

It's a Matter of Taste

2323 Union Lake Road Commerce, Michigan 48382
248.360.4150 Hours: 10 am—8 pm Monday—Saturday

Catering Menu

No food items will be sent out Hot unless arranged in advanced by Carryout Staff

SPREADS & SALSAS

Avocado salsa...\$11.00 lb.

House made salsa fresca...\$9.00 lb.

Hot artichoke crab dip...\$11.00 lb.

Sundried tomato spread...\$9.00 lb.

Cheesy onion soufflé...\$9.00 lb.

Artichoke chile dip...\$10.00 lb.

SALADS by the pan & pound

(Approximately 2 servings per pound, Small serves 6-8, Large serves 10-15)

With Chicken add; Small \$11, Large \$15

House Salad...*apples, toasted hazelnuts, dried cranberries, shredded carrots & white cheddar with housemade raspberry vinaigrette. Sm. \$32.00 Lg. \$39.00*

Traditional Caesar...*crisp romaine, aged parmesan cheese, handmade croutons & our housemade caesar dressing. Sm. \$32.00 Lg. \$39.00*

Harvest...*goat cheese, roasted pecans, fried sweet potatoes, spicy bacon & apple butter vinaigrette. Sm. \$35.00 Lg. 42.00*

Marinated Salad...*English cucumbers, fresh mozzarella, artichokes, onion & roma tomato in champagne basil vinaigrette. \$12/pound, Sm. \$37.00 Lg. \$47.00*

Caesar Pasta Salad...*fusili pasta, romaine, fresh tomato, Bermuda onion, handmade croutons & house-made caesar dressing Sm. \$32.00 Lg. 39.00(Additional charge to add grilled chicken)*

Mediterranean Orzo Pasta Salad...*orzo with kalamata olives, trio of peppers, onions, capers, feta & artichokes. Sm. \$35.00 Lg. 45.00*

Waldorf Chicken Salad...*Roasted walnuts, grapes, celery, apples, and dried Michigan Tart cherries in honey cream sauce \$14.00 lb.*

BREAD & BUTTER

Dinner Rolls...\$7.00 Per dozen

Baguettes...\$3.50 Each

Whipped Butter Bowl...\$3.50 Each

APPETIZERS (2 DOZEN MINIMUM ORDER) (ARRANGED ON A TRAY OPTION \$5.00)

Waldorf Chicken Tartlets...\$22.00 dozen
Prosciutto & Asparagus Wraps...\$22.00 dozen
Ahi Tuna Skewers...pan seared, served with ginger soy dipping sauce & wasabi \$24.00 dozen
Mozzarella Skewers...kalamata olive, mozzarella, artichoke, grape tomato, & cheese tortellini
\$22.00 dozen
Mediterranean Orzo Shots... a blend of orzo pasta, artichokes, feta, kalamata olives & peppers tossed in
cumin vinaigrette. \$22.00
Shrimp Shots...cocktail shrimp in shot glasses with a spicy Bloody Mary Sauce. \$28.00 dozen

HEAT & SERVE APPETIZERS (2 DOZEN MINIMUM ORDER)

Calamari... sweet chili glaze, cilantro, black sesame seeds \$22.00 lb.
Artichoke & Crab Tarts...\$22.00 dozen
Petite Salmon & Crab Cakes...with caper remoulade \$22.00 dozen
Wild Mushroom Gruyere Croustades...\$22.00dozen
Coconut Chicken...with apricot ginger dipping sauce \$22.00 lb. (7-10 pcs. lb with 2lb. Minimum)
Coconut Shrimp...with apricot ginger dipping sauce \$24.00 dozen
Focaccia...Italian flatbread baked with fresh tomato, artichokes, imported olives, sundried tomato & basil
\$8.95 each (bake & cut into 6-8 slices)
Olive Parmesan Bruschetta...\$22.00 dozen
Quesadilla... with onion, bell pepper, pepper jack & cilantro. Your choice of Chicken, Shrimp, Steak or
Vegetable \$22.00 dozen
Ginger & Lemongrass Chicken Skewers with sweet & spicy and Thai peanut dipping sauces \$22.00 dozen
Beef Satay...sirloin strips with peanut dipping sauce \$24.00 dozen
Prosciutto & Asiago Cheese Pinwheels...rolled in a puff pastry \$22.00 dozen
Cheesy Onion & Cayenne Baguette...caramelized vidalia onion & parmesan on baguette. \$22.00 dozen

