



2019

Cocktail Parties & Receptions





Cocktail Parties

per guest

Easy and Elegant**\$17.75****Michigan Cherry Gorgonzola Tarts** *walnuts, parsley*

V

Shrimp Crostini *avocado dill aioli***Thai Beef Rolls** *cucumber, carrot, mint, spicy peanut sauce, chili garlic sauce*

GF

Sesame Chicken *wrapped in pea pods, ancho sesame dipping sauce***Seared Salmon Bites** *mandarin orange, sesame, hoisin drizzle***Mustard Marinated Lamb Chops** *Dijon, rosemary, thyme*

GF

Everyone's Favorites! Cocktail Party**\$21.00****Shrimp Trio Platter** *shrimp cocktail, sesame ginger shrimp, lemon garlic shrimp, cocktail sauce, parsley, lemon wedges***Fire Roasted Vegetable Platter** *baby carrots, asparagus, grape tomatoes, portobello mushrooms, fennel, beets, sweet potatoes, chipotle vinaigrette*

V

GF

Beef Tenderloin Crostini *honey ricotta mousse, mission fig, rosemary***Basil Stuffed Redskin Potatoes** *Gruyère, sour cream, fresh basil*

V

GF

Cajun Bacon Wrapped Chicken *barbecue sauce*

GF

Zucchini Corn Cakes *salsa, lime cilantro yogurt*

V

Spinach Gorgonzola Stuffed Mushroom Caps*Parmesan, lemon, garlic*

V

per guest

French Riviera Cocktail Party**\$23.50**

Elegant Vegetable Display *haricots verts, asparagus, sugar snap peas, baby carrots, fennel, grape tomatoes, cucumber, assorted peppers, fresh herb vinaigrette*

V GF

Poached Salmon Platter *cucumber slices, lemon, dill sauce, tomato caper relish*

Grilled Rosemary Chicken Platter *sliced and served chilled, rosemary olive oil marinade, grilled eggplant, red onion garnish, lemon aioli sauce*

GF

Ratatouille Tartlettes *pesto, olives*

V

Mushroom Risotto Cakes *balsamic tomato jam*

V

Sirloin Parmesan Meatballs *tomato basil sauce*

Moroccan Lamb Sausage Puffs *cilantro, chermoula*

Garden Cocktail Party**\$19.75**

Tuscan Flavors Platter *white bean sun dried tomato dip, eggplant feta caponata, creamy kale artichoke dip, cheese straws, pesto crostini, assorted crackers*

V

Grilled Vegetable Platter *eggplant, Portobello mushrooms, red onion, bell peppers, squash, green beans, carrots, asparagus, balsamic vinaigrette*

V GF

Marinated Flank Steak Platter *grilled medium rare, served room temperature, grilled zucchini, cherry tomatoes, peporanata relish, grilled ciabatta squares*

GF

Ahi Tuna Ceviche Shooters *mango, seaweed salad*

GF

Tandoori Chicken Kabobs *ginger, spices, yogurt*

GF

Grilled Shrimp Skewers *lemon aioli*

GF

per guest

\$19.00**Healthy Living Cocktail Party**

Very Vegan Platter *lemon edamame spread, wild mushroom caper duxelle, chipotle hummus herb grilled ciabatta squares, baguette slices, rice crackers*

V (GF crackers available)

Israeli Couscous Salad *dried cranberries, celery, walnuts, scallion, citrus dressing*

V

Grilled Zucchini Rolls *olives, fresh mozzarella, balsamic drizzle*

V GF

Savory Salmon Cakes *mustard dill sauce*

Vegan Stuffed Redskin Potatoes *sun dried tomatoes, caramelized onion, fresh herbs, olive oil*

V GF

Ginger Pork Potstickers *spicy soy dipping sauce*

Chicken, Feta and Spinach Meatballs *olives, red wine tomato sauce*

Savory Bites Cocktail Party**\$17.75**

Lemon Marinated Shrimp Skewers *wrapped with pea pods, citrus cocktail sauce*

GF

Asparagus Crostini *pesto goat cheese, roasted red pepper salsa*

V

Thai Chicken and Shitake Mushroom Cakes *curry sauce*

GF

Lemon Grass Beef Satays *honey, garlic teriyaki dipping sauce*

GF

Mediterranean Eggplant Mushroom Caps *olives, feta, rosemary, sun dried tomatoes*

