



Linda Omura the chef/owner of Cherry Tree Catering
517-881-6797

www.cherrytreecatering.com

Dinner Party Menu

Minimum 35-40 guests

Hors d'oeuvres

Assortment of Fresh Vegetables with
Assorted Dips in Carved Cabbages

A Cascading Arrangement of Seasonal Fresh Fruits, Melons and Strawberries,
Hawaiian Pineapple and Flame Red Grapes with Honey Cream Dipping Sauce in
Carved Pineapple
with Cinnamon Tortilla Chips (see picture)

A Selection of Imported and Domestic Cheeses Tiered on Natural Stone Tiles,
Garnished with celery and olives and with Breads and Crackers

Antipasto Tray with Olives, Marinated Artichokes, Capers,
Roasted Red Peppers, Parmesan Cheese in Bite size Pieces, Sliced Mixed Italian
cured Meats with Prosciutto, coppa, and bresaola served with breads

Fresh Cheese & Fruit Kabobs

Prosciutto Rollups

Beef Tenderloin Canapes with Horseradish Cream

Beef Crostini with Red Pepper Mayonnaise

Smoked Chicken & Chevre Tartlets with Provencal Peppers

Chicken Satay with Peanut Dipping Sauce

Lemongrass Shrimp Skewers

Tuna Tartare on Flat Bread

Salmon Tartlets

Brandied Cherries & Goat Cheese Purses (see picture)

Crab Stuffed Cucumber Cups

Baked Goat Cheese, Roasted Garlic, Roasted Red Peppers with Crostini

Shrimp with a Chili-Lime Aioli for Dipping

Prosciutto Grilled Shrimp Marinated & Served with Roasted Red Pepper Buerre Blanc

Crispy Gingered Spareribs

Asian Dumplings Drizzled with Soy
Wasabi and Black Sesame Seeds and Scallions
Served in Edible Spoons

Crispy Gingered Spareribs

Brie in Croute (puff pastry) with Grand Marnier Glaze

Crab Stuffed Mushrooms

Shrimp and Crab Salad in Martini Glasses (see picture)

Chicken and Turkey Menu

Chicken Etouffee

Roasted Garlic-Glazed Chicken with Lemon-Herb Sauce

Spinach Stuffed Chicken Breasts with Madeira Sauce

Chicken Saltimbocca
(Chicken Cutlets rolled around Prosciutto, Spinach, Parmesan Cheese)

Goat Cheese Stuffed Chicken Breasts

Apricot Glazed Chicken with Dried Plums and Sage

Chicken with Sun-Dried Tomato Cream Sauce

Chicken Piccata with Lemon & Capers in Butter Sauce

North African Chicken Skewers

Asian Pecan Chicken with Orange Marmalade Sauce

Southwest Chicken Breast Marinated in Ancho Chili Sauce with Roasted Red & Yellow Peppers with Mango and Black Bean Salsa

Avocado Chicken Breast Baked with Pico De Gallo
Monterey Jack Cheese and Avocado

Roasted Corn Stuffed Chicken Breast with Sugared Almonds, & Goat Cheese in Garlic Veloute

Sage Rubbed Turkey Breast with Bread & Sausage Stuffing & Pear and Cranberry Chutney

Slow Cooked Herb Encrusted Turkey with Country Giblet Gravy

Beef and Pork Menu

Marinated Sirloin Kabob Grilled with Bell Peppers Mushrooms, Cherry Tomatoes & Bermuda Onions

Far East Flank Steak Sesame Soy Rice Vinegar & Ginger Grilled
Topped with Scallions

Garlic & Rosemary Prime Rib with Horseradish Cream Sauce

Seared Beef Tenderloin with Cilantro and Mint

Chateaubriand with Bearnaise Sauce

Roasted Tenderloin served with Cherry Tomatoes with Spicy Crab Salad

Baked Scallops and Seared Tournedos with Artichoke Hearts
and Asparagus Tips

Bourbon Beef Tenderloin

Filet of Beef Steaks with Horseradish Sauce

Tournedos of Beef in Mushroom, Mustard and Red Wine Sauce

Beef Sates with Southeast Asian Sauce

Mini Beef Wellingtons (filets wrapped in Puff Pastry and stuffed with
Mushroom Pate or Gorgonzola Cheese)

