

2018

Breakfast

Katherine's
Catering • Event Planning

Breakfast Baked Goods



Breakfast Baked Goods

per dozen

Bagel Assortment

\$24.00

wheat, plain, raisin, everything plain and strawberry cream cheese

v

Breakfast Scones

\$24.00

cranberry, blueberry

v

Carrot Date Muffins

\$27.00

ginger, orange zest, cinnamon, butter

v

Chocolate Pecan Coffee Cake

\$24.00

sour cream, streusel topping

v

Mini Baked Good Assortment

\$18.00

mini muffin assortment, breakfast scones, mini Danish pastries, chocolate pecan coffee cake

v

Mini Danish Pastry Assortment <i>butter, chocolate, raisin</i> V	\$18.00
Mini Muffin Assortment <i>apple spice, blueberry cornmeal, dark chocolate banana pecan, butter</i> V	\$18.00
Muffin Assortment <i>apple spice, blueberry cornmeal, dark chocolate banana pecan, butter</i> V	\$24.00
Strawberry Basil Muffins <i>fresh basil, buttermilk, butter</i> V	\$27.00
Whole Grain Bagels <i>peanut butter, strawberry jam, whipped goat cheese</i> V	\$36.00

Gluten-Free

Brown Butter Ginger Coffee Cake <i>crystallized ginger, allspice, cinnamon</i> V GF	\$18.00
Chocolate Ricotta Muffins <i>vanilla, semi-sweet chocolate</i> V GF	\$30.00
Lemon Poppy Seed Muffins <i>yogurt, fresh lemon zest</i> V GF	\$30.00
Raspberry Peach Muffins <i>pecans, nutmeg</i> V GF	\$36.00
Vegan Raspberry Corn Muffins <i>apple sauce, coconut milk</i> V GF	\$36.00
“Wake Up!” Energy Bars <i>oats, almonds, coconut, dried cranberries, almond extract, maple syrup</i> V GF	\$30.00

Breakfast Entrées



*pricing per guest unless noted
half pan serves 10-12, full pan serves 20-24*

Wraps/Sandwich Bites

Breakfast Sandwich Bites	\$4.00
<i>focaccia bread, herbed cream cheese, eggs, spinach, tomato, ham, cheddar</i>	
Chorizo Breakfast Wrap	\$4.50
<i>eggs, peppers, onion, chorizo, salsa, Monterey jack, flour tortilla</i>	
Tofu Breakfast Wrap	\$4.50
<i>tofu, mushrooms, spinach, potatoes, herbs</i>	
Vegetarian Breakfast Sandwich Bites	\$4.00
<i>focaccia bread, sundried tomato cream cheese, eggs, spinach, tomato, Swiss</i>	
Vegetarian Breakfast Wrap	\$4.50
<i>eggs, peppers, onion, salsa, Pepper Jack, wheat tortilla</i>	

Croissant/English Muffins

Croissant Breakfast Sandwich	\$4.95
<i>eggs, bacon, cheddar</i>	
English Muffin Breakfast Sandwich	\$3.75
<i>eggs, ham, cheddar</i>	
Vegetarian Croissant Breakfast Sandwich	\$4.95
<i>eggs, spinach, mushrooms, Swiss</i>	
Vegetarian English Muffin Breakfast Sandwich	\$3.75
<i>eggs, peppers, onions, spinach, Swiss</i>	

Eggs/Stratas/Frittatas/Pizza

Cheesy Scrambled Eggs	\$3.00
<i>butter, cheddar, chives</i>	
Egg and Chive Ham Cups	\$3.00
<i>savory custard, Dijon mustard</i>	
Flatbread Breakfast Pizza	\$3.50
<i>eggs, ham, bacon, scallions, herbed cream cheese, mozzarella, cheddar</i>	

Greek Frittata <i>eggs, potatoes, spinach, scallions, tomatoes, feta</i> V GF	\$51.00 half/\$102.00 full
Ham and Cheddar Strata <i>eggs, ham, scallion, chives, croutons, cheddar, Swiss</i>	\$45.00 half/\$90.00 full
Hard Boiled Eggs V GF	\$1.50
Scrambled Eggs <i>sweet butter</i> V GF	\$2.50
Smoked Salmon Frittata <i>eggs, smoked salmon, scallion, tomatoes, cream cheese, dill Havarti</i> GF	\$66.00 half/\$132.00 full
Vegetable Strata <i>eggs, spinach, mushrooms, tomato, broccoli, croutons, cheddar, Swiss</i> V	\$45.00 half/\$90.00 full
Vegetarian Flatbread Breakfast Pizza <i>eggs, sautéed peppers, mushrooms, baby spinach, herbed cream cheese, mozzarella, cheddar</i> V	\$3.50

