

SIDES



GRAINS, LEGUMES AND PASTAS

Grains and Legumes

Basmati Rice and Lentils *carrots, cardamom, celery, cinnamon stick, onion, vegetable broth* **V+ GF, DF, NF**

Black Beans and Rice *fire roasted tomatoes, onions, oregano* **V+, GF, DF, NF**

Brown Rice Pilaf *carrots, celery, onion, olive oil, vegetable broth* **V+, GF, DF, NF**

Coconut Jasmine Rice *toasted coconut* **V+, GF, NF**

Creamy Parmesan Polenta *butter, cream, scallions* **V, GF, NF**

Farro Pilaf *carrots, leeks, olive oil, vegetable broth* **V+, GF, DF, NF**

Mexican Rice *tomato, corn, onion, spices, olive oil* **V+, DF, GF, NF**

Mushroom Risotto Cakes *cream, Parmesan, fresh herbs* **V, NF**

Refried Pinto Beans *chile powder, lime juice, sharp cheddar* **V, DF, NF**

Saffron Rice *butter, chicken broth, spinach, sun-dried tomatoes* **V, GF, NF**

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

Vegan BBQ Baked Beans *sweet and tangy* **V+, GF, DF, NF**

Vegetable Risotto *squash, peas, shallots, lemon, Parmesan, vegetable broth* **V, GF, NF**

White Corn Grit Souffle *butter, cream, eggs, white cheddar* **V, GF, NF**

Wild Rice Pilaf *butter, vegetable broth, vegetable brunoise* **V, GF, NF**

Pastas

Cavatappi *herbed olive oil parsley* **V, DF, NF**

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

Feta Spinach Orzo Toss *roasted tomatoes, oregano, garlic* **V, NF**

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

Gluten Free Pasta *sautéed garlic, herbed olive oil* **V+, GF, DF, NF**

Israeli Pearl Couscous *lemon, parsley, shallots, sun-dried tomatoes, vegetable broth* **V, NF**

Moroccan Couscous *orange zest, parsley, raisins, Moroccan spices, vegetable broth* **V, NF**

Pasta Primavera *broccoli, peppers, squash, tomatoes, fresh herbs, olive oil* **V, NF**

Sesame Rice Noodles *garlic, ginger, scallion, rice wine vinegar, soy, sesame oil* **V+, DF, NF**

POTATOES AND VEGETABLES

Potatoes

Au Gratin Potatoes *Yukon golds, bechamel sauce, Gruyere, Parmesan* **V, NF**

Herb Roasted Redskin Potatoes *garlic, paprika, rosemary, thyme, olive oil* **V+, GF, DF, NF**

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

Oven Roasted Sweet Potatoes *brown sugar, cinnamon, nutmeg, butter* **V, GF, DF, NF**

Potato, Leek and Cheddar Cakes *chive sour cream* **V, NF**

Roasted Fingerling Potatoes *olive oil, seasonings V+, GF, DF, NF*
Steamed Redskin Potatoes *scallion butter V, GF, NF*
Sweet and White Potato Gratin *caramelized onions, cream, Parmesan, Swiss, V, GF, NF*
Three Cheese Whipped Potatoes *cheddar, mozzarella, Parmesan, sour cream V, GF, NF*
Truffled Mashed Potatoes *Yukon golds, cream, butter, truffle oil, Parmesan, V, GF, NF*
Winter Potato Medley *fingerling potatoes, sweet potatoes, onion, rosemary V+, GF, DF, NF*

Vegetables

Asparagus Spears *herb butter V, GF, NF*
Bistro Vegetables *carrots, green beans, yellow squash, herbed olive oil V+, GF, DF, NF*
California Vegetable Mélange *broccoli, carrots, cauliflower, herb butter V, GF, NF*
Cinnamon Roasted Butternut Squash *pepitas V, GF, NF*
Corn on the Cob *(seasonal) corn, seasoned butter V, GF, NF*
Crispy Brussels Sprouts *brown butter, sauteed onion, cider vinegar V, GF, NF*
Gala Vegetable Medley *carrots, green beans, red peppers, roasted cauliflower, herbed olive oil V+, GF, DF, NF*
Garden Peas *scallion butter V, GF, NF*
Green Beans Almandine *sautéed shallots, lemon zest, lemon butter V, GF*
Green Beans *sea salt, olive oil V+ GF, DF, NF*
Grilled Broccolini *lemon pepper, olive oil V, GF, DF, NF*
Haricots Verts and Carrots *butter, sea salt V+ GF, NF*
Harvest Green Bean Gratin *mushroom cream sauce, white cheddar, fried onions V, NF.*
Haystack Vegetables *carrots, zucchini, yellow squash V, GF, NF*
Honey Glazed Carrots *orange zest, parsley, butter V, GF, NF*
Mayflower Medley *butternut squash, sweet potatoes, apples, cinnamon, nutmeg V, GF, NF*
Oven Roasted Beets *balsamic glaze, thyme, sea salt V, DF, GF, NF*
Roasted Corn Medley *onions, peppers, cilantro, butter V, GF, NF*
Roasted Rainbow Carrots *fresh herbs, olive oil V+, GF, DF, NF*
Roasted Roma Tomatoes *basil, garlic, olive oil V, GF, DF, NF*
Roasted Root Vegetables *beets, carrots, parsnips, red onion, turnips, parsley, olive oil V+, GF, DF, NF*
Southern Braised Collard Greens *smoked turkey, onion, red pepper flakes, chicken broth, seasonings NF*
Succotash *edamame, red pepper, roasted corn, roasted red onion, fresh parsley, thyme, oregano, butter V, GF, NF*
Vegan Braised Collard Greens *mushrooms, onion, slivered garlic, smoky paprika, red pepper flakes, olive oil V+, GF, DF, NF*
Vegetable Stir Fry *carrots, Napa cabbage, pea pods, peppers, onion, garlic, scallions, sesame oil V+, GF, DF, NF*

SIDE DISH PRICING:

Buffet Style: \$2.50 - \$4.50 per guest
Plated Meals: \$3.15 - \$5.60 per guest
Packaged 'To Go': \$15.00 - \$27.00 per 4 guests



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 [9/14/2021]



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