



# The Heart of Your ~~Event~~ Home

## Family-Style Lunch and Dinner Meals

Each menu item is prepared to serve four guests. We suggest one or two entrees, two or three sides - and do not forget rolls and desserts! Menu items are packaged cold, with heating instructions included for simple and quick preparation.

### TO ORDER

Order by 3:00 p.m. for next-day delivery or pick-up\*

\*All orders for Friday - Monday must be placed by 3:00 p.m. on Thursday

Online • [katherines.com](http://katherines.com)

Email • [information@katherines.com](mailto:information@katherines.com)

Phone • 734.930.4270

Between 9:00 a.m. - 5:00 p.m.,  
Monday - Friday

### CURBSIDE PICK-UP

Monday - Friday  
1:00 - 6:00 p.m.

Saturday  
1:00 - 3:00 p.m.

359 Metty Drive, Suite 2  
Ann Arbor, MI 48103

### CONTACTLESS DELIVERY

Monday - Friday  
1:00 - 3:00 p.m.

Saturday  
11:00 a.m. - 1:00 p.m.

~~\$50~~ \$30 delivery fee  
in Washtenaw County

Choose your favorite dishes to create a fresh and creative meal everyone will enjoy!

## ENTRÉES

Dishes are packaged cold, heating instructions included in packaging.

**Apple Bourbon Meatballs** • pork, beef, sweet spicy barbecue sauce (NF)

\$28.00 per 4 guests

**Artichoke Crusted Salmon** • lemon zest, breadcrumbs, Dijon cream (NF)

\$38.00 per 4 guests

**Chicken Forester** • wild mushrooms, leeks, Marsala cream sauce (NF)

\$38.00 per 4 guests

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

\$32.00 per 4 guests

**Homestyle Goulash** • lean ground beef, cavatappi, herbs, onions, paprika, tomatoes (NF)

\$28.00 per 4 guests

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

\$32.00 per 4 guests

**Roasted Tumeric Cauliflower** • roasted tomatoes, chimichurri sauce (V+) (GF) (DF) (NF)

\$28.00 per 4 guests

**Tortellini St. Tropez** • sautéed squash, palomino sauce, mozzarella cheese (V) (NF)

\$32.00 per 4 guests

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





Ingredient substitutions may be made based on product availability.







## ACCOMPANIMENTS




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*Dishes are packaged cold, heating instructions included in packaging.*




**Bistro Vegetables** • carrots, green beans, herbed olive oil, yellow squash      
\$18.00 per 4 guests

**Cinnamon Roasted Butternut Squash** • pepitas     
\$18.00 per 4 guests

**Herb Roasted Redskin Potatoes** • thyme, rosemary, olive oil      
\$15.00 per 4 guests




**Honey Glazed Carrots** • orange zest, parsley, butter     
\$15.00 per 4 guests





**Mashed Potatoes** • milk, butter     
\$18.00 per 4 guests




**Wild Rice Pilaf** • vegetable broth, vegetable brunoise     
\$18.00 per 4 guests



## SALADS AND SOUPS





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**Asian Slaw** • cabbage, carrots, celery, scallion, sesame seeds, sesame soy vinaigrette     
\$12.00 per 4 guests

**Farmhouse Marinated Vegetable Salad** • zucchini, yellow squash, green beans, cauliflower, broccoli, carrots, roasted red onion, fresh lemon, herbed olive oil      
\$18.00 per 4 guests



**Katherine's Garden Salad** • Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, ranch dressing, dark balsamic vinaigrette     
\$20.00 per 4 guests

**Chicken Orzo Soup** • chicken breast, carrots, celery, onion, chicken broth, orzo, fresh herbs, crackers    
*(packaged cold, heating instructions included in packaging)*  
\$20.00 per half gallon (serves 8)

**Vegan Chili** • black beans, cilantro, corn, zucchini, portobella mushrooms, peppers, onions, spices, diced tomatoes, crackers      
*(packaged cold, heating instructions included in packaging)*  
\$20.00 per half gallon (serves 8)



## SAVORIES FROM OUR BAKERY

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**Artisan Rolls with butter** • Gouda cheese rolls, ciabatta rolls, Mediterranean seeded rolls, whole grain rolls    
\$15.00 per dozen

**Garlic Knots** • with butter    
\$15.00 per dozen

**Savory Dill Scones** • whipped butter    
\$18.00 per dozen

**Sweet Potato Biscuits** • cinnamon honey butter    
\$18.00 per dozen

## SWEETS FROM OUR BAKERY

### Fresh Baked Cookie Assortment

*Classic Chocolate Chip Cookies* butter, brown sugar, dark chocolate chunks  

*Dark Chocolate Peanut Butter Cookies* natural cocoa powder, peanut butter chips 

*Michigan Cherry Almond Oatmeal Cookies* oats, toasted almonds, Traverse City cherries 

\$15.00 per dozen

### Gluten Free Cookie Assortment

*Gluten Free Double Chocolate Chip Cookies* white and bittersweet chocolate   

*Gluten Free Oatmeal Raisin Cookies* cinnamon, spices   

*Gluten Free Old-Fashioned Sugar Cookies* butter, eggs, crystal sugar   

\$18.00 per dozen

### Pumpkin Pecan Bread • *maple cinnamon butter*

\$14.00 per loaf (serves 8)

