



# WEDDINGS

*by Katherine's*

## CONGRATULATIONS ON YOUR ENGAGEMENT!

Katherine's knows the single most important piece of your wedding is trust. From our first meeting with you, the Katherine's team will prove that their communication, creativity and experience is second to none. There is no standard wedding: we can't wait to hear your unique ideas for your unforgettable event.

Weddings are a treasured celebration with family and friends.  
Thank you for the opportunity to share in your celebration.

## WEDDING FESTIVITIES & EVENTS

### Engagement Parties

Congratulations! Mazel tov! Salud! Clink! Gather your friends and family, pop the champagne and celebrate life as a newly engaged couple.

### Bridal Showers

Host a couple's evening or an elegant afternoon tea with your closest friends and family.

### Bachelor & Bachelorette Parties

Whether it's his or hers, party (and eat) the day and night away!

### Rehearsal Dinners

Gather with family, out-of-town guests and the wedding party.  
Enjoy an evening of toasts and camaraderie.

### Wedding Day Platters

Snack on appetizers, sandwiches and sweets as you prepare for your wedding day.

### Post Wedding Brunch

Before jetting off to your honeymoon, say one last goodbye to your guests.

# OUR EVENT SPACES

Choosing the perfect event space and menu is the first step toward a fabulous event. In addition to providing off-site event catering, Katherine's offers access to an exclusive event space near Metro Detroit: Lyon Oaks in Wixom.

*For more information visit [katherines.com/event-locations](http://katherines.com/event-locations)*

## Lyon Oaks • Wixom, Michigan



Set amidst hardwood forests and wetlands, Lyon Oaks features a Frank Lloyd Wright inspired Clubhouse located in southwest Oakland County. Expansive views of the golf course create a beautiful backdrop for your outdoor ceremony. Enjoy complete privacy in this one-of-a-kind ballroom featuring natural light, soft seating, a working fireplace and built-in bar. This exquisite event space makes for an unforgettable event.

Dinner Dance • 300 guests  
Seated Meal • 350 guests  
Strolling Reception • 450 guests



Melanie Reyes Photography



Breanna White Photography



Breanna White Photography

## OTHER MUCH LOVED VENUES

*for your wedding ceremony  
and reception - offering Katherine's  
delicious food.*

Cobblestone Farm  
Summit on the Park  
Detroit Historical Museum  
Frutig Farms  
Jack Roth Stadium Club  
Matthaei Botanical Gardens  
Packard Proving Grounds  
Private Residences  
UMMA - University of Michigan Museum of Art

*Visit the Locations page at Katherine's.com  
for more information.*



*Melanie Reyes Photography*



*Heather Jowett*

## SERVICES

Bar & Beverage Service  
Bartending Service  
Ceremony Décor  
China & Glassware  
Complimentary Tasting for up to four guests  
Customized Menus  
Décor & Flowers  
Entertainment  
Event Planning  
Event Signage  
Linens  
Personalized Events  
Photographer & Videographer  
Professional Servers  
Tables & Chairs  
Tents & Lights  
Transportation & Valet  
Unique & Delicious Food  
Venue Coordination



# KATHERINE'S DELICIOUS FOOD



Tara Danielle Photography



Courtney Carolyn Photography



Courtney Carolyn Photography



Courtney Carolyn Photography

# SAMPLE MENUS

Together our event planners and wedding clients have created some fantastic menus. We've included our favorites here.

## BUFFETS

*Buffet style service allows your guests to socialize freely and choose from their favorite dishes.*

### CLASSIC WEDDING BUFFET

#### Reception Starters

**Classic Cheese Platter**

cheddar, dill Havarti, Swiss, fresh fruit garnish, baguette slices, assorted crackers

**Hummus and Veggie Platter**

olive oil, black pepper, carrots, celery, cucumber, cherry tomatoes, pita triangles, toasted pita chips, assorted crackers

