

# Lunch & Casual Dinner Menu

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## Appetizers (Priced by the dozen)

Grapes rolled in Goat Cheese  
Topped with chives & toasted walnuts  
\$15

Brie & Brown Sugar Tarts  
Topped with an almond sliver, served in baby tart shells  
\$16

Tomato-Basil Bruschetta  
Classic recipe served on toast squares  
\$15

Wild Mushroom Bruschetta  
Roasted portobello mushrooms and seasoned  
artichoke, with melted goat cheese  
\$16

Cinnamon-Curry Chicken Skewers  
Grilled, served with a sweet plum & spicy peanut  
dipping sauce  
\$17

Garlic Shrimp Skewers  
Brushed with a lemon garlic marinade  
\$17

Crab Cakes  
Lightly breaded & served with a mango salsa  
\$18

Brie & Pear Quesadillas  
Filled with scallions & basil  
\$15

Prosciutto Wrapped Mozzarella  
Marinated in herbed olive oil  
\$17

Mini Cheeseburgers  
Topped with cheddar cheese & a pickle  
\$18

Sugarcane Ahi Tuna  
A HOME Signature Dish! skewered on sugarcane  
& glazed with rum butter  
\$20

Artichoke Ravioli  
Lightly breaded, fried and served with pesto  
dipping sauce  
\$16

Smoked Salmon Tea Sandwiches  
Served on black bread triangles with dilled cream  
cheese  
\$17

Mango Chicken Quesadillas  
Grilled chicken, mango & gruyere cheese served  
with a dollop of homemade guacamole  
\$16

Guacamole  
Traditional Mexican dip served with chips  
\$15

Vegetable Spring Rolls  
Filled with crispy Asian vegetables & served with  
a tangy plum-mustard dipping sauce  
\$16

Caprese Skewer  
Cherry tomato, fresh mozzarella & basil, drizzled  
with herbed olive oil  
\$15

Crab-stuffed Deviled Eggs  
Classic deviled egg, filled with jumbo lump crab  
\$18

Stuffed Mushrooms  
Filled with creamy spinach and topped with  
shredded parmesan  
\$16

## Appetizers (continued)

### Lobster & Brie Quesadillas

Garnished with scallions

\$18

### Spinach, Goat cheese & Portobello Quesadillas

A vegetarian favorite!

\$16

### Assorted Maki

Veggie, spicy shrimp & California roll, all sushi served with sesame soy sauce, wasabi & ginger

\$16

### Pigs in a Blanket

Mini beef frank, baked in a croissant roll

\$15

### Shrimp-Mango Salad Baskets

Filling delicate phyllo cups

\$17

### Coconut Shrimp

Served with a sweet & tangy mango chutney

\$17

### Beef Tenderloin Skewers

Grilled, marinated in ginger-garlic

\$20

### Baby Meatball Sandwiches

Served on a mini brioche roll, topped with melted mozzarella

\$17

### Kabobs

Curried Chicken, Garlic-ginger Beef, Lemon-Garlic Shrimp, as well as:

Grilled Vegetable Skewer – Zucchini, Squash, Red Onion & Bell Peppers

Above served with various dipping sauces such as peanut, plum & pesto

\$18

### Sausage & Peppers

An Italian favorite, bitesize! Served with homemade marinara dipping sauce

\$17

### Prosciutto Wrapped Asparagus

Drizzled with imported gorgonzola cheese

\$17

### Truffled Mac-and-Cheese

Served on Asian spoons, drizzled with truffle oil

\$18

### Mini Greek Veggie Pizza

Topped with roasted peppers, kalamata olives & feta

\$17

## Platters

(Serve 25 people)

### Antipasto Platter - \$60

Assortment of marinated vegetables, cured Italian meats & cheeses, olives, and Italian bread & focaccia served on a bed of romaine.

### Cheese & Fruit Board - \$55

A bountiful selection of imported and domestic cheeses displayed with fresh seasonal fruit, and a basket of crusty Italian bread and crackers.

### Vegetable Crudite Platter - \$45

Colorful array of fresh, seasonal vegetables including carrots, peppers, and broccoli, served with creamy spinach & classic hummus dipping sauces on a bed of spring mix

### Grilled Vegetable Platter - \$55

Bountiful assortment of marinated & grilled vegetables, served on a bed of spinach, drizzled with goat cheese

### Smoked Salmon Display - \$85

Wild-caught smoked salmon, served with a basket of black bread & mini bagels, with cream cheese, cucumber, cherry tomato, hard boiled egg, capers & Dijon mustard

### Fruit Board - \$50

Assortment of seasonal fruits including melon, berries, and grapes.

