

THE HEART OF YOUR EVENT™

Katherine's

CATERING • EVENTS

SEASONAL CELEBRATIONS

Katherine's Catering is delighted to be part of your seasonal celebrations again this year. Whether you're hosting at the office, your home, or a preferred location of your choice we believe there's no better way to celebrate the season than to gather around the table with loved ones, sharing a delicious meal and camaraderie.

Our Seasonal Celebrations Menu includes a variety of sample packages to help start the planning process, and we've also included some of our most popular display platters and desserts to choose from. If these sample menus aren't quite the right fit - no worries! The Katherine's event planning team will help you create a custom menu tailored for you and your guests.

MORNING INSPIRATION PACKAGES

20 guest minimum, please

Cinnamon and Spice Breakfast Package

Seasonal Fresh Fruit Display berries, clementines, grapes, kiwi, melon, pineapple **V+, GF, DF, NF**

Sweet Scone Assortment **v, NF**

Crème Brûlée French Toast Grand Marnier, sweet custard **V**

Michigan Maple Syrup **v, GF, DF, NF**

Garden Crustless Quiche Squares broccoli, cream, eggs, mushrooms, onion, spinach, fresh herbs, aged cheddar cheese, Swiss cheese **V, GF, NF**

Country Home Fried Potatoes peppers, onions **V, GF, NF**

Ketchup **v, GF, NF**

Applewood Smoked Bacon **DF, NF**

Early Morning Starter Package

Seasonal Fresh Fruit Display berries, clementines, grapes, kiwi, melon, pineapple **V+, GF, DF, NF**

Hard Boiled Eggs whole grain mustard **V, DF, NF**

Individual Yogurt assorted **v, GF, NF**

Overnight Oat Cups almond milk, berries, chia seeds, cinnamon, coconut, old fashioned oats, maple syrup, vanilla **V+, GF, DF**

Signature Muffin **v**



European Style Continental Package

Seasonal Fresh Fruit Cups berries, clementines, grapes, kiwi, melon, pineapple **V+, GF, DF, NF**

Eastern European Breakfast Board Black Forest ham, prosciutto, English white cheddar, French triple crème brie, hard boiled eggs, cornichons, fig jam, butter, whole grain mustard, sourdough baguette slices, pumpernickel crisps, miniature croissant **NF**

Gluten Free Sour Cream Coffee Cake **v, GF, NF**

Vegetarian Sausage Patties **v, DF, NF**

Potato, Leek, and Cheddar Cakes **v, NF**

Chive Sour Cream **v, GF, NF**

HOLIDAY CHEER LUNCH AND DINNER PACKAGES

20 guest minimum, please

Celebrate the Season Package

Harvest Salad Arcadian harvest mix, romaine, Mandarin oranges, dried cranberries, apples, celery, scallion **V+, GF, DF, NF**

Sunflower Seeds **V+, GF, DF, NF**

Maple-Mustard Vinaigrette **V+, GF, DF, NF**

Herb Roasted Pork Tenderloin caramelized apples, onions, artisanal cider reduction **GF, DF, NF**

Roasted Turmeric Cauliflower and Carrots roasted tomatoes **V+, GF, DF, NF**

Chimichurri Sauce **V+, GF, DF, NF**

Winter Potato Medley fingerling potatoes, sweet potatoes, rosemary, onion **V, GF, NF**

Green Beans Almandine sautéed shallots, lemon zest, lemon butter **V, GF**

Festive Family Gathering Package

Caesar Salad romaine, croutons, Parmesan cheese **NF**

Creamy Caesar Salad **NF**

Marinated Flank Steak oven dried Roma tomatoes, roasted shallot, Madeira demi jus **GF, DF, NF**

Tortellini St. Tropez sautéed squash, palomino sauce, mozzarella cheese **v, NF**

Roasted Fingerling Potatoes olive oil, seasonings **V+, GF, DF, NF**

Gala Vegetable Medley carrots, green beans, red peppers, roasted cauliflower, herbed olive oil **V+, GF, DF, NF**

Baguette Slices sourdough **v, NF**

Butter **v, GF, NF**



Fireside Favorites Package

Harvest Salad Arcadian harvest mix, romaine, Mandarin oranges, dried cranberries, apples, celery, scallion **V+, GF, DF, NF**

