

Gracious • Fresh • Creative • Dedicated

THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS

# Summit on the Park Wedding Package

## To Book the Event Space

Contact the Room Rental Coordinator at  
734.394.5140 | [summitrentals@canton-mi.org](mailto:summitrentals@canton-mi.org)  
[canton-mi.org/summitrentals](http://canton-mi.org/summitrentals)

## To Book Your Event Catering

Contact Katherine's Catering at  
734.930.4270 | [information@katherines.com](mailto:information@katherines.com)  
[katherines.com](http://katherines.com)  
9am to 5pm Monday - Friday

\$42.50 per person | 100 person minimum • No substitutions

### Our Wedding Package Includes:

2 Appetizers • 2 Main Entrées • 1 Specialty Entrée • 3 Accompaniments  
Homemade Garlic Knots with Butter • Coffee Service

coffee, decaffeinated coffee,  
hot tea, sweeteners

plus

Tables and Chairs • Cake Cutting

Package pricing does not include room rental fee, 6% Michigan sales tax, gratuity or a 27% service fee on food and beverage.

## Appetizers (choose 2)

**Bruschetta 'Bar'** served assorted savory toppings: honey rosemary ricotta, pesto white bean spread, sun-dried tomato olive tapenade, tomato basil relish, shaved Brussels sprouts and kale salad, grilled focaccia, rice crackers (V)

**Fresh Crudité** assorted peppers, broccoli, carrots, cauliflower, celery, English cucumbers, heirloom cherry tomatoes, sugar snap peas, fresh dill dip (V, GF, NF)

**Sliced Fresh Fruit Display** melons, pineapple, seasonal berries (V+, GF, NF)

**Spinach Artichoke Dip** cream cheese, gorgonzola cheese, lemon, spices, garlic, Parmesan cheese, grilled ciabatta squares, tortilla chips (V, NF)

**Traditional Cheese Selection** aged Wisconsin cheddar, pepper jack, baby Swiss, smoked gouda, fresh fruit garnish, sourdough baguette slices, cracker assortment, gluten free crisps (V, NF)

## Main Entrées (choose 2)

### Beef & Pork

**Burgundy Beef Tips** mushrooms, onion, fresh thyme (NF)

**Herb Roasted Pork Loin** caramelized apples, onions, artisanal cider reduction (GF, NF)

**Honey Baked Ham\*** with American and honey mustards (GF, NF)

**Marinated Flank Steak** oven dried Roma tomatoes, roasted shallot, Madeira demi jus (GF, NF)

**Oberon Braised Beef** Carolina mustard glaze, grilled orange (GF, NF)

**Top Round of Beef\*** side of savory gravy and horseradish sauce (NF)

\*Carved on site upon request, additional \$1.50 per guest

(V+) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

Ingredient substitutions may be made based on product availability.

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

Pricing does not include 6% Michigan sales tax, gratuity or a 27% service charge.

If you are tax-exempt, please provide your tax-exempt certificate at the time of booking. Katherine's Catering, Inc. 2020 - 2021

[Katherines.com](http://Katherines.com) | 734.930.4270 | [information@katherines.com](mailto:information@katherines.com) |   

## Chicken

**Basil Chicken** sun dried tomato pesto cream sauce

**Grand Traverse City Chicken** apple compote, port wine cherry sauce (GF, DF, NF)

**Grilled Herb Chicken Breast** herbs, lemon, white wine pan sauce (GF, NF)

**Orange Glazed Boneless Chicken Thighs** garlic, ginger, honey, soy, brown sugar (GF, NF)

## Specialty Entrées (Vegetarian and Vegan Options) (choose 1)

**Eggplant Polenta Bake** plum tomato slices, grilled polenta, eggplant slices, white cheddar, rosemary, cream (V, NF)

**Four Cheese Macaroni** cavatappi, Parmesan, white and yellow cheddar, Swiss cheese (V, NF)

**Italian Bake** penne pasta, peppers, onions, provolone and Parmesan cheeses, tomato basil sauce (V, NF)

**Tunisian Couscous** peppers, carrots, garbanzo beans, potatoes, roasted tomatoes, saffron broth, almonds, apricots, dates (V+)

