



2019

Strolling Stations

20 GUEST MINIMUM



THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS



AEGEAN ISLANDS STATION

\$14.75

Sliced Roasted Leg of Lamb *garlic sauce*

GF

Chicken Dijonnaise Kabobs *peppers, onion*

GF

Spanikopita *spinach, feta, lemon, phyllo*

V

Hummus Platter *fresh and grilled pita*

V*

BOUNTIFUL PASTA STATION

\$13.00

Pastas *cheese tortellini, farfalle, linguini (gluten free options available)*

V

Sauces *tomato basil, pesto alfredo, Bolognese*

Parmesan and Red Pepper Flakes *on the side*

Garlic Knots *butter*

V

CENTRAL EUROPEAN FAVORITES STATION

\$14.00

Kielbasa *sauerkraut, caraway mustard*

GF

Potato and Cheese Pierogi *sour cream, bacon, onion*

V

Stuffed Cabbage Rolls *pork, beef, rice, spices, spicy sweet tomato sauce*

Pickled Red Beets *bay leaf, peppercorns*

V GF

Pimento Cheese *rye bread, lawash crackers*

V

CHEESE FONDUE STATION

\$9.50

Gruyère Cheese Fondue *Alsatian wine, cayenne, nutmeg*

V

Cheddar Ale Fondue *Newcastle brown ale, smoked cheddar*

V

Accompaniments *French bread cubes, new potatoes, steamed broccoli, Brussels sprouts, sautéed mushrooms*

V

EVERYDAY ASIAN STATION

\$13.50

Chicken Lettuce Wraps *water chesnuts, mushrooms, soy, scallion, ginger, bibb lettuce*

GF

Lemon Grass Beef Satays *soy dipping sauce*

GF

Vegetable Spring Rolls *Thai chili sauce*

V

Vegetable Nori Rolls *wasabi, pickled ginger, soy sauce*

V

Sesame Noodle Boxes *angel hair, sesame, scallion, pineapple*

V

MINI CARNITAS STATION

\$14.00

Shredded Chicken *green chili sauce*

GF

Slow Roasted Pork *cumin, paprika*

GF

Tempeh & Portabella Mushroom Saute *fajita spices*

V

Locally Made Tortillas *corn, flour*

V

Toppings *queso fresco, onion, salsa verde, jalapeno, lime*

V

NEW DELHI STATION

\$14.50

Tandoori Chicken Kabobs *sweet onion*

GF

Vegetable Korma *cauliflower, peas, tomato, carrot, sweet potato, zucchini, coconut milk, yellow curry*

V GF

Steamed Basmati Rice

V GF

Potato and Pea Samosas *apricot curry sauce*

V

Pickled Vegetables *cauliflower, red onion, spices*

V GF

Mango Chutney *pineapple, cilantro, lime*

V GF

SANTA FE SOUTHWEST STATION

\$13.50

Sliced Grilled Chicken *peppers, onion, cumin, chili, lime*

GF

Grilled Flank Steak Strips *tequila, lime, oregano, cumin, cilantro*

GF

Black Beans and Rice *tomatoes, spices*

V GF

Warm Flour Tortillas

V

Toppings *grated cheddar, spicy salsa, sour cream, guacamole, pineapple salsa*

V GF

SOUTH OF THE BORDER STATION

\$10.00

Seasoned Ground Beef *onion, garlic, cumin, chipotle, oregano*

GF

Pinto Beans *cumin, chili powder*

V GF

Warm Flour Tortillas

V

Homemade Tortilla Chips *salsa, guacamole*

V GF

Toppings *shredded lettuce, sour cream, black olives, grated cheddar, diced tomato, hot sauce*

V GF

All American Stations

BAKED POTATO BAR

\$5.50

Jumbo Baked Idaho Potatoes *butter, scallion, sour cream, caramelized onion, sautéed mushrooms, steamed broccoli, grated cheddar, bacon, salsa, chili*

GF

BEST OF BARBECUE STATION

\$12.50

Pulled Pork *slow cooked, sweet and tangy*

GF

Oberon Beef Brisket *spice rubbed, sliced*

GF

Chicken Wings

GF

Cole Slaw *creamy honey dressing*

V GF

Rolls *brioche, pretzel*

V

Toppings *smoked cheddar slices, pickles, diced onion, jalapeno slices*

V GF

BBQ Sauces *smoky chipotle, classic barbecue, cherry barbecue*

V GF

GOURMET MACARONI & CHEESE STATION

\$7.00

Mama Mucci's pasta topped with four cheese sauce *shredded cherry chicken, fried onion straws, asparagus, sautéed mushrooms, broccoli*

