

2018

Hot Appetizers

Katherine's
Catering • Event Planning



Hot Appetizers

Build Your Own Slider

per dozen

Black Bean Sliders

\$33.00

tomato, field greens, ancho chili sauce, brioche

V

Cheeseburger Sliders

\$33.00

cheddar, Swiss, mixed greens, plum tomatoes, pickles, ketchup, mustard, pretzel rolls, brioche rolls

Hamburger Sliders

\$33.00

white cheddar, tomato chutney, Dijon mustard, lettuce, brioche rolls

Turkey Sliders

\$33.00

sage derby, plum tomatoes, cranberry mayonnaise, lettuce, brioche rolls

Kabobs, Satays, Meats

per dozen

Apple Bourbon Meatballs

\$15.00

pork, beef

Bacon Wrapped Almond Stuffed Dates

\$24.00

goat cheese, honey drizzle

GF

Beef and Pepper Kabobs

\$27.00

yogurt mint sauce

GF

Buffalo Chicken Meatballs

\$21.00

wing sauce

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| Buffalo Chicken Tenders <i>blue cheese dip, celery sticks</i> | \$21.00 |
| Buffalo Wings <i>blue cheese dip, celery sticks</i> | \$18.00 |
| Buttermilk Fried Chicken Strips <i>honey drizzle</i> | \$21.00 |
| Buttermilk Fried Chicken Strips <i>ranch dip, barbecue Sauce</i> | \$21.00 |
| Cajun Bacon Wrapped Chicken <i>barbecue sauce</i> GF | \$18.00 |
| Chicken Dijonnaise Kabobs <i>peppers, onions</i> GF | \$24.00 |
| Chicken, Feta and Spinach Meatballs <i>olives, red wine tomato sauce</i> | \$21.00 |
| Chicken Satays <i>spicy peanut sauce</i> GF | \$18.00 |
| Ginger Scallion Pork Meatballs <i>sesame soy glaze</i> | \$15.00 |
| Korean BBQ Pork Kabobs <i>bokchoy, red onion</i> | \$21.00 |
| Lamb Meatballs <i>mint pesto</i> | \$33.00 |
| Lamb Kabobs <i>rosemary, red onion, apricot glaze</i> GF | \$51.00 |
| Lamb Kofta Skewers <i>ground lamb, garlic, onion, spices on a skewer, cucumber yogurt sauce</i> | \$30.00 |
| Lemon Grass Beef Satays <i>soy dipping sauce</i> GF | \$21.00 |
| Sriracha Marinated Chicken Wings <i>cilantro, honey peanut dipping sauce</i> | \$18.00 |

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| Mustard Marinated Lamb Chops <i>Dijon, rosemary, thyme</i> GF | \$45.00 |
| Sirloin Parmesan Meatballs <i>tomato basil sauce</i> | \$30.00 |
| Tandoori Chicken Kabobs <i>ginger, spices, yogurt</i> GF | \$24.00 |
| Turkey, Bacon and Gruyère Meatballs <i>mustard cream sauce</i> | \$30.00 |
| Vegetable Kabobs <i>eggplant, zucchini, mushrooms, peppers, onions, olive oil, garlic</i> V GF | \$18.00 |

International Flavors

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| Bacon Stuffed Redskin Potatoes <i>Cajun bacon, sour cream, cheddar, scallion</i> GF | \$18.00 |
| Basil Stuffed Redskin Potatoes <i>Gruyère, sour cream, fresh basil</i> V GF | \$18.00 |
| Black Bean Quesadillas <i>roasted pepper, pepper jack salsa, sour cream on the side</i> V | \$24.00 |
| Chicken Quesadillas <i>grilled onion, cheddar jack, salsa, sour cream on the side</i> | \$24.00 |
| Chicken Vegetable Potstickers <i>spicy soy dipping sauce</i> | \$24.00 |
| Ginger Pork Potstickers <i>spicy soy dipping sauce</i> | \$24.00 |
| Mediterranean Eggplant Mushroom Caps <i>olives, feta, rosemary, sundried tomatoes</i> V | \$18.00 |
| Mushroom Cabbage Potstickers <i>spicy soy dipping sauce</i> V | \$24.00 |
| Potato Cheese Pierogi <i>scallion sour cream</i> V | \$24.00 |
| Sauerkraut Pierogi <i>scallion sour cream</i> V | \$24.00 |

Spinach Gorgonzola Mushroom Caps*Parmesan, garlic, lemon*

V

\$24.00**Steak Quesadillas***wild mushrooms, cheddar jack, salsa, sour cream on the side***\$24.00****Vegan Stuffed Redskin Potatoes***sun dried tomatoes, caramelized onion, fresh herbs, olive oil*

V GF

\$18.00**Vegetable Potstickers***cabbage, carrots, spicy soy dipping sauce*

V

\$30.00**Vegetable Spring Rolls***Thai chili sauce*

V

\$30.00

Pastry, Tarts & Phyllo**Andouille Sausage Puffs***apricot mustard sauce***\$30.00****Asparagus Phyllo Wraps***Parmesan topping*

