

CENTERS
FOR THE
MIDDLE
ARTS
AND
ARTS

CATERING
FOR ALL
OCCASIONS



BREAKFAST

CONTINENTAL BREAKFAST OPTIONS

EARLY BIRD \$12 / GUEST

- / Chef's Choice of Two Breakfast Pastries (Bagels, Danish, Croissants, Muffins)
 - Cream Cheese, Butter, Jelly, Honey
- / Yogurt & Granola
- / Whole Seasonal Fresh or Mixed Fruit
- / Oatmeal

EXECUTIVE \$22 / GUEST

- / Seasonal Baked Quiche or Choice of One Hot Option
- / Yogurt & Granola
- / Chef's Choice of two Breakfast Pastries: Bagels, Danish, Croissants, Muffins, Donuts
 - Cream Cheese, Butter, Jelly, Honey
- / Whole Seasonal Fresh or Mixed Fruit (Premium Option Additional \$3 / GUEST)

*** CONTINENTAL BREAKFASTS SERVED WITH COFFEE & TEA**

HOT BUFFET OPTIONS

EGG OPTIONS \$6 / GUEST

- / Western Scramble (Eggs, Scallions, Bell Pepper, Onion, Ham, Cheddar Cheese)
- / Mushroom Swiss Scramble (Cremini Mushrooms, Scallions, Swiss Cheese, Herbs)
- / Ham & Egg Scramble (Eggs, Scallions, Cheddar, Diced Ham)
- / Plain Scrambled Eggs
- / Egg Whites Only

PREMIUM BREAKFAST OPTIONS

EGGS BENEDICT \$8 / GUEST

- / English Muffin, Coddled Egg, Canadian Bacon, Hollandaise Sauce

EGG ROULADES \$8 / GUEST

- / Spanish – Chorizo, Bell Pepper, Onion, Pepper Jack Cheese, Cilantro
- / French – Ham, Spinach, Parmesan Sauce
- / American – Bacon, Bell Pepper, Onion, Mushroom, American Cheese
- / Italian – Salami, Prosciutto, Provolone, Mozzarella, Sundried Tomato, Herbs

SWEET GRIDDLE ADDITIONS \$6 / GUEST

- / **Griddled Hot Cake**, Whipped Cream & Choice of Topping (see below)
- / **French Toast** Choice of Topping (see below)

/ Topping Choices

- Strawberries, Lime & Fresh Mint
- Fresh Blueberry Compote
- Mixed Berry Compote
- Cinnamon Apples & Walnuts

(Additional Topping \$2 / GUEST)

BREAKFAST POTATOES \$6 / GUEST

- / Hashbrowns, Scallions, Seasonings
- / Loaded Hash Browns Bacon, Bell Pepper, Onion, Cheddar
- / Broccoli Cheddar Hash Browns,

PRE-MADE SANDWICH & CHIPS

\$16 / GUEST (\$2 To-Go Box Lunch)

Choice of 2 Standard Meats & Cheeses, Lettuce, Tomato, Mayonnaise, Mustard. Choice of Sandwich Bread, Tortilla Wrap, Pita, or Croissant.

Served with Pickle, Potato Chips & House-Made Onion Dip.

BUILD YOUR OWN SANDWICH PLATTER

STANDARD \$12 / GUEST

(Deli Meat & Cheese)

SALAD SANDWICH \$14 / GUEST

PREMIUM \$16 / GUEST

Choice of 2 Standard Meats & Cheese, Lettuce, Tomato, Mayonnaise, Mustard. Choice of Sandwich Bread, Tortilla Wrap, Pita, or Croissant.

Served with Pickle, Potato Chips & House-Made Onion Dip.