BYO SLIDER STATION**\$9.50****Sliders (choose 3)** *hamburger, buffalo chicken, black bean burger* , *falafel* **Rolls** *brioche, pretzel***Toppings** *sliced roma tomato, pickle slices, pickled onion, cheddar, Swiss, field greens* **Sauces** *blue cheese honey, tahini yogurt, tomato chutney, ancho chili, ketchup, yellow mustard, Dijon mustard* **CONEY ISLAND HOT DOG STATION****\$5.00****All Beef Hot Dogs** *buns***Toppings** *chili, grated cheddar, diced onion, ketchup, mustard, salt shaker, relish, banana peppers***MASHED POTATO STATION****\$8.00****Whipped Yukon Gold Potatoes** *chive, mascarpone***Whipped Sweet Potatoes** *ginger, brown sugar***Toppings** *bacon, Italian sausage, scallion, white cheddar, mushrooms & onions, sour cream, crispy onion straws, broccoli, cranberry apple chutney***WINGS N' THINGS STATION****\$10.00****Chicken Wings (choose 3)** *bbq, buffalo, Asian, parmesan garlic, atomic habanero***Dipping Sauces** *blue cheese, ranch, sweet soy***Fresh Veggies** *celery, carrot, cucumber* **Loaded Potato Skins** *scallion, bacon, cheddar, sour cream on the side*



Chef Attended Stations

ASIAN STIR FRY STATION

\$14.00

Proteins *chicken, shrimp, pork, tofu*

GF

Jasmine Rice

GF

Noodles (choose 1) *angel hair, rice noodles* GF

Additions *snow peas, broccoli, carrot, peppers, cabbage, scallion, cashews*

V GF

Sauces *teriyaki* GF , *sesame peanut* GF , *Thai chili* GF , *Ponzu*

V

MARTINI MASHED POTATO STATION

\$8.00

Whipped Redskin Potatoes *chive, mascarpone*

V GF

Whipped Sweet Potatoes *ginger, brown sugar*

V GF

Toppings *bacon, Italian sausage, scallion, white cheddar, mushrooms & onions, sour cream, crispy onion straws, broccoli, cranberry apple chutney*



VEGETABLE RISOTTO STATION

\$9.00

Arborio Rice *simmered in white wine and vegetable broth*

V GF

Additions *spinach, mushrooms, corn, peas, asparagus, scallions, fresh basil, sun dried tomatoes, Parmesan, cream*

V GF

VENETIAN PASTA STATION

\$14.00

Pastas *cheese tortellini, penne, linguini*

V

Proteins *grilled chicken GF, meatballs, Italian sausage GF, shrimp GF*

Additions *peppers, broccoli, diced tomatoes, sun dried tomatoes, spinach, mushrooms, onions, olives, Parmesan*

V GF

Sauces *tomato basil V GF, alfredo V, basil pesto V GF, Bolognese*

RETRO COCKTAIL PLATES

(Price is per guest)

Aegean Spiced Lamb Burgers

\$7.50

mini pita, tzatiki sauce, feta, lemon potatoes, tomato olive relish

Boneless Short Rib Bites

\$8.00

horseradish cream, onion strings, loaded mashed potatoes, Bookers barbecue glaze

Cinnamon French Toast & Bacon

\$5.00

citrus soaked country bread, maple braised pork belly, cinnamon whipped cream, bourbon candied pecans

Filet of Pork Tenderloin Oscar

\$8.50

sautéed asparagus, pickled red onion, crispy crab cake, béarnaise sauce

Pasta Carbonara

\$8.00

ditalini pasta, English peas, guanciale bacon, sunrise farm eggs, Parmesan black pepper cream sauce

Portobello Mushroom Steak

\$6.00

Boursin stuffed peppadews, roasted red pepper sauce, vegetable risotto primavera

V GF



Shrimp and Grits **\$7.50**
sautéed escarole, vermouth garlic butter sauce, Parmesan polenta, green tomato chutney

GF

Steak Tartare **\$12.00**
tenderloin, sunrise farm egg yolks, caper aioli, truffled gaufrette potato chips, balsamic reduction

GF

CARVING STATIONS

(Appetizer portions)

Carved Beef Tenderloin (serves 20) **\$160.00**
Dijon mustard, plum tomato slices, horseradish sauce, brioche rolls

Carved Farm Stand Sirloin (serves 40) **\$240.00**
zip sauce

Carved Spiral Honey Glazed Ham (serves 40) **\$180.00**
mayonnaise, yellow mustard, honey mustard, mango salsa, brioche rolls, pretzel rolls

Carved Top Round (serves 80) **\$320.00**
au jus, stone ground mustard, horseradish sauce, brioche rolls

HOW TO ORDER

ANN ARBOR: 734.930.4270

LYON OAKS: 248.573.7787

SUMMIT ON THE PARK: 734.394.5486

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