



2019

Lunch & Dinner



THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS

Sizzling Summer

June–August



At The Fair

\$15.25

Buffalo Chicken Wrap *cheddar, tomato, lettuce, blue cheese dressing, white lawash*

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

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

V

Greek Bow Tie Pasta Salad *spinach, black olives, cucumber, feta, red onion, feta vinaigrette*

V

Summer Corn Salad *tomatoes, sweet onion, basil vinaigrette*

V GF

Forgotten Summer

\$16.00

Beef Stir Fry *peppers, broccoli, carrots, onion, pea pods, cabbage, Hoisin Sauce*

Mushroom Cabbage Potstickers *spicy soy dipping sauce*

V

Jasmine Rice Pilaf *coconut, lime, basil*

GF V*

Asian Slaw *cabbage, snow peas, carrots, scallion, sesame-soy vinaigrette*

V

Summertime Breeze

\$15.25

Grilled Jerk Chicken *grilled peppers, pineapple, lime*

GF

Oven Roasted Sweet Potatoes *fennel, spices, olive oil*

V* GF

Santa Fe Salad *black beans, corn, tomatoes, cilantro, red onion, chipotle vinaigrette*

V* GF

Tossed Garden Salad *mixed greens, carrots, tomato, cucumber, chipotle vinaigrette, cucumber yogurt dressing*

V GF

Under the Summer Sun

\$15.00

Jambalaya Skewers *shrimp, chicken, Andouille sausage, peppers, onions*

GF

Turkey Feta Burgers *baby spinach, Roma tomatoes, pickled red onion, ketchup, Dijon mustard, cucumber yogurt sauce, classic buns*

French Fingerling Potato Salad *fresh tarragon, shallots, white wine vinaigrette*

V* GF

Fattoush Chopped Green Salad *romaine, cucumber, tomato, peppers, mint, parsley, scallion, radish, fried pita chips, lemon sumac dressing*

V*



Vibrant Fall

September–November

Autumn in Morocco

\$17.00

Grilled Moroccan Chicken *apricots, cranberries, toasted almonds, saffron coconut sauce*

Eggplant Zucchini Gratin *tomatoes, black olives, herbs, olive oil, feta, provolone*

V GF

Lentil Brown Rice Pilaf *Vegetable broth, mirepoix*

V GF

Mediterranean Carrot Salad *raisins, walnuts, parsley, yogurt honey dressing*

V GF

Falling Leaves

\$16.75

Spinach Stuffed Pork Loin *spinach, mushroom, rosemary tomato demi-glace*

Sachetti Purses *sage brown butter sauce*

V

Yukon Gold and Fennel Gratin *caramelized onion, Swiss*

V GF

Green Beans *olive oil, sea salt*

V GF

Spinach and Roasted Butternut Salad *spinach, cinnamon roasted butternut, dried cranberries, goat cheese, sunflower seeds, apple cider vinaigrette*

V GF

Golden Symphony

\$17.00

Pesto Salmon Filet *sun dried tomato crust*

Mediterranean Beef Kabobs *peppers, onions, oregano, basil, garlic, olive oil*

GF

Steamed Broccoli, Carrots and Cauliflower *herb butter*

V GF

Mediterranean Wild Rice *lemon, herbs, red wine vinegar*

V GF

Spinach and Roasted Beet Salad *candied walnuts, goat cheese, orange, pickled red onion, honey cider vinaigrette*

V GF

Late Harvest

\$16.25

Peasant Chicken *tomatoes, leeks, fennel, onion, garlic, red pepper flakes, white wine*

Baked Ziti *celery, carrot, onions, diced provolone, ricotta, tomato, Parmesan Cheese*

V

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

V GF

Harvest Salad *mixed greens, dried cherries, mandarin oranges, celery, scallion, candied pecans, raspberry vinaigrette*

V GF



Fresh Spring

March-May

Fit for Life

\$16.50

Citrus Salmon Filet *lemon, lime, orange, ginger, coriander*

GF

Tandoori Chicken Kabobs *ginger, spices, yogurt*

GF

Brown Rice Pilaf *vegetable broth, brunoise vegetables*

V GF

Spa Salad *chopped kale, broccoli, dates, roasted quinoa, amaranth, pomegranate vinaigrette*

