



## Celebration Buffet Dinner Selections

Minimum 100 persons

Available with One or Two Entrée Selections

### One Entrée

Includes Your Choice of Single Entrée

Choice of Three Accompaniments

Artisan Rolls & Butter

26.99

### Two Entrée

Includes Your Choice of Double Entrée

Choice of Three Accompaniments

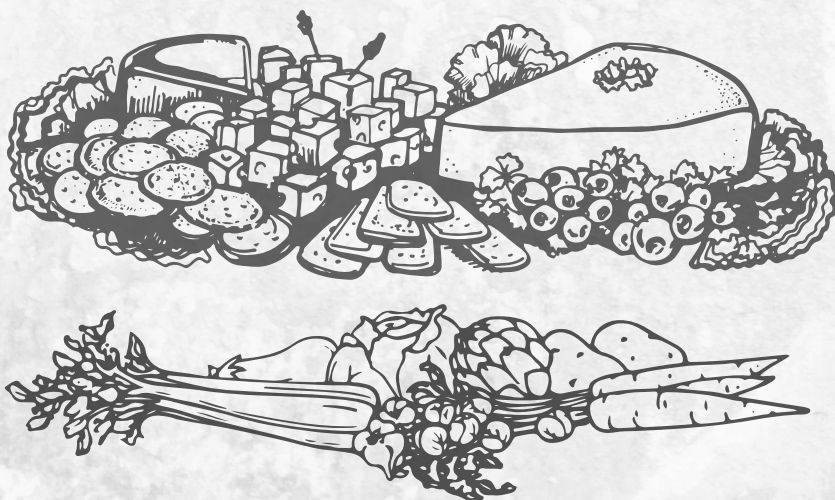
Artisan Rolls & Butter

29.99

Est.  
1  
9  
7  
5

## Hors D'oeuvres • Dips • Displays

Whether you're hosting an elegant gathering and would like a delicious variety of dishes designed for easy eating or you'd like to add to a buffet selection. We always put as much effort into the flavors as we do the presentations of all of our Chef created dishes. Pricing is individualized and specific to each selection.



## Private Chef Dinners

2,500.00 minimum

This is a fully customizable and inclusive experience that will surely impress. Menu development done hand-in-hand with Executive Chef Nick Tushek and coordination lead by Bobbi Townsend. Private Chef dinners can be held on-site or in the comfort of your own home. For a special occasion or just for fun, these multi-course meals are unforgettable.



# Celebration Buffet Dinner Selections

Minimum 100 persons

## Entrée Selections

### Beef



**BRAISED BEEF BOURGUIGNON**    
Slow cooked beef short ribs in rich cabernet wine sauce topped with roasted mushrooms and pearl onions


**TEXAS STYLE POT ROAST**    
Spoon-tender chuck roast basted with sweet onion barbeque sauce

**CARDAMOM MEATLOAF**  
Rich & Flavorful blend of aromatic herbs with lean house-ground sirloin finished with Swedish style cream sauce

**SEARED CUBE STEAK**   
Individual portions of tenderized top sirloin seasoned and browned to perfection finished with beef demi glace

### Pork

**CARAMELIZED BROWN SUGAR LOIN**    
English carved roasted pork loin glazed with brown sugar finished with maple bourbon demi glace

**CHAR-GRILLED PORK MEDALLIONS**   
Cross-cut pork tenderloin lightly marked on the grill with our own sweet mustard cream sauce

**KOREAN BARBEQUE**    
Gochujang BBQ brushed pork shoulder grilled and slow-cooked finished with shaved green onion

**ENGLISH CARVED HAM**    
Ebel's 1920 Legend ham sliced and brushed with brown sugar pan-juices


**7 HOUR MILK BRAISED PORK**   
"Instant classic" supremely tender pork shoulder in herb enhanced pan sauce with roasted mushrooms and onions

**COUNTRY FRIED PORK**  
Thinly pounded and lightly breaded Berkshire loin baked with black pepper gravy

### Fish

**GRILLED FAROE ISLAND SALMON**   
Seasoned filet of salmon with lemon caper butter

**OVEN ROASTED ATLANTIC COD**  
Butter brushed cod filets topped with sweet mustard cream and salted pretzel crumb garnish

**ROASTED FILET OF SALMON**   
Faroe Island salmon broiled and finished with orange marmalade beurre blanc

*Chef's notes:* Selecting a variety of proteins for your occasion will help ensure all your guests find something they enjoy.