Lobster-Stuffed Beef Tenderloin with Bearnaise Sauce

Grilled Beef Tenderloin on Focaccia Toasts

Herb Crusted Beef Tenderloin with Red Onion Marmalade

Spicy Orange Beef

Spicy Pork Tenderloin w Avocado & Roasted Corn Salsa

Pork Loin Stuffed w/Andouille Sausage & Cornbread

Double Cut Baked Pork Chops with Parmesan Sage Crust

Roast Pork Loin Rolled around Stuffing with Cranberries

Roasted Pork Loin with Corn & Flour Tortillas & Chipotle Cream Sauce

Fish & Seafood Menu

Seafood Paella with Mussels, Shrimp, Red Snapper

Jambalaya with Chorizo, Chicken, Shrimp

Spanish Style Steamed Shellfish

Barbecued Shrimp New Orleans

Almond or Pecan Crusted Salmon

Shrimp, Scallops & Crab Au Gratin

Whole Salmon Wellington Stuffed with Mushroom Duxelle

Hoisin Grilled Salmon with Pineapple Salsa

Celebration Sides and Salads

Herbed Couscous

Mushroom Risotto

Creole Rice Pilaf

Specialty Fried Rice with Bacon, Green Peppers, Green Onions & Carrots

Almond Rice

Wild Rice Pilaf

Potato Platter of Baked Idaho Potatoes and Baked Sweet Potatoes served With Sour Cream, Green Onion, Cheddar Cheese, Butter and Brown Sugar

Baby Red Potatoes with Cream Cheese & Scallions

Crunchy Roasted Garlic Rosemary Potatoes
Garlic Mashed Potatoes

Caramelized Onion-Potato Gratin

Potato Flan

Combination of Artichoke Hearts & Asparagus Tips in Lemon Oil

Green Beans with Almonds

White Bean Salad with Kalamata Olives and Cherry Tomatoes

Asparagus with Lemon Aioli Sauce

Broccoli with Lemon Aioli Sauce

Linguine with Peas, Ham, and Cream sauce with Parmesan Cheese

Penne with Italian Sausage, Spinach and Bread Crumbs

Louisiana Red Beans & Rice

Green Bean, Walnut & Feta Salad

Steamed Asparagus Bundles with Lemon Butter

Pear Tomato Salad with Mozzarella Balls, Fresh Basil Sliced Almond & Garlic

Caesar Salad with Croutons

Cucumber & Artichoke Salad Tossed With Vine Ripe Tomatoes Red Onions Black
Olives in Balsamic Vinaigrette

Fresh Fruit Salad with Toasted Almonds

German Potato Salad

Mustard Potato Salad

Poached Pear Gorgonzola & Arugula Salad with Raspberry Walnut Dressing

Platter of Plenty – Red Skinned potatoes, Cauliflower, Green beans, Roasted Red
Peppers, Roasted Beets, Chickpeas, Hard cooked eggs, served with Lemon-Garlic
Aioli

Cherry Tomato and Fava Bean Salad

Corn, Rice, Cherry Tomato, Green Pepper & Red Onion in Greek Dressing

Scallop, Mango, & Avocado Salad

Pear, Endive and Walnut Salad

Panzenella Salad (Rustic Bread Salad with Cucumbers, Tomatoes, Red Onions, Basil, Mint, and Red Wine Vinaigrette)

Spanish Salad of Mixed Greens, Corn, Asiago Cheese, Cucumber, Tomatoes, Red Onion with Red Wine Vinaigrette

Greek Salad with Fresh Greens, Olives, Pine Nuts, Tomatoes, Onions, Green Peppers, & Feta Cheese

Pacific Rim Salad with Mixed Greens, Mandarin Oranges, Green Onions, Almonds, tossed with Sesame Vinaigrette

Tomato Salad on Greens with Corn Bread, Bacon & Buttermilk Vinaigrette

Tomato & Mozzarella Salad with Basil Vinaigrette

Desserts

Cream Puffs and Strawberries dipped in Chocolate

Strawberry Trifle

Assorted Tarts including Strawberry, Almond, Key Lime, Raspberry Cream, Coconut Cream

Bananas Foster

Black Forest Cherry Cake

Chocolate Praline Layer Cake

Berry Chiffon Cake with Almond Cream Cheese Frosting

Red Velvet Cake

Triple Chocolate Celebration Cake topped with Berries

Molten Chocolate Cakes with Mint Fudge Sauce

Black Forest Cheesecake

Honey Nut Cheesecake

Triple Layer Carrot Cake with Cream Cheese Frosting

Six-Layer Toffee Torte

Chocolate Fountain with Fruits, Cakes, Pretzels and
Marshmallows

Pricing is based on event location, services needed, rentals,
current food costs and size of event.

Cherry Tree Catering provides full service catering
and event planning.

Let us make your event memorable!

Call Linda at 517-881-6797

www.cherrytreecatering.com

weddings@cherrytreecatering.com

