

CATERING BY KELLY'S

The Fine Print . . .

The sample menus that follow are priced as if we are supplying all china, linen, service, etc.

Full service is \$22 per hour, per server and bartender.

Prices vary greatly if you are looking for drop-off or pick-up only, and are based on the number of people served.

Check or cash payment is required upon delivery, however, prior arrangements may allow for invoicing.

Delivery/mileage charges may apply and will be determined when your event is confirmed.

A security deposit may be required to reserve your date.

Michigan sales tax will be added to all orders unless you are a tax-exempt organization.

CATERING BY KELLY'S

Sample Menu

\$12 – \$16 Range

Hors D'Oeuvres

Chef's display with imported & domestic cheeses, fresh fruits & vegetables, crackers & dipping sauces

Salad

Assorted spring greens tossed with balsamic vinaigrette & topped with toasted walnuts & dried cherries

Freshly baked French rolls & butter

Entrée

Chicken Piccata with sautéed breast of chicken in olive oil with fresh mushrooms, capers, lemon, garlic & white wine

Oven-roasted redskins rubbed with olive oil, rock salt & cracked pepper

Italian vegetable medley with fresh basil

Coffee Station

CATERING BY KELLY'S

Sample Menu

\$17-\$20 Range

Hors D'Oeuvres

Chef's display with imported & domestic cheeses, fresh fruits & vegetables, crackers & dipping sauces

Salad

Bibb lettuce & red onion tossed with raspberry vinaigrette, topped with toasted pecans & Gorgonzola

Freshly baked French rolls & butter

Entrée

Flank steak medallions stuffed with arugula, spinach & smoked Gouda on a bed of roasted garlic & plum tomato sauce

Wedge redskins roasted with olive oil, peppers & scallions

Italian vegetable medley with fresh basil

Coffee Station

CATERING BY KELLY'S

Sample Menu Traditional Buffet \$18 plus Range

Hors D'Oeuvres

Chef's display with imported & domestic cheeses, fresh fruits & vegetables, crackers & dipping sauces

Salad (Plated)

Assorted spring greens & grape tomatoes tossed in balsamic vinaigrette, topped with toasted walnuts, pinenuts & dried cherries
Freshly baked French rolls & butter

Entrée

Carving station with garlic & herb crusted steamship round of beef, served with demi-glace & horseradish cream
Chicken Forestiere with sautéed breast of chicken, fire-roasted leeks & forest mushroom sauce
Oven-roasted redskins rubbed in olive oil & rock salt
Rice pilaf with caramelized onion & grilled sweet peppers
Italian vegetable medley with fresh basil

Dessert

Assorted freshly baked fruit pies, cheesecakes & cakes

Coffee Station

CATERING BY KELLY'S

Sample Menu

\$21 - \$25 Range

Hors D'Oeuvres

Chef's display with imported & domestic cheeses, fresh fruits & vegetables, crackers & dipping sauces

Bruschetta with a tomato, caper & garlic relish, fresh pesto & goat cheese

Northern Michigan smoked fish display with Whitefish mousse, smoked Salmon & Trout

Salad

Assorted spring greens tossed with balsamic vinaigrette, topped with Feta cheese, capers & calamata olives

Freshly baked seasoned batons & butter

Entrée

Combination plate of herb crusted & grilled Tenderloin of Beef with a red wine demi-glace & Chicken Moutarde

Garlic redskin mashed potato

Fresh asparagus with fire-roasted red peppers

Fresh flower garnish

Coffee Station

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Sample Menu

\$26 plus Range

Hors D'Oeuvres

Chef's display with imported & domestic cheeses, fresh fruits & vegetables, crackers & dipping sauces
Chilled shrimp & cucumber medallions with dill layonnaise & pimento
Smoked Salmon mousse with capers
Pate du Grai with French whole seed mustard & pickled onion
Miscellaneous vegetable canapés
Herb Boursin with prosciutto, grape tomato & artichoke
Crostinini with fresh Mozzarella, tomato and a fresh basil
& caper vinaigrette

Salad

Fresh spinach leaves with toasted almonds, strawberries & red onion
with raspberry, poppyseed vinaigrette
Freshly baked seasoned batons & butter

Entrée

Garlic crumbed Rack of Lamb with fresh mint demi-glace
Or
Combination plate of fresh grilled Salmon with
sundried tomato & lemon butter
And
Garlic, herb crusted, grilled Tenderloin with red wine demi-glace
Garlic & whole seed mustard redskin mashed potato
Roasted shallots & parsnips with fresh green beans
Fresh flower garnish

Coffee Station

CATERING BY KELLY'S

Sample Menu

"The Ultimate"

