Tastings of Salted Carmel Ice Cream

2016 Cocktail Reception

Passed Hors D'oeuvres

Please select your 6 favorite bites

Proposal is based on 6 pieces per person

Charged at \$20 per person

~Petit Beef Wellingtons, parsley crème

~Burrata Pate of fresh mozzarella burrata, truffle, fresh basil pesto, garlic crouton

~Garlic Oregano Shrimp, crispy risotto cake

~Cajun Crab Cakes, jalapeno aioli

~Pear and Brie Quesadillas, summer fruit chutney

~Baby Hamburgers, blue cheese, cornichons

~Woodland Wild Mushroom Phyllo Purses

~Miniature Tilapia Tacos, smoked tomato aioli

~Dijon Crusted Baby Lamb Chops

~Cocktail Tuna Nicoise, haricot vert, tuna, shrunken tomato, caper aioli

~Little Caesar Salad, handmade savory scooper

~Sweet Summer Corn Soup served in shot glasses

~Red and Gold Beet Stack, blue cheese, micro green

~Vegetable Mango Salad Rolls, hoisin dipping sauce

~Pulled Barbeque Chicken, cornbread crouton, raspberry-pear preserves

~Mango Avocado Bruschetta

2016 Light Summer Fare Buffet

Charged at \$25 per person

Timing restriction may apply

International Sandwich Bar

To Include

All American Mango Chicken Wraps, chopped pecans, golden sun kissed raisins, dried cranberries, baby spinach leaves, sweet chili sauce

Vegetarian Indian Khati Rolls, spiced potatoes, roasted eggplant, spicy chutney, wrapped in naan

French Vietnamese Influenced Banh Mi, mini torpedoes, pate, daikon relish

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Meats and Local Cheeses, oven dried tomatoes, dried apricots, pear, apricot, cherry kirsch compotes
grainy and Dijon mustards, cornichons, French olives, green and red grapes, fresh strawberries

crispy baguettes, flatbreads

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Assorted Global Dips and Chips with Farm Garden Vegetables

Lotus, tortilla, beet, carrot, kale, pumpkin seed lavosh, pappadums, olive savory cookies, savory biscotti,

cheese straws, pretzel nuggets

artichoke spinach curry, roasted garlic onion, sundried tomato hummus, bacon maple mustard dips

~

Quinoa Salad, grilled zucchinis, feta, chickpeas, cumin, turmeric, smoked paprika

lemon parsley vinaigrette

~

Assorted Entertaining Company Bars, Cookies and Treats

2016 Sail Away

Charged at \$48 per person

Passed Hors D'oeuvres

Please select your favorite 4 types

Proposal is based on 4 pieces per person

~Fresh Fruit and Feta Stack, balsamic syrup, fresh farmed herb leaf

~Smashed Avocado, Summer Tomatoes, sliced radish, micro scallion, Calabrian pistou
corn tortilla crisp (vegan)

~Brie en Croute, jalapeno apricot chutney

~Roasted Tenderloin, horseradish whip, chive, fingerling potato

~Sesame Seed Encrusted Tuna, lemon aioli drizzle, wonton crisp

~Chicken Vesuvio, lemon caper aioli

~Matchstick "Salad" Mango, grilled pineapple, jicama, cashews, lime vinaigrette
served in mini endive leaves (vegan)

-Radicchio Truffle Pizzettas, shaved asparagus, goat cheese whip, balsamic syrup

~Burrata pate with candied summer tomatoes and arugula pesto

~Roman Gnocchi Bite with roasted tomato pesto, fresh basil chiffonade, Buffalo mozzarella

~Shrimp Bruschetta, avocado, toasted pistachio, grapefruit, cilantro

Buffet

Please Pick Your Favorite Two Proteins

~Roasted Amish Chicken, leeks, brioche, romenasco, rosemary butter sauce

~Tuscan-Style Chicken Breast, artichokes, red peppers, capers, parsley tomato

~"Bistecca Fiorentina" Grilled Skirt Steak,

arugula, olive oil, fresh oregano, basil, garlic, house steak sauce

~ Horseradish Crusted Grilled Tenderloin of Beef, spinach beurre blanc

~Grilled Summer Pork Tenderloin, apple and celery slaw

~Roasted Halibut, lemon vinaigrette

~ Seabass Served in a Banana Leaf, fresh herbs de provence tomatoes

~Seared Tuna Steaks , lime wasabi

Please select your favorite 3 sides

Grilled Peaches, balsamic glaze, summer greens, crumbled goat cheese, raspberry vinaigrette

