

# Catering Menu



**respite**  
cappuccino court

48 center street • douglas, michigan 49406  
respitedouglas.com • 269.857.5411

## *Hors d'oeuvres*

All Hors d'oeuvres come 50 pieces unless otherwise stated

### *Chilled*

#### **Smoked Salmon – \$98.75**

Sliced smoked Atlantic salmon fillet arranged on a presentation platter with capers, lemon slices, red onion, tomato, chopped egg and crackers. Serves approximately 30 guests

#### **Jumbo Shrimp Cocktail – \$98.75**

Spectacular jumbo shrimp with a tangy cocktail sauce, lemon and horseradish

#### **Zucchini and Goat Cheese**

##### **“Presents” - \$73.25**

Olive oil poached zucchini slices wrapped around seasoned mild goat cheese and topped with a Kalamata Olive Tapenade

#### **Shrimp wrapped in Snow Peas – \$87.50**

Skewered shrimp with colorful Snow Peas and tossed with a zesty white wine vinaigrette

#### **Grissini with Cheese and**

##### **Prosciutto – \$38.50**

Italian bread sticks beautifully presented with herbed goat cheese and prosciutto dipped in sesame, poppy seeds and parsley.

#### **Prosciutto Wrapped Asparagus – \$63.25**

Fresh blanched asparagus spears wrapped with thin slices of imported Parma prosciutto, drizzled with lemon-infused oil

#### **Antipasto & Tortellini Skewers**

– \$43.25

Kalamata Olives, Sundried Tomatoes, Artichoke Hearts and Basil accompany Cheese filled Tortellini

#### **Bacon Stuffed Tomatoes –**

\$38.50

Cherry tomatoes stuffed with crisp bacon, chopped parsley and grated parmesan cheese, mixed with garlic mayonnaise

#### **Deviled Mustard Eggs – \$31.50**

Creamy mustard egg yolks filled in the traditional style topped with paprika.

#### **Florentine Potato – \$31.50**

Spinach, mozzarella cheese and marinara stuffed in baby red potatoes

#### **Egg Salad on Belgian Endive –**

\$39.75

Crisp and tender Belgian endive leaves topped with egg salad, accented by black olives and cavier

#### **Crab Salad on Belgian Endive –**

\$59.75

Crisp and tender Belgian endive leaves topped with crab salad, accented by lemon and Herbs

#### **Potato Salad in Cucumber**

##### **Compotes – \$31.50**

Crunchy Cucumber cups filled with potato salad.

#### **Mini Bruschetta - \$58.50**

Marinated plum tomatoes accented with garlic and fresh herbs on a garlic crouton

#### **Sirloin Pinwheels – \$54.95**

Sliced tortilla wrap filled with sliced top sirloin steak, baby Swiss, shaved red onion and thousand island dressing

#### **Turkey and Brie Pinwheels –**

\$54.95

Tomato wrap with shaved smoked turkey, romaine and imported brie with honey cranberry dressing

#### **Zesty Mexican Roll Up – \$54.95**

Barbacoa beef, pico de gallo, pinto beans & chihuahua cheese with chipotle mayo

#### **Cucumber Pinwheels – \$31.50**

Cucumber and herbed cream cheese rolled in a tomato tortilla

#### **Goat Cheese & Sun-dried**

##### **Tomato Tartlets – \$43.25**

Creamy goat cheese and flavorful sun dried tomatoes stuffed in parmasian tartlets

#### **Brie and Raspberry Tartlets –**

\$66.50

Baked phyllo tarts filled with fresh raspberries, toasted almonds and imported brie cheese

#### **Egg Deauville with Chives -**

\$61.75

Petite pastry cups filled with zesty egg salad

#### **Petite Ratatouille Bouchée -**

\$63.95

Delicate puff pastry cups filled with tomato, squash and eggplant

#### **Bouchée Stuffed with Poached**

##### **Pears - \$64.50**

Delicate puff pastry cups filled with poached bosc pears

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## *Hot*

### **Cajun Bite Size Shrimp – \$59.75**

Bite-size griddled shrimp seasoned with Cajun spice and served with remoulade sauce

### **Crab Cakes with Mustard Aioli**

– \$79.95

Bite-size griddled homemade Maryland lump crab cakes dotted with a light mustard aioli sauce

### **Mini Potato Pancakes with**

**Salmon – \$51.95**

With smoked salmon, sour cream and fresh dill

### **Scallops Wrapped in Bacon -**

\$127.25

Sea scallops wrapped in apple wood smoked bacon, topped with a teriyaki glaze

### **Meatballs – \$44.95**

Cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy. 100 pieces per tray

### **Herbed Pork Tenderloin – \$54.95**

Sliced pork tenderloin, baby Swiss, and fried apples

### **Chicken Strips – \$44.75**

Chicken fillets lightly marinated and oven fried served with Plum sauce

### **Boneless Buffalo Chicken**

**Skewers – \$63.25**

Served with bleu cheese dip

### **Toasted Ravioli – \$43.25**

Cheese filled Ravioli dipped in seasoned bread crumbs and fried. Served with marinara sauce.