/ STANDARD DELI OPTIONS (Choose Two)

- Roasted Turkey
- Honey Ham
- Salami
- Pepperoni

/ CHEESE DELI OPTIONS (Choose Two)

- Cheddar
- Swiss
- Provolone
- Mozzarella
- American
- Gouda

/ SALAD SANDWICH OPTIONS

- Chicken Salad
- Tuna Salad
- Egg Salad
- Turkey Salad
- Caprese

/ PREMIUM PROTEIN OPTIONS

- Roasted/Grilled Chicken
- Roast Beef
- Corned Beef
- Brisket
- Braised Beef

SOUPS

\$5 / GUEST

/ ITALIAN WEDDING SOUP

Beef or Turkey Meatballs, Oregano, Parsley, Spinach, Mirepoix, Garlic, Pearled Couscous, Chicken Broth, Parmesan

/ TOMATO BASIL

Roasted Tomato, Basil, Garlic, Celery, Onion, Vegetable Broth, Cream

/ CREAMY CHICKEN VEGETABLE

Mirepoix, Herbs, Carrots, Brussel Sprouts, Flour, Cauliflower, Butter, Cream, Chicken Stock

/ POTATO LEEK SOUP

Idaho Potatoes, Onion, Black Pepper, Cream, Celery, Vegetable Stock, Garlic, Flour, Butter

/ LEMON LENTIL VEGETABLE

Mirepoix, Herbs, Carrots, Brussel Sprouts, Cauliflower, Green Lentils, Lemon

SEASONAL SOUPS AVAILABLE

/ PUMPKIN SOUP (Autumn/Winter)

Roasted Pears, Onion, Vegetable Stock, Cream, Honey, Pumpkin

/ BUTTERNUT SQUASH (Autumn/Winter)

Onion, Roasted Butternut Squash, Apple, Cream, Vegetable Stock

/ ASPARAGUS SOUP (Spring)

Onion, Celery, Garlic, Cream, Potatoes, Asparagus

Ask your Event Coordinator for additional seasonal options



LUNCH CATERING



POULTRY

\$12 / GUEST

- / **HONEY GARLIC CHICKEN BITES**
Breaded Chicken, Honey, Mustard, Parsley, Scallions, Onion, Garlic White Wine Sauce
- / **CHICKEN SHAWARMA**
Marinated Chicken in Traditional Seasonings (Cumin, All Spice, Cinnamon) Bell Pepper, Red Onion, Lemon
- / **PARMESAN CHICKEN CRUNCH**
Baked Chicken Breast, Toasted Bread Crumbs, Parmesan Crisps, Parsley Cream Sauce
- / **ASIAN CHILI CHICKEN**
Sweet & Spicy Breaded Chicken, Sweet Chili Sauce, Bell Peppers, Onion, Garlic
- / **SMOTHERED CHICKEN**
 - **PEPPER & ONION, CHEESE**
Baked Chicken, Bacon & Bell Pepper, Sautéed Onion, Monterey Jack & Cheddar Cheese, Light Chive Cream Sauce
 - **BROCCOLI CHEESE**
Baked Chicken, Roasted Broccoli, Monterey Jack & Cheddar Cheese, Light Chive Cream Sauce
- / **CHICKEN PICCATA**
Lightly Breaded Chicken Breast, Garlic, White Wine Cream Sauce, Sweet Onion, Capers
- / **CAJUN CHICKEN** (SPICY**)
Sautéed Chicken Breast, Corn, Onion, Bell Pepper, Cajun Cream Sauce, Red Pepper Flakes
- / **CHICKEN FRANCES**
Lightly Breaded Chicken, Pan Fried, Olive Oil, Lemon White Wine Sauce, Parsley

PORK

\$12 / GUEST

- / **HONEY MUSTARD & ONION PULLED PORK**
Roasted Pork Loin, Michigan Honey & Mustard Sauce
- / **WHITE WINE MUSHROOM PORK LOIN CUTLETS**
Garlic Roasted Pork Loin, Sauced with Garlic Herbs, White Wine Mushroom Sauce
- / **CARAMELIZED TERIYAKI PORK (BITE-SIZE CUTLETS)**
Seared Diced Pork Loin, Coriander, Ginger, Green Onion, Garlic, Soy, Brown Sugar Sesame Glaze
- / **CREAMY LEMON GARLIC PORK LOIN CUTLETS**
Roasted Pork Loin, Garlic Lemon White Wine Sauce, Chives
- / **KOREAN STYLE PORK LOIN (PULLED OR CUTLETS)** (SPICY*)
Garlic, Ginger, Soy, Ponzu, Green Onion, Pepper Flake, Korean Barbeque Sauce
- / **CREAMY PEPPERCORN PORK**
Seared Pork Loin, Cracked Peppercorn, Garlic, Onion, Lemon Cream Sauce

