Dorsey Schools
Catering

Cold Hors d’oeuvres

Seared Tenderloin Canapés*
Ham & Cheese Pinwheels
Prosciutto & Parmesan Sticks
House Cured Salmon Bellinis

Bruschetta
Asparagus & mushroom
Traditional tomato
Eggplant
Olive tapenade

Artichoke & Olive Pinwheels
Prosciutto Wrapped Melon
Herbed Chevre Stuffed Cherry Tomatoes
Traditional Shrimp Cocktail

Cold Soup Shooters
Tomato gazpacho
Vichyssoise
Mint yogurt & melon

Michigan Cherry & Chicken Salad Bites
Crab & Avocado Salad on Jicama Chips*
Tuna Tartar on Wonton Spoons*
Parmesan Profiteroles & Smoked Salmon

Choose any 5 hot and/or cold hors d’oeuvres:
$7.00 per person for the first hour
$4.00 per person for each additional hour

* $0.75 extra charge per person, per hour
Hot Hors d’oeuvres

Mini Reubens
  Turkey
  Salmon
  Traditional corned beef

Brie Quiche Tartlets

Crab Rangoons
  Sweet & sour dipping sauce

Pork Wontons
  Peanut dipping sauce

Petite Chicken & Brie Turnovers

Mushroom Crostinis
  Morel cream sauce

Fried Artichoke Hearts
  Parmesan garlic aioli

Chicken & Chorizo Empanada
  “Baja Bites” Mini Black Bean Taquitos
  Salsa fresca

Braised Beef Taquitos

Spanakopita

Chicken or Beef* Satays
  Thai peanut dipping sauce

Coconut Chicken or Shrimp*
  Apricot ginger dipping sauce

Petite Salmon & Crab Cakes
  Dill caper sauce

Risotto Croquettes
  Prosciutto & peas
  Butternut squash
  Tomato & fennel

BBQ Bacon Shrimp Skewers*

Chicken or Vegetable Pot stickers
  Soy & mirin dipping sauce

Sesame Chicken or Shrimp*
  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
- Tomato Pomadoro

Assorted Chips

- Baked Pita
- The Best Potato
- House Made Tortilla
- Assorted Vegetable

Choice of 2 chips and 2 dips:
$1.50 per person
Stylish Party Platters

Roasted Vegetable – $2.50 per person
   Balsamic vinaigrette

Seasonal Fresh Fruit – $2.50 per person

Traditional Cheese & Cracker – $2.50 per person
   Cheddar, Muenster & Swiss
   Dried fruits, assorted nuts, grapes & crackers

Gourmet Cheese & Crackers – $3.00 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 – $55.00 per side (1 side = 15-20 people)
   Served with chopped eggs, red onions, fried capers, whipped cream
   cheese, cucumber slices & toasted baguette slices

Antipasto – $4.00 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 – $6.50
Selection of fresh deli meats, cheeses, traditional toppings & condiments served with a variety of bread & rolls

Marhaba – $10.00
Spanakopita, hummus, torshi pickled vegetables, pita bread, fatoush salad, chicken & lamb shawarma, garlic dipping sauce

Tuscan Tour – $10.00
Vegetable parmesan, sausage ragu 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 – $13.00
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 – $4.50
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 – $7.50
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 – $7.00
Inquire with us about our specialty Detroit-themed coney dogs

Parmesan Risotto – $10.00
Garnished with your choice of: sautéed mushrooms, truffle oil, braised short ribs, stewed tomatoes, basil, sautéed shrimp, and grilled chicken

Que Pasa Mexicana – $8.50
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.
**Dorsey Schools Catering**

**Green Salads**
**Add to any buffet for $1.00 per person**

**Dorsey House Salad**
Tomatoes, cucumbers, pickled red onions, sunflower seeds, white cheddar cheese, & rosemary balsamic vinaigrette served over mixed field greens

**Harvest**
Mixed field greens with apple butter vinaigrette, spiced bacon, apples, goat cheese & candied pecans

**Caesar**
Romaine lettuce, freshly grated parmesan cheese & our homemade croutons, classic dressing

**Chopped**
Chicken, red onions, cucumber, bacon, cheddar cheese & ranch dressing

**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 $1.50 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**
**Thai Cucumber & Carrot**
**Traditional Potato**
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Entrée Selections
All pricing is per person
(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 – $11.00
Stuffed with caramelized onions, spinach and served with basil lemon cream sauce

Chicken Piccata – $10.00
Egg and parmesan battered chicken breast

Braised Short Ribs or NY Strip – $15.00
Mushroom demi glace & crispy fried onions

Crispy Mustard Chicken – $10.00
Chicken breast coated with Dijon mustard and breaded with herbed breadcrumbs. Served with choice of starch and vegetable.

BBQ & Herb Grilled Salmon – $14.00

Smoked Pork Loin – $11.00
With apple butter

Herb Roasted Pork Loin – $11.00

Seared Sea Bass – Market Price

Pot Roast Beef Brisket – $11.00

Starch and Vegetable Sides
**Select two choices for each entrée**

Au Gratin Potatoes
Mashed Potatoes
Custom Mashed Vegetables
Brown Rice Pilaf
Cornbread Stuffing
Aromatic Sage Stuffing
Glazed Peas & Carrots
Green Beans with Caramelized Onions & Tomatoes
Roasted Assorted Vegetables
Herb Polenta with Parmesan Cheese
Sweet Endings

**Crepe Flambé Station** – $3.50 per person
Crepes flambéed to order with a choice of flavors, bananas foster, calvados apple, cherries jubilee and house made Chantilly cream

**Cream Puff Station** – $3.50 per person
Sanders Chocolate Fudge & vanilla pastry cream, two flavors of ice cream

**Waffle Sundae Bar** – $3.50 per person
Chef Hall’s sugar waffles made fresh with all the traditional toppings for your sweet tooth

**Cookies & Brownies** – $1.50 per person
Cookies: chocolate chip, peanut butter, white chocolate chunk, oatmeal raisin. Brownies: German chocolate, rocky road, fudge, cheesecake

**Sweets Station** (minimum 50 people) – $6.00 per person
- 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