### Poultry

**CHICKEN MILANESE**  
Parmesan breaded with roasted mushroom Florio cream

**SUNDRIED TOMATO CHICKEN**   
Char-grilled breast of chicken dressed with sundried tomato cream finished with blistered cherry tomatoes

**BONE-IN CHICKEN**    
Slow roasted skin-on chicken garnished with a variety of fresh herbs

**ROASTED TURKEY BREAST**  
English carved, slow roasted breast of turkey with traditional pan gravy

**LEMON ARTICHOKE CHICKEN BREAST**   
Char-grilled breast of chicken scattered with artichokes, roasted peppers and lemon caper butter

**PRETZEL CRUSTED CHICKEN BREAST**  
Salted pretzel breaded breast of chicken served with our own sweet mustard cream sauce

**BREADED CHICKEN PARMESAN**  
Parmesan breaded with San Marzano tomato sauce and fresh mozzarella finished with basil

**APPLE CHICKEN SAUSAGE**  
Grilled and simmered in pork pan-juices



Gluten Free Dish



Contains Nuts



Dairy Free



Vegetarian

Est.

1  
9  
7  
5



# Celebration Buffet Dinner Accompaniments

Choice of Three

## Greens

### FIELD GREENS SALAD

Frisée lettuce blend, minced celery, carrots, cucumber, tomatoes, blend of white cheeses finished with garlic croutons and your choice of two dressings

### MICHIGAN DRIED CHERRY

Frisée lettuce blend, red onion, dried cherries, minced celery, crumbled gorgonzola, spiced pecans served with Dijon vinaigrette

### ROMAINE CAESAR

Crisp chopped romaine, parmesan cheese, crushed garlic croutons, cherry tomatoes served with lemon Caesar dressing on the side

### SHAVED BRUSSELS & KALE

House mix of cabbage, kale, carrots and brussels sprouts lightly tossed in hazelnut vinaigrette finished with cranberries and parmesan

## Potato • Pasta • Rice

- Roasted Garlic Butter Yukon Gold Potatoes 
- Mashed Yukon Gold Potatoes 
- Orzo Pasta with Fresh Spinach, Garlic & Roasted Tomatoes 
- Mac of Many Cheeses with Toasted Breadcrumbs
- Italian Black Rice with Shallots & Garlic   

- Layered Creamy Potato, Onion and Cheese Gratin
- Toasted Israeli Couscous with Red Quinoa & Dried Cranberries  
- Roasted Mushroom Florio Cream Pasta
- San Marzano Tomato Sauce & Mozzarella Baked Pasta
- Pasta with Roasted Seasonal Vegetables & Parmesan Garlic Cream 

## Vegetables

- Buttered Fresh Green & Yellow Beans with Carrots  
- Sauteed Green Beans, Mushrooms & Onions   
- Roasted Seasonal Root Vegetables with Herbs   
- Bacon Braised Brussels Sprouts  
- Bi-color Corn Succotash with Roasted Bell Peppers  
- Charred Zucchini, Yellow Squash, Bell Peppers & Red Onion   
- Roasted Butternut Squash with Pearl Onions   
- Elote with parmesan & Lime (Mexican Street Corn)  

*Chef's notes:* When planning your menu, it is always nice to have a well balanced selection of accompaniments. Starting with a salad, then choosing a potato, pasta or rice finishing with any of our many vegetable dishes.