Sunflower Seeds **V+, GF, DF, NF**

Maple-Mustard Vinaigrette **V+, GF, DF, NF**

Boneless Braised Short Ribs mirepoix, red wine, tomato paste, fresh herbs **GF, DF, NF**

Chicken Provençale tomatoes, leeks, fennel, onion, garlic, red pepper flakes, white wine **GF, DF, NF**

Spinach Artichoke Strudel feta, lemon, phyllo dough **V, NF**

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

Bistro Vegetables carrots, yellow squash, green beans, herbed olive oil **V+, GF, DF, NF**

Artisan Rolls **V, NF**

Butter **V, GF, NF**

Frosty Afternoon Package

Katherine's Garden Salad Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes **V, GF, NF**

Dark Balsamic Vinaigrette **V+, GF, DF, NF**

Ranch Dressing **V, NF**

Artichoke Crusted Salmon lemon zest, breadcrumbs, Dijon cream **NF**

Spinach and Mascarpone Ravioli crushed tomatoes, garlic, herbs, onion, white wine **V, NF**

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

Holiday Classics Package

Sliced Turkey **NF**

Turkey Gravy pan drippings, seasonings, bay leaf **NF**

Fresh Cranberry Orange Chutney fresh cranberries, orange, orange zest, spices **V+, GF, DF, NF**

Harvest Green Beans Gratin mushroom cream sauce, white cheddar, fried onions **V, NF**

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

Mayflower Medley butternut squash, sweet potatoes, apples, cinnamon, nutmeg **V+, GF, DF, NF**

Sage Scented Dressing assorted breads, fresh herbs, onion, celery, stock **NF**

Pumpkin Pecan Bread **v**

Maple Cinnamon Butter **V, GF, NF**

Let It Snow Package

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

Tuscan Meatballs beef, tomato basil sauce **NF**

Butternut Squash Risotto baby spinach, leeks, Manchego, Pecorino, fried sage **V, GF**

Haricots Verts and Carrots olive oil, sea salt **V+, GF, DF, NF**

Baguette Slices sourdough **V, NF**

Butter **V, GF, NF**

GOOD TIDINGS SAMPLE COCKTAIL PARTIES AND RECEPTION MENUS

20 guest minimum, please

Dreaming of a White Christmas Package

Bruschetta 'Bar'

Savory Spreads:

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

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

Fresh Toppings:

Artichoke Feta Topping fresh herbs, Kalamata olives, pepperoncini, scallions, sun-dried tomatoes **V, GF, NF**

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

Grilled Ciabatta Squares **V, NF**

Grilled Baguette Slices **V, NF**

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

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

Chimichurri Sauce **V+, GF, DF, NF**

Bacon Wrapped Dates goat cheese, honey drizzle **GF, NF**

Honey Sriracha Chicken Meatballs **NF**

Potato, Leek, and Cheddar Cakes **V, NF**

Chive Sour Cream **V, GF, NF**

Spanakopita spinach, feta **V, NF**

Elegant Holiday Cocktail Party Package

Artisanal Cheese Selection baby Swiss, English white cheddar,

French double crème Brie, Maytag blue, rosemary goat cheese,

Spanish Manchego, fig jam, dried apricots, fresh fruit garnish **V, GF, NF**

Assorted Crackers **V, NF**

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

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

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

Pickled Ginger **V+, GF, DF, NF**

Soy Sauce **V+, DF, NF**

Wasabi Sauce **V+, DF, NF**

Mustard Encrusted Beef Tenderloin Presentation field greens, pickled red onions, plum tomato slices, cornichon **GF, DF, NF**

Herbed Mustard Aioli **V, GF, DF, NF**

Mini Brioche Rolls **V, NF**

Brie and Cranberry Crostini candied pecans **V**

Root Vegetable Skewers beets, carrots, parsnips, sweet potatoes,

herbs de Provence, olive oil, balsamic drizzle **V+, GF, DF, NF**

Moroccan-Spiced Chicken Kabobs apricots, cilantro, honey, lemon,

Moroccan spices **GF, DF, NF**

Mint Yogurt Sauce **V, GF, NF**

Mustard Marinated Lamb Chops Dijon, rosemary, thyme **GF, NF**

Vegan Stuffed Redskin Potatoes caramelized onion, fresh herbs, sun-dried tomatoes, soy cheese, olive oil **V+, GF, DF, NF**