#### Dinner Buffet

**Caesar Salad**

romaine, herbed croutons, cherry tomatoes, shaved Parmesan

**Sourdough Baguette Slices**

butter

**Marinated Flank Steak**

rosemary, red wine, olive oil, garlic, gremolata

**Basil Chicken**

sundried tomato basil cream sauce

**Tortellini St. Tropez**

sautéed squash, palomino sauce, mozzarella

**Herb Encrusted Redskin Potatoes**

olive oil, spices

**Broccoli, Carrots and Cauliflower**

steamed, herb butter

#### Desserts

**Mini Sweets Table**

elegant finger pastries, mini sea salt espresso brownies, mini cupcake assortment, chocolate mousse shooters, English trifle shooters



Courtney Carolyn Photography

### GOLDEN SUMMER WEDDING

#### Appetizers

**Caprese Skewers**

grape tomatoes, bocconcini, Kalamata olives, basil pesto drizzle

**Lemon Marinated Shrimp**

wrapped in pea pods, citrus cocktail sauce

**Lemon Lavender Chicken Green Tea Cones**

micro greens

**Chilled Gazpacho Shooters**

lime sour cream

#### Dinner

**Celebration Salad**

romaine, spinach, strawberries, celery, red onion, sugared almonds, raspberry vinaigrette

**Grilled Rosemary Chicken Platter**

rosemary olive oil marinade, grilled eggplant, red onion garnish, lemon aioli sauce

**Artichoke Crusted Salmon**

Dijon, lemon zest, bread crumbs

**Ricotta Basil Ravioli**

tomato concasse

**Grilled Vegetable Platter**

eggplant, portobello mushrooms, red onion, bell peppers, squash, green beans, carrots, asparagus, balsamic

**Mashed Potato Station**

whipped Yukon gold potatoes with chive and mascarpone, whipped sweet potatoes with ginger and brown sugar, assorted toppings (chef attended)

**Garlic Knots**

with butter



## MARRIED IN MICHIGAN

### Appetizers

#### **Grilled Peach and Feta Crostini**

vanilla, honey glaze, fresh mint

#### **Grilled Zucchini Rolls**

olives, fresh mozzarella, balsamic drizzle

### Dinner

#### **Rainbow Crunch Salad**

romaine, spinach, purple cabbage, celery, carrots, red and yellow peppers, sunflower seeds, white balsamic vinaigrette

#### **Michigan Chicken**

mushrooms, caramelized shallots, dried cherries, sherry butter sauce

#### **Maple Mustard Salmon**

glazed

#### **Feta Spinach Orzo Toss**

roasted tomatoes, oregano, garlic

#### **Bistro Vegetables**

green beans, carrots, mushrooms, squash, herbed olive oil

#### **Summer Corn Salad**

tomatoes, sweet onion, basil vinaigrette

### Desserts

#### **Deluxe Sweets Table**

elegant finger pastries, fresh baked cookies, assorted mini cupcakes, shooter assortment, sea salt espresso brownie bites



## OUTDOOR SUMMER CASUAL

### Appetizers

#### **Crudit  Platter**

broccoli, cauliflower, carrots, celery, peppers, grape tomatoes, dill dip

#### **Southwest Dips Platter**

guacamole, spicy salsa, black bean scallion dip, mango pineapple salsa, tortilla chips, seasoned lawash chips

#### **Cajun Bacon Wrapped Chicken**

barbecue sauce

#### **Basil Stuffed Redskin Potatoes**

Gruy re, sour cream, fresh basil

### Dinner

#### **Santa Fe Salad**

mixed greens, black beans, corn, tomatoes, cilantro, red onion, chipotle vinaigrette

#### **Oberon Beef Brisket**

spice rubbed, honey-chipotle barbecue sauce, brioche rolls

#### **Grilled Herb Chicken**

herbs, lemon, olive oil, white wine pan sauce

#### **Vegetable Kabobs**

eggplant, zucchini, peppers, onions, herb oil

#### **Four Cheese Macaroni**

cheddar, asiago, romano, Parmesan, bread crumbs

#### **Asparagus, Green Bean and Carrot Platter**

steamed asparagus, green beans, carrots, field greens, Dijon vinaigrette

### Desserts

#### **Assorted Mini Macarons**

chocolate, white chocolate, raspberry, apricot, lemon, pistachio meringues

#### **Chocolate Mousse Shooters**

chocolate shavings, Swiss chocolate mousse, whipped cream

#### **Peach Raspberry Cobbler**

biscuit topping, lemon scented whipped cream



## LOCAL VEGETARIAN

### Appetizers

#### **Very Vegan Platter**

lemon edamame spread, wild mushroom caper duxelle, chipotle hummus, herb grilled ciabatta squares, baguette slices, rice crackers

