

2018

Sides

Katherine's

Catering • Event Planning



VEGETABLE BLENDS

Bistro Vegetables

green beans, carrots, mushrooms, squash, herbed olive oil

V **GF**

\$3.00

Braised Fennel and Cabbage

white wine, sweet onion, star anise

V **GF**

\$2.75

Braised Greens

swiss chard, escarole, mustard greens, cabbage, smoked ham, sweet onion, cider vinegar

\$3.25

Corn Edamame Succotash

red onion, bell pepper, cream

V

\$2.75

Ratatouille

eggplant, zucchini, peppers, onion, garlic, red onion, herbs de Provence

V **GF**

\$3.00

Roasted Root Vegetables

carrots, parsnips, turnips, golden beets, rutabaga, olive oil

V **GF**

\$2.75

Squash Sauté

zucchini, yellow squash, carrots, onions, butter, fresh basil

V **GF**

\$2.75

Steamed Broccoli, Carrots and Cauliflower

herb butter

V **GF**

\$2.75

Sugar Snap Peas and Julienned Carrots

lavender honey butter

V **GF**

\$3.50

Wok Vegetable Sauté **\$2.75**
pea pods, carrots, water chestnuts, peppers, napa cabbage, fresh ginger, gluten free tamari soy sauce
 V GF

FRESH VEGETABLES

Braised Red Cabbage **\$2.25**
apples, onion, vinegar, brown sugar, caraway

V GF

Broccoli Florets **\$3.00**
herb butter

V GF

Corn on the Cob (1/2 ear; summer only) **\$2.25**
herb butter

V GF

Corn Medley **\$2.50**
peppers, cilantro, onion

V GF

Green Beans **\$3.00**
olive oil, sea salt

V GF

Grilled Asparagus Spears **\$3.50**
olive oil, sea salt

V GF

Haricots Verts **\$3.50**
sautéed leeks, roasted tomatoes

V GF

Honey Glazed carrots **\$2.75**
parsley, orange zest

V GF

Lemon Roasted Cauliflower **\$3.50**
prosciutto, parsley, red pepper flakes pine nuts

GF

Roasted Butternut Squash **\$3.00**
cumin, cinnamon, red pepper flakes, olive oil

V GF

Savory Green Beans **\$3.50**
roasted hazelnuts, sage butter

V GF

Steamed Asparagus Spears **\$3.50**
olive oil, sea salt

V GF

PASTA

Whole grain and gluten free pasta available

Egg Noodles <i>parsley, fresh dill</i> V	\$1.95
Feta Spinach Orzo Toss <i>roasted tomatoes, oregano, garlic</i> V	\$3.50
Four Cheese Macaroni <i>cheddar, asiago, parmesan, mozzarella, bread crumb topping</i> V	\$4.95
Herbed Israeli Couscous <i>lemon, parsley</i> V	\$2.95
Moroccan Couscous <i>raisins, cinnamon, dried apricots, walnuts</i> V	\$3.25
Penne Pasta <i>herbed olive oil</i> V	\$2.25
Penne with Oven Roasted Tomatoes <i>fennel, basil, Parmesan</i> V	\$2.75
Sesame Noodles <i>soy, sesame seeds, scallion</i> V	\$2.50

POTATOES

Au Gratin Potatoes <i>creamy white cheddar sauce</i> V	\$4.95
Cheddar Hash Brown Bake <i>hash browns, sautéed onion, cheddar, sour cream</i> V	\$3.95
Garlic Redskin Smashed Potatoes <i>butter, cream</i> V GF	\$3.95
Herb Encrusted Redskin Potatoes <i>olive oil, spices</i> V GF	\$2.50
Horseradish Mashed Potatoes <i>scallion butter</i> V GF	\$3.50
Mashed Potatoes <i>with gravy</i> V	\$3.95
Roasted Fingerling Potatoes <i>shallots, garlic, olive oil</i> V GF	\$3.95



Roasted Yukon Potatoes <i>chicken broth, leeks, lemon</i> GF	\$2.95
Scalloped Potatoes <i>Gruyère, cream</i> V GF	\$3.95
Steamed Redskin Potatoes <i>scallion butter</i> V GF	\$2.50
Three Cheese Whipped Potatoes <i>cheddar, sour cream, Parmesan</i> V GF	\$3.95
White Truffle Mashed Potatoes <i>chive butter</i> V GF	\$4.25
Yukon Gold and Fennel Gratin <i>caramelized onion, cream, Swiss</i> V GF	\$3.95

SWEET POTATOES

Oven Roasted Sweet Potatoes <i>fennel, spices, olive oil</i> V GF	\$2.95
Rustic Sweet Potato Apple Bake <i>cinnamon, nutmeg, cumin</i> V GF	\$3.25
Sweet Potato Purée <i>pecans and maple syrup</i> V GF	\$2.95
Sweet and White Potato Gratin <i>rosemary, Parmesan, cream</i> V GF	\$3.95

RICE

Steamed Basmati Rice V* GF	\$2.75
Brown Rice Pilaf <i>vegetable broth, brunoise vegetable</i> V* GF	\$2.75
Jasmine Rice Pilaf <i>coconut, lime, basil</i> V* GF	\$3.00
Mediterranean Wild Rice <i>lemon, herbs, red wine vinegar</i> V* GF	\$2.50
Traditional Rice Pilaf <i>chicken broth, vegetable brunoise</i> GF	\$2.75
Saffron Rice <i>chicken broth, basmati, sun dried tomato, spinach</i> GF	\$3.00
Spanish Rice <i>onion, cumin, oregano, chipotle peppers</i> V* GF	\$2.25
Wild Rice Pilaf <i>chicken broth, vegetable brunoise</i> GF	\$2.75



LEGUMES & GRAINS

Black Beans and Rice <i>diced tomato, spices</i> V GF	\$2.50
Cheesy Grit Soufflé <i>English cheddar</i> V GF	\$4.95
Cumin Pinto Beans <i>onion, garlic, chipotle</i> V GF	\$2.50
Lentil Brown Rice Pilaf <i>vegetable broth, olive oil, Brunoise vegetables</i> V GF	\$2.75
Quinoa Pilaf <i>fresh herbs, brunoise vegetables</i> V GF	\$3.50
Red Beans and Rice <i>Cajun spices, peppers, garlic</i> V GF	\$2.25
Re-Fried Beans <i>onion, jalapeno, cheddar</i> GF	\$2.75
Molasses Baked Beans <i>brown sugar, bacon</i> GF	\$2.25
Vegetarian Molasses Baked Beans <i>brown sugar, onion</i> V GF	\$2.25

SEASONAL SIDES

Apple Walnut Stuffing <i>fresh thyme, allspice</i>	\$3.50
Cornbread Sausage Stuffing <i>sage, fennel</i>	\$3.95
Traditional Bread Stuffing <i>fresh herbs</i>	\$3.25

HOW TO ORDER:

ANN ARBOR: (734) 930-4270

LYON OAKS: (248) 573-7787

SUMMIT ON THE PARK: (734) 394-5486

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