### Sea Salt Espresso Brownies • *dark chocolate, flaked sea salt, espresso*

\$15.00 per dozen





### Spiced Apple Hand Pies • *brown sugar, ground ginger, cloves, cinnamon*



\$18.00 per dozen

## KATHERINE'S FAVORITES: SEASONAL LUNCH AND DINNER PACKAGES

*Dishes are packaged cold, heating instructions included in packaging.*

### Autumnal Flavors Package

*Harvest Salad* Arcadian harvest mix, romaine, Mandarin oranges, dried cranberries, apples, celery, scallion, sunflower seeds, maple-mustard vinaigrette    

*Herb Roasted Pork Tenderloin* caramelized apples, onions, artisanal cider reduction  

*Cinnamon Roasted Butternut Squash* pepitas   



*Wild Rice Pilaf* vegetable broth, vegetable brunoise  

*Pumpkin Pecan Bread* maple cinnamon butter 

\$160.00 per 8 guests




### Carry Out Favorites Package

*Vegetable Potstickers* spicy soy dipping sauce   

*Orange Glazed Boneless Chicken Thighs* brown sugar, coriander, garlic, ginger, honey, tamari  

*Lemon Grass Beef Satays* soy dipping sauce  

*Basmati Rice* steamed   





*Asian Slaw* cabbage, carrots, celery, scallion, sesame seeds, sesame soy vinaigrette   





\$160.00 per 8 guests

### Fireside Dinner Party Package

*Chicken Forester* wild mushrooms, leeks, Marsala cream sauce 

*Roasted Tumeric Cauliflower* roasted tomatoes, chimichurri sauce    

*Bistro Vegetables* carrots, yellow squash, green beans, herbed olive oil    

*Herb Roasted Redskin Potatoes* thyme, rosemary, olive oil    

*Savory Dill Scones* whipped butter  

\$175.00 per 8 guests

 Vegetarian  Vegan  Gluten Free  Dairy Free  Nut Free

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## Game Day Package

**Vegan Buffalo Cauliflower Dip** cashews, chickpeas, lemon, garlic, onion, hot sauce (V+) (GF) (DF)

**Baguette Slices** (V+) (DF) (NF)

**Yellow Corn Tortilla Chips** (V+) (GF) (DF) (NF)

**Spinach Artichoke Dip** cream cheese, gorgonzola cheese, lemon, spices, garlic,

**Parmesan cheese** (V) (GF) (NF)

**Baguette slices** (V+) (DF) (NF)

**Dipping Veggies** carrots, celery, cucumber, peppers (V+) (GF) (DF) (NF)

**Roulade Assortment**

**Ham and Swiss Roulade** Boursin cheese, oven dried tomatoes, lettuce, white lavash (NF)

**Mediterranean Garden Roulade** carrots, cucumber, diced tomatoes, red peppers, Kalamata olives, smoky chipotle hummus, lettuce, spinach, gluten free wrap (V+) (GF) (DF)

**Roast Beef and Cheddar Roulade** red onion jam, Boursin cheese, lettuce, whole wheat lavash (NF)

**Turkey and Provolone Roulade** Boursin cheese, lettuce, spinach lavash (NF)

**Apple Bourbon Meatballs** pork, beef, sweet spicy barbecue sauce (NF)

**Buffalo Chicken Spring Rolls** carrots, julienned celery, side of blue cheese dipping sauce (NF)

**Basil Stuffed Redskin Potatoes** fresh basil, Swiss cheese, sour cream, scallion (V) (GF) (NF)

**Pigs in a Blanket** whiskey honey mustard, ketchup (NF)

\$225.00 per 8 guests

## Italian Hill Town Dinner Party Package

**Artichoke Crusted Salmon** lemon zest, breadcrumbs, Dijon cream (NF)

**Tortellini St. Tropez** sautéed squash, palomino sauce, mozzarella cheese (V) (NF)

**Farmhouse Marinated Vegetable Salad** zucchini, yellow squash, green beans, cauliflower, broccoli, carrots, roasted red onion, fresh lemon, herbed olive oil (V+) (GF) (DF) (NF)

**Wild Rice Pilaf** vegetable broth, vegetable brunoise (GF) (NF)

**Garlic Knots with butter** (V) (NF)

\$185.00 per 8 guests

## Parent's Night Off Package

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

**Homestyle Goulash** lean ground beef, cavatappi, herbs, onions, paprika, tomatoes (NF)

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

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

**Garlic Knots with butter** (V) (NF)

\$148.00 per 8 guests

Interested in Individually Packaged Meals? Give us a call to find out more.

### PLEASE NOTE

**For Curbside Pick-Up:** Pull up to our Suite 2 Entrance, give us a call (734.930.4270) and we will bring your order out to your car.

**For Contactless Delivery:** We will leave your order on your doorstep during your designated delivery window. Keep in mind that your dishes are delivered cold, and should be retrieved from your doorstep as soon as possible for preparation or refrigeration.

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

Ingredient substitutions may be made based on product availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Menu pricing does not include equipment, 6% Michigan sales tax, service charges or gratuity. Katherine's Catering, Inc. 2020 - 2021

9.15.20(F)



Katherines.com • information@katherines.com • 734.930.4270

