

# Dorsey Schools Culinary Academy

## *Catering Program*

### Cold Hors d' oeuvres

**Seared Tenderloin\* Canapés**

**Ham & Cheese Pinwheels**

**Prosciutto & Parmesan Sticks**

**House Cured Salmon\* Blini *(add \$1.00 per person)***

#### **Bruschetta**

Asparagus & Mushroom

Tomato-Basil

Eggplant Caponata

Olive Tapenade

**Prosciutto Wrapped Melon**

**Traditional Shrimp Cocktail *(market price)***

#### **Cold Soup Shooters**

Tomato Gazpacho

Vichyssoise

Mint yogurt & melon

**Michigan Cherry & Chicken Salad Bites**

**Crab & Avocado Salad**

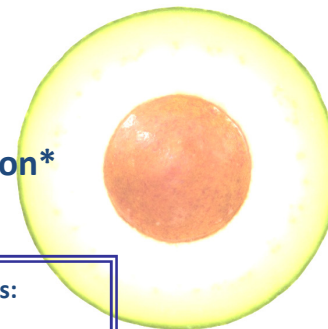
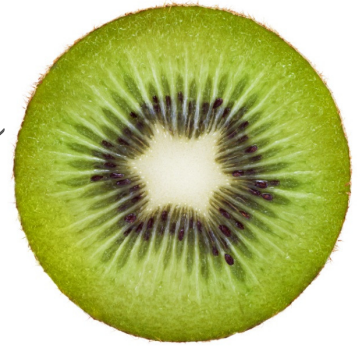
**Tuna\* Tartar *(add \$1.00 per person)***

**Parmesan Gougeres & Smoked Salmon\***

Choose any 5 hot and/or cold hors d'oeuvres:

\$8.00 per person for the first hour

\$4.00 per person for each additional hour



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### Hot Hors D' oeuvres

#### Mini Rubeen

Turkey  
Salmon  
Corned Beef

#### Brie Quiche Tartlets

#### Crab Rangoon

Sweet & sour dipping sauce

#### Pork Wontons

Peanut dipping sauce

#### Petite Chicken & Brie Turnovers

#### Mushroom Crostini

#### Fried Artichoke Hearts

Parmesan garlic aioli

#### Chicken & Chorizo Empanada

#### "Baja Bites" Mini Black Bean Taquitos

#### Braised Beef Taquitos

#### Spanakopita

#### Chicken or Beef\* Satays

Thai peanut dipping sauce

#### Coconut Chicken

#### Coconut Shrimp\* *(market price)*

Apricot ginger dipping sauce

#### Petite Salmon or Crab Cakes

Dill caper sauce

#### Arancini:

Prosciutto & Peas  
Mozzarella  
Sundried Tomato-Basil

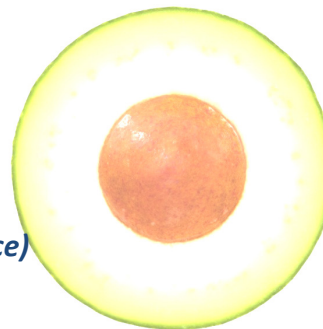
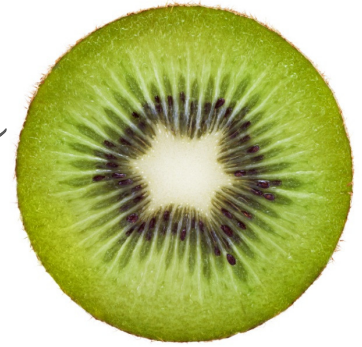
#### BBQ Bacon Shrimp Skewers\* *(market price)*