VEGETARIAN OPTIONS AVAILABLE

See Page 9



LUNCH

CATERING CONT'D

SEAFOOD

TILAPIA / SHRIMP / COD \$12 / GUEST
MAHI-MAHI / SALMON \$14 / GUEST

/ HONEY MISO GLAZED
Miso, Honey, Dill, Marinade

/ LEMON PICCATA
Capers, Sweet Onion, Garlic,
White Wine Lemon Cream Sauce

/ BLACKENED (SPICY**)
Classic Seasonings, Fresh Lemon

/ MAPLE WALNUT
Toasted Walnuts, Sautéed Onion,
Michigan Maple Syrup, Lime

/ CREAMED SPINACH
Onion, Garlic, Lemon, Herb Cream & Cheese

/ COCONUT CITRUS-DILL
Toasted Coconut, Soy, Lemon Dill Coconut
Milk Sauce

/ TERIYAKI GARLIC
Pan Seared, Coriander, Ginger, Green Onion,
Garlic, Soy, Brown Sugar, Sesame Glaze

STEAK

\$14 / GUEST

/ AU POIVRE STEAK BITES
Braised Steak, Brandy, Peppercorn, Garlic
Cream Sauce

/ CHIMICHURRI STEAK
Braised Steak, House Made Traditional
Chimichurri, Parsley, Garlic, Shallots, Red Wine,
Cilantro

/ PARMESAN GARLIC STEAK MEDALIONS
Sautéed Steak, Garlic Herb Cream Sauce,
Grated Parmesan Cheese

/ PEPPERED STEAK STIR FRY
Sautéed Steak, Bell Pepper Trio, Onion, Soy,
Worcestershire Beef Stock

/ MUSHROOM ONION STEAK MEDALIONS
Sautéed Steak, Cremini & Bella Mushrooms,
Sweet Onion, Garlic, Butter, Red Wine Sauce

