

spartan signature catering

Plated Dinner Selections

all served dinners are accompanied with
choice of salad selection, fresh rolls with butter, choice of dessert selection,
freshly brewed regular & decaffeinated coffee,
and a selection of fine teas

Included Dinner Salad Selections

Gathered Field Greens candied pecans, crumbled goat cheese with red wine vinaigrette
Classic Caesar Salad crisp romaine lettuce, garlic croutons, parmesan cheese, & Caesar dressing
Spinach Salad roasted red pepper, red onion, Romano cheese, toasted pine nuts,
and sweet balsamic dressing

Enhanced Dinner Salad Selections

Mixed Berry Salad

bibb lettuce, mixed berries, toasted almonds with raspberry vinaigrette \$2

Steakhouse Wedge Salad

iceberg wedge with grape tomatoes, shredded carrots, and bleu cheese crumbles
with ranch dressing \$2

Firecracker Salad

radicchio cup, mixed greens, trio of bell peppers, grape tomatoes
with smoked paprika vinaigrette \$2

Spartan Signature House Salad

radicchio cup, mixed greens, tomato and cucumber relish, parmesan olive croutons
with sweet balsamic vinaigrette \$2

Included Dinner Dessert Selections

New York Style Cheesecake with raspberry coulis Apple Pie Blueberry Pie Cherry Pie
German Chocolate Cake Boston Cream Pie Carrot Cake Chocolate Mousse

Enhanced Dinner Dessert Selections

Tiramisu \$3 White Chocolate Mousse, fresh berries \$3 Italian Lemon Berry Cake \$3.50
Chocolate Mousse Torte \$3.50 Loaded Peanut Butter Brownie \$3
Snickers Cheesecake \$3 Cherry Almond Torte \$4 Pumpkin Cheesecake (seasonal) \$2.50
Turtle Cheesecake \$3.50 Grand Marnier Torte \$4 Chocolate Ganache Cheesecake \$5

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Poultry Selections

Breast of Chicken Marsala
chicken breast seasoned and pan-seared
with a wild mushroom Marsala sauce
creamy polenta
fresh steamed broccolini
\$18.50

Grilled Jerk Chicken
grilled jerk chicken topped with
mango salsa
paprika roasted sweet potatoes
sweet corn and okra
\$19

Chef's Chicken Cordon Bleu
chicken breast wrapped in ham, then breaded and pan-fried, topped with Swiss cheese
& Dijon cream sauce
mashed red skin potatoes
haricot verts
\$20

Wild Mushroom Chicken Roulade
chicken breast stuffed with
wild mushroom mousse served with a
Marsala cream sauce
duchess potatoes
asparagus and squash hash
\$24

Chicken Parmesan
breaded chicken breast with
marinara sauce
orzo pasta
Italian vegetable medley
\$20

Rigatoni Chicken Marsala
pulled chicken breast with wild mushrooms, garlic, and basil
topped with a creamy
Marsala parmesan sauce
\$22

Roasted Quail
quail with hard cider pan sauce
root vegetable stuffing
haricot verts
\$25

Pan-Seared Airline Chicken
Michigan cider brandy sauce with
wilted baby spinach, leeks, bacon,
and beets
roasted fingerling potatoes
\$24

Chicken Piccata
pan-seared breast of chicken lightly
dusted with seasoned flour served with
lemon caper sauce
potato gnocchi with white wine, sage,
and Romano cheese
garlic broccolini and roasted
tomato medley \$20

Garlic and Rosemary Braised Chicken
airline chicken braised with garlic,
rosemary, and white wine
sage gnocchi
haricot verts
\$20

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Pork and Beef Selections

Roasted Pork Tenderloin

pecan crusted with
sweet pork demi glace
root vegetable stuffing
braised Swiss chard

\$24

Breaded Pork Chop

pork chop breaded with roasted
Michigan apple and sweet potato,
topped with a cherry brandy glaze
seasonal fresh vegetables

\$26

Rack of Lamb

oven-roasted rack of lamb topped with mint pomegranate au jus
white truffle mashed potatoes
roasted seasonal vegetables

\$32

Ribeye Steak

with rosemary red wine demi glace
roasted fingerling potatoes
green beans almondine

\$30

Grilled Flat Iron Steak

wild mushroom sauce
roasted fingerling potatoes
steamed broccolini

\$26

Stuffed Flank Steak

spinach, mushrooms, onions, and
herbed bread crumbs
with a red wine demi glace
roasted red skin potatoes
roasted root vegetables

