



# Katherine's Favorites: SEASONAL LUNCH AND DINNER PACKAGES

Our seasonal packages have been thoughtfully curated for your next fall gathering.  
 Hosting a game-viewing afternoon for friends? Looking for the perfect meal to ring in the fall weather?  
 Need a night off from cooking?

Each package is prepared to serve eight guests. 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

### Autumnal Flavors Package

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

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

**Cinnamon Roasted Butternut Squash** pepitas (V)(GF)(NF)

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

**Pumpkin Pecan Bread** maple cinnamon butter (V)

\$160.00 per 8 guests

### Carry Out Favorites Package

**Vegetable Potstickers** spicy soy dipping sauce (V)(DF)(NF)

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

**Lemon Grass Beef Satays** soy dipping sauce (DF)(NF)

**Basmati Rice** steamed (GF)(DF)(NF)

**Asian Slaw** cabbage, carrots, celery, scallion, sesame seeds, sesame soy vinaigrette (V+)(DF)(NF)

\$160.00 per 8 guests

### Fireside Dinner Party Package

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

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

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

**Herb Roasted Redskin Potatoes** thyme, rosemary, olive oil (V+)(GF)(DF)(NF)

**Savory Dill Scones** whipped butter (V)(NF)

\$175.00 per 8 guests

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



## 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

9.30.20(F)



Katherines.com • information@katherines.com • 734.930.4270