#### **Fresh Fruit Display**

melons, pineapple, strawberries, grapes, seasonal berries, mint, orange slices

#### **Fire Roasted Vegetable Platter**

baby carrots, asparagus, grape tomatoes, portobello mushrooms, fennel, beets, sweet potatoes, chipotle vinaigrette

### Action Chef Station-Vegetable Risotto

#### **Arborio Rice**

simmered in white wine and vegetable broth

Additions: spinach, mushrooms, corn, peas, asparagus, scallions, fresh basil, sun-dried tomatoes, Parmesan cheese, cream

### Dinner Buffet

#### **Layered Eggplant Polenta Bake**

tomatoes, cream, rosemary, white cheddar

#### **Green Beans**

olive oil, sea salt

#### **Spinach and Roasted Beet Salad**

candied walnuts, goat cheese, orange, pickled red onion, honey cider vinaigrette

#### **Caprese Salad Platter**

plum tomatoes, fresh mozzarella, fresh basil, balsamic glaze, olive oil

#### **Apple Goat Cheese Scones**

cinnamon butter



Kelly Sweet Photography

## BELOVED WEDDING BRUNCH

### Brunch Buffet

#### **Mini Baked Goods Assortment**

mini muffin assortment, breakfast scones, mini Danish pastries, pecan coffee cake

#### **Fresh Berry Bowl**

raspberries, blueberries, black raspberries, strawberries

#### **Summer Melon Salad**

honeydew, cantaloupe, watermelon, fresh mint

#### **Omelette Station**

eggs, ham, scallion, tomatoes, peppers, spinach, mushroom, cheddar, feta

#### **Crème Brûlée French Toast**

sweet custard, Grand Marnier, maple syrup

#### **Bagels and Lox**

smoked salmon, herbed cream cheese, plum tomato slices, onion, cucumber, chopped egg, capers, lemon wedges, assorted savory bagels

#### **Spicy Brown Sugar Bacon**

#### **Shrimp and Andouille Pasta**

bow tie pasta, red peppers, red onion, zucchini, red pepper cream sauce

#### **Grilled Asparagus Platter**

pine nuts, hearts of palm, zesty lemon vinaigrette

### Assorted Fruit Pies with Vanilla Ice Cream

#### **Mixed Berry Pie**

raspberry, blueberry, blackberry

#### **Tart Apple Cherry Pie**



# FAMILY STYLE

A great option for a relaxed dining experience, our servers offer family-style platters to your guest tables and your guests can serve themselves.

## LOVE AT FIRST SIGHT

### Appetizers

#### **Sesame Chicken**

wrapped in pea pods, ancho sesame sauce

#### **Roasted Vegetable Sesame Cones**

sun-dried tomato tapenade

#### **Tuscan Flavors Platter**

white bean and sun-dried tomato dip, eggplant feta caponata, creamy kale artichoke dip, pesto crostini, assorted crackers

#### **Sour Cherry Brie Puffs**

cherry preserves

#### **Mediterranean Eggplant Mushroom Caps**

olives, feta, rosemary, sun-dried tomatoes

### Dinner Service

#### **Fattoush Green Salad**

romaine, cucumber, tomato, peppers, mint, parsley, scallion, radish, fried pita chips

#### **Potato and Dill Scones**

whipped butter

#### **Grilled Moroccan Chicken**

apricots, cranberries, toasted almonds, saffron coconut sauce

#### **Citrus Salmon Filet**

lemon, lime, orange, ginger, coriander

#### **Saffron Rice**

chicken broth, sun-dried tomato, spinach

#### **Roasted Fingerling Potatoes**

shallots, garlic, olive oil

#### **Savory Green Beans**

green beans, roasted hazelnuts, sage butter

### Dessert Platters

#### **Elegant Finger Pastries**

coconut macaroons, chocolate decadent squares, pecan diamonds, fruit tartlets, chocolate mousse cups, raspberry cheesecake