Gluten Free Dish



Contains Nuts



Dairy Free



Vegetarian



# Hors D'oeuvres • Dips • Displays

Available Displayed or Hand Passed

Priced per 50 pieces. Minimum order of 50 pieces per item

## Seafood

### SMOKED SALMON MOUSSE

lightly smoked, flaked Atlantic salmon folded with peppadew peppers, green onion and cream cheese piped into cream puff shell • 125

### SHRIMP & ANDOUILLE KABOBS

Creole dusted poached shrimp skewered with grilled andouille sausage • 130

### COCONUT BREADED SHRIMP

Flash-fried served with fresh cabbage slaw and sweet chili sauce for dipping • 130

### NORTH ATLANTIC LOBSTER LOUIE

Flaked lobster tossed in Louie dressing with minced celery mounded into cream puff shell • 135

### SMOKED WHITEFISH TOASTS

Hardwood smoked flaked whitefish in flavored cream cheese spread on pumpnickel toasts with sweet pepper garnish • 125

## Focaccia Wedges

*Chef's notes:* When planning an appetizer event meant for cocktails and socializing or an afternoon get-together, these are a must-have on your menu.

### PESTO MOZZARELLA

Basil pesto brushed focaccia layered with fresh mozzarella, provolone, tomato, fresh basil leaf and balsamic reduction • 125

### CHICKEN & PROSCIUTTO

Traditional "Saltimbocca" with parmesan chicken, prosciutto, arugula, caramelized onion, sage aioli and provolone • 130

### HAM & SWISS

Classic combination of shaved smoked ham, Swiss cheese and hot sweet mustard mayonnaise • 130

### LOX SALMON

Served "open-faced" with cream cheese spread, cold smoked salmon, minced red onion, capers and petite dollop of dill creme fraiche • 135

### TURKEY CRANBERRY

Stacked smoked turkey with orange cranberry chutney aioli and Havarti cheese • 130

## Vegetarian

### MINI MAC & CHEESE BITES

Our house mac of many cheeses recipe scooped into small bite size pieces and baked • 90

### VEGETABLE SPRING ROLLS

Flash-fried wonton shell filled with an Asian blend of vegetables served with Thai peanut sauce • 150

### FRESH MOZZARELLA SKEWERS

Tomato marinated fresh mozzarella cheese picked with roasted tomato and fresh basil • 110

### SPINACH & FETA PURSES

Hand folded and fried wonton filled with feta cheese and spinach 110

### SEASONAL SPREAD ON CROSTINI

Butternut squash puree with chevre or ricotta goat cheese and blueberries. Both topped with spiced pecan and honey balsamic reduction • 110

### PARMESAN TRUFFLE YUKON POTATOES

Twice roasted salted potatoes tossed in truffle essence served alfresco with dusted parmesan and garlic aioli • 90

### HOT HONEY SWEET POTATOES

Twice roasted sweet potato glazed with mildly spiced honey finished with smoked almonds and chives with maple aioli for dipping • 90

## Dips & Spreads

### RED PEPPER HUMMUS

Traditional blend of chickpea and roasted red peppers served with fresh vegetables and miniature naan • 125

### AVOCADO MOUSSE

Cream cheese combined with seasoned avocado puree served with fried flour tortilla swords • 125

### WARM MUSHROOM FONDUE

Hearthstone's staple Florio mushroom cream served with fresh baked focaccia spears • 130

### TOMATO BRUSCHETTA

Chopped vine ripened tomatoes, minced red onion, fresh basil and reduced balsamic served with lightly toasted crostinis • 120

### GARDEN VEGETABLES & DIP

Fresh cut tri-color carrots, celery, cucumber, green onion and cherry tomatoes with thick creamy ranch dip • 135

Est.  
1  
9  
7  
5



Gluten Free Dish



Contains Nuts



Dairy Free



Vegetarian



# Hors D'oeuvres • Dips • Displays

Available Displayed or Hand Passed

Priced per 50 pieces. Minimum order of 50 pieces per item

## Beef/Pork

### SWEDISH MEATBALLS

Seasoned all beef meatballs with creamy creme fraiche beef gravy • 120

### SWEET ONION BBQ MEATBALLS

Seasoned all beef meatballs tossed in caramelized onion and honey barbeque sauce • 120

### KOREAN BBQ MEATBALLS

Grilled all beef meatballs glazed with gochujang barbeque sauce topped with tuxedo sesame seeds • 120

### CRISPY PROSCIUTTO DI PARMA

Thinly shaved cured pork baked to a crisp and served arranged in a basket • 95

### CANDIED BACON LARDONS

Large cubes of sugar glazed Nueske's bacon • 140

### BEEF TERIYAKI SKEWERS

Tender roasted beef skewered and glazed in teriyaki sauce finished with sesame seeds • 140

