



2019

Salads



THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS



Green Salads

per guest

Baby Greens and Mission Fig Salad

\$3.50

port soaked mission figs, pistachio rolled goat cheese medallions, champagne vinaigrette

V GF

Baby Iceberg “BLT” Salad

\$3.75

diced tomato, smoky bacon, scallion, sun-dried tomato tapenade on crostini, creamy gorgonzola dressing

Baby Kale Salad

\$3.75

toasted almonds, radicchio, celery, dried cranberries, apricot vinaigrette

V GF

Big Italian Salad

\$3.50

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

V GF

Caesar Salad

\$2.95

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

Celebration Salad

\$3.95

romaine, spinach, strawberries, celery, red onion, sugared almonds, raspberry vinaigrette

V GF

Fattoush Green Salad

\$3.25

romaine, cucumber, tomato, peppers, mint, parsley, scallion, radish, fried pita chips, lemon sumac dressing

V

French Country Salad

\$4.25

frisse blend, smoky blue cheese, herbed croutons, bacon, Dijon vinaigrette

per guest

- Greek Salad** **\$3.25**
romaine, roasted beets, cucumber, feta, red onion, pepperoncini, cherry tomatoes, Kalamata olives, oregano vinaigrette
 V GF
- Grilled Vegetable Salad** **\$3.00**
mixed greens, spinach, grilled portabella, carrot, zucchini, fennel and peppers, dill vinaigrette
 V GF
- Harvest Salad** **\$3.95**
mixed greens, dried cherries, mandarin oranges, celery, scallion, candied pecans, raspberry vinaigrette
 V GF
- Pear Gorgonzola Salad** **\$3.95**
butter lettuce, poached pears, toasted hazelnuts, gorgonzola, Dijon vinaigrette
 V
- Rainbow Crunch Salad** **\$2.95**
romaine, spinach, purple cabbage, celery, carrots, red and yellow peppers, sunflower seeds, white balsamic vinaigrette
 V GF
- Spa Salad** **\$3.75**
chopped kale, spinach, carrots, dates, roasted quinoa, scallion, pomegranate vinaigrette
 V GF
- Spinach and Roasted Beet Salad** **\$3.95**
candied walnuts, goat cheese, orange slices, pickled red onion, honey cider vinaigrette
 V GF
- Spinach and Bacon Salad** **\$3.95**
spinach, bacon, gorgonzola, grilled portabellas, balsamic vinaigrette
 GF
- Spinach and Roasted Butternut Salad** **\$3.25**
spinach, cinnamon roasted butternut, dried cranberries, goat cheese, sunflower seeds, apple cider vinaigrette
 V GF
- Tossed Garden Salad** **\$2.50**
mixed greens, carrots, tomatoes, cucumber, balsamic vinaigrette, ranch dressing
 V GF
- Traditional Chopped Salad** **\$2.95**
romaine, celery, cucumber, tomato, mint, parsley, lemon vinaigrette
 V GF



Side Salads

	per guest
Asian Slaw <i>cabbage, snow peas, carrots, scallion, sesame soy vinaigrette</i> V	\$3.50
Asian Vegetable Salad <i>pea pods, broccoli, carrots, peppers, water chestnuts, scallion, napa cabbage, sesame soy vinaigrette</i> V	\$3.50
Chipotle Potato Salad <i>redskin potatoes, celery, onion, creamy chipotle dressing</i> V GF	\$2.75
Cole Slaw <i>red and green cabbage, carrots, celery seed, creamy honey dressing</i> V GF	\$2.50
Edamame Salad <i>baby corn, carrot, pickled radish, shiitake mushrooms, sesame soy vinaigrette</i> V	\$3.50
Fagioli Salad <i>tomato, cucumber, chick peas, green beans, cannellini beans, carrots, red onion, celery, white balsamic vinaigrette</i> V GF	\$3.95
French Fingerling Potato Salad <i>fresh tarragon, shallots, white wine vinaigrette</i> V GF	\$3.25
German Potato Salad (served warm) <i>onion, celery, tarragon, bacon, mustard vinaigrette</i> GF	\$3.25
Greek Bow Tie Pasta Salad <i>spinach, black olives, cucumber, feta, red onion, feta vinaigrette</i> V	\$3.50