## HAPPILY EVER AFTER

### Appetizers

#### **Elegant Vegetable Display**

haricots verts, asparagus, sugar snap peas, baby carrots, fennel, grape tomatoes, cucumber, assorted peppers, choice of dip

#### **Mediterranean Feast Platter**

hummus, tabbouleh, stuffed grape leaves, feta, olives, grape tomatoes

### Dinner

#### **Greek Salad**

romaine, roasted beets, cucumber, feta, red onion, pepperoncini, cherry tomatoes, Kalamata olives

#### **Grilled Honey Lemon Dijon Chicken**

honey Dijon vinaigrette, fresh lemon slices

#### **Lemon Picatta Whitefish**

diced tomato, capers, lemon, basil, white wine sauce

#### **Mediterranean Wild Rice**

lemon, herbs, red wine vinegar

#### **Green Beans**

olive oil, sea salt

#### **Assorted Rolls**

butter

### Desserts

#### **Sweet Crepe Station**

nutella, banana slices, cinnamon apple compote, fresh strawberries, whipped cream, powdered sugar



Kelly Sweet Photography



# PLATED DINNERS

*Your guests will be served an elegant and pre-arranged plated meal course by course.*

## ELEGANT SUMMER EVENING

### Passed Appetizers

#### **Parmesan Artichoke Crostini**

*ricotta, basil, lemon zest*

#### **Apricot Pistachio Tarts**

*creamy goat cheese*

#### **Grilled Zucchini Rolls**

*olives, fresh mozzarella, balsamic drizzle*

### First Course

#### **Cheese and Onion Tart**

*Gruyère, caramelized onions, cream, basil*

### Second Course

#### **Celebration Salad**

*romaine, spinach, strawberries, celery, red onion, sugared almonds, raspberry vinaigrette*

#### **Potato and Dill Scones**

*whipped butter*

### Dinner (Choice of Entrée)

#### **Steak Au Poivre**

*apricot cognac sauce*

#### **Forest Chicken**

*wild mushrooms, leeks, Marsala cream sauce*

#### **Vegetable Torta Gratin**

*zucchini, eggplant, yellow squash, sweet onion, Roma tomato, fresh mozzarella, rosemary balsamic reduction*

#### **White Truffle Mashed Potatoes**

*chive butter*

#### **Grilled Asparagus Spears**

*olive oil, sea salt*

### Dessert Station

#### **Exquisite Cheese Platter**

*brie, Cotswold, English cheddar, Danish blue, Swiss, fresh fruit garnish, fig jam, dried fruit, nuts, baguette slices, assorted crackers*

#### **Fresh Fruit Display**

*pineapple, melon, strawberries, grapes, seasonal berries, mint, orange slices*

#### **Sea Salt Espresso Brownies**

*Swiss dark chocolate, Dutch milk chocolate, espresso, sea salt*

## SEALED WITH A KISS

### Appetizers

#### **Simple Bruschetta Platter**

*pesto goat cheese spread, tomato basil topping, olive and sun-dried tomato tapenade, herbed crostini, baguette slices*

#### **Maryland Crab Cakes**

*remoulade sauce*

#### **Spinach Gorgonzola Mushroom Caps**

*Parmesan, garlic, lemon*

### Salad Course

#### **Pear Gorgonzola Salad**

*Boston lettuce, poached pears, toasted hazelnuts, gorgonzola, Dijon vinaigrette*

### Dinner (Choice of Entrée)

#### **Artichoke Crusted Salmon**

*Dijon, lemon zest, bread crumbs*

#### **Peasant Chicken**

*tomatoes, leeks, fennel, onion, garlic, red pepper flakes, white wine*

#### **Roasted Vegetable Wellington**

*cauliflower, sweet potato, Swiss chard, onion, thyme, sun-dried tomato, mozzarella, puff pastry, Dijon cream*

#### **Wild Rice Pilaf**

*chicken broth, vegetable brunoise*

#### **Haricots Verts**

*sautéed leeks, roasted tomatoes*

### Sweets Table

#### **Lemon Lavendar Shooter**

*buttery pound cake, lavender infused lemon curd mousse, whipped cream, dried lavender*

