

SALADS



BUFFET SALADS

Green Salads

(minimum 15 guests)

	per guest		per guest
Baby Kale Salad shredded carrots, broccoli, dried cherries, Parmesan cheese, toasted pecans, lemon vinaigrette	\$5.50	Mediterranean Chopped Salad romaine, tomato, cucumber, radish, red onion, fresh mint, toasted pita chips, lemon-sumac vinaigrette	\$5.50
Caesar Salad romaine, croutons, Parmesan cheese, creamy Caesar dressing	\$4.25	Rainbow Crunch Salad romaine, spinach, purple cabbage, celery, carrots, red and yellow peppers, sunflower seeds, white balsamic vinaigrette	\$5.50
Chopped Mexican Salad romaine, roasted corn, black beans, cucumber, Roma tomatoes, roasted peppers, chipotle avocado ranch dressing	\$4.25	Roasted Beet and Butternut Salad spinach, arugula, crumbled goat cheese, pickled red onion, sunflower seeds, honey-cider vinaigrette	\$5.50
Harvest Salad Arcadian harvest mix, romaine, Mandarin oranges, dried cranberries, apples, celery, scallion, sunflower seeds, maple-mustard vinaigrette	\$4.25	Super Spa Salad frisée lettuce, baby kale, red quinoa, purple cabbage, roasted sweet potatoes, dried cranberries, sunflower seeds, pomegranate vinaigrette	\$5.50
Katherine's Garden Salad Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, ranch dressing, dark balsamic vinaigrette	\$4.25		

Katherine's Signature Salads

(minimum 10 guests)

	per guest		per guest
Asian Slaw Napa cabbage, carrots, celery, scallion, sesame seeds, sesame soy vinaigrette	\$3.75	Vegan Mediterranean Orzo Salad cucumbers, chick peas, pepperoncini, Kalamata olives, scallions, sun-dried tomatoes, fresh herbs, lemon tahini vinaigrette	\$3.75
Classic Cole Slaw red and green cabbage, carrots, creamy honey dressing	\$2.50	Moroccan Carrot Salad Moroccan spiced chickpeas, raisins, cumin, coriander, fresh mint, honey-lemon vinaigrette	\$2.50
Farmhouse Marinated Vegetable Salad zucchini, yellow squash, green beans, cauliflower, broccoli, carrots, roasted red onion, fresh lemon, herbed olive oil	\$2.50	Redskin Potato Salad roasted corn, celery, red onion, chipotle peppers, smoky paprika, cumin, fresh lime, Dijon mustard, mayonnaise	\$3.75
French Potato Salad haricots verts, scallion, fresh herbs, white balsamic vinaigrette	\$3.75	Sesame Noodle Salad rice noodles, Napa cabbage, cucumber, carrots, red pepper, scallion, pineapple, black sesame seeds, sesame-soy vinaigrette	\$3.75
Fresh Fruit Salad melons, pineapple, grapes, seasonal berries	\$3.75	Southwestern Corn Salad black beans, tomatoes, green chilies, cilantro, cumin, lime, olive oil	\$3.75
Garden Pasta Salad rotini, shredded carrots, grape tomatoes, spinach, peppers, Kalamata olives, roasted red onion, pepperoncini, crumbled feta, white balsamic vinaigrette	\$2.50		
Hearty Grains Salad red quinoa, farro, dried apricots, dried cranberries, scallion, parsley, sunflower seeds, arugula, white balsamic vinaigrette	\$3.75		

Vegan
 Vegetarian
 Gluten Free
 Dairy Free
 Nut Free



	per guest
Succotash Salad edamame, roasted corn, yellow squash, roasted red onion, red pepper, fresh parsley, thyme and oregano, lemon vinaigrette	\$3.75
Tomato Cucumber Salad fresh herbs, crumbled feta, red onion, red wine vinaigrette	\$3.75

	per guest
Tortellini Pesto Salad tri-color tortellini, broccoli, grape tomatoes, scallion, fresh Parmesan, pesto vinaigrette	\$3.75
Vegan Couscous Salad chickpeas, cucumber, grape tomatoes, parsley, mint, lemon vinaigrette	\$3.75

Deli Salads

	per quart (4-6 servings)
Albacore Salad chunk tuna, onion, celery, lemon, mayonnaise	\$22.50
Curried Chicken Salad chunk tuna, onion, celery, lemon, mayonnaise	\$22.50

	per quart (4-6 servings)
Dilled Egg Salad hard cooked eggs, celery, fresh dill, mustard, mayonnaise	\$22.50
Michigan Chicken Salad chicken breast, onion, celery, parsley, dried cherries, honey mustard, mayonnaise	\$22.50

CHILLED ENTRÉE SALADS

(minimum 10 guests)

	each
Grilled Chicken Caesar romaine, Parmesan cheese, croutons, grilled lemon-herb marinated chicken breast, creamy Caesar dressing	\$13.95
Katherine's Chef Salad Arcadian harvest mix, romaine, smoked turkey, Applewood bacon, crumbled blue cheese, hard cooked eggs, cucumber, grape tomatoes, chipotle avocado ranch dressing, dark balsamic vinaigrette	\$13.95

	each
Salad Niçoise romaine, baby spinach, Albacore tuna, haricots verts, potatoes, hard cooked eggs, Roma tomatoes, cucumber, Kalamata olives, capers, white balsamic vinaigrette	\$13.95
Vegan Farmhouse Salad Arcadian harvest mix, romaine, pickled beets, turmeric cauliflower, pickled haricots verts, tri-colored carrots, watermelon radish, light dill vinaigrette	\$13.95

PLATED SALADS

(minimum 15 guests)

	per guest
Baby Kale Salad shredded carrots, broccoli, dried cherries, Parmesan cheese, toasted pecans, lemon vinaigrette	\$6.95
Caesar Salad romaine, croutons, Parmesan cheese, creamy Caesar dressing	\$5.25
Celebration Salad Arcadian harvest mix, romaine, strawberries, mandarin oranges, blueberries, red onion, crumbled feta, candied pecans, raspberry vinaigrette	\$6.95
Farmhouse Composed Salad Boston bibb lettuce, grilled asparagus, pickled beets, turmeric cauliflower, pickled haricots verts, tri-colored carrots, watermelon radish, light dill vinaigrette	\$6.95
Harvest Salad Arcadian harvest mix, romaine, mandarin oranges, dried cranberries, apples, celery, scallion, sunflower seeds, maple-mustard vinaigrette	\$5.50
Katherine's Garden Salad Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, ranch dressing, dark balsamic vinaigrette	\$5.50

	per guest
Mediterranean Chopped Salad romaine, tomato, cucumber, radish, red onion, fresh mint, toasted pita chips, lemon-sumac vinaigrette	\$5.50
Rainbow Crunch Salad romaine, spinach, purple cabbage, celery, carrots, red and yellow peppers, sunflower seeds, white balsamic vinaigrette	\$6.50
Roasted Beet and Butternut Salad spinach, arugula, goat cheese croquette, pickled red onion, sunflower seeds, honey-cider vinaigrette	\$6.95
Steakhouse Salad iceberg wedge, yellow and red grape tomatoes, rendered bacon, crumbled blue cheese, onion jam, chipotle avocado ranch dressing	\$5.50
Tri-Color Salad arugula, radicchio, Belgian endive, shaved fennel, fresh oranges, toasted almonds, white balsamic vinaigrette	\$5.50





 Vegan  Vegetarian  Gluten Free  Dairy Free  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. 2021 4.21



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