Michigan Wild Blueberries, brie, butter and red leaf lettuces, sour cherry vinaigrette

Farro and Edamame Salad, toasted almonds, crumbled chevre, torn mint, champagne vinaigrette

Roasted Cauliflower, Summer corn, sweet peas, Summer tomatoes, carrots and onions, lemon mustard
vinaigrette

Grilled Asparagus, grapefruit gremolata

Global Sweet Potatoes scented with global spices

Whipped Mashed Potatoes

Farro Salad, crumbled bacon, wedges of baby iceberg, summer grape tomatoes, bacon vinaigrette

Burrata & Heirloom Tomatoes, figs, basil, balsamic, extra virgin olive oil

Baby Kale & Spinach Salad, cucumber, watermelon radish, pickled daikon, roasted grape tomatoes, toasted
pine nuts, lemon yogurt dressing

Summer Squash, quinoa and goat cheese, oven roasted tomatoes, smoked portabello mushrooms,
cannellini beans, sauteed spinach, sweet corn sauce

Desserts

Summer Fruit Tarts, pear, old fashioned apple, berry clafoutis

Retro Chocolate Crème Pies, Chantilly cream

Mini Banana Splits, chocolate ice cream, sliced bananas, whipped cream, cherry

Indian Cocktail Reception

Beginning at \$26.00 Per Guest

Grilled Paneer tomatoes and cilantro (Indian bruschetta)

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Tandoori Chicken Skewers yogurt raita

~

Potato and Pea Small Four Corner Samosa yogurt raita

~

Indian Style Cocktail Fish Cakes tomato-ginger sauce

~

Biryani Rice Croquettes

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Vegetable Curry okra, tomatoes and potatoes

~

Small Indian-Spiced Baby Lamb Chops, sweet ginger glaze (please add 7.50 per person)

~

Warmed Whole Naan and Whole Onion chipatti bread with a selection of:

garlic yogurt, mango relish, cucumber coriander, sweet ginger chutney

Optional Indian-Inspired Desserts (please add 6.00 per person)

Indian Truffles to include

Chili and curry (hard chocolate truffle) and Jasmine tea (dusted with cocoa on the outside)

Cardamom Scented Rice Cream served in little shooter glasses

Mango Brulée

The Global Cocktail Buffet Bites

\$28.00 Per Guest

Tandoori Sesame Chicken 6" Cocktail Skewers chunky tomato-curry sauce

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Curried Beef Samosas mango-papaya chutney

~

Thai Crab Cakes green curry-minted cucumber salsa

~

6" Greek Shish Kebab grilled chicken marinated in yogurt, flavored with crushed garlic

~

Spicy Black Bean and Char-Grilled Empanadas avocado salsa and ancho crème

~

Vegetarian Naan Khatai Rolls filled with eggplant and potato

~

Falafel and Jerusalem Yogurt Raita folded into small pita pockets

Mexican Taco Stand

\$25.00 Per Guest

Tacos

~ Shredded Chicken Taco

~ Tilapia Taco

~ Koran Beef (Short Ribs) Taco

~ Black Bean, Jicama and Spiced Sweet Potato Taco (Vegetarian)

Accompaniments

corn tortillas, flour tortillas, lettuce wrappers

avocado, guacamole, salsa, sour cream, grated Chihuahua cheese, grated pepper jack cheese, chopped onion, chopped tomatoes, shredded lettuce, and chopped cilantro

Buffet to include

Handmade Guacamole

Handmade Multicolor Tortilla Chips with fresh salsa

Warm Potato Chorizo Empanadas avocado salsa and ancho cream

Mexican Chopped Salad with tomato, corn, jicama, black beans, grated Chihuahua cheese, lime vinaigrette and topped with crispy tortilla strips