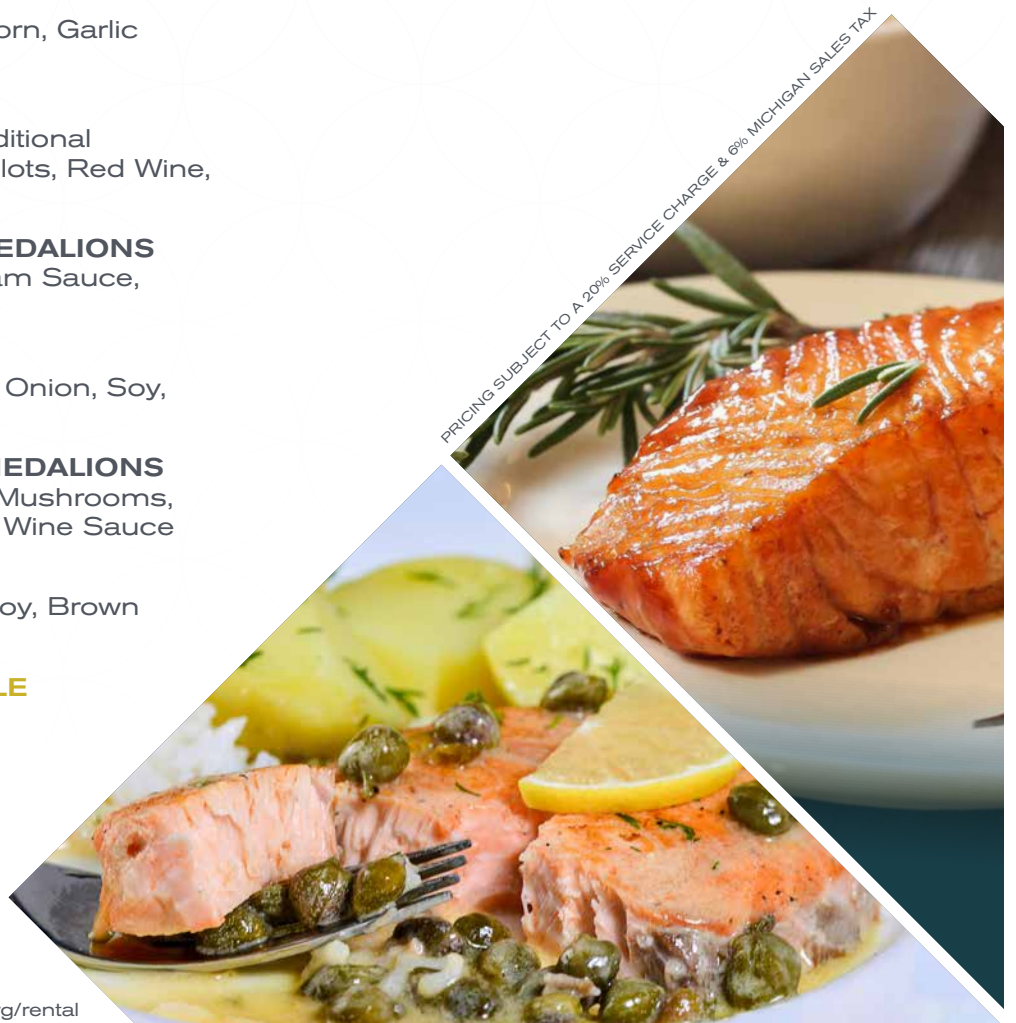
/ BEEF & BROCCOLI STIR FRY
Sautéed Beef, Broccoli, Garlic, Soy, Brown
Sugar, Sesame Glaze

ADDITIONAL SAUCES AVAILABLE

\$2 / GUEST

Bechamel / Bordelaise Sauce

PRICING SUBJECT TO A 20% SERVICE CHARGE & 6% MICHIGAN SALES TAX





APPETIZERS

Please Inquire About Any Seasonal/Premium Items.

CROSTINI

- / Classic Balsamic Tomato Bruschetta \$5 / Guest
- / Strawberry Balsamic Bruschetta \$5 / Guest
- / Tuna Salad Niçoise \$7 / Guest
- / Honey Ricotta & Peach \$5 / Guest
- / Cranberry Brie & Prosciutto \$6 / Guest
- / Basil Mozzarella Balsamic \$5 / Guest
- / Mushroom Parmesan Herb \$5 / Guest

STUFFED MUSHROOMS

\$5 / GUEST

- / Italian Sausage
- / Crab & Chive Cream Cheese
- / Vegetable & Creamy Spinach
- / Caprese Mozzarella

TORTILLA PINWHEELS

\$7 / GUEST

- / **Southwest Chicken**
Chicken, Black Bean, Corn, Pepper-Jack Cheese, Spanish Seasonings
- / **Chicken Cordon Bleu**
Chicken, Ham, Parmesan, Bechamel, Dijon Mustard

BITES & SKEWERS

- / Watermelon Feta Bites \$5 / Guest
- / Brat & Pretzel Cheddar Bites \$5 / Guest
- / Italian Sausage Puffs \$5 / Guest
- / Provolone Meatballs with Marinara \$5 / Guest (Turkey Meatballs Available)
- / Bourbon Meatballs \$5 / Guest (Turkey Meatballs Available)
- / Chicken Caesar Skewers \$6 / Guest
- / Cranberry Goat Cheese Truffles \$6 / Guest
- / Bacon Rolled Dates \$6 / Guest
- / Teriyaki Steak & Broccoli \$6 / Guest
- / Cajun Shrimp Skewers \$7 / Guest
- / Chicken Quesadilla Bites \$7 / Guest

