



2019

Cold Appetizers, Platters & Snacks



THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS



Appetizers

Skewers, 'Forks', Wrapped, Stuffed

platters for 20 guests

Antipasto Skewers

salami, olives, artichokes, tomatoes, basil pesto drizzle

GF

\$75.00

Caprese Skewers

grape tomatoes, bocconcini, Kalamata olives, basil pesto drizzle

V GF

\$65.00

Cumin Spiked Carrot Date Skewers

olive oil, sea salt

V GF

\$65.00

Deviled Eggs

dill, mustard

V GF

\$65.00

Grilled Zucchini Rolls

olives, fresh mozzarella, balsamic drizzle

V GF

\$65.00

Lemon Marinated Shrimp Skewers

wrapped in pea pods, citrus cocktail sauce

GF

\$95.00

Prosciutto Goat Cheese Swirls

rosemary, dried figs

GF

\$75.00

Prosciutto Wrapped Asparagus

olive oil, black pepper, sun dried tomatoes

GF

\$65.00

Sesame Chicken

wrapped in pea pods, ancho sesame sauce

\$65.00

Smoked Salmon Spirals **\$95.00**
dill caper cream cheese on petit forks

GF

Thai Beef Rolls **\$75.00**
cucumber, carrot, mint, peanut sauce, chili garlic sauce

GF

Crostini & Bruschetta **per dozen**

Asparagus Crostini **\$18.00**
pesto goat cheese, roasted red pepper relish

V

Beef Tenderloin Crostini **\$39.00**
honey ricotta mousse, mission figs, rosemary

Brie and Apple Compote Crostini **\$18.00**
caramelized pecans

V

Duck Confit and Boursin Crostini **\$39.00**
sweet potato butter, honey

Eggplant Bruschetta **\$15.00**
feta, pine nuts

V

Goat Cheese Tapenade Crostini **\$18.00**
whipped goat cheese rosette

V

Grilled Peach and Feta Crostini **\$18.00**
vanilla, honey glaze, fresh mint

V

Parmesan Artichoke Crostini **\$18.00**
ricotta, basil, lemon zest

V

Shrimp Crostini **\$21.00**
avocado dill aioli

Vegan Tomato Basil Bruschetta **\$15.00**
red onion, balsamic

V*

Vegan Grilled Vegetable Crostini **\$18.00**
squash, red onion, eggplant

V*

Tarts & Phyllo

per dozen

Apricot Pistachio Tarts

creamy goat cheese

V

\$30.00

Curried Chicken Phyllo Cups

mandarin, mint

\$21.00

Mediterranean Phyllo Cups

hummus, tabbouleh, Kalamata olives

V

\$21.00

Michigan Cherry Gorgonzola Tarts

walnuts, parsley

V

\$24.00

Spinach Artichoke Tarts

cream cheese, Parmesan

V

\$30.00

Savory Cones

per dozen

Ahi Tuna Sesame Cones

seaweed salad, wasabi mousse

\$36.00

Curried Chicken Green Tea Cones

cashews, apples, cilantro

\$24.00

Edamame Hummus Sesame Cones

wasabi greens

V

\$21.00

Lemon Lavender Chicken Green Tea Cones

micro greens

\$24.00

Mozzarella Caprese Tomato Cones

sun dried tomato tapenade, baby arugula, balsamic

V

\$21.00

Roasted Vegetable Sesame Cones

sun dried tomato tapenade

V

\$21.00

Soups, Shooters & Cups

per dozen

SOUPS

Chilled Gazpacho Shooters

lime sour cream

V GF

\$24.00

Coconut Carrot Soup Shooter **\$24.00**
ginger, thai curry
 V GF

Cucumber Melon Soup Shooter **\$21.00**
mint, citrus, crème fraiche
 V GF

SHOOTERS

Ahi Tuna Ceviche Shooters **\$33.00**
mango, seaweed salad

Couscous Salad Shooters **\$36.00**
walnuts, celery, cranberries, orange zest, scallion, curry orange dressing
 V*

Edamame Salad Shooters **\$18.00**
wild mushrooms, sesame dressing
 V* GF

Smoked Salmon Trifle Shooters **\$33.00**
herbed mascarpone, tomato preserves, fresh dill

CUPS

BLT Salad Cups **\$48.00**
peppercorn ranch dressing
 GF

Caesar Salad 'Martinis' **\$54.00**
romaine, croutons, Parmesan, Caesar dressing, olive-tomato skewer

