



McFadden's Restaurant & Saloon

Special Events Catering Menu 2009/2010

www.McFaddensGrandRapids.com

BUFFET PACKAGES

Package 1
Choice of One Salad
Choice of One Entrée served with choice of Two Side Dishes
\$15 Per Person

Package 2
Choice of One Salad
Choice of any Two Entrees with choice of Two Side Dishes
\$19 Per Person

Package 3
Choice of One Salad
Choice of Two Side Dishes
Choice of any Three Entrees
\$23 Per Person

Package 4
Choice of Two Salads
Choice of Three Side Dishes
Choice of any Three Entrees
\$28 Per Person

Any Additional Entrees will be added at the price of \$4 per person.
Buffet Choices are shown on the following page.
All Buffet Packages include Fresh Baked Bread and Butter.
Prices do not represent 18% Gratuity
and 6% Michigan State Sales Tax.

BUFFET ENTREES

Poultry

Chicken Marsala

Sautéed Chicken and mushrooms in a rich sweet marsala wine sauce

Chicken Divine

Baked Chicken Breast covered in a savory Spinach and Artichoke sauce

Chicken Cordon Bleu

Chicken Breast stuffed with honey ham and Emmenthaler Swiss, covered in a Dijon cream sauce

Chicken Piccata

Sauteed chicken cutlets covered in a light lemon caper butter sauce

Pasta

Stuffed Shells Parmesan

Large Pasta shells stuffed with a blend of Italian cheeses and finished with fresh marinara sauce

Pasta Bolognese

Classic hearty meat sauce with Fettuccine Pasta and lightly sprinkled with parmesan cheese

Fettuccini Primavera

Fresh seasonal vegetables sautéed in olive oil and garlic, tossed with fettuccini pasta and grated parmesan cheese

Chicken Farfalle Pasta

Crispy pancetta, sugar snap peas, roasted red pepper cream sauce and shaved parmigiano

From the Sea

Butter Crumb Haddock

Mild, flaky haddock lightly covered in seasoned bread crumbs and baked.

Pan-Fried Trout

Freshwater trout lightly seasoned and pan-fried to perfection

Honey Dill Glazed Salmon

Farm-raised Atlantic salmon perfectly grilled and covered in a light honey dill sauce

Seasonal Fresh Fish Selection

Fresh Seasonal fish prepared to order by our Chef

Beef/Pork

Grilled Meatloaf

Covered in a rich beef and mushroom gravy

McFadden's Tenderloin Tips

Grilled marinated steak tips served with roasted onion gravy

Hand Carved London broil

Red Wine Marinated Flank Steak served with shallot demi glace

Stuffed Pork Loin

Roasted Pork Loin stuffed with apples, walnuts, and brown sugar

BBQ Baby Back Ribs

Served fall-off-the-bone tender covered in our sweet and tangy sauce

PLATED DINNERS

All Plated Dinners are served to the table.

Please choose up to (4) entrees selections for your guests.

Select (1) Starch Side Dish and (1) Vegetable Side Dish.

Complete your dinner with a Plated Salad, served with Fresh Baked Bread and Butter. All Guests will receive the same (2) Sides Dishes and Salad.

****Dietary restrictive menus available upon request.**

Poultry

Chicken Marsala

Sautéed Chicken and mushrooms in a rich, sweet Marsala wine sauce 14

Chicken Piccata

Sautéed chicken cutlets served with a light lemon caper butter sauce 14

Chicken Cordon Bleu

Large chicken breast stuffed with honey ham and Gruyere, baked, and covered with a grain mustard cream sauce 15

Turkey and Shiitake Meatloaf

Individual Meatloaf filled with roasted shiitake mushrooms, baked, and covered with a mushroom demi glace 14

Airline Chicken

8 oz. grilled bone-in chicken breast finished with a rich artichoke and fresh basil cream sauce 15

Roasted Turkey

Herb-roasted and sliced turkey breast finished with a cranberry chutney 14

Beef/Pork/Lamb

Grilled Flat Iron

Chili-rubbed and grilled 8 oz. Flat iron steak with a cilantro lime sauce 16

Soy Ginger Marinated Flank Steak Asian marinated London broil, grilled and sliced.

