



Morris Catering & Gallery 1245 is dedicated to delivering unparalleled hospitality in quality service, delicious food, and attention to detail.

The venue, Gallery 1245, offers an upscale ambiance, complete with luxurious furnishings, decor, and experienced staff, making it the ideal setting for your special event. By choosing Morris Catering, you're ensuring that your event will feature exceptional taste and service.

Our menu features a variety of options that include signature buffet dishes, hors d'Oeuvres cocktail parties, and premium plated coursed dinners. We are delighted to customize your menu to meet your individual taste or allergy preferences.

Our team is eager to host you and your guests and provide an unforgettable experience marked with our culinary excellence.

Thank you for including Morris Catering and Gallery 1245 for your special event.



Morris Catering | Niles, MI | Catering@MorrisHG.com | 269-692-5778

2024 Gallery 1245 menu pricing. 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.



MORRIS
CATERING

PREMIUM PLATED

3 Course Dinner | \$45 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 and your Choice of Starch.*

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

+\$2/Guest

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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PREMIUM PLATED CONT.

3 Course Dinner | \$45 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 and your Choice of Starch.

BEEF

Filet +\$6/ Guest

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

Top Sirloin

Wild Mushroom Demi-Glace & Shallot Reduction

Beef Brisket +\$3/ Guest

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 + \$10/ 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

PORK

Pork Loin | Pear Chutney

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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HORS D'OEUVRES DINNER EVENT

8 Selections | \$40 per person (2 hours)

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
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Asian Chicken Salad in a Crispy Wonton Cup
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PREMIUM BUFFET

\$35 per person

Select One Salad | One Vegetable, One Starch

Two Entrees and One Vegan Entrée Includes: Ciabatta Roll and Butter Rosette

SALADS

TRADITIONAL

Caesar | Romaine, Parmesan,
Croutons, Caesar Dressing

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

PREMIUM

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

BEEF

Beef Tenderloin Pasta
Trio of Mushrooms & Pesto Sauce

Beef Brisket
Carolina Barbecue Sauce

CHICKEN

Chicken Cavatappi
Spinach, Sun-Dried Tomatoes &
White Wine Cream Sauce

Chicken Marsala
Mushroom Wine Sauce

Chicken Florentine
Spinach Cream Sauce

Chicken Piccata
Lemon & Caper Cream Sauce

SEAFOOD

Shrimp Cavatappi
Spinach, Sun-Dried Tomatoes &
White Wine Cream Sauce

VEGAN

Coconut Curry
Crispy Tofu, Sweet Potatoes, Broccoli, Spinach,
& Creamy Coconut Curry Sauce

Vegetable Ratatouille
Rigatoni with Eggplant, Zucchini, Onions, Tomatoes,
& Bell Peppers

VEGETABLES

Haricot Verts, Caramelized Onions & Julienne Carrots
Honey Glazed Carrots & Brussels Sprouts
Mexican Street Corn with Chihuahua Cheese

Medley of Roasted Broccoli, Yellow Squash & Zucchini
Cauliflower, Cherry Tomatoes & Sweet Peppers

STARCHES

Potatoes
Bacon & Cheddar Mash
Garlic & Chive Mash
Roasted Rosemary Fingerling
Hickory Bacon, Grilled Onion, & Red Pepper Hash

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



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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

4 Hours | \$43 / Guest 21+
3 Hours | \$32 / 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

4 Hours | \$37 / Guest 21+
3 Hours | \$28 / 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

4 Hours | \$32 / Guest 21+
3 Hours | \$24 / 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

4 Hours | \$27 / Guest 21+
3 Hours | \$20 / 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

\$10 PER GUEST

Soda, Tea, Lemonade, Coffee



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THE FINE PRINT

To secure your event date, a signed contract and a non refundable Gallery 1245 venue deposit of \$350 is required. 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 two weeks before the event. Guest counts can not be decreased from this point. You are welcome to add guests up to the function date. We do have a \$2,000 minimum on food and beverage events.

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.

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 don't hesitate to contact us. We look forward to working with you every step of the way.

GENERAL MANAGER