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



Festival of Lights Package

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

Baguette Slices V+, DF, NF

Gluten Free Crisps V+, GF, DF, NF

Smoked Salmon Pinwheels fresh dill, capers, mini forks **NF**

Herbed Crostini V, NF

Honey Goat Cheese Phyllo Triangles pomegranate molasses **V, NF**

Cajun Bacon Wrapped Chicken sweet and spicy barbecue sauce **GF, DF, NF**

Spinach Artichoke Dip (served warm) 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

Tuscan Meatballs beef, tomato basil sauce **NF**

Vegetable Potstickers V, DF, NF

Soy Dipping Sauce V, DF, NF

Holly and Ivy Package

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

Festive Vegetable Platter marinated beets, Brussels sprouts, celery, cherry tomatoes, haricots verts, peppers, pickled cauliflower, rainbow carrots

V+, GF, DF, NF

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

Fresh Dill Dip V, GF, NF

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, cranberry mayonnaise, croissant **NF**

Mediterranean Veggie Roulade carrots, cucumbers, tomatoes, spinach, pepperoncini, whipped feta, hummus, spinach lavash **V, NF**

Beef Teriyaki Skewers parsley, sesame seeds, teriyaki sauce **DF, NF**

Butternut Risotto Cakes fresh sage, white wine **V, NF**

Spiced Apple Compote V, GF, DF, NF

Savory Crab Dip (served warm) Boursin cheese, cream cheese, diced tomato, lemon **NF**

Assorted Crackers V, NF

Baguette Slices V+, DF, NF

Pita Chips V, NF

Vegetable Spring Rolls V+, DF, NF

Thai Chili Sauce V+, GF, DF, NF

Office Party Package

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

Dilled Scone Ham and Cheddar Sandwich Presentation mango chutney, cream cheese, field greens **NF**

Apple Bourbon Meatballs beef **NF**

Cajun Bacon Wrapped Chicken sweet and spicy barbecue sauce **GF, DF, NF**

Coconut Shrimp NF

Sweet and Sour Sauce V, GF, DF, NF

Pimento Mac and Cheese Fritters v, NF

Spicy Ranch V, NF

Spinach Artichoke Dip (served warm) 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

Silver Bells are Ringing Package

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

Baguette Slices V+, DF, NF

Gluten Free Crisps V+, GF, DF, NF

Chicken Roulades Presentation feta, lemon zest, oregano, Parmesan, spinach, sun-dried tomatoes **GF, NF**

Haricots Verts V+, GF, DF, NF

Marinated Olives V+, GF, DF, NF

Scallion Aioli Sauce V, GF, NF

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

Cocktail Sauce GF, DF, NF

Apricot Pistachio Tarts creamy goat cheese **V**

Black Pepper Bacon Wrapped Brussels Sprouts Skewer GF, DF, NF

Maryland Crab Cakes NF

Remoulade Sauce NF

Vegan Buffalo Cauliflower Dip (served warm) cashews, chickpeas, lemon, garlic, onion, hot sauce **V+, GF, DF**

Baguette Slices V+, DF, NF

Corn Tortilla Chips V+, GF, DF, NF

Vegetarian Style "Meat" Balls onion, parsley, soy and pea proteins, spices, wheat flour, sweet and sour sauce **V, NF**

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



PRE-DINNER SAMPLE APPETIZER PACKAGES

20 guest minimum, please

Festive Appetizer Package

Shrimp Cocktail Platter *lemon wedges, parsley* GF, DF, NF
Cocktail Sauce GF, DF, NF
Michigan Cherry Compote Brie en Croute *fresh fruit garnish* V, NF
Assorted Crackers V, NF
Baguette Slices V+, DF, NF
Bacon Wrapped Dates *goat cheese, honey drizzle* GF, NF
Wild Mushroom Purses *cremini, shiitake, portobella, phyllo dough* V, NF