Quiche/Quiche Bites

Crustless Quiche Lorraine Bites <i>eggs, cream, bacon, onion, Gruyère</i> GF	\$3.00
Crustless Vegetarian Quiche Bites <i>eggs, cream, spinach, broccoli, mushrooms, Swiss</i> V GF	\$3.00
Quiche Lorraine (serves 6) <i>eggs, cream, bacon, onion, Gruyère</i>	\$24.00/quiche
Smoked Salmon Quiche (serves 6) <i>eggs, cream, spinach, dill Havarti</i>	\$26.00/quiche
Vegetable Quiche (serves 6) <i>eggs, cream, spinach, broccoli, mushroom, Swiss</i> V	\$24.00/quiche
Zucchini Goat Cheese Quiche (serves 6) <i>eggs, cream, red pepper, onion, sundried tomato, Cotswold</i> V	\$26.00/quiche

Signature Breakfast Entrées

Blueberry Bread Pudding Bake	\$54.00 half/\$108.00 full
<i>brioche, cream cheese, sour cream, brown sugar, maple syrup, eggs, cinnamon, vanilla</i>	
	
Buttermilk Pancakes	\$3.00
<i>butter, syrup</i>	
	
Crème Brûlée French Toast	\$54.00 half/\$108.00 full
<i>sweet custard, Grand Marnier, maple syrup</i>	
	
Hearty Cinnamon Granola	\$3.95
<i>2% milk</i>	
	
Loaded Buttermilk Pancakes	\$3.50
<i>strawberries, butter, whipped cream, maple syrup</i>	
	
Sweet Potato Biscuits	\$4.50
<i>sausage gravy</i>	
Whole Grain Blueberry Pancakes	\$3.50
<i>oats, buttermilk, maple syrup</i>	
	

Seasonal Breakfast Entrées

Pumpkin Bread Pudding	\$45.00 half/\$90.00 full
<i>caramel, pecan, cinnamon, nutmeg</i>	
	
Eggnog French Toast	\$54.00 half/\$108.00 full
<i>sweet custard, Grand Marnier, maple syrup, nutmeg, cinnamon</i>	
	

Breakfast Sides



Applewood Smoked Bacon GF	\$3.50
Breakfast Potatoes <i>onion, scallion, side of ketchup</i> V GF	\$2.95
Cajun Brown Sugar Bacon GF	\$3.75
Cheesy Breakfast Grits <i>white cheddar, butter</i> V GF	\$3.50
Country Ham <i>grilled</i> GF	\$2.75
Country Style Potatoes <i>peppers, onion, side of ketchup</i> V GF	\$2.75
Hash Brown Potatoes <i>side of ketchup</i> V GF	\$2.75
Herbed Broiled Tomatoes <i>Dijon mustard, olive oil</i> V GF	\$3.00
Leek and Potato Cakes <i>scallion sour cream</i> V	\$3.00
Pork Sausage Links GF	\$3.00
Pork Sausage Links and Applewood Smoked Bacon GF	\$3.50
Turkey Sausage Links GF	\$3.50
Veggie Sausage Patties V	\$3.50



Breakfast Platters & Stations

Platters

serves 20 guests

Bagels and Lox	\$160.00
<i>smoked salmon, herbed cream cheese, plum tomato slices, onion, cucumber, chopped egg, capers, lemon wedges, assorted savory bagels</i>	
Caprese Salad Platter	\$100.00
<i>plum tomatoes, fresh mozzarella, basil, balsamic glaze, olive oil</i>	
Create Your Own Yogurt Parfait	\$100.00
<i>vanilla yogurt, blueberries, pineapple, strawberries, granola, candied almonds</i>	
Eastern European Breakfast Platter	\$150.00
<i>ham, prosciutto, white cheddar, brie, cherry jam, tomato slices, hard boiled eggs, cucumber, baguette slices, pumpernickel slices, Dijon mustard, whipped butter</i>	
Oatmeal Station	\$100.00
<i>creamy oatmeal, 2% milk, walnuts, dried cherries, brown sugar</i>	

Chef Attended Stations

20 guest minimum

Belgian Waffle Station	\$5.95
<i>maple syrup, whipped cream, strawberries, pecans</i>	
Buttermilk Pancake Station	\$5.95
<i>honey butter, whipped cream, strawberry, blueberry, maple syrup</i>	
Omelette Station	\$5.95
<i>eggs, ham, scallion, tomatoes, peppers, spinach, mushroom, cheddar, feta</i>	
Sweet Crepe Station	\$6.95
<i>bananas, Nutella, Grand Marnier peaches, pecans, strawberries, cinnamon apple compote, sweetened cream cheese, powdered sugar</i>	

HOW TO ORDER:

ANN ARBOR: (734) 930-4270

LYON OAKS: (248) 573-7787

SUMMIT ON THE PARK: (734) 394-5486

information@katherines.com

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