#### **English Trifle Shooter**

*buttery pound cake, orange scented pastry cream, Grand Marnier macerated berries, vanilla whipped cream*

#### **Carrot Ginger Cupcakes**

*walnuts, raisins, orange scented cream cheese buttercream, candied ginger*

#### **Cherry Almond Cupcakes**

*cherry almond cake, vanilla buttercream, toasted almonds, maraschino cherries*

#### **Irish Kiss Cupcakes**

*chocolate Guinness cake, salted whisky caramel, Bailey's buttercream, chocolate curl*

#### **German Chocolate Cupcakes (GF)**

*pecan coconut frosting*

#### **Mocha Cupcakes**

*mocha chocolate cake, espresso buttercream, chocolate espresso*

# STROLLING STATIONS

*Strolling stations inspire your guests to taste and sample a variety of menu offerings while they mingle with friends and family*

## CELEBRATION STATIONS

### Appetizers Station

#### **Classic Cheeses**

cheddar, dill havarti, Swiss, fresh fruit garnish

#### **Antipasto Platter**

salami, provolone, balsamic mushrooms, olive mix, roasted red peppers, marinated artichokes, pesto tortellini garnished with pepperoncini, sun-dried tomatoes, capers, fresh rosemary sprays, Parmesan Basil Crostini

#### **Sushi Platter**

California roll, spicy tuna roll, cucumber radish roll, Philadelphia roll, wasabi, pickled ginger, soy sauce

### Served Salad

#### **Tossed Garden Salad**

mixed greens, carrots, tomatoes, cucumber, balsamic vinaigrette, creamy ranch dressing

#### **Assorted Baguette Slices**

with butter

### Slider Station

#### **Black Bean Sliders**

tomato, field greens, ancho chili sauce, brioche

#### **Cheeseburger Sliders**

cheddar, Swiss, mixed greens, plum tomatoes, pickles, ketchup, mustard, pretzel rolls, brioche rolls

#### **Turkey Sliders**

sage derby, plum tomatoes, cranberry mayonnaise, lettuce, brioche rolls

#### **Roasted Fingerling Potatoes**

shallots, garlic, olive oil

#### **Marinated Vegetable Salad**

broccoli, cauliflower, carrots, squash, red pepper, herb vinaigrette

### Gourmet Macaroni and Cheese

#### **Mama Mucci's Pasta**

four cheese sauce

Toppings: choose from shredded cherry chicken, fried onion straws, asparagus, sautéed mushrooms, broccoli

## EAT DRINK & BE MARRIED

### Appetizers Station

#### **Thai Beef Rolls**

cucumber, carrot, mint, peanut sauce, chili garlic sauce

#### **Shrimp Cocktail Platter**

cocktail sauce, lemon, parsley

#### **Bacon Wrapped Almond Stuffed Dates**

goat cheese, honey drizzle

### Salad Station

#### **Caesar Salad Martinis**

romaine, croutons, Parmesan, Caesar dressing, olive, tomato skewer

#### **Relish Tray**

Kalamata olives, green olives, carrot sticks, celery sticks, cucumber sticks, cherry tomatoes

#### **Caprese Salad Platter**

plum tomatoes, fresh mozzarella, fresh basil, balsamic glaze, olive oil

### Mini Carnitas Station

#### **Shredded Chicken**

green chili sauce

#### **Slow Roasted Pork**

cumin, paprika

#### **Tempeh and Portobello Mushroom Sauté with Locally Made Tortillas**

Toppings: queso fresco, onion, salsa verde, jalapeño, lime

### Everyday Asian Station

#### **Chicken Lettuce Wraps**

water chestnuts, mushrooms, soy, scallion, ginger, bibb lettuce

#### **Lemongrass Beef Satays**

soy dipping sauce

#### **Sesame Noodle Boxes**

Asian vegetables, cilantro, pineapple

#### **Vegetable Spring Rolls**

Thai chili sauce

#### **Vegetable Nori Rolls Platter**

carrot, cucumber, pickled radish, avocado, spinach, wasabi, pickled ginger, soy



## CREATE YOUR OWN STYLE

Choose a plated salad with your buffet, select a family-style appetizer platter along with your plated dinner, add a fabulous strolling station to your cocktail hour or graze on appetizers and finger pastries all night long! How about breakfast for dinner?