Complimented with a orange teriyaki steak sauce 17

Prime Rib

Garlic and rosemary encrusted Prime Rib with natural jus and horseradish cream
10 oz. Cut 15 16 oz. Cut 19

Filet Mignon

8oz. Center-cut filet mignon wrapped in bacon and grilled to order 24

BBQ Baby Back Ribs

A Half-rack of baby back ribs served falling off the bone in our rich, tangy BBQ sauce 13
Full Rack 18

Herb Roasted Pork Loin

Marinated and roasted pork loin covered in fresh herbs and served with crisp port reduction 17

Lamb Shank

Cabernet braised lamb shank with finished with a shallot demi glace 17

PLATED DINNERS

From the Sea

Atlantic Salmon

Fillet of Salmon grilled to perfection. Finished with your choice of honey dill glazed, cajun blackened, or plain grilled. (Select same style for entire party.) 15

Grilled Mahi Mahi

Char-grilled Mahi Mahi fillet topped with a fresh avocado and cantaloupe "pico" 16

Diver Scallops

Three large diver scallops, seared to perfection, finished with an orange beurre blanc 17

Tuna Steak

Coriander rubbed tuna steak medallions; cooked rare, finished with a pomegranate and blood orange sauce 18

Red Snapper

Pan-blackened red snapper with a toasted corn and black bean salsa 16

Pasta

Grilled Chicken Alfredo

Grilled Chicken tossed in creamy Alfredo Sauce and fettuccini pasta 13

Grilled Chicken Pesto Pasta

Grilled Chicken tossed with fresh basil pesto and fettuccini pasta 14

Chicken Farfalle Pasta

Crispy pancetta, sugar snap peas, roasted red pepper cream sauce and shaved Parmigiano 16

Shrimp Margherita Pasta

Grilled shrimp layered over fettuccini alfredo, then topped with fresh tomatoes, basil, mozzarella and balsamic syrup 16

Vegetarian

Roasted Vegetable Lasagna

Roasted seasonal vegetables layered with tender pasta and Italian cheeses, baked and finished with fresh marinara 12

Wild Mushroom Risotto

Roasted mushrooms, garlic, parmesan cheese, butter, and fresh herbs folded into a creamy risotto 15

Caprese Pasta

Angel Hair pasta mixed with fresh mozzarella, roma tomatoes, evoo, fresh basil, and a balsamic drizzle 13

Vegetable Stir Fry

Stir-fried vegetables (broccoli, carrots, peppers, water chestnuts, and sugar snap peas), over white rice, covered with a spicy peanut sauce 13

SALADS AND SIDE DISHES

**Add a Plated Salad to be served prior to your Entrée. Prices are per person.
All Guests will receive the same salad selection for your plated dinner.
Plated Salads are served with Fresh Baked Bread and Butter.
For Plated Dinners select (1) Starch and (1) Vegetable Side Dish.**

SALADS

House Salad

Mixed Greens, Red Onion, Cucumber, Tomato, and Croutons and choice of dressing 2.25

Classic Caesar Salad

Romaine, Garlic Croutons, House Caesar, Parmesan Cheese 2.25

Spinach Salad

Baby Spinach, Slivered Almonds, Dried Cherries, Manchego Cheese, Sliced Bermuda Onion, Fat Free Raspberry Vinaigrette 3

Fall Salad

Mixed Greens, Candied Walnuts, Sliced Apples, Bleu Cheese, and Maple Balsamic Vinaigrette 3

Classic Chopped Salad

Chopped Mixed Greens, Bacon, Bleu Cheese Crumbles, Red Onion, Cucumbers, Green Olives and tomatoes tossed in a White Balsamic Vinaigrette Dressing 3

Asian Chopped

Mixed Greens, Wontons, Edamame, Carrots, Cabbage, Spicy Peanut Vinaigrette 3

VEGETABLE SELECTIONS

Buttered Haricot Verts (French Style Green Beans)

Maple Roasted Carrots

Steamed Broccoli

Sugar Snap Peas

Vegetable Medley

Parmesan Zucchini

Stir Fry Vegetables

Roasted Butternut Squash

Grilled Asparagus

STARCH SELECTIONS

Garlic & Herb Whipped Potatoes

Baked Potato with Sour Cream and Chives

Herb & Garlic Roasted Potatoes

Potatoes Neapolitan (Sweet, Yukon, and Purple)

Buttered Couscous

Three Cheese Baked Macaroni

Honey and Cinnamon Whipped Sweet Potatoes

Rice Pilaf

Twice Baked Potato

COLD PLATTERS

***All Platters are priced per platter.
Small platters feed approximately 30 guests,
Medium 50 guests, and Large 75 guests**

