

OUTDOOR EVENTS



OUTDOOR PACKAGES

(minimum 20 guests)

Classic Outdoor Picnic Ⓝ \$19.95 per guest

- All-Beef Hot Dogs** ketchup, American and Dijon mustards, chopped onion, pickle relish, classic buns Ⓝ Ⓝ
- Hamburgers** classic condiments, sliced onion, cheddar and Swiss cheeses, lettuce, pickle slices, tomato slices, classic buns Ⓝ
- Veggie Burgers** ketchup, mustard, pickle relish, sliced onion, lettuce, pickle slices, tomato slices, classic buns Ⓝ Ⓝ
- Vegan BBQ Baked Beans** sweet and tangy Ⓝ Ⓝ Ⓝ Ⓝ
- Garden Pasta Salad** tri-colored rotini, assorted peppers, broccoli, grape tomatoes, roasted red onion, shredded carrots, creamy Parmesan ranch dressing Ⓝ Ⓝ
- Redskin Potato Salad** roasted corn, celery, red onion, chipotle peppers, smoky paprika, cumin, fresh lime, Dijon mustard, mayonnaise Ⓝ Ⓝ Ⓝ

Crowd Pleaser Ⓝ \$22.50 per guest

- Barbecue Chicken Breasts** sweet spicy barbecue sauce Ⓝ Ⓝ Ⓝ Ⓝ
- Italian Sausage** peppers and onions, ketchup, American and Dijon mustards, classic buns Ⓝ Ⓝ
- Four Cheese Macaroni** cavatappi, bechamel sauce, mozzarella, Parmesan, Swiss, yellow cheddar, panko breadcrumbs Ⓝ Ⓝ
- Corn on the Cob** seasoned butter Ⓝ Ⓝ Ⓝ
- Asian Slaw** Napa cabbage, carrots, celery, scallion, sesame seeds, sesame soy vinaigrette Ⓝ Ⓝ Ⓝ
- Katherine's Garden Salad** Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, ranch dressing, dark balsamic vinaigrette Ⓝ Ⓝ Ⓝ
- Vegan Mediterranean Orzo Salad** cucumbers, chick peas, pepperoncini, Kalamata olives, scallions, sun-dried tomatoes, fresh herbs, lemon tahini vinaigrette Ⓝ Ⓝ Ⓝ



Early Game Tailgate \$22.50 per guest

- Sliced Fresh Fruit** melons, pineapple, seasonal berries Ⓝ Ⓝ Ⓝ Ⓝ
- Baked Goods Assortment** Danish pastry, sweet scones, muffins, sweet butter coffee cake Ⓝ
- Egg and Bacon Breakfast Sandwich** egg, Applewood smoked bacon, aged cheddar cheese, English muffin Ⓝ
- Florentine Breakfast Sandwich** egg, scallion, spinach, Swiss cheese, whole grain English muffin Ⓝ Ⓝ
- Maple Cherry Chicken Sausage** Dijon mustard, classic buns Ⓝ
- Vegetable Cheese Egg Strata** broccoli, onion, tomatoes, spinach, fresh herbs, sourdough bread, aged cheddar cheese, Swiss cheese Ⓝ Ⓝ
- Country Home Fried Potatoes** peppers, onions, side of ketchup Ⓝ Ⓝ Ⓝ
- Southwestern Corn Salad** black beans, tomatoes, green chilies, cilantro, cumin, lime, olive oil Ⓝ Ⓝ Ⓝ Ⓝ

Go Blue! Tailgate Ⓝ \$25.95 per guest

- Barbecue Shredded Beef** onions, sweet spicy barbecue sauce, mini brioche rolls Ⓝ Ⓝ
- Italian Sausage** peppers and onions, ketchup, American and Dijon mustards, classic buns Ⓝ Ⓝ
- Buffalo Cauliflower** blue cheese sauce, celery sticks Ⓝ Ⓝ
- Southwest Sampler** guacamole, Pico de Gallo, Southwestern Corn Salad, locally made tortilla chips Ⓝ Ⓝ Ⓝ Ⓝ
- Spinach Artichoke Dip** cream cheese, gorgonzola cheese, lemon, spices, garlic, Parmesan cheese, tortilla chips, herb grilled ciabatta squares Ⓝ Ⓝ
- Vegan Couscous Salad** chickpeas, cucumber, grape tomatoes, parsley, mint, lemon vinaigrette Ⓝ Ⓝ Ⓝ Ⓝ
- Fresh Fruit Salad** melons, pineapple, grapes, seasonal berries Ⓝ Ⓝ Ⓝ Ⓝ

Ⓝ Vegan Ⓝ Vegetarian Ⓝ Gluten Free Ⓝ Dairy Free Ⓝ Nut Free



Mixed Grill Party

\$25.95 per guest

Barbecue Chicken Breasts *sweet spicy barbecue sauce* GF DF NF

Pork Ribs *spice rub, sweet spicy barbecue sauce* GF DF NF

Vegan Barbecue Baked Beans *sweet and tangy* VA GF DF NF

Summer Roasted Vegetables *carrots, zucchini, summer squash, sweet bell pepper, fresh herbs, olive oil* VA GF DF NF