## Soups (Serve 25 people)

Butternut Squash (V) - \$75

Topped with chives and crème fraiche

Lobster Bisque - \$95

Creamy seafood soup, accented with brandy

Minestrone (V) - \$70

Hearty Tuscan vegetable & bean soup

Caribbean Black Bean (V) - \$70

Simmered with red bell peppers & onions

Chicken Noodle - \$80

Home-style egg noodles, chicken & vegetables in a chicken broth

Classic Chili - \$85

Hearty beef chili with beans, with scallions, cheddar cheese & sour cream

Veggie Chili (V) - \$75

Meatless chili with bell pepper, onion & beans

Split Pea (V) - \$75

Blended with fresh vegetables

## Salads

(Serve 25 people)

Classic Caesar - \$55

Tossed with parmesan cheese & zesty homemade croutons, with creamy Caesar dressing

Chopped Vegetable & Gorgonzola - \$60

Mixed greens & romaine, veggies, garbanzo beans & a creamy herb vinaigrette

Salade Nicoise (no tuna) - \$60

Traditional French salad with hard-boiled egg, red potato, veggies & balsamic-pear vinaigrette

New England Potato Salad

Tossed with radishes & scallions, in a goat cheese Aioli

Three Cheese Tortellini - \$65

Tossed with cherry tomato, pine nuts, red onion & shredded parmesan, in a pesto sauce

Asian Chicken - \$65

Sesame-grilled chicken, mandarin oranges, wonton strips & scallions, tossed with ginger miso dressing

Caprese - \$60

Vine-ripened tomato, fresh mozzarella & homegrown basil, drizzled with extra virgin olive oil & aged balsamic vinegar

Spring Mix - \$55

Topped with candied walnuts, mandarin oranges, goat cheese, & raspberry vinaigrette

Spinach - \$55

Topped with strawberries, goat cheese & toasted almonds, with a creamy balsamic dressing

Greek Salad - \$60

Romaine tossed with kalamata olives, cucumber, tomato, roasted bell pepper, red onion & feta

Chopped Antipasto - \$65

Topped with assorted cured meats, cheeses, vegetables & a red wine vinaigrette

Grilled Asparagus - \$65

Lightly grilled & diced asparagus, topped with cherry tomatoes, red onion, & gorgonzola, with a champagne vinaigrette

Caribbean Black Bean & Rice - \$60

“moros y cristianos” tossed with tri-colored peppers & onions, with a cilantro vinaigrette

Roasted Red Potato - \$60

Served in a balsamic aioli, with cherry tomato & red onion

Watermelon & Red Onion - \$60

Tossed with cucumber, diced jalapeno & crystallized ginger, with mint-infused olive oil

Asian Peanut Noodle - \$60

Served chilled with carrots, scallions & spicy peanut-sesame dressing

Orzo Pasta - \$65

With Greek vegetables, served chilled in a balsamic vinaigrette

Sandwiches  
(Serve 25 people)

Peppered Turkey & Swiss - \$135  
With Pesto Mayo

Ham & Gruyere - \$135  
With Honey Dijon

Roast Beef & Cheddar - \$135  
With Horseradish Cream

Classic Italian - \$130  
Salami, ham & provolone, with sub dressing

Caprese - \$130  
Vine-ripened tomato, fresh mozzarella & basil,  
drizzled with extra virgin olive oil

Tuna Salad - \$130  
Served with choice of cheese

Grilled Vegetable - \$125  
Topped with goat cheese

Greek Vegetable - \$125  
With hummus, kalamata olives, cucumber, tomato,  
red onion & feta

Chicken Salad - \$135  
Served with choice of cheese

\*Can make assorted platters of any of the above

Mini Sandwiches- serve 25 people  
Choose any 4 types of the above sandwiches. Served  
on mini dinner rolls - \$90

A cut above...

