

STATIONARY DISPLAYS

Platters, Displays, Dips and More



BRUSCHETTA, DIPS AND SPREADS

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

\$80.00 (serves 20)

Colorful Hummus Trio V, NF

Edamame Hummus *edamame, garlic, lemon, tahini, olive oil* V+, GF, DF, NF

Smoky Chipotle Hummus *chickpeas, chipotle peppers, garlic, lemon, tahini, olive oil* V+, GF, DF, NF

Traditional Hummus *chickpeas, garlic, lemon, tahini, olive oil* V+, GF, DF, NF

Vegetable Display *carrots, celery, English cucumbers, red peppers* V+, GF, DF, NF

Pita Chips V, NF

Pita Wedges V+, DF, NF

\$80.00 (serves 20)

Seven Layer Dip *black beans, black olives, aged cheddar cheese, cilantro, diced tomatoes, guacamole, sour cream, pickled jalapeño, salsa, seasoned refried beans* V, GF, NF

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

\$95.00 each (serves 20)

Southwest Sampler V+, GF, DF, NF

Guacamole *avocado, garlic, lime, tomato, onion, jalapeño* V+, GF, DF, NF

Pico de Gallo *Roma tomatoes, jalapeño, red onion, lime* V+, GF, DF, NF

Southwestern Corn Salad *black beans, corn, Roma tomatoes, chiles, onion, lime* V+, GF, DF, NF

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

\$70.00 (serves 20)

Tomato Basil Bruschetta Display – build your own *Roma tomatoes, fresh garlic, fresh basil, red onion, balsamic* V+, GF, DF, NF

Grilled Baguette Slices V, DF, NF

\$60.00 (serves 20)

Very Vegan Dips **V, GF, NF**

Smoky Pepita Dip *navy beans, pepitas, smoked pepper* **V+, GF, DF, NF**

Sun-Dried Tomato Olive Tapenade *kalamata olives, fresh garlic, sun-dried tomatoes, fresh basil, lemon* **V+, GF, DF, NF**

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

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

Pita Wedges **V+, DF, NF**

\$95.00 (serves 20)

WARM DIPS

Chorizo Black Bean Dip *pepper jack cheese, cheddar cheese, onions, garlic, spices* **NF**

Grilled Ciabatta Squares **V, NF**

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

\$80.00 (serves 20)

Savory Crab Dip *Boursin cheese, cream cheese, diced tomato, lemon* **NF**

Assorted Crackers **V, NF**

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

\$145.00 (serves 20)

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

Grilled Ciabatta Squares **V, NF**

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

\$80.00 (serves 20)

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**

\$65.00 (serves 20)

CRUDITÉ AND VEGETABLE DISPLAYS

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**

\$85.00 (serves 20)

Festive Crudité *asparagus, assorted peppers, beets, haricots verts, radish, scallion, tomatoes* **V+, GF, DF, NF**

Smoky Pepita Bean Dip **V+, GF, DF, NF**

\$95.00 (serves 20)

Relish Assortment *carrots, celery, English cucumbers, Kalamata olives, peppadew, pickled beets, radishes, Spanish olives, sweet pickles* **V+, GF, DF, NF**

Garden Ranch Dip **V, GF, NF**

\$95.00 (serves 20)

Veggie 'Jars' *individual jars of assorted peppers, carrots, celery, English cucumbers* **V+, GF, DF, NF**

Spinach Dip **V, GF, NF**

\$90.00 (serves 20)

CHARCUTERIE

Eastern European Breakfast Platter *Black Forest ham, prosciutto, English white cheddar, French triple crème Brie, hard boiled eggs, cornichons, fig spread, butter, whole grain mustard* **GF, NF**

Baguette Slices V+, DF, NF

Pumpernickel Crisps V, NF

\$150.00 (serves 20)

Hand Crafted Charcuterie *chorizo sausage, prosciutto, sopressata salami, cheddar, French triple crème Brie, Manchego, cornichons, dried apricots and cranberries, fig spread, grapes* **GF, NF**

Assorted Crackers V, NF

Grilled Baguette Slices V+, DF, NF

\$150.00 (serves 20)

