

2018

Entrées

Katherine's

Catering • Event Planning

A close-up photograph of two skewers of grilled food. The skewers are loaded with chunks of browned meat, slices of yellow bell pepper, and slices of red onion. The food is served on a white, rectangular plate. A green garnish, possibly a scallion, is placed across the front of the plate. The background is dark and out of focus.

Entrées

Beef

price/portions vary

Asian Flank Steak	\$5.50/\$9.75
<i>soy, ginger, miso, rice wine vinegar, scallion, carved on site or served room temperature</i>	
Beef Stir Fry	\$6.50/\$9.50
<i>peppers, broccoli, carrots, onion, pea pods, cabbage, Hoisin sauce</i>	
Beef Stroganoff with Egg Noodles	\$7.50/\$11.50
<i>fresh dill, mushroom sour cream sauce</i>	
Beef Tips	\$6.50/\$10.50
<i>mushrooms, onion, fresh thyme, Burgundy wine sauce</i>	
Boneless Soy Braised Short Ribs	\$7.50/\$12.25
<i>onion, Korean barbecue sauce</i>	
Boneless Italian Style Braised Short Ribs	\$7.50/\$12.25
<i>tomato, garlic, onion, bay leaf</i>	
Entrée Asian Beef Kabobs	\$7.00
<i>peppers, onion, Tamari sauce, ginger, garlic, sesame</i>	
Entrée Mediterranean Beef Kabobs	\$7.00
<i>peppers, onion, oregano, basil, garlic, olive oil</i>	
Filet of Beef	\$13.50/\$24.00
<i>choice of blackberry merlot, rosemary balsamic, port wine fig with shallot, Creole mustard, gorgonzola sun dried tomato</i>	
Flank Steak Roulades	\$8.00/\$13.00
<i>spinach, onion, Parmesan, roasted tomato demi-glace</i>	
Marinated Flank Steak	\$5.50/\$9.75
<i>rosemary, red wine, olive oil, garlic, gremolata</i>	
Meatloaf with Gravy	\$8.50
<i>beef, pork, spices, onions, bread crumbs</i>	

Sirloin Steak <i>tarragon butter sauce</i> GF	\$7.50/\$15.00
Sirloin Steak with Mushrooms <i>grilled onions, steak sau</i>	\$7.50/\$15.00
Sliced Beef Tenderloin <i>horseradish cream, red wine demi-glace, red onion chutney</i> GF	\$15.75/\$24.00
Sliced Sirloin Dijonnaise <i>creamy mustard sauce, fried onions</i>	\$7.00/\$12.00
Sliced Sirloin with Mushrooms <i>red wine sauce</i>	\$7.00/\$12.00
Steak Au Poivre (sirloin) <i>apricot cognac sauce</i> GF	\$8.50/\$12.75
Steak Diane (tenderloin) <i>brandy, cream, Dijon, shallots, green peppercorns</i> GF	\$16.00/\$24.00
Texas Style Sliced Beef Brisket <i>smoky spice rub, hand carved, mesquite barbecue jus</i> GF	\$7.25/11.00

FAMILY STYLE BEEF

half pan – serves 10-12; full pan – serves 20-24

Corned Beef and Cabbage <i>potatoes, onions, carrots, spices, horseradish sauce</i> GF	\$180.00
Shepherd's Pie <i>ground beef, carrots, peas, onions, cheddar mashed potatoes</i> GF	\$85.00/\$160.00
Stuffed Cabbage Rolls "Galumpkis" (48 pc) <i>beef, rice, onion, spices, tomato sauce</i> GF	\$150.00

Chicken

SAUTÉED
4OZ. OR 6OZ.