DEVEILED EGGS

\$5 / GUEST

- / Traditional
- / Avocado Fiesta Corn
- / Buffalo Blue
- / Bacon Chive
- / Spicy Sriracha

PLATTERS *Selection Modified Seasonally*

- / **Hummus Platter** / \$80 (Feeds 20-30)
Chickpea Hummus, Cucumber, Tomato, Red Onion, Feta, Garlic, Olive Oil, Garden Herbs. Served with Pita Bread (Contains Dairy) & Crudité
- / **Seasonal Fruit Platter** / \$80 (Feeds 20-25)
Add Yogurt Dip / \$10
- / **Meet & Cheese Platter** \$95 (Feeds 20-25)
 - Domestic Assorted Cheese
Swiss, Colby Jack, Gouda, Cheddar, Boursin
 - Assorted Meats: Salami, Pepperoni, Turkey, Pastrami, Beef, Summer Sausage, Prosciutto & Crackers

Selection May Change Based on Availability

SALADS (Choice of two dressings)

/ **TRADITIONAL TOSSED SALAD** \$5 / Guest
Mixed Greens, Cucumber, Tomato, Red Onion, Carrot

/ **CAESAR SALAD** \$7 / Guest
Romaine Lettuce, Fresh Parmesan, Croutons

/ **BEET SALAD** \$7 / Guest
Mixed Greens, Walnuts, Tomato, Goat Cheese, Red Onion

/ **MEXICAN SALAD** \$7 / Guest
Mixed Greens, Corn, Black Beans, Bell Pepper, Tomato, Red Onion, Cheddar Cheese, Tortilla Corn Strips

AVAILABLE DRESSINGS

Ranch / French / Italian / Caesar /
House Balsamic / Fat Free Raspberry
Each Additional Dressing / \$2

SOUPS

SEE PAGE 3

STANDARD PASTA

\$6 / GUEST

- / Penne
- / Angel Hair
- / Spaghetti
- / Fettuccini
- / Macaroni

PREMIUM PASTA

\$8 / GUEST

- / Cheese Tortellini
- / Cheese Ravioli
- / Mushroom Ravioli
- / Spinach Ravioli
- / Gnocchi

ADD MEATBALLS OR CHICKEN

ADDITIONAL \$4 / GUEST

AVAILABLE SAUCES

Alfredo / Broccoli Alfredo /
Three Cheese (Cheddar, Colby, Pepper Jack) / Creamy Spinach / Red Wine Mushroom / Classic Marinara / Meat Marinara

RISOTTO

\$10 / GUEST

- / Mushroom Herb Risotto
- / Classic Parmesan Risotto
- / Seasonal Risotto Available



SIDES

VEGETABLES

\$6 / GUEST

- / Parmesan Zucchini
- / Butter Herb Mixed Vegetables
- / Creamy Spinach
- / Honey Brown Sugar Carrots
- / Parsley Herbed Carrots
- / Balsamic Glazed Carrots
- / Garlic Butter Mushroom & Cauliflower
- / Oven Roasted Broccoli & Cauliflower
- / Honey Butter Skillet Corn
- / Green Bean Almondine
- / Balsamic Glazed Garlic Brussel Sprouts
- / Parmesan Asparagus
- / Lemon Garlic Asparagus
- / Classic Ratatouille
- / Vegetable Lasagna

STARCHES

\$6 / GUEST

- / Twice Baked Potato Casserole
- / Garlic Herbed Potatoes
- / Lemon Roasted Red Potatoes
- / Gouda Herb Scalloped Potatoes
- / Broccoli Rice Pilaf
- / Spanish Rice
- / Fried Rice

DINNER

Plated Meals Available Upon Request

Subject to Extra Charge Based on Guest Count
Buffet Options Available for Parties of 20 or More

POULTRY

\$14 / GUEST

/ HONEY GARLIC CHICKEN BITES

Breaded Chicken, Honey, Mustard, Parsley, Scallions, Onion, Garlic White Wine Sauce

