



2019

Breakfast & Brunch



THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS

Breakfast & Brunch Packages



Bountiful Breakfast Buffet

\$16.25

Ham and Cheddar Strata *eggs, ham, scallion, chives, croutons, cheddar, Swiss*

Vegetable Strata *eggs, spinach, mushrooms, tomato, broccoli, croutons, cheddar, Swiss*

V

Pork Sausage Links and Applewood Smoked Bacon

GF

Breakfast Potatoes *onion, scallion, side of ketchup*

V

GF

Muffin Assortment *apple spice, blueberry cornmeal, dark chocolate banana pecan, butter*

V

Fresh Fruit Display *melons, pineapple, strawberries, grapes, seasonal berries, mint, orange slices*

V

GF

Breakfast at Tiffany's

\$17.25

Crustless Quiche Lorraine Bites

eggs, cream, bacon, onion, Gruyere

GF

Smoked Salmon Frittata *eggs, smoked salmon, scallion, tomatoes, cream cheese, dill Havarti*

GF

Leek and Potato Cakes *scallion sour cream*

V

Mini Baked Good Assortment *mini muffin assortment, breakfast scones, mini Danish pastries, chocolate pecan coffee cake*

V

Vanilla Yogurt Parfaits *pineapple, blueberries, strawberries, cinnamon granola*

V

Classic Continental

\$8.25

Mini Baked Good Assortment *mini muffin assortment, breakfast scones, mini Danish pastries, chocolate pecan coffee cake*

V

Bagel Assortment *wheat, plain, raisin, everything plain and strawberry cream cheese*

V

Fresh Fruit Display *melons, pineapple, strawberries, grapes, seasonal berries, mint, orange slices*

V GF

European Continental

\$12.75

Eastern European Breakfast Platter *ham, prosciutto, white cheddar, brie, cherry jam, tomato slices, hard boiled eggs, cucumber, baguette slices, pumpernickel slices Dijon mustard, butter*

Mini Danish Pastry Assortment *butter, chocolate, raisin*

V

Assorted Chobani Fruit Yogurt *blueberry, black cherry, peach*

V GF

Grab and Go

\$11.50

Breakfast Sandwich Bites *focaccia bread, herbed cream cheese, eggs, spinach, tomato, ham, cheddar*

Crustless Vegetarian Quiche Bites *eggs, cream spinach, broccoli, mushrooms, Swiss*

V GF

Mini Baked Good Assortment *mini muffin assortment, breakfast scones, mini Danish pastries, chocolate pecan coffee cake*

V

Fresh Fruit Skewers *pineapple, melon, seasonal berries, grapes, bamboo skewers*

V GF

Healthy Living

\$15.50

Greek Frittata *eggs, potatoes, spinach, scallions, tomatoes, feta*

V GF

Turkey Sausage Links

GF

“Wake Up!” Energy Bars *oats, almonds, coconut, dried cranberries, almond extract, maple syrup*

V* GF

Carrot Date Muffins *ginger, orange zest, cinnamon*

V

Create your own Yogurt Parfait *vanilla yogurt, blueberries, pineapple, strawberries, granola, candied almonds*

V

Morning Comfort

\$12.25

Chorizo Breakfast Wrap *eggs, peppers, onion, chorizo, salsa, Monterey jack, flour tortilla*

Vegetarian Breakfast Wrap *eggs, peppers, onion, salsa, Pepper jack, wheat tortilla*

V

Hash Brown Potatoes *side of ketchup*

V GF

Brown Butter Ginger Coffee Cake

crystallized ginger, allspice, cinnamon

V GF

Fresh Fruit Cups with Coconut *pineapple, seasonal berries, grapes, toasted coconut*

V* GF

Power Breakfast

\$14.00

Oatmeal Station *creamy oatmeal, 2% milk, walnuts, dried cherries, brown sugar*

V GF

Hard Boiled Eggs *Dijon mustard, salt and pepper*

V GF

Whole Grain Bagels *peanut butter, fig jam, whipped goat cheese*

V

Fresh Berry Bowl *raspberries, blueberries, black raspberries, strawberries*

V* GF

Simple Breakfast Buffet

\$15.75

Vegetable Strata *eggs, spinach, mushrooms, tomato, broccoli, croutons, cheddar, Swiss*

V

Country Style Potatoes *peppers, onion, side of ketchup*

V GF

Pork Sausage Links

GF

Mini Baked Good Assortment *mini muffin assortment, breakfast scones, mini Danish pastries, chocolate pecan coffee cake*

V

Fresh Fruit Display *melons, pineapple, strawberries, grapes, seasonal berries, mint, orange slices*

V GF

Southern Style Breakfast

\$15.25

Scrambled Eggs *sweet butter*

V GF

Cheesy Breakfast Grits *white cheddar, butter*

V GF

Country Ham *grilled*

GF

Sweet Potato Biscuits *sausage gravy*

Chocolate Pecan Coffee Cake *sour cream, streusel topping*

V

Fresh Fruit Salad *melons, pineapple, strawberries, grapes, seasonal berries*

V GF



Brunch Menus



Confirmation Family Brunch

\$22.00

Smoked Salmon Frittata *eggs, smoked salmon, scallion, tomatoes, cream cheese, dill Havarti*

GF

Crustless Vegetarian Quiche Bites *eggs, cream spinach, broccoli, mushrooms, Swiss*

V GF

Crème Brûlée French Toast *sweet custard, Grand Marnier, maple syrup*

V

Cajun Brown Sugar Bacon

GF

Turkey Sausage Links

GF

Caprese Salad Platter *plum tomatoes, fresh mozzarella, basil, balsamic glaze, olive oil*

V GF

Breakfast Scones *cranberry, blueberry*

V

Carrot Date Muffins *ginger, orange zest, cinnamon*

V

Fresh Fruit Salad *melons, pineapple, strawberries, grapes, seasonal berries*

V GF

Spectacular Sunrise Sunday Brunch

\$28.00

Chef attended for 20 + guests

Omelette Station *eggs, ham, scallion, tomatoes, peppers, spinach, mushroom, cheddar, feta*

GF

Belgian Waffle Station *maple syrup, whipped cream, strawberries, pecans*

V

Cheese Scrambled Eggs *butter, cheddar, chives*

V GF

Bagels and Lox *smoked salmon, herbed cream cheese, plum tomato slices, onion, cucumber, chopped egg, capers, lemon wedges, assorted savory bagels*

Leek and Potato Cakes *scallion sour cream*

V

Pork Sausage Links and Applewood Smoked Bacon

GF

Italian Chicken Pasta Bake *mushrooms, diced tomato, oregano, parsley, Parmesan, mozzarella, bread crumbs*

Grilled Asparagus Platter *pine nuts, hearts of palm, zesty lemon vinaigrette*

V GF

Muffin Assortment *apple spice, blueberry cornmeal, dark chocolate banana pecan*

V

Fresh Fruit Display *melons, pineapple, strawberries, grapes, seasonal berries, mint, orange slices*

V GF



Our Brand Pledge

From your first call through your last guest, our thoughtful, genuine, and accommodating nature will shine through.

Our planning staff will diligently and wholeheartedly work with you to make your ideas and vision become a reality.

Our themed event designs will be artistic, harmonious, and original.

Our culinary creations will inspire the senses through their innovation, style, and freshness.

Our service staff will exude steadfast hospitality and graciousness at every turn.

HOW TO ORDER

ANN ARBOR: 734.930.4270

LYON OAKS: 248.573.7787

SUMMIT ON THE PARK: 734.394.5486

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