Seasonal Vegetable Crudite

Served with Ranch or Dill Dipping Sauce

Small Platter 40

Medium Platter 60

Large Platter 75

Seasonal Fruit and Cheese

Seasonal fruit and an assortment of cheeses served with crisp crackers

Small Platter 60

Medium Platter 90

Large Platter 115

Combination Platter

Fresh seasonal vegetables and dip, assorted cheeses, crackers and seasonal fruit

Small Platter 90

Medium Platter 130

Large Platter 175

Antipasto

Assorted sliced Italian meats, roasted peppers, olives, artichokes,
and marinated vegetables

Small Platter 50

Medium 85

Large Platter 120

Smoked Salmon

Smoked Atlantic Salmon sliced paper thin and served with red onion, capers,
chopped egg, grated horseradish and toast points

Small Platter 50

Medium 75

Large Platter 95

Shrimp Cocktail

Chilled jumbo shrimp with spicy horseradish cocktail sauce

Small Platter-approx. 40 pieces 80

Medium Platter- approx. 60 pieces 115

Large Platter-approx. 80 pieces 150

SALOON-STYLE APPETIZERS

***The following items are served Buffet Style
and are priced per pan or half pan.**

Chicken Wings

Tossed in Mild, Medium, or Hot Sauce. Served with choice of Ranch or Bleu Cheese Dressing.

Half Pan-approx. 40 pieces 37.50

Full Pan-approx. 80 pieces 70

Chicken Tenders or Buffalo Style Chicken Tenders

Hand-battered chicken tenders crispy fried and served with your choice of Honey Mustard, BBQ Sauce, Bleu Cheese or Ranch Dressing.

Buffalo Style are tossed in Mild, Medium, or Hot Sauce.

Half Pan-approx. 30 pieces 45

Full Pan-approx. 60 pieces 80

Meatballs

(Served one Style per Pan)

Served BBQ Style, Swedish Style in a rich, mushroom gravy, or Sweet & Sour Style.

½ Pan-approx. 40 pieces 30

Full Pan-approx. 80 pieces 55

Sliders

(Served one Style per Pan)

Classic Beef or BBQ Pulled Pork

Half Pan-approx. 9 Sliders 18

Full Pan-approx. 18 Sliders 30

Quesadillas

Flour Tortilla filled with our blend of Cheddar and Monterey Jack cheese and fresh salsa.

Served with Guacamole, Sour Cream, and Fresh Salsa.

Half Pan-approx. 20 pieces 20

Full Pan-approx. 40 pieces 35

With Chicken Half Pan-approx. 20 pieces 25

Full Pan-approx. 40 pieces 45

Fried Provolone

Wedges of Provolone Cheese Fried to a golden brown, served with spicy marinara sauce.

½ Pan-approx. 25 pieces 30

Full Pan-approx. 50 pieces 55

Campfire Hog Wings

Crispy Pork Shanks (3 oz.) tossed in sweet and spicy bbq sauce

½ pan approx. 25 pieces 50

1 pan approx. 50 pieces 90

PASSED APPETIZERS

Passed Appetizers are priced per piece and are served by McFadden's staff. All Passed Appetizers have a minimum order of 50 pieces per item.

WARM

Mini Crab Cakes with Aioli Trio 1.50

Cedar-planked bacon-wrapped scallops 2

Tempura Shrimp Skewers with Citrus Dipping Sauce 2.25

Sticky Chicken in lettuce cups with green onion and cilantro 1.75

Coconut Shrimp with citrus chili sauce 1.75

Grilled Chicken Satays 1.25

Mini grilled cheese sandwiches with white cheddar, tomato, and basil 1.50

Assorted Stuffed Baby Potatoes 1.50

New Zealand Lamb "Lollipop" with cucumber and mint relish 2

Southwest Chicken Egg Rolls with Chipotle Cream 1.50

Vegetarian Spring Rolls with Spicy Peanut & Teriyaki 1

BBQ Pork Biscuits with pickled red onion and melted sharp cheddar 1.75

Wild Mushroom and Chevre Tartlets 1.25

Grilled polenta with poached shrimp and sun-dried tomato aioli 2

"Surf and Turf"- Smoked beef tenderloin and poached shrimp, set on a Yukon gold potato chip, topped with horseradish and chive cream 2.25

Grilled marinated shrimp skewers with tzaitziki sauce 2.25

Warm brie and green apple on a crostini 1.25

COLD

Marinated Tuna Poke with yuzu vinaigrette 2

Spicy Tuna Roll with soy ginger dipping sauce 1.75

Green Olive tapenade on a roasted garlic crostini 1.25

Beef Carpaccio with shaved parmigiano, capers, arugula, and evoo 2

Smoked Salmon on Crostini with Dill Cream Cheese and Capers 1.25

Smoked Salmon and Chive Pinwheels on thin-sliced cucumber with lemon crème fraiche 1.50

