

Mélange Catering Menu

Breakfast

Continental

Assorted muffins, scones, danishes, and bagels

Variety of juices and coffee

Fresh fruit platter

Hot

Frittata – veggies, southwest or Lorraine

Biscuits with sausage gravy

Farmer's bake- eggs, hash browns, vegetables, cheese and meat

Petite quiche- assortment

Sides

Hash browns

Bacon

Sausage

Turkey sausage

Pancake bar

Homemade pancakes with toppings that include; banana, strawberry, blueberry, syrup, whipped cream, pecans, powdered sugar, coconut

Scrambled egg bar

Scrambled eggs, bacon, sausage, cheddar, American, onion, green onion, peppers, mushrooms, salsa, ham

Lunch

Sandwich platters

Lavash wraps

Deli trays

Salad bar

Romaine and spring mix greens

Toppings include: Parmesan, feta and cheddar cheese, cucumbers, onion, carrots, beets, olives, peppers, chickpeas, pecans, curry peanuts, sunflower seeds.

Meat toppings: bacon, ham, turkey, salami, tofu, temph (middle eastern meat)

Dressings include: Caesar, ranch, Italian, mango vinaigrette

Soup and salad bar

pick any two soups to accompany the salad bar.

Soups include :

Fresh Corn Chowder

Butternut Squash Soup

Tomato Basil

Smoked Seafood Chowder

Miso Minestrone

Beef Chili

White Bean Chili

Gazpacho

Chicken noodle

Hor's Deuvres

Proscuitto wrapped Gnocchi
Bacon wrapped Fig stuffed with goat cheese
Ratatouille in a parmesan cup
Tuna Tartar with mango salsa in a cucumber cup
Pork Belly and Mango in an endive cup with pepper lime dressing
Bacon wrapped asparagus
Zucchini ribbons stuffed with goat cheese, mint, endive, and finger hut chili

Crostini

Fresh Mozzarella Bruchetta – pesto marinated, with fresh tomato and artichoke olive relish
Spinach and Artichoke Bruchetta –with tomato confit
Smoked Whitefish Mousse – with baby gherkin pickle
Pastrami Smoked Salmon Pillows – with boursin cheese, capers and red onion.
Wild Mushroom Ragout – with gorgonzola cream
Gorgonzola – with toasted pinenuts, golden raisins, and kale

Profiterole

Cashew curry chicken salad
Wild mushroom and fresh herb
Gougeres with gruyere cheese
Pulled BBQ pork with guacamole and fresh corn salsa

Canapé

Duck Nacho – with manchego, guacamole, fresh tomato, sriracha sour cream, and scallions
Polenta Cakes - with sundried tomato, goat cheese, and carmelized onion
Roast Red Pepper Polenta Cakes – with BBQ glazed chicken and scallions
Guacamole Corn Cups – with fresh corn salsa
Tuna Sashimi – seared tuna on a wasabi rice cracker with sriricha sour cream and chive

Small Servings and Platters

Served Warm

Vegetable Potsticker – with ponzu dipping sauce
Chicken Potsticker – with ponzu dipping sauce
Phyllo Samosa – potato, vegetables, and curry
Spanakopita – spinach, onion, garlic, and parmesan
Pear and Brie Phyllo – burgundy poached pear and double cream brie
Crab in Phyllo – jumbo lump crab, onions, and peppers
Mini-Egg Roll – with sweet and sour sauce
Chicken quesadilla – with cilantro sour cream and guacamole
Meatballs – served in a wild mushroom sauce, Swedish sauce, or BBQ sauce
Shrimp Beignets – with dynamite sauce
New England Crab Cakes – with red pepper remoulade
Vegetable Stuffed Mushroom – topped with gruyere and red pepper coulis
Lollipop Lamb Chop – With mint coulis
Chicken Wings – traditional, buffalo, or tequila lime
Crispy Cauliflower – cauliflower and boursin cheese puree flash fried
Twice Baked Fingerling Potato – topped with bacon, cheddar cheese, and chive sour cream

Served Cold

Fresh Vegetable Spring Roll - fresh asian vegetables rolled in rice paper
Duck Spring Roll – duck confit and asian vegetables rolled in rice paper and coated in black sesame
Shrimp Cocktail – with fresh lemon and cocktail sauce
Asian Flank Steak Platter – with hoison BBQ dipping sauce

Tuna Sashimi Platter – yellowfin tuna blackened and seared, served with wasabi and pickled ginger
Assorted Sushi Platter – with pickled ginger, wasabi, and soy sauce
Grilled Vegetable Basket – assorted vegetables grilled and dressed each in their own flavorings
Smoked Salmon Platter – with capers, red onion, and egg
Hummus Trio – traditional hummus, cilantro hummus, and roast red pepper hummus
Fresh Fruit Platter – assorted fruit artfully displayed
Seafood Ceviche – scallops, salmon, and shrimp

Soup

Fresh Corn Chowder
Butternut Squash Soup
Tomato Basil
Smoked Seafood Chowder
Miso Minestrone
Beef Chili
White Bean Chili
Gazpacho

Food Stations

We bring the food, toppings, and chefs. Your guest customizes their plate.

Mashed Potato Bar

Purple Peruvian potatoes, garlic mashed red skins, and sweet potato russet blend.
Toppings include sour cream, green onion, bacon, duck confit, garlic shrimp, cheddar cheese,
Sauces include chicken gravy, broccoli cheddar, and wild mushroom cream

Latin Fajita Bar

Steak, ground beef, or chicken
Toppings include sour cream, diced onion, cheddar cheese, sour cream, guacamole, lettuce,
jalapeno, and diced tomato
Served with spicy rice and refried beans

Asian Stir Fry Bar

Toppings include, steak, shrimp, chicken, zucchini, yellow squash, broccoli, onion,
carrot, celery, baby corn, bamboo shoots, bean sprouts, peppers, fresh ginger, and fresh garlic.
Sauces include a thai basil soy, coconut curry, or sriracha.