V

\$30.00**Beef Wellington***mushroom duxelle***\$36.00****Chicken Empanadas***green chilis, cheddar, cumin***\$30.00****Kielbasa Wraps***dill mustard***\$21.00****Moroccan Lamb Sausage Puffs***cilantro, chermoula***\$36.00****Pigs in a Blanket***whiskey honey mustard, ketchup***\$18.00****Potato Pea Samosas***yogurt curry sauce*

V

\$30.00



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| Ratatouille Tartlettes <i>pesto, olives</i> V | \$33.00 |
| Sour Cherry Brie Puffs <i>cherry preserves</i> V | \$21.00 |
| Spanikopita <i>lemon, phyllo dough</i> V | \$24.00 |
| Vegetarian Wellington <i>roasted vegetables, tomato cream cheese, Parmesan</i> V | \$36.00 |
| Wild Mushroom Cheese Puffs <i>mushroom duxelle, profiteroles</i> V | \$30.00 |

Seafood & Fish

per dozen

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| Bacon Wrapped Sea Scallops <i>peach marmalade glaze</i> GF | \$39.00 |
| Coconut Shrimp <i>sweet & sour sauce</i> | \$30.00 |
| Crab Stuffed Mushroom Caps <i>Parmesan, parsley</i> | \$33.00 |
| Grilled Shrimp Skewers <i>lemon aioli</i> GF | \$36.00 |
| Jambalaya Skewers <i>shrimp, chicken, Andouille sausage, peppers, onions</i> GF | \$36.00 |
| Lobster Pot Pie <i>sherry laced</i> | \$42.00 |
| Oysters Rockefeller <i>spinach, Parmesan, Pernod</i> | \$54.00 |
| Seared Salmon Bites <i>mandarin orange, sesame, Hoisin drizzle</i> | \$33.00 |

Hot Dips**per 25 guests**

Black Bean Chorizo Dip **\$60.00**
pepper jack, cheddar, onions, tortilla chips, herb grilled ciabatta squares

Savory Crab Dip **\$80.00**
boursin cheese, cream cheese, lemon, diced tomato, baguette slices, herb grilled pita

Simple Nachos **\$50.00**
homemade tortilla chips
Toppings: cheese sauce, jalapeno, spicy salsa

V

Spinach Artichoke Dip **\$60.00**
cream cheese, Parmesan, gorgonzola, spices, lemon, garlic tortilla chips, herb grilled ciabatta squares

V

Signature Grill Cakes**per dozen**

Bacon Mac & Cheese Cakes **\$24.00**
jalapeno jam

Grilled Seafood Cakes **\$24.00**
shrimp, crab, bell peppers, cocktail sauce

Maryland Crab Cakes **\$21.00**
remoulade sauce

Mushroom Risotto Cakes **\$21.00**
balsamic tomato jam

V

Potato, Leek & Cheddar Cakes **\$15.00**
chive sour cream

V

Savory Salmon Cakes **\$24.00**
mustard dill sauce

Southwest Black Bean Cakes **\$15.00**
salsa & lime cilantro yogurt

V

Sweet Potato Apple Cakes **\$15.00**
cherry chutney

V

Thai Chicken & Shitake Mushroom Cakes \$24.00
curry sauce

GF

Traverse City Duck Cakes \$33.00
apple chutney

GF

Zucchini Corn Cakes \$15.00
salsa, lime cilantro yogurt

V

Passed Appetizers per dozen
chef on site required

BBQ Beef on Potato Crisps \$36.00
whipped boursin cheese, balsamic glaze

GF

Eggplant Rondelle \$21.00
tomato, mozzarella, basil leaf

V

French Toast Bites \$30.00
applewood smoked bacon, Bourbon glazed bananas

Grilled Tenderloin 'Oscar' \$36.00
crab, asparagus, Béarnaise sauce

Hibachi Style Beef \$36.00
orange turmeric rice cake, ponzu glaze

Jalapeno BBQ Shrimp \$36.00
peach cornbread pudding, fresh cilantro

Mini Chicken Parmesan \$36.00
fresh mozzarella, roasted tomato chutney, micro basil

Mini Grilled Vegetable Tostadas \$30.00
guacamole, corn tortillas

V GF

Moo Shu Duck Confit Pancakes \$39.00
hoisin drizzle

Short Rib Stuffed Potatoes \$30.00
horseradish cream, red onion jam

GF

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| Shrimp Taco <i>avocado peach salsa, micro cilantro</i> GF | \$36.00 |
| Skewered BLT <i>micro basil, lemon pesto aioli</i> GF | \$30.00 |
| Smoked Chicken atop Sweet Potato Apple Cake <i>dried cherry chutney</i> | \$36.00 |
| Smoked Salmon atop Potato Cakes <i>dill crème fraiche</i> GF | \$30.00 |

Soup Shooters

per dozen

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| Butternut Squash Soup Shooters <i>coconut, carrot</i> V GF | \$21.00 |
| Tomato Basil Soup Shooters <i>Parmesan crisp</i> | \$21.00 |



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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