Italian Antipasto Platter *black pepper salami, sopressata salami, marinated mozzarella, provolone, marinated artichoke hearts, marinated mushrooms, mixed olives, pesto tortellini, peppadew, capers, radicchio, fresh herbs* **GF**

Herbed Crostini V, NF

\$150.00 (serves 20)

CHEESE AND FRUIT DISPLAYS

Artisanal Cheese Selection *baby Swiss, English white cheddar, French double crème brie, Maytag blue, rosemary goat cheese, Spanish Manchego, fig spread, dried apricots, fresh fruit garnish* **V, GF, NF**

Assorted Crackers V, NF

Baguette Slices V+, DF, NF

Gluten Free Crisps V+, GF, DF, NF

\$150.00 (serves 20)

Michigan Cherry Compote Brie en Croute *fresh fruit garnish* **V, NF**

Assorted Crackers V, NF

Baguette Slices V+, DF, NF

\$95.00 each (serves 20)

Pimento Cheese Spread *aged cheddar, cream cheese, red peppers, celery* **V, GF, NF**

Assorted Crackers V, NF

Gluten Free Crisps V+, GF, DF, NF

Herbed Crostini V, NF

\$65.00 (serves 20)

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

\$70.00 (serves 20)

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

\$85.00 (serves 20)

FISH AND SEAFOOD DISPLAYS

Ahi Tuna Display *cucumber, citrus ponzu, wasabi drizzle, sesame seed crust* **DF, NF**

Wonton Crisps V, GF, DF, NF

\$160.00 (serves 20)

Assorted Maki Rolls *California rolls, spicy tuna rolls, vegetarian rolls* **NF**

Pickled Ginger V+, GF, DF, NF

Soy Sauce V+, DF, NF

Wasabi Sauce V+, NF

\$160.00 (serves 20)

Hot Smoked Atlantic Salmon *caper berries, cucumber slices, Alouette cheese, lemon* **GF, NF**

Assorted Crackers V, NF

Baguette Slices V+, DF, NF

Gluten Free Crisps V+, GF, DF, NF

\$180.00 (serves 20)

Chilled Seafood Display *Jonah crab, ceviche scallops, lemongrass mussels and clams, fresh lemon* **GF, DF, NF**

Cocktail Sauce V+, GF, DF, NF

Mignonette Sauce V+, GF, DF, NF

Market Price (serves 20)

Chilled Shrimp Trio *shrimp cocktail, sesame ginger, lemon garlic, lemon wedges, parsley* **GF, DF, NF**

Cocktail Sauce V+, GF, DF, NF

\$160.00 (serves 20)

Seafood Salad Sampler

Curried Lobster Salad *fresh chives* **GF, NF**

Crab Salad *dill, celery, lemon mayonnaise, paprika, scallion, Worcestershire* **GF, NF**

Grilled Seafood Salad *scallops, shrimp, parsley, tarragon, lemon vinaigrette* **GF, DF, NF**

Brioche Rolls V, NF

Lavash Crackers V, DF, NF

Romaine Leaves V+, GF, DF, NF

\$240.00 (serves 20)

Shrimp Cocktail Display *lemon wedges, parsley* **GF, DF, NF**

Cocktail Sauce V+, GF, DF, NF

\$140.00 (serves 20)

Lox Smoked Salmon *cucumber, red onion, tomato, capers, Alouette cheese, lemon wedges* **GF, NF**

Assorted Crackers V, NF

Baguette Slices V+, DF, NF

Gluten Free Crisps V+, GF, DF, NF

\$182.50 (serves 20)

Smoked Salmon Spread *capers, cream cheese, horseradish, scallion* **GF, NF**

Gluten Free Crisps V+, GF, DF, NF

Herbed Crostini V, NF

Pumpernickel Crisps V, NF

\$95.00 (serves 20)

COCKTAIL SANDWICHES

Beef Tenderloin Sandwich Presentation *assembled beef tenderloin sandwiches on brioche rolls with plum tomatoes, field greens, horseradish sauce* **NF**
\$180.00 (serves 20)

Cocktail Sandwich Platter

Selection Includes:

Black Forest Ham and Brie *sweet spicy honey mustard, focaccia* **NF**

Peppered Roast Beef and Cheddar *shaved roast beef, cheddar cheese, lettuce, tomato, horseradish mayonnaise, brioche* **NF**