\$28

Grilled 8oz Filet Mignon

woodland mushroom sauce
whipped garlic mashed potatoes
asparagus and squash hash

\$34

Duo Selections

Pan-Roasted Petite Filet Mignon and Herb Breaded Chicken Breast

topped with pinot noir demi and
Boursin cheese
dauphinoise potatoes
wild mushroom, fresh pepper,
and French bean medley

\$32

Chef Cut Strip Steak and Balsamic Glazed Salmon

with brandy butter demi glace and
crispy onions
potato croquettes
chef selection of vegetables

\$35

Petite 6oz Filet of Beef and Chicken Wellington

pinot noir demi
duchess potatoes
roasted asparagus spears and
cherry tomatoes

\$35

Flank Steak Medallions and Shrimp Scampi

two grilled steak medallions with herb
butter served with shrimp in a
white wine butter sauce
herb rice pilaf
asparagus & squash hash

\$32

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Seafood Selections

Sautéed Canadian Walleye
wilted baby leaf spinach and leeks
chardonnay butter sauce
mashed potatoes
\$26

Blackened Ahi Tuna
lemon scented demi glace
dirty rice
stuffed tomato
\$30

Cilantro Marinated Jumbo Prawns
creamy pepper jack sauce
tomato couscous
fresh steamed broccolini
\$30

Balsamic Glazed Salmon
grilled salmon fillet
topped with crispy onions
roasted garlic fingerling potatoes
Italian summer squash medley
\$24

Pecan Crusted Catfish
catfish fillet coated in pecan breading
then pan-fried and topped with a
tomato okra lemon sauce
dirty rice
\$20

Fish and Chips
beer battered cod loins with caper
tartar sauce
potato wedges
sweet corn niblets
\$20

Pan-Seared and Roasted Halibut
tomato, lemon, & fennel beurre blanc
creamy mushroom risotto
snow peas with red pepper
\$29

Vegetarian Selections

Roasted Vegetable Goulash
tomato ragout over spaetzle
\$20

Grilled Vegetable Paella
with basil-tomato slaw
\$18

Chilaquiles
corn tortillas tossed in salsa and cheese, then baked to perfection
served with black beans and cilantro sour cream
\$18

Individual Polenta Pizzas
parmesan polenta crust topped with caramelized onions, roasted red pepper, sun-dried
tomatoes, artichokes, mushrooms and goat cheese
\$16

Wild Mushroom Strudel
puff pastry stuffed with a trio of exotic mushrooms served with roasted red pepper
coulis and julienne of seasonal vegetables
\$20

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Vegetarian Selections

Gnocchi Romano

parmesan butter, sage, sun-dried tomatoes, mushrooms,
and Romano cheese

\$24

Vegetarian Pot Pie

ratatouille served in a puff pastry
bouche cup

\$16

Penne Pasta

with mushroom ragout

\$20

Spinach and Mushroom Ravioli

with Tuscan white bean and
sun-dried tomato sauce

\$20

Risotto

baby spinach, roasted garlic,
mushrooms, asparagus, and
oven roasted tomatoes

\$21

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Dinner Buffet Selections

Dinner Buffets Require a Minimum Guarantee of 30 Guests

Hot Soup Addition to Any Buffet:

broccoli and cheddar soup \$1.50 minestrone soup \$2 egg drop soup \$2
vegetarian roasted tomato basil bisque \$1.50
grilled chicken and rosemary soup \$1.50 Southwestern chicken tortilla soup \$1.50
potato and leek soup \$2 butternut squash bisque \$2.50 shrimp bisque \$1.50
New England clam chowder \$2.50 soup of your choice \$2.25

The Asian Buffet

Chinese cole slaw

Chinese pasta salad with
sesame garlic dressing

marinated cucumber and pepper salad
with black sesame seeds atop mixed
greens

sweet and sour ginger chicken with
lemon pepper crust

beef and broccoli stir-fry

vegetable spring rolls with plum sauce
and Chinese mustard sauce

steamed white rice

vegetable stir-fry

assorted rolls and butter

fortune cookies and fresh fruit salad
with toasted coconut

freshly brewed coffees and a selection of
fine teas
\$28

The Spartan Stadium Buffet

mesclun mixed greens, dried Michigan
cherries, goat cheese, shaved fennel, and
lemon tarragon vinaigrette