Caesar Salad & Shrimp 'Martinis' **\$66.00**
romaine, croutons, Parmesan, Caesar dressing, shrimp, olive-tomato skewer

Caesar Salad Cups **\$54.00**
romaine, croutons, Parmesan, Caesar dressing

Crudité Cups **\$42.00**
celery, broccoli, cucumber, carrots, peppers, dill dip
 V GF

Sesame Noodle Boxes **\$30.00**
Asian vegetables, cilantro, pineapple, chopsticks
 V

Shrimp Cocktail **\$36.00**
cocktail sauce, lettuce, parsley
 GF



Platters

Cheese Platters

platters for 20 guests; All cheese platters, except baked brie platter are gluten free when not consuming bread, toast and cracker accompaniments. Additionally, gluten free crackers are available upon request.

Chilled Brie Platter **\$55.00**

fresh fruit, garnish, baguette slices, assorted crackers

V

Classic Cheese Platter **\$64.00**

cheddar, dill havarti, Swiss, fresh fruit garnish, baguette slices, assorted crackers

V

Exquisite Cheese Platter **\$124.00**

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

V

Ginger Pear Baked Brie en Croute **\$60.00**

fresh fruit garnish, baguette slices, assorted crackers

V

Local Artisan Cheese Platter **\$184.00**

Michigan made triple cream brie, asiago, Amish smoked blue cheese, local crafted goat's milk cheese, candied nuts, fresh apples, strawberries, grapes, dried apricots, baguette slices, assorted crackers, herbed crostini

V

Seasonal Cheese Platter **\$124.00**

Swiss, herbed goat cheese, smoked cheddar, cherry walnut gorgonzola log, fresh fruit garnish, fig jam, dried fruit, nuts, baguette slices, assorted crackers

V

Sour Cherry Baked Brie en Croute **\$60.00**

fresh fruit garnish, baguette slices, assorted crackers

V

Meat & Poultry Platters

platters for 20 guests

Antipasto Platter **\$100.00**

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

Asian Marinated Flank Steak Platter **\$95.00**

grilled medium rare, served room temperature, sesame pea pods, sweet chili carrots, peanut sauce, fried wonton chips

Cajun Chicken Roulade Platter **\$45.00**
stuffed with andouille sausage, mushrooms, chilled grilled asparagus, grilled carrots, remoulade sauce

Charcuterie Platter **\$124.00**
sopresatta, salami, grilled sausage, cured ham, cornichons, English cheddar, brie, red onion jam, dried fruit, salted nuts, mustards, baguette slices, assorted crackers, crostini

GF

Flatbread Pizza Assortment **\$70.00**
chicken & pesto, grilled vegetable & gorgonzola, Italian sausage & tomato sauce

Grilled Rosemary Chicken Platter **\$84.00**
sliced and served room temperature, rosemary olive oil marinade, grilled eggplant, red onion garnish, lemon aioli sauce

GF

Italian Calzone Slices **\$70.00**
pizza dough rolled with salami, ham, sun dried tomatoes, spinach, fresh basil, sautéed onion, mozzarella and Parmesan

Marinated Flank Steak Platter **\$95.00**
grilled medium rare, served room temperature, grilled zucchini, cherry tomatoes, peperonata relish, grilled ciabatta squares

GF

Mediterranean Chicken Roulade Platter **\$45.00**
stuffed with spinach, Parmesan, sun dried tomatoes, grilled fennel, marinated olives, scallion aioli sauce

Seasonal Chicken Roulade Platter **\$50.00**
stuffed with brie, cranberries, apples, roasted sweet potatoes, blue cheese aioli sauce

Sliced Beef Tenderloin Platter **\$285.00**
medium rare, sliced and served room temperature, cornichons, plum tomato slices, Dijon mustard, remoulade sauce, brioche rolls

GF

Tapas Platter **\$120.00**
manchego cheese, Serrano ham, chorizo sausage, garbanzo bean salad, roasted peppers, brava potatoes with spicy aioli, almonds, marinated olives, spicy cheese flatbread, lawash crackers

GF

Grilled Thai Chicken Platter **\$84.00**
sliced and served chilled, lime cilantro marinade, Asian slaw, peanut sauce

Cocktail Sandwich Platters

pricing per platter

Beef Tenderloin Sandwich Platter (48 sandwiches) **\$228.00**
plum tomato, lettuce, horseradish sauce, brioche