BAKE & SERVE BRIE

Cranberry & Pecan Brie...with honey & brown sugar. 4 "Small \$22.00 6-7" Large \$38.00
Hazelnut Apricot Brie wrapped in phyllo pastry. Small \$22.00 Large \$38.00

PLATTER PRESENTATIONS

Spread Tray...whipped cream cheese with sundried tomato, garlic & scallions. Served with New York
flatbreads & crackers. Med. \$29.00 Lg. \$37.00
Chilled Jumbo Poached Shrimp...with house-made cocktail sauce (3 dozen Platter \$57.00 , 5 dozen \$95,
\$28.00 per additional dozen)
Cheese Selection...domestic & imported cheeses arranged with california grapes to include cheddar, havarti,
mozzarella, fontina, baby swiss, gorgonzola, smoked mozzarella, boursin, pepper jack & brie.
12" Tray \$40.00, 16" Tray \$70.00, 18" Tray \$90.00
Fresh Fruit Platter...an elegant arrangement of the season's finest fresh fruit.
12" Tray \$40.00, 16" Tray \$70.00, 18" Tray \$90.00
Lavosh Pinwheel Roulades...kalamata olives, black forest ham, artichoke & herb cream cheese rolled in
lavosh flatbread & sliced \$50.00 (5 dozen on a platter)
Roast Tenderloin Platter...sliced thin & arranged over grilled vegetables. Accompanied by petite rolls &
housemade horsey & rouille sauce. \$200.00 Double Tenderloin \$300.00
Ahi Tuna Platter...thinly sliced rare medallions over thai capellini pasta with straw mushrooms, napa
cabbage, cilantro, chilies & spicy ginger soy dipping sauce & wasabi. Med. \$96.00 Lg. \$136.00
Peppered Smoked Salmon Platter...served over artichoke & feta salsa. \$135.00

Caesar Skewer Platter...*mixture of chicken & beef skewers with romaine, grape tomatoes & side of housemade caesar dressing. \$80.00 – 3- dozen per platter.*

INDIVIDUAL ENTREES by the pound (approximately 2 servings per pound)

Chicken Florentine...*stuffed w/ spinach, ricotta & fresh basil, w/ lemon garlic white wine sauce \$18.50/ lb*

Chicken Spedini...*stuffed with Roma tomato & asiago in a light Italian breading. Baked & served with marinara. \$15.00lb.*

Asian Grilled Salmon...*with peppercorn & sesame seed crust, topped with tamarind chili sauce. \$34.00 lb.*

Lime & Cilantro Marinated Grilled Salmon...*\$34.00 lb.*

Black Pepper & Rosemary roasted Filet with mushroom peppercorn sauce. \$44.00 lb.

Chicken Cordon Bleu...*stuffed with ham, gruyere cheese, with a chardonnay herb cream sauce. \$18.5.00 lb.*

Chicken Parmesan...*with fresh basil, marinara, parmesan & mozzarella. \$16.00 lb.*

Sweet & Salty Grilled Chicken Breast with Thai fried rice. \$16.00 lb.

FAMILY STYLE

Roast Beef Tenderloin...*with Chausser peppercorn mushroom reduction sauce. Available oven ready or Precooked and sliced into rare roasted medallions for reheating. \$200.00 Whole.*

Roast Turkey Breast...*boneless, stuffed with pancetta sage bread stuffing with housemade gravy. Available oven ready or precooked & sliced. \$90.00 serves 6-8*

Honey Thyme Roast Pork Loin...*served with a port wine reduction sauce with apples & lingonberries. Available oven ready or precooked & sliced. \$96.00 serves 10-12*

Roast Pork Loin...*stuffed with handmade sausage, spinach & roasted peppers with a marsala mushroom sauce. Available precooked & sliced or oven ready. \$96.00 serves 10-12*

Side of Salmon...*marinated filet stuffed with avocado, roma tomato, leeks & shiitake mushrooms (oven ready only). \$135.00*

Frittata....*Italian style crustless quiche. Choose from artichoke, fresh tomato, basil & goat cheese / mushroom scallion, sundried tomato & fontina / fennel, sausage, roasted red pepper, spinach & Mozzarella. Serves 10-12 \$35.00*

PASTAS by the pound or pan (allow 2 servings per pound, Sm. Serves 6-8 ppl. Lg. 10-12 ppl)