Tomato Cucumber Salad *fresh herbs, crumbled feta, red onion, red wine vinaigrette* VA GF DF NF

Tortellini Pesto Salad *tri-color tortellini, broccoli, grape tomatoes, scallion, fresh Parmesan, pesto vinaigrette* V

Southern Favorites NF

\$25.95 per guest

Crispy Fried Chicken Pieces *Southern style* DF NF

Pulled Pork *sweet spicy barbecue sauce, mini brioche rolls* DF NF

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

Vegan Barbecue Baked Beans *sweet and tangy* VA GF DF NF

Classic Cole Slaw *red and green cabbage, carrots, creamy honey dressing* V GF DF NF

Redskin Potato Salad *roasted corn, celery, red onion, chipotle peppers, smoky paprika, cumin, fresh lime, Dijon mustard, mayonnaise* V GF DF NF

Corn Muffins *whipped honey butter* V NF

Picnic Watermelon Slices VA GF DF NF

Vegetarian Outdoor Package V NF

\$25.95 per guest

Black Bean Sliders *white cheddar, arugula, sun-dried tomato chipotle aioli, mini brioche buns* V NF

Southwestern Grilled Zucchini Boats *red quinoa, roasted corn and peppers, smoky tomato Pico de Gallo, vegan mozzarella, side of lime vinaigrette* VA GF DF NF

Classic Cole Slaw *red and green cabbage, carrots, creamy honey dressing* V GF DF NF

Hearty Grains Salad *sweet and tangy* VA GF DF NF

Redskin Potato Salad *roasted corn, celery, red onion, chipotle peppers, smoky paprika, cumin, fresh lime, Dijon mustard, mayonnaise* V GF DF NF

Corn Muffins *whipped honey butter* V NF

Picnic Watermelon Slices VA GF DF NF



A LA CARTE

Outdoor Entrées

(minimum 20 guests)

All-Beef Hot Dogs *ketchup, American and Dijon mustards, chopped onion, pickle relish, classic buns* DF NF \$5.50 per guest

Barbecue Chicken Breasts *sweet spicy barbecue sauce* GF DF NF \$4.95 per guest

Barbecue Shredded Beef *onions, sweet spicy barbecue sauce, mini brioche rolls* NF \$10.95 per guest

Black Bean Sliders *white cheddar, arugula, sun-dried tomato chipotle aioli, mini brioche buns* V NF \$6.25 per guest

Maple Cherry Chicken Sausage *Dijon mustard, classic buns* NF \$7.25 per guest

Crispy Fried Chicken Pieces *Southern style* \$7.00 per guest

Egg and Bacon Breakfast Sandwich *egg, Applewood smoked bacon, aged cheddar cheese, English muffin* DF NF \$4.50 each

Florentine Breakfast Sandwich *egg, scallion, spinach, Swiss cheese, whole grain English muffin* V NF \$4.25 each

Hamburgers *classic condiments, sliced onion, cheddar and Swiss cheeses, lettuce, pickle slices, tomato slices, classic buns* NF \$7.50 per guest

Italian Sausage *peppers and onions, ketchup, American and Dijon mustards, classic buns* DF NF \$5.75 per guest

Pork Ribs *spice rub, sweet spicy barbecue sauce* GF DF NF \$10.95 per guest

Pulled Pork *sweet spicy barbecue sauce, mini brioche rolls* DF NF \$8.75 per guest

Southwestern Grilled Zucchini Boats *red quinoa, roasted corn and peppers, smoky tomato Pico de Gallo, vegan mozzarella, side of lime vinaigrette* VA GF DF NF \$6.25 per guest

Vegetable Cheese Egg Strata *broccoli, onion, tomatoes, spinach, fresh herbs, sourdough bread, aged cheddar cheese, Swiss cheese* V NF \$4.25 per guest

Veggie Burgers *ketchup, mustard, pickle relish, sliced onion, lettuce, pickle slices, tomato slices, classic buns* V NF \$7.50 per guest

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

Assortments and Sides

(minimum 20 guests)

- Buffalo Cauliflower** blue cheese sauce, celery sticks (V) (GF) (NF) \$95.00 per 20 guests
- Homemade Chips** French onion dip (V) (NF) \$45.00 per 20 guests
- Southwest Sampler** guacamole, Pico de Gallo, Southwestern Corn Salad, locally made tortilla chips (VA) (GF) (DF) (NF) \$55.00 per 20 guests
- Spinach Artichoke Dip** cream cheese, gorgonzola cheese, lemon, spices, garlic, Parmesan cheese, tortilla chips, herb grilled ciabatta squares (V) (NF) \$65.00 per 20 guests
- Corn on the Cob** seasoned butter (V) (GF) (NF) \$90.00 per 2 dozen
- Country Home Fried Potatoes** peppers, onions, side of ketchup (V) (GF) (NF) \$75.00 per 20 guests
- Four Cheese Macaroni** cavatappi, bechamel sauce, mozzarella, Parmesan, Swiss, yellow cheddar, panko breadcrumbs (V) (NF) \$90.00 per 20 guests
- Vegan Barbecue Baked Beans** sweet and tangy (VA) (GF) (DF) (NF) \$39.00 per 20 guests

