



abundancecatering.mi@gmail.com

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231-432-0586

Other Options available upon request.

Hors d'oeuvre's:

Smoked Trout Pate

Crudite Board

Assorted Compressed & Infused Fruit Platter

Artisan Cheese Board

Pineapple & Bacon Station- Featuring House Smoked Bacon

Caprese Salad Bites with a Balsamic Reduction Drizzle

Stuffed Mushrooms-crab or vegetarian

Crostini with Olive Tapenade & Roasted Red Pepper Romesco

Traditional Bruschetta on Crostini

Assorted Charcuterie & Cheese Board

Watermelon Gazpacho Shooters with Grilled Shrimp

Raw or Cooked Oysters

Lobster Salad Sliders

Grilled Fish Sliders

Filet Mignon Sliders

Dinner Menu

Entrees:

Roasted Portobello Mushrooms stuffed with rice pilaf

House Smoked Barbecue Beef Brisket

Prime Rib with Homemade Rosemary Au Jus

House Smoked Baby Back Ribs

Filet Mignon w/ Traditional or Mushroom Demi-glace

Seared Fish of your choice with Lemon Dill Aioli or Pineapple Mango Salsa

Coconut Red Curry Vegetable Stir Fry Over Jasmine Rice- Vegetarian or with your choice of meat.

Roasted Vegetable Terrine with Goat Cheese

Fresh Lobster Boil

New Zealand Rack Of Lamb

Sides:

Sautéed Green Beans with Fresh Garlic & Olive Oil

French Style Herbed Potatoes with Fresh Herbs & Homemade Dressing

Roasted Redskin Potatoes or Heirloom Potatoes

Roasted Root Vegetables (Seasonal)

Grilled Asparagus with Mediterranean Sea Salt & Olive Oil (Seasonal)

Cilantro Lime Sweet Potato Salad

Lemon couscous

***Mixed Green Salad with Fresh Vegetables & Homemade Vinaigrette
& Your choice of Dinner Rolls Or Mini Corn Bread & Butter.***

Watermelon Salad