V



Receptions

per guest

\$15.00

Afternoon Tea**Tea Sandwich Assortment:***Deviled Ham Salad Tea Sandwiches, white**Tarragon Chicken Salad Tea Sandwiches, whole wheat**Dilled Egg Salad Tea Sandwiches, white* V*Cucumber Cream Cheese Tea Sandwiches, pumpernickel* V**Fresh Fruit Skewers** *pineapple, melon, seasonal berries, grapes, bamboo skewers*V GF**Blueberry Scones** *jam, whipped butter*V**Elegant Finger Pastries** *coconut macaroons, chocolate decadent squares, pecan diamonds, fruit tartlettes, chocolate mousse cups, raspberry cheesecake squares*V**Anniversary Celebration**

\$34.00

Carved Beef Tenderloin *rolls, Dijon mustard, plum tomato slices, horseradish sauce***Caesar Salad 'Martinis'** *romaine, croutons, Parmesan, Caesar dressing, olive, tomato skewer***Ricotta Basil Ravioli** *tomato concasse*V**Roasted Vegetable Sesame Cones** *sun dried tomato tapenade*V**Jalapeno BBQ Shrimp** *peach cornbread pudding, fresh cilantro***Oyster's Rockefeller** *spinach, Parmesan, pernod***Shortrib Stuffed Potatoes** *horseradish cream, red onion jam*GF**Traverse City Cherry Chicken Salad Phyllo Cups***scallion, walnuts*

per guest

\$14.75**Book Signing Reception****Classic Cheese Platter** *cheddar, dill Havarti, Swiss, fresh fruit garnish, baguette slices, assorted crackers*

V

Antipasto Skewers *salami, olives, artichokes, tomatoes, basil pesto drizzle*

GF

Curried Chicken Phyllo Cups *mandarin, mint***Smoked Salmon Lawash Roulade Platter** *cucumber, tomato, spinach, red onion, caper dill cream cheese, spinach lawash***Spinach Artichoke Tarts** *cream cheese, Parmesan*

V

Just for Girls' Baby Shower**\$24.15****Shrimp Cocktail Platter** *cocktail sauce, lemon, parsley*

GF

Deviled Eggs *dill, mustard*

V

GF

BLT Salad Cups *peppercorn ranch dressing*

GF

Specialty Lawash Roulade PlatterV **Black Bean Lawash Roulades** *herbed cream cheese, cilantro, salsa, tomato, whole wheat lawash***California Turkey Lawash Roulades** *herbed cream cheese, guacamole, provolone, spinach, red pepper, tomato lawash***Smoked Salmon Lawash Roulades Platter** *cucumber, tomato, spinach, red onion, caper dill cream cheese, spinach lawash***Buttermilk Fried Chicken Strips** *honey drizzle***Berry Skewers** *seasonal berries, mint, bamboo skewer*

V

GF

per guest
\$19.25

Kiddush

Smoked Salmon Spirals *dill caper cream cheese on petit forks*

Bagel Assortment with Cream Cheese *wheat, plain, raisin and 'everything', plain and strawberry cream cheese*

V

Hummus and Veggie Platter *oil and black pepper, carrots, celery, cucumber, cherry tomatoes, pita triangles, toasted pita chips*

Deli Salads

Dill Tuna Salad *dill, red onion, mayonnaise, fresh lemon*

Egg Salad *tangy mayonnaise, mustard, celery, parsley* V

Sesame Lawash Crackers

V

Tossed Garden Salad *mixed greens, carrots, tomatoes, cucumbers, balsamic vinaigrette, creamy ranch dressing*

V

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

V GF

Milestone Birthday Bash

\$30.00

Sushi Platter *California roll, spicy tuna roll, cucumber radish roll, Philadelphia roll, wasabi, pickled ginger, soy*

Vegetarian Antipasto Platter *provolone, balsamic mushrooms, olive mix, roasted red peppers, marinated artichokes, pesto tortellini, garnished with pepperoncini, sun dried tomatoes, capers, fresh rosemary sprays, Parmesan basil crostini*