Almond Cranberry Encrusted Chicken <i>orange cranberry glaze</i>	\$6.95/\$9.95
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Basil Chicken <i>sun dried tomato basil cream sauce</i>	\$6.95/\$9.95
Chicken Amaron <i>artichokes, capers, tomato concasse, parsley, white wine butter sauce</i>	\$5.95/\$8.95
Chicken Parmesan <i>marinara sauce, provolone, Parmesan</i>	\$4.95/\$7.95
Forest Chicken <i>wild mushrooms, leeks, Marsala cream sauce</i>	\$7.25/\$10.95
Michigan Chicken <i>mushrooms, caramelized shallots, dried cherries, sherry butter sauce</i>	\$7.25/\$10.95
Peasant Chicken <i>tomatoes, leeks, fennel, onion, garlic, red pepper flakes, white wine</i>	\$4.95/\$7.95
GRILLED, BAKED & FRIED	
Barbecued Chicken Pieces <i>honey barbecue sauce</i>	\$4.25/\$6.50
GF	
Barbecued Chicken Breast <i>cherry barbecue sauce</i>	\$4.25/\$6.50
GF	
Entrée Chicken Kabobs <i>peppers, onions, Dijon marinade</i>	\$6.50
GF	
Fried Chicken Pieces <i>honey glaze</i>	\$5.00/\$7.50
Grilled Sesame Chicken Breast <i>soy, ginger, garlic</i>	\$4.25/\$6.50
Grilled Honey Lemon Dijon Chicken <i>honey Dijon vinaigrette, fresh lemon slices</i>	\$4.25/\$6.50
Grilled Herb Chicken <i>herbs, lemon, olive oil, white wine pan sauce</i>	\$4.25/\$6.50
GF	
Grilled Citrus Chicken <i>orange, lemon, tomato concasse, citrus veloute</i>	\$4.25/\$6.50
Grilled Jerk Chicken <i>grilled peppers, pineapple, lime</i>	\$7.50/\$10.95
GF	
Grilled Moroccan Chicken <i>apricots, cranberries, toasted almonds, saffron coconut sauce</i>	\$6.95/\$9.95

Thai Chicken Stir Fry **\$4.25/\$6.50**
coconut milk, carrots, celery, green beans, ginger, basil, lime, tamari sauce, chopped peanuts

GF

STUFFED

Spinach Gorgonzola Stuffed Chicken **\$7.25/\$10.95**
roasted tomato sauce

Chorizo Stuffed Chicken **\$7.25/\$10.95**
Creole mustard sauce

FAMILY STYLE

half pan - serves 10-12; full pan - serves 20-24

Chicken Cashew Bake **\$65.00/\$120.00**
wild rice blend, broccoli, water chestnuts, red pepper, sour cream, cheddar

Chicken Enchilada Bake **\$50.00/\$90.00**
corn tortillas, black beans, rice, cheddar blend, enchilada sauce

GF

Italian Chicken Pasta Bake **\$60.00/\$110.00**
mushrooms, diced tomato, oregano, parsley, Parmesan, mozzarella, bread crumbs

Savory Leek and Chicken Pie **\$65.00/\$120.00**
carrots, peas, tarragon, white wine cream sauce, puff pastry crust

