



**MORRIS
CATERING**

WEDDING CATERING
2024-2025

The Morris Estate takes pride in delivering exceptional hospitality rooted in quality service, and attention to detail. We are privileged to enjoy the charm of this picturesque property and are thrilled to share it with you. Our vintage Chapel is the ideal venue for your dream wedding, and our team of professionals will assist you in crafting the perfect event.

Our menu features our signature dishes as a starting point. We are happy to personalize them to cater to your dietary preferences. We are excited to host you and your guests and share in the elegance that our property holds.





**MORRIS
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PREMIUM PLATED

3 Course Dinner | \$58 per person

Select Three Hors d'Oeuvres | Select One Salad | Select Two Entrees and One Vegan Entrée

Includes: Placed Ciabatta Roll and Butter Rosette During Salad Course.

Entrees are served with Seasonal Vegetables.

HORS D'OEUVRES

CASUAL

Bacon Wrapped Chicken w/ Bourbon Glaze
Bourbon Glazed Bacon Meatballs
Caprese Skewers w/ Balsamic Drizzle
Mini Chicken and Waffle w/ Maple Glaze
Pulled Pork Grilled Cheese Bites
Three Cheese Stuffed Mushrooms
Heirloom Bruschetta Crostini w/Balsamic Drizzle

Spinach & Artichoke Dip on Grilled Naan
Baked Crisp w/ Pineapple Pico Salsa
Brie Cheese & Berry Bite
English Cucumber w/ Roasted Red Pepper Hummus
Pesto & Caprese Grilled Cheese Bite
White Bean on Crostini w/ Olive Oil & Smoked Paprika

UPSCALE

Crostini w/Grilled Nectarines & White Bean Spread
Garlic and Herb Cream Cheese Stuffed Peppadew
Greek Skewer w/ Olive, Feta & Yogurt Drizzle
Asian Chicken Salad in a Crispy Wonton Cup
Crostini w/ Ricotta Cheese, Honey Glazed Pecans & Bacon
Roasted Red Pepper Hummus on Grilled Naan
Spinach and Feta Stuffed Spanakopita
Shrimp Cocktail

Goat Cheese & Walnut Stuffed Date +\$1/ Guest
Bacon Wrapped Date +\$2/ Guest
Crab Cake w/ Siracha Remoulade +\$2/Guest
Creamy Crab Stuffed Mushroom +\$2/ Guest
Mini Shrimp Street Taco +\$2/ Guest
Beef Tenderloin Crostini w/ Goat Cheese & Pesto +\$3/ Guest
Mango Scallop Ceviche +4/ Guest
Bacon Wrapped Scallop +\$5/ Guest

SALADS

TRADITIONAL

Caesar | Romaine, Parmesan, Croutons, Caesar Dressing

House | Field Greens, Tomatoes, Cucumbers, Julienne Carrots, White Balsamic Vinaigrette

Morris | Romaine & Spring Mix, Green Grapes, Cherry Tomatoes, Sunflower Seeds, Cheddar, Raspberry Vinaigrette

PREMIUM

Beet | Goat Cheese Walnuts Arugula & Date Dressing

Strawberry Green Apple | Tuscan Blend, Crumbled Blue Cheese, Poppyseed Dressing

Maple Walnut | Spring Mix, Smoked Bacon, Green Apple Slices, Goat Crumble Cheese, Maple Walnut Vinaigrette

HEIRLOOM

+\$5/Guest

Stacked Salad | Rosemary Skewered Caprese Stack w/ a Duet of Red & Yellow Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze & Olive Oil Drizzle

KID'S MEAL

10 and under | \$15/ Child | Breaded Chicken Strips | Fresh Cut Fruit | French Fries

Kid's Entrees Served During Salad Course



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2024-2025 menu prices are subject to change. All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, and fish are present. We cannot guarantee any food to be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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BEEF

Filet
Wild Mushroom Demi-Glace
Cabernet and Shallot Reduction
Herbed Green Peppercorn Steak Sauce

Beef Brisket
Bourbon Glaze
Carolina Barbecue Sauce
Texas Barbecue Sauce

POULTRY

Stuffed Amish Chicken Breast
Caprese w/ Basil Pesto Sauce
Spinach and Feta w/ Chicken Demi-Glace
Greek Herbed w/ Mediterranean Olive Cream
Mushroom, Caramelized Onions w/ Chicken Demi

Indiana Duckling +\$5/Guest
Cherry Hibiscus Demi-Glace
Bourbon Honey Glaze
Ginger and Orange Zest

FISH

Rainbow Trout
Blue Lump Crab and Caramelized Onion

Salmon
Pesto Cream Sauce
Lemon Caper Cream

Grilled Swordfish + Market Price/ Guest
Soy, Ginger Sauce, Mango Salsa

Blackened Snapper +\$5/ Guest
Crème Fraîche

Pan Seared Grouper +\$10/ Guest
Shrimp Sherry Cream

Chilean Sea Bass + Market Price/ Guest
Vermouth Butter Sauce, Citrus Basil Salsa,
Cilantro Lime Jasmine Rice