### **Spanakopita – \$57.50**

Golden baked phyllo pastry triangles filled with spinach and cheese

### **Bacon Stuffed Potatoes – \$43.75**

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Crumbled crisp bacon pieces with chives and cheddar cheese in baby red potatoes

### **Chesapeake Mushrooms – \$87.50**

Large mushroom caps stuffed with a mini crab cake and topped with hollandaise sauce

### **Mushroom and Brie Tartlets -**

\$89.75

Wild mushroom and warm melted brie cheese baked in a tart shell

### **Artichoke Parmesan Pastry –**

\$83.50

Puff pastry stuffed with an artichoke heart, parmesan and gruyere cheeses

### **Pate in Croûte - \$98.50**

Duck liver and truffle pâté served in a garlic and herb pastry

### **Chicken and Goat Cheese**

**Quesadilla - \$89.50**

Grilled shredded chicken and creamy chèvre goat cheese with roasted peppers and caramelized onions, topped with pico de gallo

### **Carnitas Quesadillas – \$43.75**

Tender braised pork, mild chihuahua cheese, scallions and tomato grilled in a soft flour tortilla with chipotle dipping sauce

### **Chicken Quesadillas – \$47.95**

With tomato, red onion and a touch of chipotle chilies

### **Veggie Quesadilla – \$43.25**

Spinach, artichoke hearts, sautéed mushrooms and caramelized onions with melted jack cheese

## *Vegetable*

**Crudité – \$2.50 per guest**

A fresh and colorful array of the season's finest fresh garden vegetables served with a delicious herbed dipping sauce. 12 guest minimum

### **Asian-inspired Vegetable**

**Display - \$3.75 per guest**

A stunning display of shiitake mushrooms, broccolini, baby corn, daikon radish, sugar snap peas, green onions, baby carrots, cucumber and celery with a trio of dipping sauces – ginger-soy, creamy sesame, Thai-basil

## *Fruit*

**Fruit Platter – \$3.75 per person**

A fresh selection of sliced melons, pineapple, strawberries and grapes

**Fruit Skewers – \$2.00 each**

Skewered fresh cantaloupe, honeydew, strawberry, pineapple and grapes, garnished with fresh Kahlua dip. 12 skewer minimum

### **Crescent Moon Melon Slices**

**w/Carmalized Walnuts – \$2.00 each**

Thinly sliced fresh honeydew with caramelized walnuts

## *Cheese*

**Domestic Cheese Platter –**

**\$3.00 per guest**

Colby-jack, dill havarti and smoked gouda with assorted crackers and fruit garnish 12 guest minimum

**Cheese and Sausage Platter –**

**\$3.50 per guest**

Beef summer sausage, genoa salami, smoked gouda and havarti presented with crackers and traditional accompaniments. 12 guest minimum

## *Sandwiches*

**Miniature Sandwiches - \$85.25**

Three choices from list:

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Fresh premium carved roast turkey breast on petite rolls  
Choice roast beef with assorted cheeses on petite rolls  
Smoked Turkey, Chutney and basil mayo bites  
Waldorf chicken salad croissants  
Fried chicken 'n biscuit sandwiches  
Chicken fajitas  
Matchless meat loaf croustini  
Italian meatball sandwich  
Mini reuben's  
Ham salad in corn muffins  
Muffuletto  
Cajun shrimp sandwiches

**Fancy "Tea" Sandwiches - \$77.75**  
Finger sandwiches in four varieties; ham & gruyere on english muffin bread, curried tuna salad on pumpernickel, cucumber & herbed cream cheese on rye, turkey & brie on wheat. 48 sandwiches

## *Dips*

### **Baked Spinach and Artichoke**

**Dip - \$49.75**

A decadent combination of imported cheeses with spinach, artichokes and roasted garlic.  
Served with grilled ciabatta slices

### **Mexican Cheesecake - \$49.75**

What looks like a dessert is actually a decadent combination of cheeses and taco seasoning.  
Served with tortilla chips

### **Roasted Red Pepper Hummus -**

**\$39.75**

Traditional hummus infused with roasted red peppers and garlic and herbs, presented with crisp pita chips cucumber slices and olives

### **Smoked Salmon Mousse -**

**\$39.75**

Savory Smoked Salmon Mousse presented with almond scales, lemon slices, parsley and crisp pita chips

### **Gourmet Spread Crostini -**

**\$68.75**

Sun dried tomato & pine nut relish, cured olive tapenade and herbed artichoke spread surrounded by toast rounds

### **Black Bean Corn Salsa w/chips**

**- \$29.75**

Colorful Black Bean Corn Salsa served with crisp tortilla chips

### **Quick Breads - \$2.00**

p/person/variety

Dried Cherry Scones  
Sweet Potato Biscuits  
Lemon and Poppy Seed Bread  
Blueberry Muffins  
Cranberry Bread  
Zucchini-Nut Bread  
Pumpkin-Raisin Bread  
Banana-Nut Muffins  
Chocolate-Almond Swirl Bread  
Apple-Walnut Bread  
Assorted Artisan Breads

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