- Baked Goods Assortment** Danish pastry, sweet scones, muffins, sweet butter
- coffee cake (V) \$30.00 per 2 dozen
- Corn Muffins** whipped honey butter (V) (NF) \$30.00 per 2 dozen
- Gluten Free Buns** individually packaged (V) (GF) (DF) (NF) \$18.00 per half dozen
- Warm Pretzels** (V) (NF) \$110.00 per 2 dozen

Soft Jumbo Pretzels* (VA) (DF) (NF)

Cheese Dip sharp cheddar (V) (GF) (NF)

Dijon Mustard whole grain (VA) (GF) (DF) (NF)

American Mustard classic yellow (VA) (GF) (DF) (NF)

per 20 guests (2 dozen pretzels)

*displayed in a rotating pretzel warmer

for serviced events only - add \$50.00 rental fee

- Picnic Watermelon Slices** (VA) (GF) (DF) (NF) \$40.00 per 20 guests
- Sliced Fresh Fruit Display** melons, pineapple, seasonal berries (VA) (GF) (DF) (NF) \$70.00 per 20 guests

Salads

(minimum 20 guests)

- Asian Slaw** Napa cabbage, carrots, celery, scallion, sesame seeds, sesame soy vinaigrette (VA) (DF) (NF) \$3.75 per guest
- Classic Cole Slaw** red and green cabbage, carrots, creamy honey dressing (V) (GF) (DF) (NF) \$2.50 per guest
- Farmhouse Marinated Vegetable Salad** zucchini, yellow squash, green beans, cauliflower, broccoli, carrots, roasted red onion, fresh lemon, herbed olive oil (VA) (GF) (DF) (NF) \$2.50 per guest
- Fresh Fruit Salad** melons, pineapple, grapes, seasonal berries (VA) (GF) (DF) (NF) \$3.75 per guest
- Garden Pasta Salad** tri-colored rotini, assorted peppers, broccoli, grape tomatoes, roasted red onion, shredded carrots, creamy Parmesan ranch dressing (V) (NF) \$2.50 per guest
- Hearty Grains Salad** red quinoa, farro, dried apricots, dried cranberries, scallion, parsley, sunflower seeds, arugula, white balsamic vinaigrette (VA) (DF) (NF) \$2.50 per guest
- Katherine's Garden Salad** Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, ranch dressing, dark balsamic vinaigrette (V) (GF) (NF) \$4.25 per guest

- Vegan Mediterranean Orzo Salad** cucumbers, chick peas, pepperoncini, Kalamata olives, scallions, sun-dried tomatoes, fresh herbs, lemon tahini vinaigrette (VA) (DF) (NF) \$3.75 each
- Redskin Potato Salad** roasted corn, celery, red onion, chipotle peppers, smoky paprika, cumin, fresh lime, Dijon mustard, mayonnaise (V) (GF) (DF) (NF) \$3.75 each
- Southwestern Corn Salad** black beans, tomatoes, green chilies, cilantro, cumin, lime, olive oil (VA) (GF) (DF) (NF) \$3.75 per guest
- Tomato Cucumber Salad** fresh herbs, crumbled feta, red onion, red wine vinaigrette (VA) (GF) (DF) (NF) \$3.75 per guest
- Tortellini Pesto Salad** tri-color tortellini, broccoli, grape tomatoes, scallion, fresh Parmesan, pesto vinaigrette (V) \$3.75 per guest
- Vegan Couscous Salad** chickpeas, cucumber, grape tomatoes, parsley, mint, lemon vinaigrette (VA) (GF) (DF) (NF) \$3.75 per guest

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

Sweets

Key Lime Pie *graham cracker crust, whipped cream* (V) (NF) \$22.00 per pie

Vegan Blueberry Cobbler *vegan oat crumble* (V+) (GF) (DF) (NF) \$50.00 per 10-12 guests
\$90.00 per 20-25 guests

Berry Shortcake Station (V) (NF) \$115.00 per 20 guests

Lemon Pound Cake (V) (NF)

Sweet Cream Biscuits (V) (NF)

Fresh Berries (V+) (GF) (DF) (NF)

Whipped Cream (V) (GF) (NF)

Outdoor Sweets Assortment (NF) \$96.00 per 4 dozen

Lemon Delights

lemon curd, shortbread crust (V) (NF)

Rice Krispies Treats *butter, marshmallows, rice krispies* (NF)

S'mores Bars *golden grahams, marshmallows, chocolate* (NF)

Sea Salt Espresso Brownies *dark chocolate, flaked sea salt, espresso* (V) (NF)



(V+) Vegan (V) Vegetarian (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. 2021 9.21



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