GAME

Elk Chop +\$15/ Guest
Brandied Cherry Game Gravy

Pistachio Crusted Lamb Loin +\$10/ Guest
Minted Fig Sauce

VEGAN

Sweet Coconut Curry
Crispy Tofu, Sweet Potatoes, Broccoli, Spinach

Portobello Stuffed Mushroom
Heirloom Tomatoes, Vegan Mozzarella, Basil,
Roasted Sweet Peppers, Oyster Mushrooms, &
Panko Breadcrumbs

STARCHES

Potatoes
Garlic & Chive Mash
Bacon & Cheddar Mash
Sweet Potato Dauphinoise
Three Cheese Dauphinoise
Roasted Rosemary Fingerling
Hickory Bacon, Grilled Onion, & Red Pepper Hash

Pasta
White Cheddar & Monterey Jack Mac N' Cheese
Farfalle w/ Sun-Dried Tomato & White Wine Cream Sauce

Risotto +\$2/ Guest
Mushroom
Brussels Sprouts
Roasted Butternut Squash



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LATE NIGHT SNACK

*\$9 per guest
Select Two Categories*

PIZZA

Select Two: Red Pepper & Italian Sausage, Chicken BBQ w/ Red Onion Cheese, Pepperoni, or Margarita

SLIDERS

Select One: Pulled Pork, Chicken, Beef Brisket or Bison Burger

MINI TACOS

Select one: Chicken, Beef or Pork

MINI CUBANOS

Ham, Pork, Swiss Cheese, & Pickles

PUB PRETZELS

Pub Pretzels w/ Beer Cheese



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BAR SERVICE

Cocktail Hour | Closed for Dinner Service | Open After Dinner
Bar Maximum of Five Hours | One Bartender per 50 guests | \$200 Per Bartender
Bar Service Closes 30 Minutes Prior to the End of the Event

BEER, WINE, PREMIUM SPIRITS & SIGNATURE COCKTAIL

Beer | Bell's Two-Hearted, Miller Lite, Corona, Michelob Ultra, White Claw

Wine | Chardonnay, Moscato, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Spirits | Grey Goose, Bombay Sapphire, Woodford Reserve, Bacardi Superior, Captain Morgan, Johnnie Walker Red

Cocktails | Lavender Gin Fizz, French 75, Manhattan, Mint Julip, Mojito, Moscow Mule, Old Fashioned

5 Hours | \$47 / Guest 21+
4 Hours | \$43 / Guest 21+

BEER, WINE & PREMIUM SPIRITS

Beer | Bell's Two Hearted, Miller Lite, Corona, Michelob Ultra, White Claw

Wine | Chardonnay, Moscato, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Spirits | Grey Goose, Bombay Sapphire, Woodford Reserve, Bacardi Superior, Captain Morgan, Johnnie Walker Red

5 Hours | \$41 / Guest 21+
4 Hours | \$37 / Guest 21+

BEER, WINE & HOUSE SPIRITS

Beer | Bell's Two Hearted, Miller Lite, Corona, Michelob Ultra, White Claw

Wine | Chardonnay, Moscato, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Spirits | Tito's, Tanqueray, Jack Daniel's, Bacardi Superior, Captain Morgan, Dewar's

5 Hours | \$36 / Guest 21+
4 Hours | \$32 / Guest 21+

BEER & WINE

Beer | Bell's Two Hearted, Miller Lite, Corona, Michelob Ultra, White Claw

Wine | Chardonnay, Moscato, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

5 Hours | \$31 / Guest 21+
4 Hours | \$27 / Guest 21+

ENHANCEMENTS

Premium Wine Pour | +\$15/ Guest 21+ | Served During Dinner Service

Includes 3 pours during dinner service

Includes Decoy Cabernet Sauvignon

Includes One White Selection | Babich Sauvignon Blanc | Le Crema Chardonnay | St. Julian Pinot Grigio

Signature Cocktails | +\$8/ Guest 21+ | Only Served during Cocktail Hour

Selections | Lavender Gin Fizz | French 75 | Manhattan | Mint Julip | Mojito | Moscow Mule | Old Fashioned

Sparkling Toast | +\$6/ person | Minimum of 20 guests

VENDORS & UNDER 21

DRINK PACKAGE

\$15 PER GUEST

Soda, Tea, Lemonade, Coffee



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THE FINE PRINT

To secure your event date, a signed contract and a deposit of \$3,000 are required. A second deposit of \$5,000 is due six months prior to your event. All outstanding balances are due two weeks before the event. Any additions made after payment or changes on the day of the event will be billed at the end of the event. Payment is due in full at that time.

Please note that we require finalized food and beverage selections 30 days before your event date. Final guest counts are due three weeks before the event. Guest counts can not be decreased from this point (minimum of 100 guests). You are welcome to add guests up to the function date.

We are pleased to extend an invitation for you to attend a tasting at our indoor venue, Gallery 1245 in Niles. The couple-to-be will enjoy a complimentary dining experience while we welcome additional guests to join us for a nominal fee of \$50 per person.

All food and beverage prices are subject to a 6% Michigan sales tax and a 22% service charge. The service charge is not a gratuity and is non-voluntary

No outside food or alcoholic beverages are legally permitted except for desserts prepared in a licensed commercial kitchen.

If you have any menu-related questions, please do not hesitate to contact us. We look forward to working with you every step of the way.

GENERAL MANAGER