Duck

Pan Seared Duck Breast **\$21.00**
cherry Port wine sauce

Spice Roast Duck Breast/ Confit Leg **\$25.00**
spice rub, ginger chili glaze

GF

Fish & Seafood

Almond Lemon Cod **\$6.50/\$9.75**
leeks, bread crumbs, herb aioli

Artichoke Crusted Salmon **\$8.50/\$12.75**
Dijon, lemon zest, bread crumbs



Baked Halibut <i>lemon herb bread crumbs, white wine dill sauce</i>	\$22.50/\$33.75
Beer Battered Cod <i>tartar sauce, lemon wedges</i>	\$6.00/\$8.00
Blackened Mahi Mahi <i>margarita lime butter</i> GF	\$12.00/\$18.00
Citrus Salmon Filet <i>lemon, lime, orange, ginger, coriander</i> GF	\$8.00/\$12.00
Lemon Picatta Whitefish <i>diced tomato, capers, lemon, basil, white wine sauce</i>	\$8.00/\$12.00
Maple Mustard Salmon <i>glazed</i> GF	\$8.00/\$12.00
Miso Honey Glazed Sea Bass <i>green onion, basil</i>	\$18.00/\$27.00
Pesto Salmon Filet <i>sun dried tomato crust</i>	\$8.50/\$12.75
Stuffed Filet of Sole <i>julienned squash, carrots and leeks, tarragon lemon velouté</i>	\$6.50/\$9.75
Shrimp Scampi <i>angel hair pasta, diced tomato, fresh parsley, lemon garlic sauce</i>	\$12.00/\$24.00
SEAFOOD COMBINATIONS (20 GUEST MINIMUM)	
Jambalaya <i>andouille sausage, shrimp, chicken, peppers, tomatoes, celery, onion, bay leaf, rice</i>	\$7.50/\$15.00
Lobster Macaroni and Cheese <i>cheddar, asiago, romano, Parmesan, bread crumbs</i> GF	\$12.00/\$24.00
Seafood Cioppino <i>shrimp, cod, mussels, fennel, tomatoes, white wine, Pernod, garlic crostini</i>	\$15.00/\$30.00
Seafood Pasta <i>penne, shrimp, scallops, cod, mushrooms, tomatoes, scallion, white wine butter sauce</i>	\$10.00/\$20.00

Spanish Paella **\$9.00/\$18.00**
shrimp, mussels, chicken, Chorizo sausage, peas, tomatoes, pimento, saffron rice

GF

Lamb

Entrée Grilled Lamb Kabobs **\$8.50**
cherry tomatoes, onion, peppers, rosemary, thyme, olive oil, vinegar, lemon

GF

Grilled Lamb Chops **\$11.25**
fresh herbs

GF

Sliced Roasted Leg of Lamb **\$8.75/\$13.00**
allspice, cinnamon, garlic, anise, onion, garlic yogurt sauce, minted apple chutney

GF

Picnic Fare

All Beef Hot Dogs **\$3.95**
ketchup, American and Dijon mustard, chopped onion, relish, classic buns

Black Bean Burgers **\$7.50**
ketchup, American and Dijon mustard, ancho chile mayonnaise, classic buns

V

Bratwurst **\$4.50**
ketchup, American and Dijon mustard, chopped onion, classic buns

Chicken Sausage **\$5.00**
ketchup, American and Dijon mustard, chopped onion, relish, classic buns

Hamburgers **\$5.50**
ketchup, American and Dijon mustard, mayonnaise, relish, Swiss, cheddar, lettuce, tomatoes, dill pickle slices, sweet onion, classic buns

Italian Sausage **\$4.25**
peppers, onions, ketchup, American and Dijon mustard, classic buns

Kielbasa **\$4.25**
sauerkraut, ketchup, American and Dijon mustard, chopped onion, classic buns

Kosher Hot Dogs **\$4.25**
ketchup, American and Dijon mustard, chopped onion, relish, classic buns

Oberon Beef Brisket <i>spice rubbed, honey-chipotle barbecue sauce, brioche rolls</i>	\$6.75/\$10.00
Pork Ribs <i>spice rub, barbecue sauce</i>	\$7.50/\$11.25
Pulled Pork <i>slider rolls, barbecue sauce</i>	\$4.25/\$6.75
Turkey Feta Burgers <i>baby spinach, Roma tomatoes, pickled red onion, ketchup, Dijon mustard, cucumber yogurt sauce, whole wheat buns, classic buns</i>	\$6.50

Veggie Burgers <i>ketchup, American and Dijon mustard, mayonnaise, relish, Swiss, cheddar, lettuce, tomatoes, dill pickle slices, sweet onion, classic buns</i>	\$6.50
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Pork