per guest

Israeli Couscous Salad <i>dried cranberries, celery, walnuts, scallion, citrus dressing</i> V	\$3.25
Lemon Basil Orzo Salad <i>spinach, red onion, Parmesan, sun-dried tomato vinaigrette</i> V	\$2.95
Marinated Vegetable Salad <i>broccoli, cauliflower, carrots, squash, red pepper, herb vinaigrette</i> V GF	\$3.00
Mediterranean Carrot Salad <i>raisins, walnuts, parsley, yogurt honey dressing</i> V GF	\$3.00
Pesto Tortellini Salad <i>peppers, broccoli, pine nuts, Parmesan, pesto vinaigrette</i> V	\$3.95
Parmesan Pasta Salad <i>rotini, broccoli, carrots, black olives, cherry tomatoes, red onion, Parmesan, creamy ranch dressing</i> V	\$2.95
Redskin Potato Salad <i>redskin potatoes, celery, onion, creamy mustard dressing</i> V GF	\$2.50
Santa Fe Salad <i>black beans, corn, tomatoes, cilantro, red onion, chipotle vinaigrette</i> V GF	\$2.95
Sesame Noodle Salad <i>angel hair, sesame seeds, scallion, pineapple, sesame soy vinaigrette</i> V	\$2.50
Southern Edamame Salad <i>baby corn, diced ham, carrot, celery, onion, fresh herbs, peach vinaigrette</i> GF	\$3.00
Summer Corn Salad <i>tomatoes, sweet onion basil vinaigrette</i> V GF	\$3.25
Tomato Cucumber Salad <i>basil, red onion, red wine vinaigrette</i> V GF	\$3.25

Entrée Salads

10 person minimum per salad

Asian Grilled Shrimp Salad

\$13.95 per guest

mixed greens, cabbage, carrots, edamame, water chestnuts, scallion, red pepper, sesame soy vinaigrette

Cobb Salad

\$12.95 per guest

mixed greens, turkey, bacon, Swiss, chopped egg, avocado, cucumber, tomato, scallion, croutons, Dijon vinaigrette, ranch dressing

Grilled Flank Steak Salad

\$13.95 per guest

mixed greens, gorgonzola, grilled red onion, grilled zucchini, balsamic vinaigrette

GF

Blackened Salmon Caesar Salad

\$13.95 per guest

romaine, cherry tomatoes, cucumber, croutons, shaved Parmesan, Caesar dressing

Southwest Grilled Chicken Salad

\$11.95 per guest

mixed greens, black beans, diced tomato, roasted corn, peppers, scallion, chipotle vinaigrette

GF

Tuna Nicoise Salad

\$13.95 per guest

mixed greens, haricots verts, potatoes, egg, tomatoes, kalamata olives, capers, basil vinaigrette

GF



Salad Bars

20 person minimum

Entrée Salad Bar

\$11.25 per guest or \$225 for 20 guests

mixed greens, spinach, ham, turkey, grated cheddar, chopped egg, croutons, carrots, garbanzo beans, cherry tomatoes, scallion, toasted almonds, dried cranberries, broccoli, cucumber,

Dressings: creamy ranch , balsamic vinaigrette, raspberry vinaigrette

Side Salad Bar

\$5.50 per guest or \$110 for 20 guests

mixed greens, spinach, croutons, carrots, garbanzo beans, cherry tomatoes, chopped egg, scallion, grated cheddar, toasted almonds, dried cranberries, broccoli, cucumber

Dressings: creamy ranch, balsamic vinaigrette

HOW TO ORDER

ANN ARBOR: 734.930.4270

LYON OAKS: 248.573.7787

SUMMIT ON THE PARK: 734.394.5486

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