Small Bites Cocktail Hour Package

Balsamic Fig and Goat Cheese Flatbread *fresh thyme* V, NF
Sesame Chicken *wrapped in a pea pod* DF, NF
Ancho Sesame Sauce V, GF, NF
Shrimp Cocktail Shooters *cocktail sauce, lettuce, parsley* GF, DF, NF
Andouille Sausage Puffs NF
Apricot Mustard Sauce V+, GF, DF, NF
Kalamata Olive Artichoke Tart V, NF
Short Rib Stuffed Potatoes *horseradish cream, red onion jam* GF, NF

CHEESE AND FRUIT DISPLAYS

Artisanal Cheese Selection *baby Swiss, English white cheddar, French double crème Brie, Maytag blue, rosemary goat cheese, Spanish Manchego, fig jam, dried apricots, fresh fruit garnish* V, GF, NF
Assorted Crackers V, NF
Baguette Slices V+, DF, NF
Gluten Free Crisps V+, GF, DF, NF

Michigan Cherry Compote Brie en Croute *fresh fruit garnish* V, NF
Assorted Crackers V, NF
Baguette Slices V+, DF, NF

Pimento Cheese Spread *aged cheddar, cream cheese, red peppers* V, GF, NF
Celery Sticks V+, GF, DF, NF
Assorted Crackers V, NF
Gluten Free Crisps V+, GF, DF, NF
Herbed Crostini V, NF
Seasonal Fresh Fruit Display *berries, clementines, grapes, kiwi, melon, pineapple* 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

MEAT AND POULTRY DISPLAYS

All platters served cold

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
Gluten Free Crisps V+, GF, DF, NF

Chicken Roulades Presentation *feta, lemon zest, oregano, Parmesan, spinach, sun-dried tomatoes* GF, NF
Haricots Verts V+, GF, DF, NF
Marinated Olives V+, GF, DF, NF
Scallion Aioli Sauce V, GF, NF

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

Mustard Encrusted Beef Tenderloin Presentation *field greens, pickled red onions, plum tomato slices, cornichons* GF, DF, NF
Herbed Mustard Aioli V, GF, DF, NF
Mini Brioche Rolls V, NF



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



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SANDWICH PLATTERS

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, cranberry mayonnaise, croissant* **NF**

Mediterranean Veggie Roulade *carrots, cucumbers, tomatoes, spinach, pepperoncini, whipped feta, hummus, spinach lavash* **V, NF**

Dill Scone Ham and Cheddar Sandwich Presentation *mango chutney, cream cheese, field greens* **NF**

Gluten Free Turkey Cocktail Sandwich *honey smoked turkey, Swiss cheese, lettuce, tomato, cranberry mayonnaise, gluten free bread* **GF, NF**

Gluten Free Peppered Roast Beef and Cheddar Sandwich *shaved roast beef, cheddar cheese, lettuce, tomato, horseradish mayonnaise, gluten free bread* **GF, NF**

Vegan Mediterranean Veggie Roulade *carrots, cucumbers, tomatoes, spinach, pepperoncini, hummus, tomato lavash* **V+, DF, NF**

CHILLED SEAFOOD PLATTERS



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+, DF, NF**

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

Cocktail Sauce **GF, DF, NF**

Smoked Salmon Pinwheels *fresh dill, capers, mini forks* **NF**

VEGETABLE PLATTERS

Festive Crudité *marinated beets, Brussels sprouts, celery, cherry tomatoes, haricots verts, peppers, pickled cauliflower, rainbow carrots* **V+, GF, DF, NF**

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

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

SPREADS, DIPS, AND BRUSCHETTA PLATTERS

Bruschetta 'Bar'

Savory Spreads:

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

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

Fresh Toppings:

Artichoke Feta Topping *fresh herbs, Kalamata olives, pepperoncini, scallions, sun-dried tomatoes* **V, GF, NF**

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

Grilled Ciabatta Squares **V, NF**

Grilled Baguette Slices **V, NF**

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



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



Savory Crab Dip (served warm) Boursin cheese, cream cheese, diced tomato, lemon **NF**

Assorted Crackers V, NF

Baguette Slices V+, DF, NF

Pita Chips V, NF

Spinach Artichoke Dip (served warm) 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

Vegan Buffalo Cauliflower Dip (served warm) cashews, chickpeas, lemon, garlic, onion, hot sauce **V+, GF, DF**