Gourmet Sandwich Bites Platter (64 pieces) **\$120.00**
Turkey Club Deluxe: Applewood smoked bacon, tomato, lettuce, cranberry mayonnaise, focaccia

Black Forest Ham and Brie: sweet spicy honey mustard, focaccia
Peppered Roast Beef: cheddar, roasted red pepper, lettuce, horseradish sauce, focaccia

Grilled Vegetable: portabella, zucchini, carrot, roasted peppers, provolone, spinach, herbed goat cheese, focaccia v

Lawash Roulade Assortment Platter **\$60.00**

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

Carrot, spinach, olives, tomatoes, pepper jack, herbed cream cheese, spinach lawash v

Petit Sandwich Assortment Platter (48 pieces) **\$120.00**

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

Note: Vegetarian assortment served separately

SLIDERS SANDWICHES

Black Bean Sliders **\$33.00**

tomato, field greens, ancho chili sauce, brioche

v

Buffalo Chicken Sliders **\$36.00**

tomato, lettuce, blue cheese honey spread, brioche

Falafel Sliders **\$36.00**

tomato, lettuce, sweet pickles, pickled onion, tahini sauce, brioche

v

Roast Beef Sliders **\$36.00**

cheddar, bacon, jalapeño, onion dip, pretzel roll

SPECIALTY LAWASH ROULADE (40 ROULADES) (SERVES 20)

Black Bean Lawash Roulade Platter **\$45.00***herbed cream cheese, cilantro, salsa, tomato, whole wheat lawash*

V

California Turkey Lawash Roulade Platter **\$65.00***herbed cream cheese, guacamole, provolone, spinach, red pepper, tomato lawash***Smoked Salmon Lawash Roulade Platter** **\$75.00***cucumber, tomato, spinach, red onion, caper dill cream cheese, spinach lawash***Vegan Lawash Roulade Platter** **\$45.00***chipotle hummus, carrots, sun dried tomatoes, cucumber, peppers, spinach, spinach lawash*

V

Tea Sandwich Assortment (48 sandwiches) **\$84.00***Deviled Ham Tea Sandwich on white**Tarragon Chicken Salad Tea Sandwich on wheat**Dilled Egg Salad Tea Sandwich on brioche* V*Cucumber Cream Cheese Tea Sandwich on pumpernickel* V

Seafood Platters*platters for 20 guests***Abundant Seafood Platter** **\$200.00***lemon marinated shrimp skewers, smoked whitefish spread, smoked salmon spirals, calamari salad, assorted crackers, crostini***Ahi Tuna Tartare Platter** **\$144.00***sesame, lime, scallion, ginger, cilantro, wonton crisps, rice crackers***Honey Smoked Salmon Platter** **\$140.00***herbed cream cheese, chopped egg, capers, diced tomatoes, lemon wedges, baguette slices, assorted crackers***Oysters on the Half Shell** **\$180.00***mignonette sauce, horseradish, cocktail sauce, lemon wedges, tabasco*

GF

Poached Salmon Platter **\$115.00***cucumber slices, lemon, dill sauce, tomato caper relish, baguette slices***Shrimp Cocktail Platter** **\$95.00***cocktail sauce, lemon, parsley*



Shrimp Trio Platter **\$95.00**

shrimp cocktail, sesame ginger shrimp, lemon garlic shrimp, lemon, parsley, cocktail sauce

GF

Sushi Platter **\$150.00**

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

Vegetable Platters

platters for 20 guests

Asparagus, Green Bean and Carrot Platter **\$80.00**

steamed asparagus, green beans, carrots, field greens, Dijon vinaigrette

V GF

Caprese Salad Platter **\$104.00**

plum tomatoes, fresh mozzarella, fresh basil, balsamic glaze, olive oil

V GF

Crudit  Platter **\$65.00**

broccoli, cauliflower, carrots, celery, peppers, grape tomatoes, choice of dip

V GF

Elegant Vegetable Display **\$75.00**

haricots verts, asparagus, sugar snap peas, baby carrots, fennel, grape tomatoes, cucumber, assorted peppers, choice of dip

V GF

Fire Roasted Vegetable Platter **\$80.00**

baby carrots, asparagus, grape tomatoes, portobello mushrooms, fennel, beets, sweet potatoes, chipotle vinaigrette or fresh herb vinaigrette

