



2019

# Graduation Celebrations



THE HEART OF YOUR EVENT™

*Katherine's*

CATERING • EVENTS

## BBQ Grad Party \$18.50

perguest

### Hamburgers

*ketchup, American and Dijon mustard, mayonnaise, relish, Swiss, cheddar, lettuce, roma tomatoes, dill pickles slices, sweet onion, classic buns*

### All Beef Hot Dogs

*ketchup, American and Dijon mustard, chopped onion, relish, classic buns*

### Veggie Burgers

*ketchup, American and Dijon mustard, mayonnaise, sliced sweet onion, relish, classic buns*

V

### Barbecued Chicken Breast

*cherry barbecue sauce*

GF

### Molasses Baked Beans

*brown sugar and bacon*

GF

### Chipotle Potato Salad

*redskin potatoes, celery, onion, creamy chipotle dressing*

V

### Parmesan Pasta Salad

*rotini, broccoli, carrots, black olives, cherry tomatoes, red onion and Parmesan cheese with a creamy ranch dressing*

V

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## Brunch Bunch \$17.00

perguest

### Vegetable Strata

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

V

### Crème Brûlée French Toast

*sweet custard, Grand Marnier, maple syrup*

V

### Country Style Potatoes

*onion, scallion, side of ketchup*

V GF

### Pork Sausage Links and Applewood Smoked Bacon

### 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 Salad

*melons, pineapple, strawberries, grapes, seasonal berries*

V GF

## Commencement Comfort Food \$13.25

per guest

### Roast Beef Sliders

*cheddar, bacon, jalapeño, onion dip, pretzel roll*

### Falafel Sliders

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

V

### Buffalo Chicken Sliders

*tomato, lettuce, blue cheese honey spread, brioche*

### Homemade Potato Chips

V GF

### Lemon Basil Orzo Salad

*spinach, red onion, Parmesan, sundried tomato vinaigrette*

V

### Crudité Platter

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

V GF

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## Everyone's Favorite Grad Party \$17.00

per guest

### Vegetarian Antipasto Platter

*provolone, balsamic mushrooms, olive mix, roasted red peppers, marinated artichokes, pesto tortellini, garnished with pepperoncini*

V

### Sushi Platter

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

### 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
- Carrot, spinach, olives, tomatoes, pepper jack, herbed cream cheese, spinach lawash

### Ginger Scallion Pork Meatballs

*sesame soy glaze*

### Buttermilk Fried Chicken Strips

*ranch dip, barbecue sauce*

### Basil Stuffed Redskin Potatoes

*Gruyère, sour cream, fresh basil*

V GF

## Lucky Grad Celebration \$16.00

per guest

### Pulled Pork

sweet spicy barbecue sauce, brioche rolls

### Buttermilk Fried Chicken Strips

with honey drizzle

### Gourmet Sandwich Bites Platter

- *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

### Four Cheese Macaroni

cheddar, asiago, Parmesan, mozzarella, bread crumbs

V

### Cole Slaw

creamy honey dressing

V GF

### Summer Corn Salad

tomatoes, sweet onion, basil vinaigrette

V GF

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## Party in Paradise \$20.25

per guest

### Pork Ribs

spice rub, barbecue sauce

GF

### Grilled Jerk Chicken

grilled peppers, pineapple, lime

GF

### Jasmine Rice Pilaf

coconut, lime, basil

V GF

### Sesame Noodle Salad

angel hair, sesame seeds, scallion, sesame soy vinaigrette

V

### Sante Fe Salad

black bean, corn, tomatoes, red onion, cilantro, chipotle vinaigrette

V GF

## That's A Wrap \$14.25

per guest

### Buffalo Chicken Wraps

*cheddar, tomato, lettuce, blue cheese dressing, white lawash*

### Steak Fajita Wraps

*flank steak, grilled onion, grilled peppers, pepper jack, salsa, tomato lawash*

### A2 Vegetable Wraps

*herbed cream cheese, grilled vegetables, roasted red pepper, spinach, pesto sauce*

V

### Greek Bow Tie Pasta Salad

*spinach, black olives, cucumber, feta, red onion, feta vinaigrette*

V

### Spinach Artichoke Dip

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

V

### Redskin Potato Salad

*redskin potatoes, celery, onion, creamy mustard dressing*

V GF

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## Trip to the Southwest \$16.00

per guest

### South of the Border Station

*create your own with seasoned ground beef, pinto beans, flour tortillas, shredded lettuce, sour cream, black olives, grated cheddar, diced tomatoes, hot sauce*

### Spanish Rice

*onion, cumin, oregano, chipotle peppers*

V GF

### Homemade Tortilla Chips

*guacamole, spicy salsa*

V GF

### Fresh Fruit Skewers

*pineapple, melon, seasonal berries, grapes, bamboo skewer*

V GF

## Desserts

per dozen

### Custom Sugar Cookies

\$20.00

*choice of colored sprinkles*

### Lucky Grad Cupcake Assortment

\$18.00

Double Vanilla Bean Cupcake

*vanilla yellow butter cake, vanilla buttercream*

Double Chocolate Sour Cream Cupcake

*devil's food cake, chocolate buttercream*

Lemon Raspberry Cupcake

*lemon cake, raspberry buttercream*

Oreo Cookie Cupcake

*Oreo marble cake, cookies 'n cream buttercream*

### Sea Salt Espresso Brownies

\$15.00

*Swiss dark chocolate, Dutch milk chocolate, espresso, sea salt*

### Signature Bar Cookies

\$12.00

*Go Blue!Berry cheesecake bars, lemon delights, peanut butter bliss, tropical treasures, Southern derby bars*



## HOW TO ORDER

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SUMMIT ON THE PARK: 734.394.5486

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