Turkey Croissant *honey smoked turkey, Swiss cheese, lettuce, tomato, lemon aioli, croissant* **NF**

Veggie Roulade *carrots, cucumbers, diced tomatoes, lettuce, smoky chipotle hummus, spinach lavash* **V+, DF, NF**
\$145.00 (serves 20)

Simple Roulade Assortment

Selection Includes:

Ham and Swiss Roulade *Alouette cheese, lettuce, honey mustard, white lavash* **NF**

Roast Beef and Cheddar Roulade *Alouette cheese, lettuce, stone ground mustard, whole wheat lavash* **NF**

Turkey and Provolone Roulade *Alouette cheese, diced tomatoes, lettuce, mayonnaise, white lavash* **NF**

Veggie Roulade *carrots, cucumbers, diced tomatoes, lettuce, smoky chipotle hummus, spinach lavash* **V+, DF, NF**
\$115.00 (serves 20)

Tea Sandwich Assortment

Selection Includes:

Albacore Tuna Salad Tea Sandwich *on whole wheat bread* **NF**

Black Forest Ham and Pimento Cheese Tea Sandwich *on pumpernickel bread* **NF**

Curried Chicken Salad Tea Sandwich *on whole wheat bread* **NF**

Dilled Egg Salad Tea Sandwich *on white bread* **V, NF**

English Cucumber and Herbed Cream Cheese Tea Sandwich *on white bread* **V, NF**

\$135.00 (serves 20)

SIGNATURE MEAT AND POULTRY DISPLAYS

Adobo Grilled Pork Tenderloin Presentation *roasted corn and black bean salsa* **GF, DF, NF**

Cilantro Lime Sour Cream **V, GF, NF**

Seasoned Lavash Chips **NF**

\$130.00 (serves 20)

Herb Grilled Chicken Presentation *lemon, olive oil, rosemary, thyme, grilled red onion, haricots verts, seared heirloom tomatoes* **GF, DF, NF**

Lemon Herb Aioli **V, GF, DF, NF**

\$95.00 (serves 20)

Marinated Flank Steak Presentation *grilled carrots, cherry tomatoes, roasted wild mushrooms* **GF, DF, NF**

Chimichurri Sauce **GF, NF**

\$160.00 (serves 20)

Mustard Encrusted Beef Tenderloin Sandwich Platter *build-your-own with field greens, pickled red onions, plum tomato slices, cornichons* **GF, DF, NF**
Herbed Mustard Aioli V, GF, DF, NF
Brioche Rolls NF
\$295.00 (serves 20)

Sesame Ginger Flank Steak Presentation
Asian Slaw *Napa cabbage, carrots, celery, scallion, sesame seeds, sesame soy vinaigrette* **V+, DF, NF**
Peanut Sauce NF
\$170.00 (serves 20)

SIGNATURE VEGETARIAN DISPLAYS

Asparagus Salad Platter *asparagus, baby carrots, haricots verts, mixed greens* **V+, GF, DF, NF**
Dijon Vinaigrette V+, GF, DF, NF
\$115.00 (serves 20)

Bistro Platter *European cucumbers, Roma tomatoes, sliced Buffalo mozzarella, fresh basil, field greens* **V, GF, NF**
Dark Balsamic Vinaigrette V, DF, GF
\$115.00 (serves 20)

Mediterranean Meze Platter *assorted peppers, cucumber slices, feta cheese, marinated artichoke hearts, mixed olives, stuffed grape leaves* **V, GF, NF**
Chickpea Hummus V+, GF, NF, DF
Tzatziki Sauce V, GF, NF
Pita Chips V, NF
Pita Wedges V+, DF, NF
\$115.00 (serves 20)

Vibrant Roasted Vegetables *eggplant, asparagus, baby carrots, portabella mushroom, red onion, sweet potatoes, yellow squash, zucchini* **V+, GF, DF, NF**
Herbed Balsamic Vinaigrette V+, GF, DF, NF
\$120.00 (serves 20)



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 charges or gratuity. Katherine's Catering, Inc. 2022 [1/2022]



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