V GF

Grilled Asparagus Platter **\$90.00**

pine nuts, hearts of palm, zesty lemon vinaigrette

V GF

Grilled Vegetable Platter **\$80.00**

eggplant, portobello mushrooms, red onion, bell peppers, squash, green beans, carrots, asparagus, balsamic vinaigrette

V GF

Mediterranean Feast Platter **\$104.00**

hummus, tabbouleh, stuffed grape leaves, feta, olives, grape tomatoes, pita wedges, grilled pita wedges

V

Relish Tray **\$85.00**

Kalamata olives, green olives, carrot sticks, celery sticks, cucumber sticks, cherry tomatoes, pepperoncini, dill dip

V

Vegetarian Antipasto Platter **\$70.00**

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

Veggie 'Jars' Platter (Per 25 guests) **\$50.00**

carrots, peppers, celery, cucumber sticks, choice of dip

V GF

Vegetable Nori Rolls Platter **\$46.00**

carrot, cucumber, pickled radish, avocado, spinach, wasabi, pickled ginger, soy

V*

Dips

Creamy Ranch Dip V

Curried Yogurt Dip V

Fresh Dill Dip V

Fresh Herb Vinaigrette V*

Green Goddess Dip V*

Peppercorn Ranch Dip V

Spreads, Dips & Bruschetta Platters

platters for 25 guests

Hummus and Veggie Platter **\$75.00**

olive oil, black pepper, carrots, celery, cucumber, cherry tomatoes, pita triangles, toasted pita chips

V*

Seven Layer Dip **\$75.00**

refried beans, black beans, guacamole, sour cream, cheddar, diced tomatoes, cilantro, black olives, salsa, jalapeño, tortilla chips

GF

Simple Bruschetta Platter **\$56.25**

pesto goat cheese spread, tomato basil topping, olive & sun dried tomato tapenade, herbed crostini, baguette slices

V

Southwest Dips Platter **\$87.50**

guacamole, spicy salsa, black bean scallion dip, mango pineapple salsa, tortilla chips, seasoned lawash chips

V*

Tuscan Flavors Platter **\$87.50**

white bean & sun dried tomato dip, eggplant & feta caponata, creamy kale & artichoke dip, pesto crostini, assorted crackers

V

Very Vegan Platter **\$87.50**

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

V

Winter Spreads and Breads **\$100.00**

pumpkin marscarpone spread, blue cheese walnut spread, cheddar rosemary cream cheese spread with spiced roasted apple chutney, raisin walnut bread, herbed crostini, assorted crackers

V

Nuts, Chips & Snacks

Assorted Chips (per bag) **\$1.25**

pretzels, sun chips, baked Lays, sweet potato chips, salt and pepper potato chips, jalapeno potato chips

V

Curried Cashews (per pound) **\$40.00**

V GF

Homemade Tortilla Chips (serves 16) **\$28.00**

guacamole, spicy salsa

Homemade Tortilla Chips (serves 16) **\$24.00**

spicy salsa

V GF

Homemade Potato Chips (serves 16) **\$16.00****Homemade Potato Chips (serves 16)** **\$24.00**

French onion dip

Salted Soft Pretzels with Mustard (per dozen) **\$33.00**

American mustard

V

Mixed Salted Nuts (per pound) V GF	\$30.00
Paprika Roasted Almonds (per pound) V GF	\$40.00
Salted Soft Pretzels (per dozen) <i>with cheese & mustard</i> V	\$36.00
Seasoned Lawash Chips (serves 16) <i>pineapple mango salsa</i> V	\$28.00
Snack Basket (serves 25) <i>sun chips, pretzels, Gala apples, 'Wake up' Energy Bars</i> V	\$75.00
Spiced Assorted Nuts (per pound) V GF	\$30.00
Sweet Potato Chips (serves 16) V GF	\$16.00
Sweet Potato Chips (serves 16) <i>ancho sesame dip</i> V GF	\$24.00
Trail Mix (per pound) <i>chex mix, raisins, M & M's, chocolate chips, nuts, dried cranberries</i> V	\$16.00
Trail Mix Bags (per dozen) <i>chex mix, raisins, M & M's, chocolate chips, nuts, dried cranberries</i> V	\$42.00

HOW TO ORDER

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LYON OAKS: 248.573.7787

SUMMIT ON THE PARK: 734.394.5486

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