V GF

Singing in the Rain

\$16.25

Rustic Sausage Lasagne

basil ricotta, Parmesan, mozzarella, provolone, tomato sauce

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

Garlic Knots *with butter*

V

Simply Spring

\$14.50

Grilled Citrus Chicken *orange, lemon, tomato concasse, citrus veloute*

Lemon Asparagus Pasta *farfalle, roasted cherry tomatoes, asparagus, olive oil, fresh herbs*

V

French Country Salad *frisse blend, smoky blue cheese, herbed croutons, bacon, Dijon vinaigrette*

Whispers of Spring

\$16.00

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

GF

Pesto Salmon Filet *sun dried tomato crust*

Greek Salad *romaine, roasted beets, cucumber, feta, red onion, pepperoncini, cherry tomatoes, Kalamata olives, lemon vinaigrette*

V GF

Grilled Ciabatta Slices *herb oil*

V



All Seasons

20 guest minimum

Asian Sampler

\$16.00

Grilled Asian Sesame Chicken Breast *soy, ginger, garlic*

Korean BBQ Pork Kabobs *bokchoy, red onion*

Wok Vegetable Saute *pea pods, carrots, water chestnuts, peppers, napa cabbage, fresh ginger*

V GF

Steamed Basmati Rice

V GF

Sesame Noodle Salad *angel hair, sesame seeds, scallion, pineapple, sesame soy vinaigrette*

V

European Vacation

\$17.00

Chicken Parmesan *marinara sauce, provolone, Parmesan*

Artichoke Spinach Strudel *onions, béchamel, nutmeg, feta, cayenne, phyllo*

V

Penne Pasta *herbed olive oil*

V

Over the Rainbow Salad *romaine, spinach, purple kale, celery, carrots, red and yellow pepper, sunflower seeds, white balsamic vinaigrette*

V GF

Garlic Bread Sticks *Parmesan, paprika*

V

Flavors of Italy

\$19.75

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

GF

Almond Lemon Cod *leeks, breadcrumbs, herb aioli*

Feta Spinach Orzo Toss *roasted tomatoes, oregano, garlic*

V

Roasted Cauliflower *prosciutto, parsley, pepper flakes, pine nuts*

GF

Big Italian Salad *romaine, radicchio, celery, red onion, bell peppers, green olives, tomatoes, pepperoncini, shaved Parmesan, red wine vinaigrette*

V GF

Healthy Mediterranean

\$22.00

Sliced Roasted Leg of Lamb *allspice, cinnamon, garlic, anise, onion, garlic yogurt sauce, minted apple chutney*

GF

Lemon Picatta Whitefish *diced tomato, capers, lemon, basil, white wine sauce*

Quinoa Pilaf *fresh herbs, brunoise vegetables*

V GF

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

V GF

Baby Kale Salad *toasted almonds, radicchio, celery, dried cranberry, apricot vinaigrette*

V GF

Kabob Fest

\$20.25

Chicken Kabobs *Peppers, onions, Dijon marinade*

GF

Mediterranean Beef Kabobs *Peppers, onion, oregano, basil, garlic, olive oil*

GF

Mediterranean Vegetable Kabobs *eggplant, zucchini, mushrooms, onions, peppers, olive oil, garlic*

V GF

Saffron Rice *chicken broth, basmati, sun dried tomato, spinach*

GF

Mediterranean Feast Platter *hummus, tabbouleh, stuffed grape leaves, feta, olives, grape tomatoes, pita wedges, grilled pita triangles*

V

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

V GF

Loving Life

\$15.50

Grilled Herb Chicken *herbs, lemon, olive oil, white wine pan sauce*

Feta Spinach Orzo Toss *roasted tomatoes, oregano, garlic*

V

Squash Sauté *zucchini, yellow squash, carrots, onions, butter, fresh basil*

V GF

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

V GF

Midwest Farmhouse

\$21.25

Chicken Amaron *artichokes, capers, tomato concasse, parsley, white wine butter sauce*

