



CHEF JOHN'S
BOUTIQUE CATERING CO.

Allow us to prepare easy, ready to eat dishes and stock your fridge for any occasion. Spend the time with your guests saving a trip to the store or hours in the kitchen.

Special requests are always welcomed and available!

Breakfast Sweets & Eats

Overnight Oats

Whole Rolled Oats, Chia Seeds, Almond Milk, Local
Maple Syrup, Fresh Blueberries

Dairy & Gluten Free

\$10 each, minimum of 4

Fresh Baked Muffins

Blueberry Streusel, Lemon-Raspberry, Spiced
Cinnamon-Raisin, Banana Nut, Chocolate Chip

\$22 ½ dozen, \$38 dozen

Fresh Baked Biscuits

Aged Cheddar, Home-style, Sugared

\$18 ½ dozen, \$34 dozen

Breakfast Strata or Quiche

Brie & Berries (add \$5 each); Garden Vegetable & Goat
Cheese; Ham & Spinach with Swiss;

Bacon, Leek & Mushroom with Gruyere

Available Gluten Free Upon Request

\$34 each

Homemade Granola

Raisins, Slivered Almond, Coconut, Toasted Oats, Maple
Syrup, Brown Sugar, Vanilla

\$10 each, 12 oz. cup

Light Fare & Salads

Traverse City Cherry Chicken Salad

Dried Traverse City Cherries, Cashew Nuts, Celery,
Red Onion

\$18/lb.

Curry Almond Chicken Salad

Fresh Dill, Yellow Curry, Celery, Red Onion,
Slivered Almonds

\$18/lb.

Fresh Fruit Salad with Fruit Dip

\$12/lb.

Summertime Cous Cous Salad

Mango, Fresh Basil, Tomato, Cucumber, Red Onion, Jalapeno,
Citrus Vinaigrette

\$18/lb.

Mediterranean Tortellini Salad

Cheese-Stuffed Tortellini, Cucumber, Bell Pepper, Kalamata
Olives, Fresh Tomato, Artichoke,

Feta Cheese, Fresh Herbs, Zesty Vinaigrette

\$18/lb.

Assorted Dips & Spreads – 12oz.

Hummus, Tabbouleh, Smoked Salmon and Capers Dip*,
Boursin Cheese Spread, Elote Dip

\$16 each

**\$22 each*

Fresh Dill Dip, French Onion Dip

\$10 each

Vegetable Platter with Hummus or Dill Dip

Starting at \$24

Charcuterie

Artisan Meats & Cheeses, Assorted Crackers, Fresh & Dried
Fruits, Nuts, Fig Jam

Starting at \$36

Sandwiches & Wraps

Available on White, Wheat, Sourdough, Spinach Wrap, Tomato Wrap, or White Wrap

Oven-Roasted Turkey, Muenster Cheese, Deli Sauce, Crisp Lettuce

Honey Ham, Aged Cheddar, Sweet and Hot Mustard, Crisp Lettuce

Roast Beef, Roasted Tomato, Boursin Cheese, Arugula

\$16/each, minimum of 6

Next-Day Meals

served per person plus the cost of product

Mississippi Pot Roast – slow cooked beef with pepperoncini and onions served with Boursin Mashed Potatoes & Roasted Root Vegetable Medley

Beef Tenderloin Stroganoff – creamy mushroom sauce & black pepper pappardelle served with Steamed Asparagus

Leek & Fennel Braised Chicken Thigh – served with house-made Brown Butter & Sage Gnoccini and local Honey-Glazed Carrots

Bacon-Wrapped Pork Tenderloin with Cognac-Dijon Cream Sauce, served with Sweet Potato Dauphanoise and Tomato-Garlic Braised Green Beans

Chicken Saltimbocca – chicken breast wrapped in prosciutto, lemon, capers, and romesco sauce; served with Creamy Parmesan Polenta and Grilled Vegetable Medley

\$40 per person