#### Chicken or Vegetable Pot stickers

Soy & mirin dipping sauce

#### Sesame Chicken\* or Shrimp\* *(market price)*

Plum wine dipping sauce



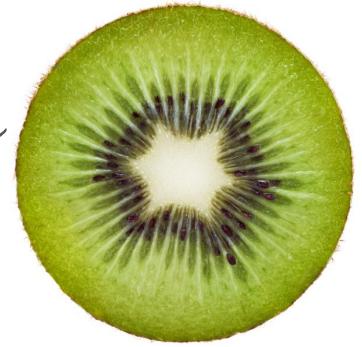
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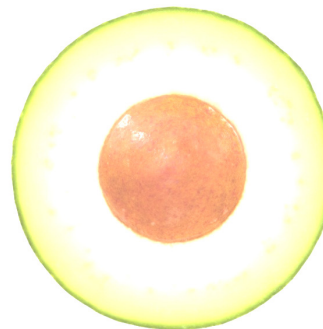
### Traditional & Exciting Chips & Dips

Sherry-Sun Dried Tomato  
Hummus  
Tabouli  
Fruit Salsa  
Tradition Salsa  
Guacamole  
Caramelized Onion & Chive  
Roasted Eggplant Caponata  
Spinach Dip  
Artichoke Dip



### Assorted Chips

Baked Pita  
Potato  
House Made Tortilla  
Assorted Vegetable



Choice of 2 chips and 2 dips:

\$3.00 per person

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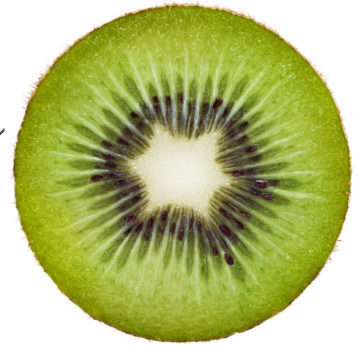
### Stylish Party Platters

**Roasted Vegetable – \$2.50 per person**  
Balsamic vinaigrette



**Seasonal Fresh Fruit – \$2.50 per person**

**Traditional Cheese & Cracker – \$3.00 per person**  
Cheddar, Muenster & Swiss  
Dried fruits, assorted nuts, grapes & crackers



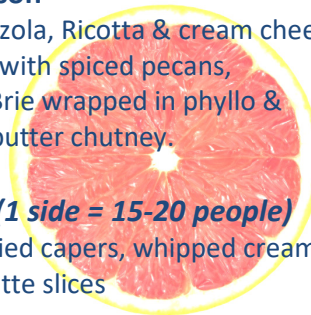
**Gourmet Cheese & Crackers – \$3.50 per person**

A combination of Chevre cheese, Gorgonzola, Ricotta & cream cheese whipped with truffle oil & honey, served with spiced pecans, cranberry syrup & fruit chutney. Baked Brie wrapped in phyllo & baked golden brown, served with apple butter chutney.



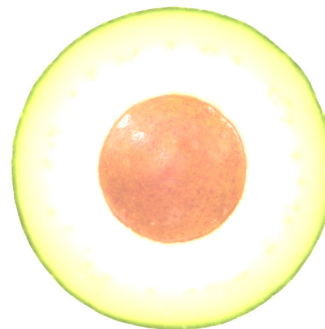
**Pastrami Smoked Salmon – \$60.00 per side (1 side = 15-20 people)**

Served with chopped eggs, red onions, fried capers, whipped cream cheese, cucumber slices & toasted baguette slices



**Antipasto – \$5.00 per person**

Salami, capicola, mortadella, olives & hot peppers. Mozzarella, tomato, & artichoke salad.



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### **Creative Buffet Stations to Authenticate Your Event**

***\*\*All pricing is per person\*\****  
***\*\*Special pricing for combined selections\*\****

#### **Delicatessen – \$8.50**

Selection of fresh deli meats, cheeses, traditional toppings & condiments served with a variety of bread & rolls

#### **Mediterranean – \$11.00**

Spanakopita, hummus, torshi pickled vegetables, pita bread, fatoush salad, chicken & lamb shawarma, garlic dipping sauce

#### **Tuscan Tour – \$11.00**

Vegetable parmesan, sausage ragout with peppers or Bolognese meat sauce, truffle mushroom cream sauce, and pesto. Served with penne & bowtie pasta, and garnished with parmesan and basil.