## Chicken

### SUNDRIED TOMATO CHICKEN SALAD

Cream puff shell mounded with our own parmesan tomato chicken salad • 125

### CURRIED CASHEW CHICKEN SALAD

Puffed French pastry mounded with curry inspired chicken salad with cashews • 125

### APPLE CHICKEN SAUSAGE

Seared and sliced served with slivered dried apricot • 100

### CHICKEN TERIYAKI SKEWERS

Roasted strips of chicken breast skewered and glazed in teriyaki sauce finished with sesame seeds • 120

### BASIL CHICKEN PATE

Blended breast of chicken with cashews, parmesan and fresh basil smeared on lightly toasted baguette topped with crispy prosciutto • 95

### BUFFALO CHICKEN PURSES

Hand folded and fried wonton filled with mild buffalo chicken cream cheese served with gorgonzola dipping sauce • 120

## Great Presentations • Spectacular Displays

### SMOKED NORWEGIAN SALMON

Full side of lox cured cold smoked salmon displayed with dill cream spread, minced red onion, capers, assorted crackers and focaccia toasts • 200

### CLASSIC CHEESE BOARD

Artistic arrangement of provolone, cheddar and Swiss cheeses with seasonal fruits and assorted crackers • 125

### IMPORTED & DOMESTIC CHEESE BOARD

Elegant arrangement of triple creme brie, Smokehaus blue and Wisconsin cheddar with seasonal fruits and assorted crackers • 170

### TRADITIONAL JUMBO SHRIMP COCKTAIL

Butterflied & poached 16/20 tail-on Tiger shrimp served with lemon wedges and horseradish cocktail sauce • 145

### ROASTED BEEF TENDERLOIN PLATTER

Medium rare, sliced tenderloin displayed with Maldon sea salt, horseradish aioli, red onion and toasted herb focaccia • 395

### SEASONAL GRILLED VEGETABLE PLATTER

Char-grilled variety of vegetables available, mainly including bell pepper, garlic Yukon gold potatoes, oyster mushrooms, green beans, red onion & baby carrots • 115

### SPICY CUCUMBERS

Salt-cooked English cucumbers mildly spiced with dried chili pepper coated in basil pesto with parmesan and crushed smoked almonds • 90

Est.  
1  
9  
7  
5



Gluten Free Dish



Contains Nuts



Dairy Free



Vegetarian



### Add-ons • Upgrades

Optional additions to further enhance your event!

Ask about market pricing for available services and equipment usage

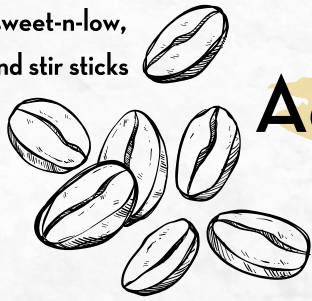
(Some service add-ons unavailable at select venues)

#### Coffee Credenza

Regular or decaf

Includes: Foam cups, sugar, sweet-n-low, creamer, beverage napkins and stir sticks

1.25 pp



#### Additional Accompaniment

Choose an extra side dish to add to your selected meal 3.5 pp



Est.  
1  
9  
7  
5

#### Hand Passed Hors D'oeuvres

Elegant upgrade option for most appetizer selections

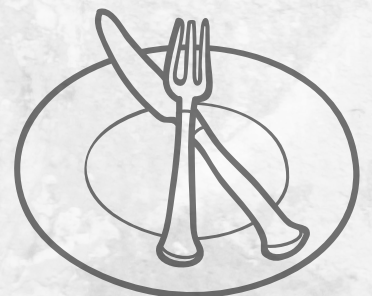


#### Chef Carving Station

On-site meat carving performed by one of our top chefs. Options to carve include: Prime Rib, Beef Tenderloin, Roasted Pork loin or Breast of Turkey

#### China, Linen, Water Glasses or Flatware

Add any of our available equipment to elevate your event



#### Plated Entrée

Elegant upgrade option for most meal selections

At The Hearthstone, we take pride and great care in catering your life's events. We cater everything large and small. Office luncheons, private dinners, weddings, graduations, and more.