V

Beef Tenderloin Sandwich Platter *plum tomato, lettuce, horseradish sauce, brioche*

Sacchetti Purses *sage brown butter sauce*

V

Bacon Wrapped Sea Scallops *peach marmalade glaze*

GF

Sriracha Marinated Chicken Wings *cilantro, honey peanut dipping sauce*

Sirloin Parmesan Meatballs *tomato basil sauce*

Sour Cherry Brie Buffs *cherry preserves*

V

per guest

Open House**\$20.00**

Antipasto Platter *salami, provolone, balsamic mushrooms, olive mix, roasted red peppers, marinated artichokes, pesto tortellini, garnished with pepperoncini, sun dried tomatoes, capers, fresh rosemary sprays, Parmesan basil crostini*

Vegan Lawash Roulades *chipotle hummus, carrots, sun dried tomatoes, cucumber, peppers, spinach, spinach lawash*

V

Sesame Chicken *wrapped in pea pods, ancho sesame sauce*

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

V

Maryland Crab Cakes *remoulade sauce*

Turkey, Bacon and Gruyere Meatballs *mustard cream sauce*

Post-Concert Festivities**\$22.25**

Exquisite Cheeses *brie, Cotswold, English cheddar, Danish blue and Swiss, fresh fruit garnish, fig jam, dried fruit, nuts, baguette slices, assorted crackers*

V

Caesar Salad 'Martini's' *romaine, croutons, Parmesan, Caesar dressing, olive and tomato skewers*

Goat Cheese Phyllo Cigars *rosemary scented*

V

Wild Mushroom Ravioli *gorgonzola cream sauce*

V

Chicken Dijonnaise Kabobs *peppers, onions*

GF

Bacon Wrapped Almond Stuffed Dates *goat cheese, honey drizzle*

GF

per guest
\$11.50

Remembrance Reception

Simple Bruschetta Platter *pesto goat cheese spread, tomato basil topping, olive sun dried tomato tapenade
herbed crostini, baguette slices*

V

Lawash Roulade Assortment Platter

Ham, Swiss, lettuce, herbed cream cheese, white lawash

Turkey, provolone, lettuce, herbed cream cheese, whole wheat lawash

Roast beef, cheddar, lettuce, herbed cream cheese, tomato lawash

V *Carrot, spinach, olives, tomatoes, pepper jack,
herbed cream cheese, spinach lawash*

Mediterranean Chicken Roulade Platter *stuffed with spinach, Parmesan, sun dried tomatoes, garnished with grilled fennel and marinated olives, scallion aioli sauce*

Ginger Scallion Pork Meatballs *sesame soy glaze*

Wild Mushroom Cheese Puffs *profiteroles, mushrooms duxelle*

V

Retiring in Style

\$16.75

Vegetable Nori Rolls Platter *carrot, cucumber, pickled radish, avocado, spinach, wasabi, pickled ginger, soy*

V

Chilled Brie Platter *fresh fruit garnish, baguette slices, assorted crackers*

V

Elegant Vegetable Display *haricot verts, asparagus, sugar snap peas, baby carrots, fennel, cherry tomatoes, cucumbers, assorted peppers, Green Goddess dip*

V GF

Bacon Stuffed Redskin Potatoes *Cajun bacon, sour cream, cheddar, scallion*

GF

Coconut Shrimp *sweet and sour sauce*

Chicken Satays *spicy peanut sauce*

GF

per guest

Simple Memorial Lunch**\$16.50****Petit Sandwich Assortment***Turkey, tomato, lettuce, cranberry mayonnaise, brioche**Ham, Swiss, lettuce, honey mustard, pretzel roll**Roast Beef, cheddar, lettuce, horseradish sauce, brioche**Hummus, Swiss, carrot, tomato, spinach, olive tapenade, pretzel roll*

V

Traditional Chopped Salad *romaine, celery, cucumber, tomato, mint, parsley, lemon vinaigrette*

V GF

Italian Vegetable Lasagna *broccoli, tomato, onion, zucchini, spinach, fennel, basil ricotta, mozzarella, Parmesan cheese, tomato basil sauce***Apple Bourbon Meatballs** *pork, beef*





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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