Sliced Beef Tenderloin - \$160  
With Pesto Cream

Crab & Shrimp Salad - \$150  
With Mango Aioli

Grilled Chicken Breast - \$150  
With Roasted Red Pepper Mayo

Grilled Portobello - \$140  
With Spinach, Roasted Peppers & Goat Cheese

Hot Sandwiches  
(Serve 25 people)

Italian Beef - \$85  
With Sweet & Hot Peppers & Rolls

Italian Sausage - \$90  
With Tri-colored Bell Peppers in a tomato broth, with  
rolls

Carving Station

Chef carves meats, made to order - \$200  
Choice of beef tenderloin, pork tenderloin, turkey or  
ham (or combination), with sauces such as au jus,  
horseradish cream, pesto & gorgonzola cream  
\*Does not include hourly price of chef

Pasta Action Station

Chef serves pasta, made to order - \$150  
Choice of gnocchi, fusilli & cheese tortellini  
With Trio of sauces: Marinara, Alfredo & Pesto  
Served with freshly grated parmesan cheese  
\*Does not include hourly price of chef

Pastas

Serve 25 people

Wild Mushroom Ravioli \$85  
In a pesto cream sauce

Spinach & Ricotta Ravioli - \$80  
In a homemade marinara

Rigatoni Primavera - \$80  
Tossed with fresh vegetables in a creamy marinara

Linguini with Garlic Shrimp - \$95  
Tossed with extra virgin olive oil & fresh herbs

Butternut Squash Ravioli (Seasonal) - \$85  
Topped with a sage cream sauce

Wild Mushroom Risotto - \$95  
With tarragon & truffle butter

Grilled Vegetable Lasagna - \$110  
Layered with goat cheese, spinach & vodka sauce

Classic Lasagna - \$120  
Layered with ricotta, meat & marinara

Entrees  
(Serve 25 people)

A combination of any of the dishes below can be created for a plated entrée.

Grilled Salmon Filet - \$135  
In a Cuban red onion mojo

Grilled Filet Mignon - \$200  
Au jus

Grilled Chicken Breast - \$120  
With wild mushroom sauté

Chicken Piccata - \$120  
With a white wine & caper broth

Chicken Parmesan - \$125  
Breaded, topped with marinara

Macadamia-Crusted Halibut - \$160  
With a lime-cilantro butter

Stuffed Acorn Squash - \$100  
Filled with quinoa & veggies

Gingered Flank Steak - \$135  
With roasted peppers & onion

Citrus Glazed Pork Tenderloin - \$120  
Topped with Gorgonzola

Sides - \$55  
Serve 25 people

Classic Mashed Potatoes  
Whipped with roasted garlic & sage

Roasted Red Potatoes  
Tossed with fresh herbs & olive oil

Roasted Sweet Potatoes  
Topped with pecans & brown sugar

Rice Pilaf  
Classic recipe, with saute of onion & parsley

Plantain-Vegetable Fried Rice  
Tossed with spring veggies & egg

Roasted Asparagus  
Served with gorgonzola cream sauce

Sauteed Exotic Mushrooms  
Drizzled with truffle oil

Vegetable Saute  
Zucchini, squash, bell peppers, asparagus & onion

Ratatouille  
Stewed vegetables

Green Bean Almondine  
Sautéed in almond butter

Roasted Vegetables  
Yams, zucchini, asparagus & onion, tossed with olive oil & herbes de provence

Truffled Macaroni & Cheese  
Classic white mac and cheese, drizzles with shaved truffles



Maison Cuisine works with local farms in Southwestern Michigan & Indiana, providing you with fresh & organic meats, vegetables & fruits when seasonally available.

## Desserts

Serve 25 people - \$75

### Crème Brulee

French custard with caramelized sugar topping served in martini glasses

### Cappuccino Panna Cotta

Italian custard, with fresh fruit in a wine glass

### Mascarpone-stuffed Strawberries

Accented with Frangelico & a candied pecan

### Mini Fruit Tarts

Served in mini tart shells, filled with custard and topped with fresh seasonal berries

### Chocolate-Raspberry Mousse Tarts

Served in mini tart shells, topped with raspberries

### Pumpkin Tarts (Seasonal)

Served in mini tart shells, topped with whipped cream & a candied pecan

### Chocolate Fountain

3 Tiered, served with assorted fruits, angel food cake, pretzels, marshmallows, mini cookies

### Fruit Skewers

Served with mint-yogurt dipping sauce

### Dessert Tray

Assortment of bite-size desserts, including: Turtle brownie bites, lemon bars, apple streusel bars, chocolate dipped strawberries

### Cookie Basket

Assorted Seasonal Favorites!

### Mini Cupcakes

Chocolate, Coconut, Red Velvet & a seasonal surprise!

Please contact us for a customized quote, including rentals & staff.

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