- Vegetarian, Vegan and special dietary meals available
- Children in attendance? Order from our "Katherine's for Kids" Menu
- Kosher meals available with advance notice

## LATE NIGHT BITES

### Assorted Mini Sliders

#### **Black Bean Sliders**

tomato, field greens, ancho chili sauce, brioche

#### **Buffalo Chicken Sliders**

tomato, lettuce, blue cheese honey spread, brioche

#### **Hamburger Sliders**

tomato chutney, white cheddar, lettuce, brioche

### Coney Island Hot Dog Station

#### **All Beef Hot Dogs**

classic buns

Toppings: grated cheddar, diced onion, mustard, ketchup, chili, salt shaker

### Gourmet Sandwich Bites Platter

#### **Turkey Club Deluxe**

**Applewood smoked bacon, tomato, lettuce, cranberry mayonnaise, focaccia**

#### **Black Forest Ham and Brie**

sweet spicy honey mustard, focaccia

#### **Peppered Roast Beef**

cheddar, roasted red pepper, lettuce, horseradish sauce, focaccia

#### **Grilled Vegetable**

portobello, zucchini, carrot, roasted peppers, provolone, spinach, herbed goat cheese, focaccia

### Salted Soft Pretzels

America mustard, cheese sauce

### Simple Nachos

homemade tortilla chips, cheese sauce, jalapeno, spicy salsa

### Southwest Dips Platter

guacamole, spicy salsa, black bean corn salad, tortilla chips, seasoned lavash chips, grilled pita triangles

### Spinach Artichoke Dip

cream cheese, Parmesan, gorgonzola, spices, lemon, garlic, tortilla chips, herb grilled ciabatta squares

### South of the Border Bar

#### **Seasoned Ground Beef**

onion, garlic, cumin, chipotle, oregano

#### **Pinto Beans**

cumin, chili powder

#### **Flour Tortillas**

#### **Homemade Tortilla Chips**

salsa, guacamole

Toppings: shredded lettuce, sour cream, black olives, grated cheddar, diced tomato, hot sauce

### Wings 'n Things Station

#### **Wings Assortment (choose 3)**

Barbecue, Buffalo, Asian, Garlic and Atom

#### **Sauces**

blue cheese, ranch and sweet soy

#### **Dipping Veggies**

celery, carrots and cucumber

#### **Stuffed Potato Skins**

scallions, bacon, cheddar, sour cream



Courtney Carolyn Photography

## BEVERAGES

Katherine's offers a variety of beverages and beverage packages for your celebration.  
Your event planner will assist you in customizing the right package for your unique event.

## WEDDINGS AT OUR EVENT SPACES

### Services and Amenities

- Bride's changing room
- Complimentary tasting for up to four guests
- Personalized planning session with your event planner
- Preferred vendor recommendations
- Room diagrams and floor plans

### Event Spaces Include

- China, glassware, flatware and buffet service equipment
- Coat room
- Dance floor
- Guest tables and chairs
- Service linens

### Optional Design Elements

- Ceremony white folding chairs
- Chiavari chairs
- Colored napkins
- Floor length linens with chair covers
- Floor length linens
- Overlay linen packages with chair covers

### Optional Services

- Centerpiece, table favors, table number and place card set up
- Coat check attendant
- Day before set up (when available)

### KATHERINE'S CATERING AT LYON OAKS

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## PROUD MEMBER OF:



NATIONAL ASSOCIATION FOR  
CATERING AND EVENTS

## OUR BRAND PLEDGE

Gracious • Fresh • Creative • Dedicated

From your first call through your last guest, our thoughtful, genuine, and accomodating nature will shine through.

Our planning staff will diligently and wholeheartedly work with you to make your ideas and vision become a reality.

Our themed event designs will be artistic, harmonious, and original.

Our culinary creations will inspire the senses through their innovation, style, and freshness.

Our service staff will exude steadfast hospitality and graciousness at every turn.

F-4.8.20



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