



2019

Outdoor Events

PICNICS • TAILGATES • GRADUATION PARTIES



THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS

CLASSIC OUTDOOR PICNIC

per guest
\$18.50/\$16.95
 (20-149) (150+)

Hamburgers *ketchup, American and Dijon mustard, mayonnaise, relish, Swiss, cheddar, lettuce, Roma tomatoes, dill pickle 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 Breasts *cherry barbecue sauce*

GF

Molasses Baked Beans *brown sugar and bacon*

GF

Chipotle Potato Salad *redskin potatoes, celery, onion, creamy chipotle dressing*

GF

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

V

CROWD PLEASER

per guest
\$18.50/\$16.95
 (20-149) (150+)

Italian Sausage *peppers, onions, ketchup, American and Dijon mustard, chopped onion, classic buns*

Buttermilk Fried Chicken *herbs, spices*

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

V

Corn on the Cob *herb butter*

V GF

Herb Encrusted Redskin Potatoes *olive oil, spices*

V GF

Tossed Garden Salad *mixed greens, carrots, tomatoes, cucumbers, white balsamic vinaigrette, creamy ranch dressing*

V GF

Watermelon Platter *presented chilled, on the rind*

V

CALIFORNIA DREAMING

per guest
\$16.95/\$15.75
 (20-149) (150+)

Turkey Feta Sliders *baby spinach, Roma tomatoes, pickled red onion, ketchup, Dijon mustard, brioche*

Black Bean Sliders *tomato, field greens, ancho chili sauce, brioche*

V

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

V* GF

Asian Vegetable Salad *pea pods, broccoli, carrots, peppers, water chestnuts, scallion, napa cabbage, sesame soy vinaigrette*

V*

Watermelon Salad *feta, mint, lime*

V GF

GO BLUE! TAILGATE

per guest
\$22.95/\$21.50
 (20-149) (150+)

Oberon Beef Brisket *brioche rolls, BBQ sauce*

GF

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

GF

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

Cheddar Hash Brown Bake *hash browns, sautéed onions, cheddar, sour cream*

V GF

Southwest Dips Platter *guacamole, spicy salsa, black bean corn salad, tortilla chips, seasoned lawash chips*

V*

Marinated Vegetable Salad *broccoli, cauliflower, carrots, squash, red pepper, herb vinaigrette*

V* GF

EVERYONE'S FAVORITE! TAILGATE

per guest
\$17.75/\$16.25
 (20-149) (150+)

Lemon Grass Beef Satays *teriyaki glaze*

GF

Cajun Bacon Wrapped Chicken *barbecue sauce*

GF

Basil Stuffed Redskin Potatoes *Gruyère, sour cream, fresh basil*

V GF

Lawash Roulade Assortment

- 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

Southwest Black Bean Cakes *lime cilantro yogurt*

V

Hummus and Veggie Platter *olive oil, black pepper, carrots, celery, cucumber, cherry tomatoes, pita triangles, toasted pita chips*

V*

Homemade Potato Chips *French onion dip*

V GF



SLIDERS N' SALADS

per guest
\$17.50/\$15.95
 (20-149) (150+)

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*

Summer Fresh Fruit Salad *melons, pineapple, strawberries, grapes, seasonal berries, watermelon*

V GF

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

V

Crudité Platter *broccoli, cauliflower, carrots, celery, peppers, grape tomatoes, ranch dip*

V GF

SOUTHERN FAVORITES

per guest
\$20.95/\$18.50
 (20-149) (150+)

Pulled Pork *sweet spicy barbecue sauce, brioche rolls*

Buttermilk Fried Chicken Strips *with barbecue sauce, ranch*

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

Five Cheese Macaroni *cavatappi, Parmesan, cheddar, mozzarella, provolone, Vermont white cheddar*

V

Cole Slaw *creamy honey dressing*

V GF

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

V GF

SUNSHINE BREAKFAST BUFFET

per guest
\$18.75/\$17.50
 (20-149) (150+)