Fig Glazed Pork Chop <i>caramelized onions</i>	\$12.00
Pork Cutlet <i>maple mustard sauce, arugula, cherries</i>	\$7.00/\$11.00
Caribbean Pork Loin <i>grilled pineapple, sautéed peppers</i>	\$4.50/\$6.75
Herb Encrusted Pork Loin <i>apple cranberry chutney</i>	\$5.75/\$8.75
Spinach Stuffed Pork Loin <i>spinach, mushroom, rosemary tomato demi-glace</i>	\$5.75/\$8.75
Stuffed Pork Loin <i>apricots, cherries, cider au jus</i>	\$5.75/\$8.75

CASSEROLE STYLE PORK

half pan - serves 10-12; full pan - serves 20-24

Gorgonzola Macaroni and Cheese <i>béchamel, caramelized onion, bacon, chives, diced tomato</i>	\$60.00/\$110.00
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Italian Sausage Farfalle **\$60.00/\$110.00**
peppers, olives, oregano, basil, tomatoes, mozzarella

Rustic Sausage Lasagna **\$60.00/\$110.00**
pesto ricotta, Parmesan, mozzarella, provolone, tomato sauce

Turkey

Sliced Turkey Breast **\$8.00/\$12.00**
cranberry orange sauce, turkey gravy

Turkey Meatloaf **\$5.00/\$7.50**
onion, carrot, bread crumbs, tomato sauce

Whole Roasted Turkey (12-15# serves 8-10) **\$95.00**
savory herbs, turkey gravy

Whole Roasted Turkey, carved (12-15# serves 8-10) **\$115.00**
savory herbs, turkey gravy

Veal

Grilled Veal Chop **\$13.75**
wild mushroom Marsala sauce

GF

Veal Scallopine **\$14.00**
saffron mushroom sauce

Wiener Schnitzel **\$14.00**
lemon wedges

Vegetarian

PASTA

Asiago Gnocchi **\$5.95/\$10.95**
tomato basil sauce

V

Creamy Pesto Cheese Tortellini **\$4.75/\$9.50**
cream, Parmesan, diced tomato

V

Eggplant Rollatini **\$6.25/\$12.50**
pesto vermicelli, roasted tomato sauce

V

Four Cheese Macaroni <i>cheddar, asiago, romano, Parmesan, bread crumbs</i> V	\$5.95/\$11.75
Ricotta Basil Ravioli <i>tomato concassé</i> V	\$5.25/\$10.50
Sacchetti Purses <i>sage brown butter sauce</i> V	\$5.95/\$10.95
Tortellini St. Tropez <i>sautéed squash, palomino sauce, mozzarella</i> V	\$4.75/\$9.50
Wild Mushroom Ravioli <i>gorgonzola cream sauce</i> V	\$6.75/\$13.50
FAMILY STYLE VEGETARIAN PASTA	
<i>half pan - serves 10-12; full pan - serves 20-24</i>	

Baked Ziti <i>celery, carrot, onions, diced provolone, ricotta, tomato, Parmesan</i> V	\$50.00/\$90.00
Butternut Squash Lasagne <i>caramelized apples, ricotta, hazelnuts, béchamel, Parmesan</i> V	\$60.00/\$110.00
Italian Vegetable Lasagne <i>broccoli, tomato, onion, zucchini, spinach, fennel, basil ricotta, mozzarella, Parmesan, tomato basil sauce</i> V	\$60.00/\$110.00

VEGETARIAN ENTRÉES

Artichoke Spinach Strudel <i>onions, béchamel, nutmeg, feta, cayenne, phyllo</i> V	\$6.50/\$10.50
Eggplant Parmesan <i>marinara sauce, mozzarella, Parmesan</i> V	\$5.75/\$8.50
Eggplant Zucchini Gratin <i>tomatoes, black olives, herbs, olive oil, feta, provolone</i> V	\$5.75/\$8.50
Layered Eggplant Polenta Bake <i>tomatoes, cream, rosemary, white cheddar</i> V GF	\$6.00/\$9.00
Mushroom Stuffed Zucchini <i>tomatoes, onion, garlic, panko, fresh herbs, Parmesan, tomato basil sauce</i> V	\$5.00/\$10.00