Angus Beef Slider Bar

Mini Angus beef hamburgers and BBQ pulled pork served on a Hawaiian roll
Toppings include cheddar cheese, gruyere cheese, bleu cheese, American cheese, onion,
tomato, pickle, guacamole, fried egg, bacon, lettuce, sautéed mushrooms, and sautéed onion.
Sauces include ketchup, mustard, A-1, BBQ, and pickle relish

Nathan's Hot Dog Coney Bar

All beef Nathan's hot dog served with a potato bun
Toppings include diced onion, pickles, chili, cheddar cheese, jalapeno, diced tomato, bacon,
ketchup, mustard, pickle relish, sauerkraut and guacamole.

Italian Pasta Bar

Tri-color bowtie and penne
Toppings include chicken, shrimp, steak, caramelized onion, peppers, mushrooms, roast fennel,
cherry tomatoes, pesto, roast garlic, fresh garlic, and parmesan-reggiano,
Sauces include traditional Bolognese
Sushi Bar – Fresh rolled sushi to order by Melange's own sushi chefs.

Salads

- Melange Salad – A mix of young field greens topped with a burgundy dried cherries, bleu cheese, spicy pecans and mango-lime dressing.
- Goat Cheese Salad - Fresh baby spinach tossed in a white wine balsamic dressing and topped with a crisp goat cheese crouton, roasted peppers, lentils, fennel, sweet potatoes and pork belly confit
- Mandarin Salad – Chopped crispy romaine hearts with a sesame-soy dressing, Asian style vegetables, mandarin oranges, and curried almonds
- Garden Salad – Chopped crispy romaine hearts with a buttermilk ranch dressing, tomato, cucumber, onion vegetable threads, and croutons
- Caesar Salad – Chopped crispy romaine hearts, parmesan reggiano and herbed garlic croutons tossed in our house made Caesar dressing.

Entrées

Beef

Whole Roasted Tenderloin – USDA choice tenderloin rubbed and slow roasted to perfection with your choice of sauce: Demi-glace, Red wine demi-glace, Marsala wine demi-glace, Wild mushroom, Chasseur, Brandy peppercorn

Prime Rib – Dry rubbed and slow roasted to perfection. Served with natural au-jus.

Roasted Garlic and Rosemary Prime Rib – Encrusted with a rosemary-garlic coating and slow roasted to perfection. Served with natural au-jus.

Beef Brochette – Texas major steak marinated for 24 hours in our house marinade and skewered with peppers, onion and squash. Grilled and topped with house made glaze.

Asian Flank Steak – USDA choice flank steak marinated for 24 hours in our asian marinade. Grilled to perfection and topped with a pineapple soy glaze

Chicken

Italian Stuffed Chicken – A roulade of Chicken stuffed with prosciutto, spinach, and Romano cheese. Served with tomato basil sauce

Chicken and Portabella – Sautéed chicken breast topped with a portabella sherry wine cream sauce

Creole Chicken – Sautéed chicken breast topped with a spicy creole tomato sauce

Island Chicken – Sauteed chicken breast topped with a pineapple mango salsa and cilantro coulis

Blackened Chicken – Spice rubbed chicken breast sautéed and topped with a black bean sauce

Asian Short Rib – Slow roasted and coated in our secret Asian glaze

Pork

Pork Tenderloin – Spice rubbed and roast. Topped with a stone ground mustard demi glaze

BBQ Baby Back Ribs – Smoked baby back ribs slow roasted and basted in BBQ

Pulled Pork – Slow braised and sauced with Sweet Baby Ray's BBQ and served with rolls

Seafood

Sesame Salmon – Fresh Scottish salmon coated in sesame seeds and topped with port plum and orange miso sauces

Blackened Salmon – Spice rubbed Scottish salmon served with a coconut curry sauce

Sea Bass – Chilean sea bass topped with cherry tomatoes, capers and drizzled in sweet soy vinaigrette

Lake Superior Whitefish – Topped with lemon caper beurre blanc

Pretzel Crusted Walleye – Topped with stone-ground mustard sauce

Seared Scallops – Topped with chimichuri sauce

Garlic Shrimp – Topped with fresh herbs

Coconut Shrimp – Topped with mandarin orange yuzu beurre blanc

Vegetarian/Vegan

Portabella Wellington – Stuffed with portabella cap, spinach, duxelle, and spinach

Wild Mushroom Polenta – Topped with gorgonzola cream sauce

Vegetable Roulade – Caponata rolled in an eggplant skin topped with cauliflower cream sauce

Starches

Jasmine rice pilaf

Wild rice pilaf

Garlic Smashed Redskin Potato

Truffle Mashed Potato

Potato Croquette

Potato Onion Pie

Creamy Herb Polenta

Vegetables

Green Beans

Asparagus

Fresh Corn

Root Vegetable Sauté

Ratatouille

Dessert

Assorted Finger Pastries

Mini-Cupcake Display

Cake Ball Display

Chef's Note

These are just suggestions to get the palate rolling. We encourage our guests to contact us so we may custom tailor every menu to fit each individualized event. Let our team of experienced chefs interact one-on-one with you so that your every desire and dish may be fulfilled. Thank you.