

Gracious • Fresh • Creative • Dedicated

THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS

Lyon Oaks Buffet Wedding Package

\$53.00 per person | 100 person minimum • No substitutions

Our Buffet Wedding Package Includes:

2 Appetizers • 3 Entrées • 3 Sides • Homemade Garlic Knots with Butter • Self-Serve Beverages

plus

Cake Cutting • Tables and Chairs • China, Glassware and Silverware

Room Fee • Dance Floor Use • Linens

(floor length linens and chair covers/sashes, in black, ivory or white)

*Package does not include 6% sales tax, gratuity or 22% service charge on food and beverage

Appetizers

choose 2

Classic Cheese Platter

cheddar, dill Havarti, Swiss, fresh fruit garnish, baguette slices, assorted crackers

V

Crudité Platter

broccoli, cauliflower, carrots, celery, peppers, grape tomatoes, creamy dill dip

V, GF

Simple Bruschetta Platter

pesto goat cheese spread, tomato basil topping, olive and sun-dried tapenade, herbed crostini, baguette slices

V

Spinach Artichoke Dip

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

V

Fruit Display

melon, pineapple, strawberries, grapes, seasonal berries, mint, orange slices

V+, GF

Entrées

choose 3

Poultry

Basil Chicken

sun-dried tomato basil cream sauce

Champagne Chicken

mushrooms, tarragon, cream, Champagne

Grilled Citrus Chicken

orange, lemon, tomato concasse, citrus veloute

GF

Michigan Chicken

mushrooms, caramelized shallots, dried cherries, sherry butter sauce

Spinach Gorgonzola Stuffed Chicken

roasted tomato sauce

*Beef & Pork

Beef Tenderloin Tips

mushrooms, onion, fresh thyme, Burgundy wine sauce

GF

Chef Carved Top Round of Beef

horseradish cream and au jus
*carved on site
(additional \$1.00 per person)

GF

Herb Encrusted Pork Loin

apple cranberry chutney

GF

Sliced Top Round of Beef

shallot Merlot sauce

GF

V Vegetarian

GF Gluten Free

V+ Vegan

*Items may be cooked to your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Fish

Almond Lemon Cod

leeks, bread crumbs,
citrus beurre blanc (GF)

Lemon Picatta Whitefish

diced tomato, capers,
lemon, basil, white wine sauce

Maple Mustard Salmon

glazed (GF)

Shrimp and Broccoli Bow Tie Pasta

pan-seared,
coconut red curry sauce (GF)

Vegetarian

Italian Bake

penne pasta, peppers,
onions, tomato basil
sauce, quattro fromaggio
four cheese blend (V)

Four Cheese Macaroni

cheddar, asiago, romano,
Parmesan, bread crumbs (V)

Lemon Asparagus Pasta

farfalle, roasted cherry
tomatoes, asparagus,
olive oil, fresh herbs (V+)

Layered Eggplant Polenta Bake

tomatoes, cream,
rosemary, white cheddar (V, GF)

Accompaniments

choose 3

Salads

*We will individually plate your salad for an additional \$1.00 per guest

Caesar Salad

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

Great Lakes Salad

arugula, romaine,
blue cheese, candied pecans,
sun-dried cranberries
white balsamic vinaigrette
(V, GF)

Rainbow Crunch Salad

romaine, spinach, purple
cabbage, celery, carrots,
red and yellow peppers,
sunflower seeds,
white balsamic vinaigrette
(V+ GF)

Tossed Garden Salad

mixed greens, carrots,
tomatoes, cucumber,
balsamic vinaigrette,
creamy ranch dressing,
white balsamic vinaigrette
(V, GF)

Starches

Feta Spinach Orzo Toss

roasted tomatoes,
oregano, garlic (V)

Garlic Yukon Smashed Potatoes

butter, cream (V, GF)

Herb Encrusted Redskin Potatoes

olive oil (V+, GF)

Traditional Rice Pilaf

chicken broth,
vegetable brunoise (GF)

Vegetables

Bistro Vegetables

green beans, carrots,
mushrooms, squash,
herbed olive oil (V+, GF)

Green Beans

olive oil, sea salt (V+, GF)

Honey Glazed Carrots

parsley, orange zest (V, GF)

Steamed Broccoli, Carrots and Cauliflower

herb butter (V, GF)

Desserts

Add \$5.00 per guest

Mini-Sweets Table

Chocolate Mousse Shooters (V, GF)
English Trifle Shooters (V)
Coconut Macaroons (V, GF)
Fruit Tarlets (V)
Carrot Ginger Mini Cupcakes (V)
Mini Sea Salt Espresso Brownies (V)

Late Night Snack

Choose 1 • Add \$4.50 per guest
Choose 2 • Add \$5.95 per guest

Coney Island Hot Dog Station

all beef hot dogs, chili, grated cheddar,
diced onion, ketchup, mustard, relish,
banana peppers, salt shaker

Jumbo Salted Pretzels

mustard, cheese sauce (V)

Nacho Bar

seasoned ground beef, pinto beans,
cheese sauce, jalapeño, sour cream,
salsa, homemade corn chips

Slider Assortment

cheeseburger, buffalo chicken,
black bean

Lyon Oaks

52251 W. Pontiac Trail
Wixom, Michigan 48393
248.573.7787
lyonoaks@katherines.com

Summit on the Park

46000 Summit Pkwy
Canton, Michigan 48188
734.394.5486
summit@katherines.com

Booking a Sunday or Winter Wedding?
Ask about our specials!

Add On Any Bar Package

100 person minimum • includes 1 bartender, bar set-up and garnishes

**Please add \$150 per additional bartender*

Call Brand Open • \$25.00

Call Liquors

Tito's Vodka
Bayou Rum
Captain Morgan Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Makers Mark Bourbon
Jack Daniels
Crown Royal
Peach Schnapps

Craft, Domestic and Imported Beer

Bud Light
Coors Light
Labatt Blue
Stella Artois
Bell's Two Hearted Ale
Blue Moon
O'Doul's

House Wines

Dark Horse Cabernet Sauvignon
Dark Horse Merlot
Ménage a Trois Pinot Noir
Dark Horse Chardonnay
Sea Glass Pinot Grigio
Terra Doro Moscato

Standard Open Bar • \$21.00

Well Liquors

Smirnoff Vodka
Castilla Light Rum
Burnett's Gin
Lauder's Scotch
Early Times Kentucky Bourbon
Canadian Mist Whiskey
Peach Schnapps

Domestic Beer

Bud Light
Coors Light
Labatt Blue
O'Doul's

House Wines

Cabernet Sauvignon
Merlot
Chardonnay
Moscato

Beer & Wine • \$16.00

Craft, Domestic and Imported Beer

Bud Light
Coors Light
Labatt Blue
Stella Artois
Blue Moon
O'Doul's
Bell's Two Hearted Ale

House Wines

Dark Horse Chardonnay
Sea Glass Pinot Grigio
Terra Doro Moscato
Dark Horse Merlot
Ménage a Trois Pinot Noir
Dark Horse Cabernet Sauvignon

Maximum of 5 hour bar service. No shots will be served.

Open Bar Packages include: Sweet and Dry Vermouth, Juices, Mixers, Soft Drinks and all bar garnishes.

One bartender per 75 guests is required.

Liquor brands are subject to change based on availability and market trends.

All food and beverage sales are subject to a 22% service charge and 6% sales tax. Katherine's Catering, Inc. 2019