- Plated Vegetable Torta** **\$12.00**
portobello mushroom, zucchini, eggplant, yellow squash, sweet onion, Roma tomato, fresh mozzarella, rosemary balsamic reduction
 V GF
- Roasted Vegetable Wellington (individual)** **\$12.50**
cauliflower, sweet potato, Swiss chard, onion, thyme, sun dried tomato, mozzarella, Dijon, puff pastry, Dijon cream sauce
 V
- Stuffed Acorn Squash** **\$10.00**
wild rice, dried apricots, pecans, maple orange glaze
 V GF
- Stuffed Roma Tomatoes** **\$3.25/\$6.50**
basil, spinach, bread crumbs, Parmesan, onion, garlic
 V
- Vegetable Torta Gratin** **\$5.00/\$7.50**
zucchini, eggplant, yellow squash, sweet onion, Roma tomato, fresh mozzarella, rosemary balsamic reduction
 V GF
- Wild Mushroom Ragout** **\$5.50/\$8.25**
spinach, fresh thyme, shallots, cream
 V GF

FAMILY STYLE VEGETARIAN ENTRÉES

half pan - serves 10-12; full pan - serves 20-24

- Black Bean Enchilada Bake** **\$50.00/\$90.00**
corn tortillas, rice, pepper jack, cheddar, enchilada sauce
 V GF
- Spinach Feta Pie** **\$65.00/\$120.00**
onion, lemon, phyllo strips
 V
- Savory Vegetable Pot Pie** **\$65.00/\$120.00**
broccoli, leeks, carrots, peas, new potatoes, béchamel sauce, puff pastry crust
 V

VEGAN

- Cilantro Lime Grilled Tofu** **\$5.75/\$8.50**
chili powder, garlic
 V GF
- Entrée Mediterranean Vegetable Kabobs** **\$7.50**
eggplant, zucchini, mushrooms, onions, peppers, olive oil, garlic
 V GF
- French Ratatouille** **\$7.50/\$11.25**
eggplant, zucchini, peppers, onion, garlic, red onion, olive oil, herbs de Provence
 V GF

Harvest Spaghetti Squash	\$5.50/\$8.25
<i>apples, onion, cinnamon, sage, walnuts</i>	
V GF	
Lemon Asparagus Pasta	\$4.50/\$9.00
<i>farfalle, roasted cherry tomatoes, asparagus, olive oil, fresh herbs</i>	
V	
Mediterranean Farfalle	\$4.50/\$9.00
<i>eggplant, zucchini, mushrooms, onions, peppers, olive oil, garlic</i>	
V	
Plated Vegan Vegetable Torta	\$12.00
<i>portobello mushroom, zucchini, eggplant, yellow squash, sweet onion, Roma tomato, rosemary balsamic reduction</i>	
V	
Stir Fried Tofu and Veggies	\$5.75/\$8.50
<i>carrots, red onion, broccoli, mushrooms, peanut sauce</i>	
V GF	
Vegan Vegetable Wellington (individual)	\$12.50
<i>mushrooms, onion, sun dried tomatoes, spinach, oregano, puff pastry, roasted tomato sauce</i>	
V	
Vegetable Korma	\$6.50/\$10.00
<i>cauliflower, peas, carrots, sweet potatoes, zucchini, garbanzo beans, tomatoes, coconut milk, red curry</i>	
V GF	

FAMILY STYLE VEGAN ENTRÉE

half pan - serves 10-12; full pan - serves 20-24

Lentil Shepherd's Pie	\$75.00/\$140.00
<i>carrots, celery, onion, peas, herbs, tomato, mashed potatoes</i>	
V GF	

HOW TO ORDER:

ANN ARBOR: (734) 930-4270

LYON OAKS: (248) 573-7787

SUMMIT ON THE PARK: (734) 394-5486

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