

ENTRÉES

All meals include a choice of vegetable, side, assorted breads with butter and house, Caesar or seven layer salad.

- ⊙ Hand rolled golombkis topped with chunky balsamic tomato sauce
- ⊙ Chicken cordon bleu with hollandaise sauce
- ⊙ Tarragon chicken with white wine crème sauce
- ⊙ Honey lime glazed chicken with tropical fruit chutney
- ⊙ Homemade red or white lasagna
- ⊙ Marinated orange sesame chicken finished with honey and toasted almonds
- ⊙ Maple bourbon barbeque pork tenderloin with spiced apples
- ⊙ Rosemary roasted pork tenderloin with demi-glaze
- ⊙ Roast beef with port wine and mushroom gravy
- ⊙ Chicken stuffed with smoked white Cheddar & ham in artichoke Alfredo sauce
- ⊙ Honey orange glazed pork loin
- ⊙ Cajun pork chops in a rustic tomato gravy
- ⊙ Sliced tri-tip with sweet roasted red peppers and onions

- ⊙ Carved prime rib roasted with dijon, garlic and horseradish crust
- ⊙ Whole marinated beef tenderloin
- ⊙ Blackened shrimp skewers
- ⊙ Shrimp scampi in lemon garlic butter

SIDES

Vegetable

- ⊙ Fresh green beans with toasted almonds
- ⊙ Steamed fresh vegetable medley
- ⊙ Roasted asparagus
- ⊙ Baby carrots with red bell peppers
- ⊙ Sugar snap peas with roasted garlic butter
- ⊙ Southern style green beans
- ⊙ Ginger glazed baby carrots
- ⊙ Buttery corn casserole with crumb topping

Sides

- ⊙ Corn bread dressing
- ⊙ Redskin mashed potatoes with sour crème
- ⊙ Garlic mashed potatoes
- ⊙ Basmati rice with fresh sautéed mushrooms and slivered green onions
- ⊙ Wild rice pilaf
- ⊙ AuGratin potatoes
- ⊙ Garlic buttered angel hair pasta with fresh parsley
- ⊙ Corn with red bell peppers and dill butter
- ⊙ Mashed sweet potatoes
- ⊙ Crispy roasted red skins with thyme and garlic butter



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**LIVE, LAUGH, LOVE,
EAT WELL.
THEN EAT AGAIN!**

Gluten Free available!

APPETIZERS

- Citrus shrimp with coconut fruit salsa
- Jumbo shrimp prepared in our New Orleans seafood boil, served chilled with tangy cocktail sauce and garnished with fresh lemon
- Drunken shrimp with Bayou cocktail sauce
- Petite Prime Rib sandwiches with caramelized onions, mushrooms, Swiss & tarragon mayo
- Marinated antipasto platter. Includes artichoke hearts, grape tomatoes, black olives, green olives, provolone cheese and salami in balsamic vinaigrette
- Macaroni and cheese cupcakes with truffled tomatoes
- Crusty French bread with baked Brie and spicy homemade apple chutney
- Fall off the bone chicken wings tossed in your favorite sauce. Sesame teriyaki, honey BBQ, Asian BBQ, or Hot! Served with celery, carrots and bleu cheese
- Zucchini crab cakes with tomato sour cream
- The best ever crab dip with a hint of white wine and toasted almonds. Served with homemade corn chips
- Chicken sausage bites in a pana rosa sauce
- Curry shrimp toast
- Petite tri-tip sandwiches with caramelized onions, mushrooms, Swiss cheese and tarragon mayo

APPETIZERS

- Roasted red pepper dip with sundried tomato crisps
- Fresh roasted vegetable platter
- Gourmet vegetable tray beautifully arranged and served with homemade dill dip
- Assorted seasonal fruit with amaretto dip or our signature fruit dip
- Grandma Sharon's homemade meatball Recipe served with your choice of sauce. Choose from bourbon BBQ, sweet and sour or port wine and mushroom gravy
- Chicken salad with sun dried berries served with petite croissants and crackers
- Smoked turkey salad served with petite bread and crackers
- Pesto pizza topped with tomato and red onion
- Three cheese and pecan spread served with garlic toast
- Apple bleu cheese and walnut dip served with French garlic toast
- Buffalo chicken dip with celery and carrot sticks and homemade corn chips
- Bacon wrapped cheese stuffed jalapeños
- Caprese salad on a stick with balsamic syrup and fresh basil

Also Available

- Creative custom menus
- Gluten free menus
- Vegetarian menus
- Graduation menus
- Outdoor BBQ events
- Gourmet burger and French fry bars

THANK YOU FOR CHOOSING THE CATERING COMPANY

A variety of homemade petite sweets are available to make your luncheon complete!

Some things you should know:

All prices are per person and do not include Michigan sales tax. All menu choices include disposable ware and served buffet style. China and linens are available for an additional cost. Staff can be provided at \$20/hour per person

\$250 non refundable deposit is required to reserve your date. 50% of total estimated services are due two weeks prior to your event. The remaining balance is due upon completion of the catering job

Minimum of 25 guests or \$200 total required for booking. We look forward to working with you and providing exceptional food and service for your event that will exceed your expectations!

*18% Gratuity Charge