Crustless Vegetarian Quiche Bites *eggs, cream, spinach, broccoli, mushrooms, Swiss*

V GF

Crème Brûlée French Toast *sweet custard, Grand Marnier, maple syrup*

Pork Sausage Links and Applewood Smoked Bacon

Breakfast Potatoes *onions, scallion, side of ketchup*

V GF

Fresh Fruit Display *melons, pineapple, strawberries, grapes, seasonal berries, mint, orange slices*

V+ GF

Mini Baked Good Assortment *mini muffin assortment, breakfast scones, mini Danish pastries, chocolate pecan coffee cake*

V

AL FRESCO OUTING

per guest
\$19.95/\$18.75
 (20-149) (150+)

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

GF

Marinated Flank Steak Platter *grilled medium rare and served chilled, grilled zucchini, cherry tomatoes, peperonata relish, grilled ciabatta squares*

GF

Zucchini Corn Cakes *salsa, lime cilantro yogurt*

V

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

V GF

Spa Salad *chopped kale, spinach, carrots, dates, roasted quinoa, scallion, pomegranate vinaigrette*

V+ GF

THAT'S A WRAP

per guest
\$15.95/\$14.50
 (20-149) (150+)

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

Lemon Basil Orzo Salad *spinach, red onion, Parmesan, sundried tomato vinaigrette*

V

Redskin Potato Salad *redskin potatoes, celery, onion, creamy mustard dressing*

V GF

Spinach Artichoke Dip *cream cheese, Parmesan, spices, lemon, garlic tortilla chips, herb grilled ciabatta squares*

V

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MIXED GRILL PARTY

per guest
\$24.95/\$23.75
 (20-149) (150+)

BBQ Grilled Chicken Pieces *honey barbecue sauce*

GF

Bratwurst *ketchup, American and Dijon mustard, chopped onion, classic bun*

Pork Ribs *spice rub, barbecue sauce*

GF

Vegetable Kabobs *eggplant, zucchini, mushrooms, peppers, onion, olive oil, garlic*

V GF

Molasses Baked Beans *brown sugar and bacon*

GF

Pesto Tortellini Salad *peppers, broccoli, pine nuts, Parmesan cheese, pesto vinaigrette*

V



DESSERTS

- Berry Shortcake Station** *homemade biscuits, lemon pound cake slices, mixed berries, whipped cream* **\$115.00**
serves 20-25 guests
- Blueberry Peach Cobbler** *biscuit topping, whipped cream* **\$65.00**
serves 20-25 guests
- Cinnamon Apple Crisp** *cinnamon oat crumble, vanilla cinnamon whipped cream* **\$50.00**
serves 20-25 guests
- Lucky Grad Mini Cupcake Assortment** **\$96.00**
4 dozen cupcakes
- *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 cupcake, raspberry buttercream*
- Outdoor Sweets Platter** **\$96.00**
4 dozen sweets
- *S'mores Bars: marshmallow, chocolate, golden grahams*
 - *Sea Salt Espresso Brownies: Swiss dark chocolate, Dutch milk chocolate, espresso, sea salt*
 - *Custom Sugar Cookies: choice of colored sprinkles*
 - *Go Blue! Cheesecake Bars: graham cracker crust*

BEVERAGES

- Fresh Brewed Iced Tea** *sugar, lemon* **\$12.00**
per gallon
- Lemonade** **\$12.00**
per gallon
- Raspberry Green Iced Tea** *sugar, lemon* **\$14.00**
per gallon
- Beverage Assortment** *assorted La Croix, assorted sodas Perrier, fresh lime* **\$2.50**
per guest
- Pineapple Lime Infused Water** **\$15.00**
per gallon
- Cucumber Mint Infused Water** **\$15.00**
per gallon
- Agua Fresca** *fresh fruit, watermelon, hibiscus tea* **\$22.00**
per gallon
- Perrier Bottles** *lime wedges* **\$1.95**
per guest

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



katherines.com |

