



Lyon Oaks Wedding Package

\$55.00 per guest

100 guest minimum. No substitutions. Pricing does not include 6% Michigan sales tax, 27% service charge, or gratuity on food and beverage.

Our Wedding Package Includes:

Garlic Knots butter, herbs, Parmesan **V, NF**
Butter **V, GF, NF**

Self-Serve Beverages iced tea, lemonade, fountain sodas, coffee, decaffeinated coffee and hot tea

Room Rental • Tables and Chairs • Cake Cutting
China, Glassware and Silverware • Linens*

*white table linens with your choice of colored napkins

Appetizers *(Choose 2)*

Bruschetta 'Bar' **V, NF**

Savory Spreads:

Alouette Cheese Spread herbs, garlic **V, GF, NF**

Pesto White Bean Spread nut free basil pesto, lemon, Great Northern beans **V, GF, NF**

Fresh Toppings:

Tomato Basil Relish Roma tomatoes, fresh garlic, fresh basil, red onion, balsamic **V+, GF, DF, NF**

Feta Topping fresh herbs, Kalamata olives, spinach **V, GF, NF**

Grilled Ciabatta Squares **V, NF**

Grilled Baguette Slices **V, DF, NF**

Gluten Free Crisps **V+, GF, DF, NF**

Fresh Crudité assorted peppers, broccoli, carrots, cauliflower, celery, English cucumbers, heirloom cherry tomatoes, sugar snap peas **V+, GF, DF, NF**

Fresh Dill Dip **V, GF, NF**

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

Spinach Artichoke Dip cream cheese, gorgonzola cheese, lemon, spices, garlic, Parmesan cheese **V, GF, NF**

Grilled Ciabatta Squares **V+, DF, NF**

Corn Tortilla Chips **V+, GF, DF, NF**

Traditional Cheese Selection aged Wisconsin cheddar, pepper jack, baby Swiss, smoked gouda, fresh fruit garnish **V, GF, NF**

Assorted Crackers **V, NF**

Baguette Slices **V+, DF, NF**

Gluten Free Crisps **V+, GF, DF, NF**

Main Entrées (Choose 2)

Beef and Pork

Burgundy Beef Tips mushrooms, onion, fresh thyme, Burgundy wine sauce **NF**

Herb Encrusted Pork Loin apple cranberry chutney **GF**

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

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

Marinated Flank Steak rosemary, port wine demi-glace **GF, DF, NF**

Oberon Braised Beef Carolina mustard glaze **GF, DF, NF**

Top Round of Beef* side of savory beef gravy and horseradish sauce **NF**

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

Chicken

Basil Chicken sun-dried tomato cream sauce **NF**

Traverse City Chicken dried cherries, caramelized shallots, mushrooms, sherry butter sauce **GF, NF**

Grilled Herb Chicken Breast herbs, lemon, olive oil, white wine pan sauce **GF, NF**

Orange Glazed Chicken Thighs brown sugar, coriander, garlic, ginger, honey, tamari **GF, DF, NF**

Fish

Almond Lemon Cod leeks, gluten free breadcrumbs, herbed aioli **GF, NF**

Great Lakes Whitefish parsley brown butter, lemon zest, vegetable garnish **GF, NF**

Hoisin Glazed Salmon coriander, ginger, honey, lime, orange, scallion **GF, DF, NF**

Specialty Entrées (Choose 1)

Vegetarian

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

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

Four Cheese Macaroni cavatappi, bechamel sauce, mozzarella, Parmesan, Swiss, yellow cheddar, panko breadcrumbs **V, NF**

Spinach Artichoke Strudel feta, onions, spices, béchamel, phyllo dough **V, NF**

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 \$1.50 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, sunflower seeds, maple-mustard vinaigrette **V+, GF, DF, 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, DF, NF**

Sides

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

Herb Roasted Redskin Potatoes spices, olive oil **V+, GF, DF, NF**

Mashed Potatoes chives, sweet butter, cream **V, GF, NF**

Traditional Rice Pilaf butter, celery, carrot, onion, vegetable broth **V, GF, NF**

Bistro Vegetables *carrots, yellow squash, green beans, herbed olive oil* **V+, GF, DF, NF**
Green Beans *sweet spicy barbecue sauce* **GF, DF, NF**
Honey Glazed Carrots *orange zest, parsley, butter* **V, GF, NF**
Roasted Corn Medley *peppers, onion, cilantro, butter* **V, GF, NF**

Desserts

Additional \$6.95 per guest

Mini Sweets Package **v**

Gluten Free Chocolate Mousse Shooters *dark chocolate mousse, whipped cream, chocolate shavings* **V, GF, NF**
Gluten Free Coconut Macaroons *sweetened coconut, dark chocolate drizzle* **V, GF, NF**
English Trifle Shooters *house pastry cream, Grand Marnier berry compote, pound cake* **V, NF**
Gluten Free Chocolate Decadence Cups *chocolate ganache* **V, GF, NF**
Pecan Diamonds *caramel, bourbon, orange zest, shortbread crust* **V**
Raspberry Swirl Cheesecake *graham cracker crust* **V, NF**
Sea Salt Espresso Brownies *dark chocolate, flaked sea salt, espresso* **V, NF**
Mini Gluten Free Lemon Raspberry Cupcakes *lemon cake, raspberry buttercream* **V, GF, NF**
Very Vanilla Cupcakes *yellow butter cake, vanilla buttercream, white chocolate curls* **V, NF**

Late Night Snacks

Choose 1 • Additional \$5.50 per guest

Choose 2 • Additional \$7.95 per guest

Chips and Dips **v, NF**

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* **NF**
Pigs in a Blanket *whiskey honey mustard, ketchup* **NF**
Spanikopita *spinach, feta, lemon, phyllo dough* **V**

Soft Pretzels *American mustard and warm cheese dip* **V**

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



*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, 27% service charge or gratuity. Katherine's Catering, Inc. 2021 [9/14/2021]*



V+ Vegan **V** Vegetarian **GF** Gluten Free **DF** Dairy Free **NF** Nut Free
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