#### **Down Home & Smoky BBQ – \$16.00**

BBQ chicken & pork, smoked brisket, unique homemade BBQ sauce, assorted rolls, corn bread, house made pickles, and your choice of two salads.

#### **Mash 'Em & Love 'Em – \$6.00**

Buttermilk mashed potatoes, whipped sweet potatoes, horse radish red skins accompanied with: bacon bits, sautéed mushrooms, fried onions, candied pecans, crispy potato skins, sour cream, chives, cheddar cheese, maple syrup, mom's homemade gravy.

#### **Kung Pow Wow – \$10.00**

Served with fried & white rice, Asian vegetables and broccoli. Chicken prepared with sweet & sour, General Tso, or almond boneless sauces, garnished with a cucumber salad.

#### **Detroit Dawgs – \$8.00**

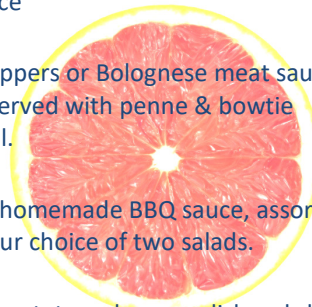
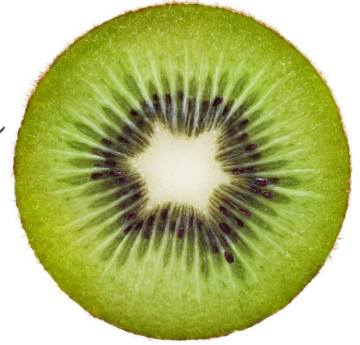
Inquire with us about our specialty Detroit-themed coney dogs

#### **Parmesan Risotto – \$12.00**

Garnished with your choice of: sautéed mushrooms, truffle oil, braised short ribs, stewed tomatoes, basil, sautéed shrimp, and grilled chicken

#### **Que Pasa Mexicana – \$11.00**

Selection of tacos, quesadillas, or nachos, with options of: traditional beef mole, shredded fajita chicken, cheddar, guacamole, pepper jack, sour cream, lettuce, tomato, & hot sauce.



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## *Catering Program*

### Green Salads

**\*\*Add to any buffet for \$1.50 per person\*\***

#### Dorsey House Salad

Tomatoes, cucumbers, pickled red onions, sunflower seeds, cheddar cheese, & rosemary balsamic vinaigrette served over mixed field greens

#### Harvest

Mixed field greens with Balsamic Honey Vinaigrette, spiced bacon, apples, goat cheese & candied pecans

#### Caesar

Romaine lettuce, freshly grated Parmesan cheese & our homemade croutons, classic dressing

#### Chopped

Red onions, cucumber, bacon, cheddar cheese & ranch dressing  
(add chicken for \$1.00 per person)

#### Greek

Leaf lettuce, bell peppers, cucumbers, Kalamata olives, feta cheese, pickled beets, red onions & Greek dressing

#### Michigan

Crisp greens, bleu cheese, red onion, dried cherries & served with our raspberry vinaigrette