/ CHICKEN SHAWARMA

Marinated Chicken, Traditional Seasonings (Cumin, All Spice, Cinnamon) Bell Pepper, Red Onion, Lemon

/ PARMESAN CHICKEN CRUNCH

Baked Chicken Breast, Toasted Bread Crumbs, Parmesan Crisps, Parsley Cream Sauce

/ ASIAN CHILI CHICKEN

Sweet & Spicy Breaded Chicken, Sweet Chili Sauce, Bell Peppers, Onion, Garlic

/ SMOTHERED CHICKEN

• PEPPER, ONION & CHEESE

Baked Chicken, Bacon & Bell Pepper, Sautéed Onion, Monterey Jack & Cheddar Cheese, Light Chive Cream Sauce

• BROCCOLI CHEESE

Baked Chicken, Roasted Broccoli, Monterey Jack & Cheddar Cheese, Light Chive Cream Sauce

/ CHICKEN PICCATA

Lightly Breaded Chicken Breast, Garlic, White Wine Cream Sauce, Sweet Onion, Capers

/ CAJUN CHICKEN (SPICY**)

Sautéed Chicken Breast, Corn, Onion, Bell Pepper, Cajun Cream Sauce, Red Pepper Flake

/ CHICKEN FRANCES

Lightly Breaded Chicken, Olive Oil, Lemon, White Wine Cream Sauce, Parsley

PORK

\$14 / GUEST

/ HONEY MUSTARD & ONION PULLED PORK

Roasted Pork Loin, Michigan Honey & Mustard Sauce

/ WHITE WINE MUSHROOM PORK LOIN CUTLETS

Garlic Roasted Pork Loin, Sauced with Garlic Herbs, White Wine Mushroom Sauce

/ CARAMELIZED TERIYAKI PORK

Seared Diced Pork Loin, Coriander, Ginger, Green Onion, Garlic, Soy, Brown Sugar Sesame Glaze

/ CREAMY LEMON GARLIC PORK LOIN CUTLETS

Roasted Pork Loin, Garlic Lemon White Wine Sauce, Chives

/ KOREAN STYLE PORK LOIN (PULLED OR CUTLETS) (SPICY*)

Garlic, Ginger, Soy, Ponzu, Green Onion, Pepper Flake, Korean Barbeque Sauce

/ CREAMY PEPPERCORN PORK

Seared Pork Loin, Cracked Peppercorn, Garlic, Onion, Lemon Cream Sauce



DINNER
CONT'D

STEAK

\$18 / GUEST

/ AU POIVRE STEAK BITES

Braised, Sliced Steak, Brandy, Peppercorn, Garlic Cream Sauce

/ CHIMICHURRI STEAK

Braised, Sliced, Bite Sized Steak, House Made Traditional Chimichurri, Parsley, Garlic, Shallots, Red Wine, Cilantro

/ PARMESAN GARLIC STRIP STEAK

Sautéed Steak, Garlic & Herb Cream Sauce, Grated Parmesan Cheese

/ PEPPERED STEAK STIR FRY

Sautéed Steak, Bell Pepper Trio, Onion, Soy, Worcestershire Beef Stock

/ MUSHROOM ONION STRIP STEAK

Sautéed Steak, Cremini & Bella Mushrooms, Sweet Onion, Garlic, Butter, Red Wine Sauce

/ BEEF & BROCCOLI STIR FRY

Sautéed Beef, Broccoli, Garlic, Soy, Brown Sugar, Sesame Glaze

ADDITIONAL SAUCES AVAILABLE

\$2 / GUEST

Bechamel / Bordelaise Sauce

SEAFOOD

TILAPIA / SHRIMP / COD \$16 / GUEST

MAHI-MAHI / SALMON \$18 / GUEST

/ HONEY MISO GLAZED

Miso, Honey, Dill, Marinade

/ LEMON PICCATA

Capers, Sweet Onion, Garlic, White Wine Lemon Cream Sauce

/ BLACKENED (SPICY**)