\$35 plus Range

Hors D'Oeuvres

Tandoori Shrimp with cucumber & yogurt sauce

Lime poached Scallops with roasted sweet peppers &
fresh pesto, Dijon mayonnaise

Smoked Whitefish mousse with capers

Warmed Camembert with fresh pear & lawash

Vine ripened tomato, goat cheese & fresh basil bruschetta

Cold smoked Salmon roll with fresh soy sauce, wasabi & pickled ginger

Assorted baby vegetables stuffed with Danish blue cheese

Soup

Chilled gazpacho with roasted pepper & a cilantro, hummus crouton

Salad

Arugula, fresh fennel, artichoke & Greek olives tossed
with a three cheese vinaigrette

Freshly baked seasoned batons & butter

Entrée

Herb crusted & grilled Filet Mignon on a pool of roasted shallot demi-
glace & topped with fresh sautéed forest mushrooms

Herbed summer squash & potato torte with Parmesan

Grilled asparagus, sweet yellow peppers, red onion
& baby plum tomatoes

Dessert

Triple chocolate cake with raspberry filling

Coffee Station

MENU SUBSTITUTIONS

The following are possible substitutions to the enclosed menus . . .

Entrée (Beef, Pork & Lamb)

Herb & garlic crusted grilled tenderloin with demi-glace
Slow roasted prime rib of beef with au jus
Grilled London broil with wild mushroom demi-glace
Herb & garlic rubbed steamship round of beef
Marinated & grilled tenderloin kabobs
Flank steak medallions stuffed with arugula & smoked Gouda on bed of roasted garlic & plum tomato sauce
Filet mignon with forest mushrooms & shallot, red wine demi-glace
Mixed grill of lamb chops, tenderloin & quail
Crusted lamb kabobs
Grilled filet mignon with Alaskan crab & béarnaise
Fresh pork loin rubbed in Caribbean jerk spice with peach & cilantro salsa
Jerk rubbed or traditional barbecue spare ribs
Country smoked ham
Veal chops with chanterelle cream sauce
Veal Marsala, piccata & scaloppini
Grilled filet mignon monterey
Grilled, garlic & herb marinated leg of lamb
Traditional roast leg of lamb
Japanese & Chinese-style cookery

Entrée (Poultry)

Chicken piccata sautéed with capers, fresh mushrooms, garlic, white wine & lemon
Chicken Marsala with fresh mushrooms
Chicken moutarde with French whole seed mustard cream sauce

Chicken forestiere sautéed with wild mushrooms & fire-roasted leeks
Chicken stuffed with Brie & prosciutto with a fresh mushroom, Marsala sauce
Chicken sautéed on a bed of spinach, bacon & shallots topped with a Mornay sauce
Provençal chicken with artichoke hearts & country olives
Grilled free-range chicken with sundried tomato & roasted garlic relish
Hawaiian chicken with grilled pineapple
Jerk & barbecue chicken
Duck confit with dried cherry & apricot chutney
Roast duck with a sweet cherry glaze
Grilled, marinated quail or pheasant
Traditional roasted turkey
Japanese & Chinese-style cookery

Entrée (Seafood)

Fresh grilled salmon with caper & sundried tomato butter
Cajun crusted, grilled salmon with tomato, cucumber & cilantro relish
Grilled swordfish & yellowfin tuna
Pan-seared scallops with fire-roasted pepper bierre blanc
Jumbo shrimp scampi
Grilled seafood kabobs with shrimp & ocean scallops
Baked seafood dejonghe
Fish boils
Bouillabaisse
Lobster boils
Grilled lobster with drawn butter
Fresh rainbow trout with wild mushrooms & scallions
Pan-fried walleye with remoulade
Broiled whitefish prepared in a variety of ways
Clam bakes

Salad

Caesar

Greek

Spinach with mustard, poppyseed vinaigrette

Mixed greens with red pepper vinaigrette

Traditional tossed salad

Warsaw with bibb lettuce bleu cheese, pecans & raspberry vinaigrette

Italian jardinière salad

Seafood salad

California seviche

Pasta salad

Traditional potato salad

Redskin & asparagus vinaigrette

Spanish potato salad with mandarin oranges & hard-cooked egg

Fruit salads

Multi-bean salads

Grilled chicken & tenderloin salads

Taboule

Coleslaw vinaigrette

Starch

Grilled redskins with rock salt & olive oil

Wedged redskins with peppers & scallions

Wedged redskins with parsley butter

Garlic redskin mashed potato

French whole seed mustard mashed potato

Twice-baked potatoes

Provolone potatoes

Grilled redskin kabobs

Greek potato casserole

Herb Boursin potatoes

Fettuccine
Linguini
Zitti
Angel hair
Tortellini
Rainbow fettuccine
Wild rice
Saffron rice
Dirty rice

Pasta

Chicken tarragon fettuccine
Seafood linguini
Angel hair with pesto
Linguini with olives & artichokes
Linguini with a clear basil, garlic sauce
Capellini with peas & bacon
Four cheese linguini
Lasagna rolls (florentine Fontina rolls)
Traditional lasagna
Linguini with black mussels provencal
Vermicelli with asparagus & prosciutto
Spaghetti with clams
Farfalle with a wild mushroom ragu & Asiago cheese (no meat product)
Pasta primavera (no meat product)
Linguini with roasted peppers & artichokes in a clear vegetable basil sauce (no meat product)

NOTE: There are many types of pasta we can prepare; these are just a few. We are able to prepare a variety of meatless meals. Please let us know your preferences.

