

# spartan signature catering

## The Stations priced per person

### Salad Creation

mesclun greens, baby spinach and iceberg lettuce with bacon, tomato, onion, cucumber, smoked cheddar, feta, bleu cheese, olives, sliced almonds, dried cherries, and croutons  
served with choice of raspberry and balsamic vinaigrette, ranch, and Caesar dressings  
\$4.50

### Cheese Fondue

includes choice of:  
spinach cheese or beer cheese fondue  
served with a fresh vegetable crudité, assorted breads and bread sticks  
\$10

**Pepper Crusted Tenderloin of Beef**  
served with wild mushroom demi glace and petite rolls  
\*carved by a uniformed chef  
\$10

**Herb Roasted Turkey Breast**  
served with Michigan cherry sauce, cranberry cream cheese spread, and petite rolls  
\*carved by a uniformed chef  
\$4.50

**Scampi Sauté**  
jumbo shrimp sautéed with garlic, white wine and citrus juices  
\*prepared by a uniformed chef  
\$8

\*\*uniformed attendant fee of \$25 per attendant, number required based on number of guests

**Caribbean Style BBQ Pork Loin**  
served with pineapple mango salsa and petite rolls  
\*carved by a uniformed chef  
\$7.50

### Pasta Station

Chef selection of pastas prepared with choice of two sauces:  
marinara, alfredo, pesto cream, aglio e olio, or tomato vodka sautéed with fresh vegetables  
\$5  
enhancement: chicken, shrimp and grilled Portobello mushroom  
\$11  
\*prepared by a uniformed chef

### Stir-Fry Station

traditional sauté  
with fresh vegetables, chicken and shrimp  
and stir-fried rice  
\*prepared by a uniformed chef  
\$9.50

**Mashed Potato Martini Bar**  
includes cheese and herb mashed red skins, roasted garlic mashed Yukon potatoes, and mashed sweet potatoes served with toppings of sour cream, cheddar cheese, bacon pieces, fresh chives, brown sugar, honey-butter, and veal demi glace  
\$5  
\*\*served by a uniformed attendant

\*uniformed chef fee of \$75 per chef, number required based on station selection and number of guests

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## Displays

### International and Domestic

#### Cheese Display

with assorted crackers and French bread

\$180 (serves 50)

\$100 (serves 25)

#### Garden Fresh Crudité

seasonal vegetable platter with  
buttermilk ranch dip

\$120 (serves 50)

#### Fresh Fruit Platter

seasonal fresh fruits with  
cinnamon sour cream dip

\$165 (serves 50)

#### Fresh Pineapple Tree

an array of seasonal fruits displayed on  
kebobs, presented on a three foot high  
tree with fresh palms, and served with  
cinnamon sour cream dip

\$250.00 (serves 50)

\*An order for more than 50 people will  
consist of one tree and fruit platters.

#### Smoked Seafood Display

salmon lox, Michigan lake trout, and  
petite shrimp served with traditional  
accompaniments

\$275 (serves 50)

### Antipasto Display

salami, spicy capicola, prosciutto,  
mortadella, and parmesan marinated  
olives, roasted peppers, grilled  
mushrooms and asparagus

\$225 (serves 50)

### Breads and Spreads

hummus, olive tapenade,  
warm spinach and artichoke dip,  
walnut cinnamon honey butter, and  
roasted garlic and rosemary  
infused olive oil

freshly baked artisan breads

\$125 (serves 50)

### Roasted Vegetable Platter

roasted red and yellow peppers,  
zucchini, yellow squash, roma tomatoes,  
eggplant, and mushrooms, served with  
roasted garlic aioli

\$150 (serves 50)

### Baked Brie en Croûte

garnished with candied nuts and fresh  
berries

served with assorted crackers

\$110 (serves 25)

## Dessert Stations

priced per person

### Chef's Miniature Dessert Station

miniature cheesecakes, assorted petit  
fours, double chocolate mousse, assorted  
truffles, and chocolate dipped  
strawberries

fresh berries with cinnamon  
sour cream dip

freshly brewed coffee with lemon zest,  
whipped cream, and  
shaved chocolate

\$10

### Shortcake Station

glazed fresh strawberries, vanilla cream,  
berry coulis, and whipped cream over  
buttery shortcake

\$8

### Bananas Foster

bananas sautéed in butter, dark rum and  
sugar, then served over vanilla whipped  
chocolate mousse

\*prepared by a uniformed chef

\$8