Dessert

Cinnamon Dusted Churros

Apple Empanadas

Sautéed Banana Empanada

2016 Summer Cocktail Buffet
Timing Restrictions may apply
\$32.00 Per Guest

Mezze Presentation

mixture of grilled vegetables and seasonal raw vegetables
hummus, feta olive salsa
toasted pita chips, flat breads, baguette and lavosh

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Cheese & Charcuterie Presentation

Brie Cheese, White Cheddar and Sharp Cheddar and Smoked Gouda
Selection of Italian Meats
accompanied by:
Entertaining Company Artisanal Breads,
Cheddar Stars, Pumpkin Seed Lavosh,
Garnished with Strawberries, Dried Apricots
Abundant Green and Red Grapes, and Fresh Herbs

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Bite Sized Hors D'oeuvres:

(served buffet style)

Shrimp Asian Spring Wraps

Shrimp, Rice Paper Rolled with Fresh Herbs, Scallions, Frisee,
Carrots, Red Peppers and Daikon
(Served Chilled/Room Temp)

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Warm Cocktail Tartlets:

Fig Toasted Pignoli and Chevre Tartlet
Asparagus, Chevre, Truffle Tartlet
(served warm)

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"Paleo" Crab Cake

topped with Mango Succatosh
(served warm)

Watermelon Cup

Filled with Fresh Peach, Jicama, Red Onion, Jalapeno
Drizzle of Cilantro Creme Fraiche
(Served Chilled/Room Temp)

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Chorizo Stuffed Bacon Wrapped Date

Stuffed with Herbed Goat Cheese
topped with piquillo pepper sauce
(served warm)

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Grilled Filet Mignon "Ribbons"

(rolled up filet mignon, skewered)
(Served Chilled/Room Temp)

Passed Dessert Cruise

Begins at \$12 Per Guest

Timing Restrictions May Apply

Based on 3 pieces per person

Please select your favorite 3-4 types

Mango Cheesecake Bite, cashew crust, cream cheesecake, mango

Chocolate Truffles, Indian spice, edible silver dust

Cannoli, passionfruit mousse

Decadent Strawberries, sweetened mascarpone, hazelnut dust

Mascarpone Stuffed Doughnut Holes, warm caramel dipping sauce

Lemon Mascarpone Berry Tartlets

Banana Custard Tart, chocolate pastry shell, fresh whipped cream

Mini Windowsill Key Lime Pie

S'mores Taco, waffle shell dipped in chocolate, marshmallow fluff, toasted marshmallows

Summer Mini Fruit Pies, Michigan cherry, South Haven blueberry pie, Southern peach pies

Strawberry Shortcake Shooters

Miniature Hot Fudge Sundaes, cherry, hot fudge sauce

Lollipops of Truffle, Cheesecake, Macaroon

Chocolate and Peanut Butter Dream Bars, chocolate bean on top

Cheesecake Pops, dipped in dark chocolate

Handmade Mini Warm Poptarts to include

Blueberry with Almond Vanilla Glaze

Strawberry with Vanilla Glaze

Nutella with Brown Sugar Glaze

Handmade Twix Bars, shortbread cookie, layered with caramel, covered in milk chocolate

Mini Milk Chocolate Tarts, salted caramel sauce, candied peanuts, pretzel crust

Nutella Pretzel Bread Pudding, caramel whipped cream

Passion Fruit Tartlets, fresh passionfruit, passionfruit mousse, served in chocolate shell

S'mores Brownie Bars, scorched marshmallows, graham cracker crust

Sweet Home Chicago

\$35 per person

All Time Chicago Favorite Pizzeria

Entertaining Company to buy par baked pizzas and then bake them off

Pizzerias we recommend Lou Malnatti's or Uno's

Rib Tips (WITHOUT BONES), finger lickin good...but we will give you a fork

Chicago's Robinson Rib Sauce

Italian Beef, mini handheld torpedo buns, sauteed onions and peppers, au jus

Wrigley Field Vienna All Beef Hot Dogs Pup sized, ketchup, mustard, relish, onions

Tater Tots

Oversized Ballpark Pretzels, grainy mustard

Chinatown's Vegetarian Potstickers, soy sauce, spicy mustard

Pilsen's Vegetarian Empanadas, Summer dried barbeque cherry sauce

Assorted Eli's Cheesecake, accompanied by favorite toppings, strawberry sauce, chocolate sauce, caramel sauce