Sesame-seared Ahi Tuna on a wonton crisp with seaweed salad and sesame aioli 1.50

Mini Bread Bowl stuffed with Tomato Basil Bruschetta with Parmesan and balsamic syrup 1.50

APPETIZER STATIONS

**All Stations are priced per person and are based on 1 full hour of service.
Minimum party order of 50 guests or more.**

WARM STATIONS

Bacon wrapped jumbo shrimp 4

Grilled Baby Back Riblets 4.50

Orange-glazed Chicken 3.50

**Crab, Spinach, and Artichoke Dip with Crispy Pita Chips 3
Without Crab 2.25**

**Tequila Lime Chicken and Steak Fajitas with all accompaniments
3.50**

Assortment of Flat Bread Pizzas 3

Chicken and Corn Enchiladas with all the fixings 2.50

Miniature Chicken & Beef Taco Station with all the fixings 2.50

Beer-Steamed Clams and Mussels 3

**Chef Attended Carving Station
Smoked Tri-tip, Honey Baked Ham, or Roasted Pork Loin
Mini Potato Rolls, Horseradish Cream, Three Mustards, Sweet and Smoky Aioli
6**

COLD STATIONS

Salad Station with traditional accompaniments 2.25

**Chipotle Lime or Sun-Dried Tomato Hummus with
Crispy Baked Pita Chips 1.75**

Assorted Seasonal Fruit Display 2.50

Assorted Gourmet Cheese and Artisan bread display with flavored butter 3.50

Vegetable Crudite with Dip 1.75

Antipasto Platter with Cured Italian Meats and Roasted Veggies 2.25

Smoked Salmon 2.50

Iced Seafood Station with Crab Legs, Shrimp Cocktail, and Oysters \$MP

PLATED DESSERTS

***Maximum of (2) Dessert Selections per party.
Minimum Dessert Order for 25 guests or more.
Any plated dessert purchase will include coffee service to the table.**

Key Lime Pie

Authentic Florida Key Lime, tartly refreshing in a granola crust 6

Downtown Cheesecake

Creamy, smooth cheesecake dressed in delicious dark chocolate ganache streaked with white chocolate 7

Raspberry White Chocolate Cheese Brulee

Smooth, light white chocolate cheese swirled with red raspberry 6

Molten Chocolate Cake

Deeply Chocolate Cake served warm with a Dark Chocolate Truffle center 6

Classic Tiramisu

Light Mascarpone Cream on a coffee and rum soaked sponge cake, finished with cocoa 7

Passionberry Duo

Wild Berry Mousse layered with a thin chocolate snap and tropical passion fruit mousse finished with a berry glaze and spray of fresh berries 7

Dark Chocolate & Bailey's Mousse served in a Martini glass 5

DESSERT TABLES

**Dessert tables are priced per person. Minimum party order of 25 guests or more.
All Dessert tables include a coffee station with regular and decaf coffee.**

Assorted Fresh Baked Cookies and Frosted Fudge Brownies 2.25

Mini Dessert Bars-Rainforest, Blueberry Linz, Raspberry Almond, and Peanut Butter Marble 4.50

Mini Cheesecake Bars-White Chocolate Chambord, Gianduja, Cappucino, and Classic New York 4.50

Combination of Brownies, Dessert Bars, and Cheesecakes 6

McFADDEN'S CHOCOLATE FOUNTAIN

Why not make your special event even more memorable with a delectable treat for you and your guests such as a Chocolate Fountain?

McFadden's Chocolate Fountain will come staff-attended and feature homemade, Chef-created chocolate to tempt any palate.

Rental of our fountain is **\$100.00** and includes the staff and service for (2) hours during your special event.

All Chocolate Fountain rentals are limited to parties of 50 ppl or more.

The Chocolate Fountain is priced per person and includes (3) dipping items of your choice.

Chocolate Fountain: **\$5.00/person**
Extra Dipping Items may be added for additional charge of **\$1.50/item**.

Chocolate Fountain Options (Choose One):

Milk Chocolate
Caramel Chocolate

Dark Chocolate
Cinnamon Spice Chocolate

Dipping Items Available for Chocolate Fountain (Choose Three):

Strawberries
Apples
Angel Food Cake
Biscotti

Pineapple
Marshmallows
Pretzel Rods
Oreo Cookies

Pears
Lady Fingers
Rice Krispy Treats
Peanut Butter Cookies