### Compound Salads

**\*\*Add to any buffet for \$2.50 per person\*\***

#### German Potato

Tomato Mozzarella with Asparagus & Artichokes

Tuna Pasta with Dill Caper Dressing

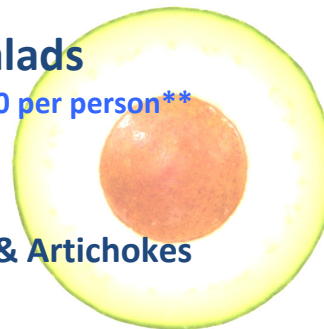
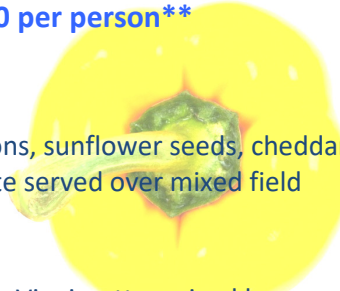
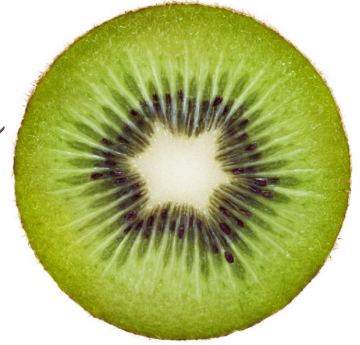
Chicken Caesar Pasta

Roasted Mushroom Quinoa

Dried Cranberry Chicken

Traditional Cole Slaw

Traditional Potato



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### Entrée Selections

*(Great with items from our Creative Buffets)*

*\*\*Special pricing for combined selections\*\**

#### **Chicken Roma – \$12.00**

Breaded Chicken Breast rolled around tomatoes and asiago cheese

#### **Chicken Florentine – \$12.00**

Stuffed with caramelized onions, spinach and served with basil lemon cream sauce

#### **Chicken Piccata – \$11.00**

Egg and parmesan battered chicken breast

#### **Braised Short Ribs or NY Strip – \$16.50**

Mushroom demi-glace & crispy fried onions

#### **Crispy Mustard Chicken – \$11.00**

Chicken breast coated with Dijon mustard and breaded with herbed breadcrumbs

#### **BBQ & Herb Grilled Salmon – \$15.00**

#### **Smoked Pork Loin – \$12.00**

With apple butter

#### **Herb Roasted Pork Loin – \$12.00**

#### **Seared Sea Bass – Market Price**

#### **Pot Roast Beef Brisket – \$12.00**

### Starch and Vegetable Sides

*\*\*Select two choices for each entrée\*\**

**Au Gratin Potatoes**

**Mashed Potatoes**

**Custom Mashed Vegetables**

**Rice Pilaf**

**Cornbread Stuffing**

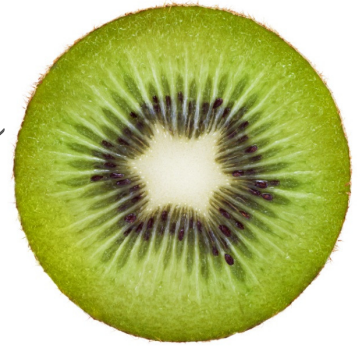
**Aromatic Sage Stuffing**

**Glazed Peas & Carrots**

**Green Beans with Caramelized Onions & Tomatoes**

**Roasted Assorted Vegetables**

**Herb Polenta with Parmesan Cheese**



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### Sweet Endings

#### Crepe Flambé Station – \$4.00

Crepes flambéed to order with a choice of flavors, bananas foster, calvados apple, cherries jubilee and house made Chantilly cream

#### Cream Puff Station – \$4.00

Sanders Chocolate Fudge & vanilla pastry cream, two flavors of ice cream

#### Waffle Sundae Bar – \$4.00

Chef Hall's sugar waffles made fresh with all the traditional toppings for your sweet tooth

#### Cookies & Brownies – \$2.00

Cookies: chocolate chip, peanut butter, white chocolate chunk, oatmeal raisin. Brownies: German chocolate, rocky road, fudge, cheesecake

#### Sweets Station (minimum 50 people) – \$6.00

Tiramisu

Assorted Mousse Cups

Mini Cheesecakes

Lemon Curd

Cake Pops

Mini Crème Brule

Chocolate Fondue: pretzels, Rice Krispies, fruit, marshmallows

Seasonal Fruit Cobbler with Streusel Topping and Chantilly Cream