Layered Eggplant Polenta Bake *tomatoes, cream, rosemary, white cheddar*

V GF

Braised Greens *Swiss chard, escarole, mustard greens, cabbage, smoked ham, sweet onion, cider vinegar*

GF

Roasted Yukon Potatoes *chicken broth, leeks, lemon*

GF

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

V GF

Monet's Provence

\$20.75

Tuna Nicoise Salad Platter *mixed greens, haricots verts, potatoes, egg, tomatoes, kalamata olives, capers, basil vinaigrette*

GF

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

Mushroom Risotto Cakes *balsamic tomato jam*

V

Sourdough Baguette Slices *with butter*

V

Sandwich & Salad Lunch

\$14.00

Signature Deli Sandwiches

V A2 Vegetable Wrap *herbed cream cheese, grilled vegetables, roasted red pepper, spinach, pesto sauce, spinach lawash*

V Curried Chicken Salad Wrap *apple, raisin, scallion, celery, lettuce, curry cilantro mayonnaise, white lawash*

Dilled Lemon Tuna Salad Wrap *white albacore tuna, celery, red onion, lettuce, citrus mayonnaise, whole wheat lawash*

Peppered Roast Beef Sandwich *cheddar, roasted red pepper, lettuce, horseradish sauce, ciabatta bread*

Streets of Italy Sandwich *salami, ham, provolone, marinated cucumber, spinach, olive tapenade, balsamic glaze, ciabatta bread*

Turkey Club Deluxe Sandwich *turkey, Applewood smoked bacon, tomato, lettuce, cranberry mayonnaise, ciabatta bread*

Parmesan Pasta Salad *rotini, broccoli, carrots, black olives, cherry tomatoes, red onion, Parmesan Cheese, creamy ranch dressing*

V

Santa Fe Salad *black beans, corn, tomatoes, cilantro, red onion, chipotle vinaigrette*

V GF

Simple Pleasures

\$20.50

Beef Tips *mushrooms, onion, fresh thyme, Burgundy wine sauce*

Almond Lemon Cod *leeks, breadcrumbs, herb aioli*

Egg Noodles *parsley, fresh dill*

V

Grilled Asparagus Spears *olive oil, sea salt*

V GF

Corn Medley *peppers, cilantro, onion*

V GF

Caesar Salad *romaine, herbed croutons, cherry tomatoes, shaved Parmesan, Caesar dressing*

Southwest Favorites

\$16.50

Chicken Enchilada Bake

corn tortillas, cheddar blend, enchilada sauce

GF

Black Bean Quesadillas *roasted peppers, pepper jack, salsa, sour cream on the side*

V

Spanish Rice *onion, oregano, chipotle peppers*

V GF

Homemade Tortilla Chips

guacamole, spicy salsa

V GF

Tossed Garden Salad *Mixed greens, carrots, tomatoes, cucumber, balsamic vinaigrette, ranch dressing*

V GF

Southern Comfort

\$19.50

Pulled Pork *slider rolls, BBQ sauce*

Jambalaya Pasta *andouille sausage, shrimp, chicken, farfalle, red pepper, zucchini, red pepper cream*

Cheesy Grit Souffle *English cheddar*

Fried Green Tomatoes (seasonal) *dusted with cornmeal*

V

Southern Edamame Salad *baby corn, diced ham, carrot, celery, onion, fresh herbs, peach vinaigrette*

Sweet Potato Biscuits *cinnamon honey butter*

V

Sultry Tropical Island

\$18.75

Blackened Mahi Mahi *margarita lime butter*

GF

Carribbean Pork Loin *grilled pineapple, sautéed peppers*

GF

Southwest Black Bean Cakes *salsa & lime cilantro yogurt*

V

Jasmine Rice Pilaf *coconut, lime, basil*

V GF

Fire Roasted Vegetable Platter *baby carrots, asparagus, grape tomatoes, portobello mushrooms, fennel, beets, sweet potatoes, chipotle vinaigrette*

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

information@katherines.com