Classic Seasonings, Fresh Lemon

/ MAPLE WALNUT

Toasted Walnuts, Sautéed Onion, Michigan Maple Syrup, Lime

/ CREAMED SPINACH

Onion, Garlic, Lemon, Herb Cream & Cheese

/ COCONUT CITRUS-DILL

Toasted Coconut, Soy, Lemon Dill Coconut Milk Sauce

/ TERIYAKI GARLIC

Pan Seared, Coriander, Ginger, Green Onion, Garlic, Soy, Brown Sugar, Sesame Glaze

VEGETARIAN SELECTIONS

/ EGGPLANT PARMESAN \$14 / GUEST

Roasted Tomato Marinara, Spinach, Onion, Garlic, Basil, Seasonings, Bread Crumbs

/ MUSHROOM PECORINO TORTELLINI

\$14 / GUEST

Lemon Garlic Cream Sauce, Thyme, Rosemary, Parsley

/ BUTTERNUT SQUASH FILETS \$12 / GUEST

Honey, Cinnamon, Paprika, Cayenne Pepper, Spinach, Roasted Mushroom Sauce

/ VEGETABLE ENCHILADA PIE \$12 / GUEST

Spinach, Zucchini, Mushrooms, Onions, Celery, Cheddar Cheese, Chili Chipotle Tomato Sauce

/ FALAFEL CUTLETS \$12 / GUEST

Chickpeas, Onion, Garlic, Parsley, Cilantro, Curry, Coriander, Bread Crumbs, Egg, Tzatziki Sauce & Tomato Relish

DINNER CONT'D

PREMIUM SELECTIONS

- / **PRIME RIB / MARKET PRICE**
Herbed Prime Rib, Au Jus, House-Made Horseradish Sauce
- / **FILET TENDERLOIN \$24 / GUEST**
5-6 oz Beef Filet, Caramelized Onions & Seasonal Mushrooms
- / **NEW YORK STRIP \$20 / GUEST**
6 - 8 oz Pan Seared Strip Steak, Lemon, Thyme, Grilled Onion
- / **TUSCAN SALMON \$22 / GUEST**
6 oz Pan Seared Salmon, Tri-Color Bell Peppers, Onion, Swiss Cheese, Sundried Tomato Sauce
- / **HERB ROASTED SALMON WITH SPINACH SAUCE \$22 / GUEST**
6 oz Pan Seared Salmon, Bell Peppers, Garlic, Herbs, Citrus, White Wine & Spinach Sauce

DUO'S

SURF & TURF

/ **FILET & SALMON \$30 / GUEST**
4 oz Beef Filet, Bordelaise Sauce, 4 oz Pan Seared Salmon, Lemon Sauce, Fresh Herbs

NEW YORK STRIP & GARLIC BUTTER SHRIMP \$24 / GUEST

6 oz Pan Seared Strip Steak, 4 oz Sautéed Shrimp, White Wine, Garlic Butter Sauce

SURF & SURF

BLACKENED SALMON & GARLIC BUTTER SHRIMP \$26 / GUEST

4 oz Blackened Salmon, 4 oz Sautéed Shrimp, Garlic Butter, Herbs, Citrus, White Wine

SEAFOOD STUFFED SALMON \$28 / GUEST

Pan Seared Salmon, Shrimp, Blue Crab, Herbed Bread Crumbs, Garlic, Lemon Herb Sauce

CRAB & TILAPIA, LEMON-CAPER BEURRE BLANC SAUCE \$28 / GUEST

Blue Crab & Baked Tilapia, Lemon, Capers, White Wine Garlic Herb Sauce

midlandcenter.org/rental

Pricing Subject to a 20% Service Charge & 6% Michigan Sales Tax

We are happy to accommodate our vegan, vegetarian, and gluten free guests and can accommodate most allergy concerns.

We would be happy to schedule a meeting with our Chef to properly address and price an individualized menu to accommodate your event needs and/or special requests.

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