**Vegetable Lasagne Roulade** eggplant, spinach, zucchini, mozzarella, provolone and Parmesan cheeses, marinara sauce (V, NF)

## Accompaniments (choose 3)

### Salads

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

**Caesar Salad** romaine, croutons, Parmesan cheese, creamy Caesar dressing (NF)

**Harvest Salad** Arcadian harvest mix, romaine, Mandarin oranges, dried cranberries, apples, celery, scallion, pumpkin seeds, maple-mustard vinaigrette (V+, GF, NF)

**Katherine's Garden Salad** Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, ranch dressing, dark balsamic vinaigrette (V, GF, NF)

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

### Sides

**Egg Noodles** parsley, fresh dill, butter (V, NF)

**Herb Roasted Red Skin Potatoes** thyme, rosemary, olive oil (V+, GF, NF)

**Mashed Potatoes** cream, butter (V, GF, NF)

**Traditional Rice Pilaf** chicken broth, celery, carrot, onion, butter (GF, NF)

**Bistro Vegetables** carrots, yellow squash, green beans, herbed olive oil (V+, GF, NF)

**Green Beans** sea salt, herbed olive oil (V+, GF, NF)

**Honey Glazed Carrots** orange zest, parsley, butter (V, GF, NF)

**Roasted Corn Medley** peppers, onion, cilantro, butter (V, GF, NF)

## Desserts

Add \$6.95 per guest

### Mini-Sweets Table (3 pieces per guest)

chocolate mousse shooters,  
coconut macaroons,  
English trifle shooters, fresh fruit tarts,  
gluten free chocolate decadence cups,  
matcha green tea tarts, pecan diamonds,  
raspberry cheesecake bites,  
sea salt espresso brownies,  
Southern red velvet cupcakes,  
very vanilla cupcakes

(V+) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

## Late Night Snack

Choose 1 • Add \$5.50 per guest | Choose 2 • Add \$7.95 per guest

### Chips and Dips

**Homemade Potato Chips** French onion dip (V, GF, NF)  
**Homemade Tortilla Chips** fire roasted salsa, guacamole (V, GF, NF)  
**Seasoned Lavash Chips** pineapple salsa (V, NF)

### Coney Island Hot Dog Station

all-beef hot dogs, buns, banana peppers,  
chili, diced onion, cheddar cheese,  
ketchup, mustard, relish (NF)

### Late Night Savory Bites

**Apple Bourbon Meatballs** pork, beef,  
sweet spicy barbecue sauce (GF, DF, NF)  
**Pigs in a Blanket** ketchup, whisky honey mustard (NF)  
**Spanakopita** spinach, feta (V, NF)

### Soft Pretzels

American mustard and cheese sauce (V, NF)

7.10.20

## Optional Services

- |                                 |   |
|---------------------------------|---|
| Ceremony Folding Chairs         | Custom Lighting and Décor                                       |
| Chair Covers with Sashes        | Entertainment   |
| Chiavari Chairs                 | Event Design and Florals  |
| China, Glassware and Silverware | Coat Check Attendant  |
| Specialty Linens and Overlays   | Centerpieces, Table Favors, Table Numbers and Place Card Set-Up |
| Colored Napkins                 |   |



Courtney Carolyn Photography



Alisha Brown, Photos by Brown



## Additional Details

*We specialize in all types of festivities, including: corporate meetings, baby showers, birthday parties, family reunions, memorial services, retirement parties, engagement parties, weddings, bridal showers, rehearsal dinners, or any social gathering. Book at Summit on the Park, or we will cater to your chosen location!*

*We honor special dietary requests, with many vegan, vegetarian, and gluten-free options available. Katherine's also offers a children's menu and custom menu planning.*

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7.10.20

# Wedding Bar Packages

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. One bartender per 100 guests is required.*

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

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