Penne with Tenderloin...*penne pasta with beef tenderloin tips, mushrooms, onions & sour cream chive sauce. \$14 lb, Sm. pan \$42.00, Lg. \$67.00*

Matter of Taste Pasta...*light & flavorful blend of pasta shells, grilled chicken, asparagus, roasted peppers, fresh basil & garlic in a seasoned asiago cheese broth. \$14 lb, Sm. \$42.00, Lg. \$62.00*

Lasagna...*house made pasta with your choice of Bolognese, Vegetable or Chicken & Italian cheeses. Sm. \$43.00, Lg. \$67.00 Note: 2 day notice required*

Cheese Tortellini...*fresh basil- mushroom marinara & asiago cheese or vodka sauce. \$12 lb Sm. \$42.00 Lg \$62.00*

Chicken & Artichoke...*bowtie pasta with chicken, artichokes, sundried tomato & lemon basil cream sauce. \$14 lb, Sm. \$43.00, Lg. \$62.00*

Spa Pasta...*shiitake mushrooms, roasted peppers & parmesan in a sauce of lemon, garlic, olive oil & chives. \$12lb, Sm. \$37.00, Lg. \$47.00*

Macaroni & Cheese...*pasta w/ fontina, asiago, parmesan & boursin cheese w/ cream \$12 lb, Sm. \$42.00, Lg \$52.00*

SIDE DISHES by the pound (Approximately 3 servings per pound)

Creamy Butter Whipped Potatoes... \$8 lb,

Potatoes Gruyere...thinly sliced & baked with black pepper, cream & imported gruyere cheese.

Sm. \$30.00, Lg. \$45.00 or 6.00 individual

Garlic & Rosemary Roasted Yukon Potatoes \$12 lb

Roast Butternut Squash... glazed with Grand Marnier & pecans. \$12 lb

Asparagus & Carrots... \$14.50 lb

Brussels Sprouts...tossed with lemon, garlic, almonds & gorgonzola. \$12.00 lb.

Green Beans...with pine nuts & shallots. \$12.00 lb

DESSERTS

Petite Pastries by the dozen

(minimum order of a dozen each or a mixed 2 dozen of chefs choice from either tier)

TIER I.... \$14.00 DOZEN ASSORTED

Magic Bars

White Chocolate Dried Cranberry Drops

Caramel Pecan Squares

Chocolate Coconut Clusters

Coconut Lime Bars

Double fudge brownies

TIER II....\$20.00 DOZEN

Mini Cannoli's

Carrot Cake Bites*

Mini Mousse Cups

Fresh Fruit Tarts*

Chocolate Dipped Strawberries (\$20 a doz)

Key Lime Tarts*

Chocolate Covered Cheesecake Bites*

CHEESECAKES (3 day notice required) 6" \$19.95, 10" \$32.95

New York Style...with fresh fruit.

FLANS

Fresh Fruit Flan...sweet pastry crust, rich pastry cream & fresh fruit. \$38.00

6" serves 4 to 6 ppl- 9" serves 10 to 12 ppl,14" serves, 15 to 20 ppl

MOT EXCLUSIVE TORTES 6"- \$30.00" \$40.00, 12"- \$60.00 14"- \$80.00

Raspberry Blanc...vanilla chiffon with white chocolate & raspberry mousse, vanilla buttercream, white chocolate curls & fresh raspberries.

Black & White...chocolate & vanilla chiffon with white & dark chocolate mousse, vanilla buttercream, covered in white & dark chocolate curls.

Chocolate Raspberry...chocolate chiffon, raspberry & dark chocolate mousse, chocolate buttercream, chocolate curls & raspberries.

Classic MOT Carrot Cake...*rich cream cheese icing & toasted walnuts* 6" \$32, 9" \$42, 12" \$62

MOT SIGNATURE TORTES 6"43.00 9"\$53.00, 12"73.00

Cassata Torte (Aimee Cake)...*rich pastry cream, kiwi & fresh berries between layers of vanilla chiffon & rich pastry cream with handmade buttercream.*

Flourless Almond Confetti...*flourless almond cake, mascarpone Chambord mousse & fresh berries.*

HOLIDAY FAVORITES

Spa Apple Crisp...*Michigan apples baked with cinnamon & clove topped with old fashioned oatmeal streusel*
Small pan serves 6-8 \$21, Large 10-12 \$31, Individual Serving \$4.25

Large Assorted Dessert Bars...\$3.00 each

Large Assorted House made Cookies... \$2.75 ea.