Tuscan white bean salad with rosemary
infusion

fire-grilled pork loin topped with glazed
peaches and a bourbon honey drizzle

pan-roasted chicken breast with wilted
spinach and a white wine pan sauce

orecchiette pasta with mushroom
ragout, arugula, and freshly grated
parmesan cheese

thyme roasted Yukon gold potatoes

grilled and roasted vegetables with
balsamic drizzle

assorted rolls and butter

assorted miniature desserts

freshly brewed coffees and a selection of
fine teas
\$32

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Italian Dinner Buffet

antipasto platter: grilled vegetables, Kalamata olives, artichokes, grilled peppers,
mushrooms, provolone, and salami

classic Caesar salad of crisp romaine lettuce, garlic croutons, parmesan cheese, and
creamy Caesar dressing

fresh mozzarella, roasted tomatoes, and basil chiffonade with balsamic drizzle

traditional chicken parmesan

pan-seared lemon tilapia with leeks and tomato fennel sauce

pan-fried Italian sausage contadina

Italian stuffed flank steak with red wine demi glace

rigatoni with a mushroom Marsala cream sauce

creamy polenta with gorgonzola
topped with ratatouille vegetables

garlic bread sticks and butter

mini cannoli, tiramisu,
lemon bars, and biscotti

freshly brewed coffees and a selection of fine teas
\$30

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Coast to Coast Buffet

iceberg lettuce, bleu cheese crumbles, crisp Applewood smoked bacon, and honey
mustard vinaigrette

Minnesota wild rice salad with apples and brown sugar

Florida orange and California walnut salad with citrus vinaigrette

St. Louis style bbq baby back ribs slow roasted with maple barbeque sauce

striped bass crusted with macadamia nuts and mango cream sauce

southern fried chicken with Louisiana onion gravy on the side

Idaho potato gnocchi with
parmesan butter and sage sauce

Carolina red & sweet potato mashers

steamed Michigan asparagus
American harvest vegetable medley

assorted rolls and butter

New York style cheesecake with
raspberry coulis, Washington apple pie, and Iowa pecan pie

freshly brewed coffees and a selection of fine teas
\$32

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The Spartan Signature Buffet

mixed greens with dried cranberries,
grape tomatoes, toasted pecans, and
balsamic vinaigrette dressing

baby spinach with mixed berries,
toasted almonds, and goat cheese with
raspberry vinaigrette dressing

fresh melon with sweet zinfandel syrup

tender beef brisket with caramelized
onion and horseradish demi glace

chicken breast with tomato basil butter
sauce

balsamic & maple glazed fillet of salmon
with crispy onions

gnocchi with parmesan brown butter
sage sauce

green beans almondine

dauphinoise potatoes

assorted rolls and butter

deluxe carrot cake, apple pie, and
chocolate mousse cake

freshly brewed coffees and a selection of
fine teas
\$30

The Fire Starter Buffet

grilled and marinated fresh seasonal
vegetable platter with a selection of
olives, smoked chipotle hummus,
smoked tomato, and tomatillo salsa
tri-color tortilla chips

iceberg wedge and tomato salad served
with ranch dressing

smoked pepper loin of pork
spartan signature barbeque sauce

panko crusted salmon
whole grain mustard cream sauce

fire-grilled rib eye steak
cabernet sauvignon demi glace

wild mushroom polenta

smoked paprika sweet potato wedges

fried okra and smoked tomato sauce

assorted rolls and butter

fruit salsa with spicy cinnamon chips,
chocolate mousse cake, and cherry pie

freshly brewed coffees and a selection of
fine teas
\$40

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New England clam chowder \$2.50 soup of your choice \$2.25

The Mediterranean Feast

Mediterranean couscous salad with fresh herbs

sun-dried tomato tapenade, hummus
crostini, and pita chips

Greek salad of romaine hearts, tomato, Kalamata olives, feta, and Greek dressing

sliced fresh fruits and berries of the season with cinnamon sour cream dip

Iberian style roasted chicken with
sun-dried tomatoes, Kalamata olives,
and grilled artichokes
smoked tomato sauce

Mediterranean flank steak
marinated in lemon & garlic

cilantro basil crusted salmon fillet
with lemon beurre blanc

penne pasta tossed with a basil pesto garlic sauce, roasted peppers, and olives

mushroom orzo pilaf

ratatouille de Provence

assorted rolls and butter

Chef selection cakes and pies

freshly brewed coffees and a selection of fine teas
\$35