Vegetable

Fresh asparagus with hollandaise

Sautéed brussel sprouts with wine vinegar, bacon & onion

Medley of vegetables

Grilled vegetable kabobs

Fresh green beans amandine

Baked, stuffed tomatoes

Peapods with red peppers

Fresh artichokes

Italian vegetable casserole

Dessert

Assorted cheesecakes

Chocolate mousse tartlets

Chocolate dipped fruit

Assorted imported & domestic cheese & fresh fruit

Chocolate fondue

Assorted fresh baked pies & pastries

SAMPLE CANAPÉ SELECTIONS

*All of our canapés are served on a variety of toast points,
homemade & prepared on location at the event*

Shrimp & avocado with a dill layonnaise

Scallop Florentine

Sundried tomato butter with pesto

Ham rollup with olives

Scallop & shrimp butter

Liver pate with capers

Smoked salmon mousse

Miscellaneous vegetable canapés with olive paste

Prosciutto & melon rollups

Artichoke bottoms stuffed with antipasto

Tomato pesto with Feta cheese

Smoked oyster with dill butter

Radishes with a lemon butter

Gorgonzola with walnuts

Poached scallops in cilantro & lime with a pesto
Dijon mayonnaise with roasted red
pepper

Smoked whitefish mousse

Smoked salmon with a dill sauce

Herb boursin cheese with prosciutto

Crab stuffed cherry tomato

Artichoke leaves stuffed with shrimp & fennel

Miscellaneous caviar's

Stuffed grape leaves

Marinated flank steak wrapped around tricolored peppers

Celery boats with Roquefort cream

Grilled tenderloin on baguette toasts with horseradish sauce

Flavored cream cheeses stuffed in radicchio and/or Belgium endive

HOT APPETIZERS

Bruschetta with country Italian toppings & aged Provolone
Focaccia pizza with grilled vegetables, garlic & Mozzarella
Stuffed button mushrooms with country sausage filling
Crab stuffed mushrooms Gruyere
Baked rumaki
Black bean & cheese quesadillas with pico de gallo
Baked portobella mushrooms with country vegetable stuffing & Mozzarella
Oven baked Brie or Camembert
Assorted mini quiches
Shrimp quesadillas
Grilled beef or chicken satay with spicy Indonesian peanut sauce
Spicy Cajun shrimp etouffee
Grilled swordfish en brochette
Coquilles St. Jacques
Oysters Rockefeller
Sweet & sour baby back ribs
Jamaican jerk baby back ribs
Escargot baked in button mushrooms with Parmesan & garlic
Buffalo chicken wings
Swedish meatballs
Barbecue meatballs
Assorted sausages with a variety of mustards
Spanakopita - spinach & Feta cheese in phyllo dough
Emmental & Gruyere cheese fondue
Fontina fondue with black truffles
Oysters Florentine
Chinese potstickers
Egg rolls with a soy, scallion mustard sauce
Marinated flank steak rolled around tricolored peppers
Five cheese stuffed focaccia bread
Oysters Florentine with hollandaise sauce
Lamb stuffed grape leaves with a yogurt sauce
Grilled tandoori shrimp rolled in yogurt
Grilled pizza-style bruschetta
Mini tenderloin or chicken kabobs
Lump crab cakes with a mustard remoulade
Steamed black mussels in a shallot wine broth

COLD APPETIZERS

Assortment of fresh seasonal fruits & a variety of imported & domestic cheeses
Assortment of fresh seasonal vegetables with dipping sauces
Antipasto tray of marinated vegetables, Italian meats & cheeses
Tortilla chips with a trio of dips - salsa, black bean & guacamole
Fresh or smoked salmon mousse with dill, cucumber sauce
Smoked salmon pate with mustard creme fraiche
Assorted mini croissants with meats, cheeses & vegetarian
Assorted finger sandwiches
Duck liver pate with apples
Shrimp Remolaude
Traditional shrimp cocktail
Stone crab claws
Oysters on the half shell
Northern Michigan smoked fish display
Charcuterie (shar-koo-tuhr-ee) platter of assorted meats & sausages
Marinated seasonal vegetable salad
Pickled mushrooms
Stuffed pumpkin with Gorgonzola walnut dip
Antipasto kabobs
Prosciutto wrapped fruit
Pickled or creamed herring
Stuffed hard-cooked eggs
Sushi
Chilled artichoke with assorted sauces
Carving station with assorted meats, cheeses & sauces
Pita chips with a Dijon, artichoke cream cheese
California seiche with tortillas
Assorted peppers & imported olives
Parmesan puff pastry straws
Assorted caviar with chopped egg, red onion & creme fraiche
Chilled green lip mussels with a lemon, spinach cream
Flavored cream cheese stuffed in radicchio &/or Belgium endive