Baguette Slices V+, DF, NF

Corn Tortilla Chips V+, GF, DF, NF

BAKERY AND DESSERT

BAKERY SPECIALTIES

Artisan Rolls NF

Butter V, GF, NF

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

Butter V, GF, NF

Garlic Knots butter, eggs, yeast **V, NF**

Butter V, GF, NF

Pumpkin Pecan Bread v

Maple Cinnamon Butter V, GF, NF

Savory Dill Scones v, NF

Butter V, GF, NF



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CELEBRATION DESSERT ASSORTMENTS

Celebration Finger Pastries **v**

- Almond Tarts *apricot compote* **V**
- Cranberry Chocolate Ganache Cups *chocolate pearls* **V, NF**
- Gluten Free Coconut Macaroons *sweetened coconut, dark chocolate* **V, GF, DF, NF**
- Pecan Pie Diamonds *orange zest, shortbread crust* **V**
- White Chocolate Mousse Tarts *chocolate crust, fresh raspberries* **NF**

Festive Cupcake Assortment

- Candy Cane Cupcakes *vanilla cake, peppermint buttercream, crushed candy canes* **V, NF**
- Gluten Free Snowball Cupcakes *lemon cake, coconut pastry cream, vanilla "better-cream", shredded coconut* **V+, GF, DF, NF**
- Reindeer Tracks Cupcakes *chocolate cake, coffee buttercream, mini marshmallows, pretzels, chocolate chips* **NF**



Gluten Free Assorted French Macarons **v, GF**

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

Holiday Cookie Platter **v, NF**

- Chocolate Orange Crinkle Cookies *chocolate chip, cocoa powder, orange, confectioners' sugar* **V, NF**
- Festive Sugar Cookies *vanilla glaze, colorful sprinkles* **V, NF**
- Peppermint Pinwheel Cookies *peppermint swirl, shortbread cookie* **V, NF**
- White Chocolate Ginger Shortbread Cookies *cinnamon, molasses* **V, NF**

Seasonal Dessert Shooter Assortment

- Dark Chocolate Peppermint Mousse Cups *peppermint infused dark chocolate mousse, whipped cream, crushed candy canes* **V, GF, NF**
- English Trifle Shooters *house pastry cream, Grand Marnier berry compote, pound cake* **V, NF**
- Pumpkin Spice Shooters *pumpkin mousse, ginger snaps, cinnamon whipped cream* **NF**

Celebration Bar Cookies

- Apple Cinnamon Crumble Bars *shortbread crust, caramel drizzle* **V, NF**
- Southern Derby Bars *pecans, semi-sweet chocolate, brown sugar, bourbon, vanilla* **V**
- Raspberry Cheesecake Squares *graham cracker crust* **V, NF**
- Tropical Treasures *coconut, dark chocolate chips, cherries, Oreo crust* **V, NF**

Fresh Baked Cookie Assortment **v**

- Classic Chocolate Chip Cookies *butter, brown sugar, dark chocolate chunks* **V, NF**
- Dark Chocolate Peanut Butter Cookies *natural cocoa powder, peanut butter chips* **V**
- Michigan Cherry Almond Oatmeal Cookies *oats, toasted almonds, Traverse City cherries* **V**

Gluten Free Cookie Assortment **v, GF, NF**

- Gluten Free Double Chocolate Chip Cookies *white and bittersweet chocolate* **V, GF, NF**
- Gluten Free Oatmeal Raisin Cookies *cinnamon, spices* **V, GF, NF**
- Gluten Free Old-Fashioned Sugar Cookies *butter, eggs, crystal sugar* **V, GF, NF**



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SPECIALTY DESSERTS

Apple Streusel Pie *cinnamon, brown sugar* **V, NF**

Cape Brandy Pudding *walnuts, brandy, crème Anglaise* **V**

Dark Chocolate Peppermint Mousse Parfaits *peppermint infused dark chocolate mousse, whipped cream, crushed candy canes* **V, GF, NF**

English Trifle Parfaits *house pastry cream, Grand Marnier berry compote, pound cake, whipped cream* **V, NF**

Pilgrim Pumpkin Pie *fresh eggs, cream, spices* **V, NF**
Whipped Cream **V, GF, NF**

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

Vegan Dark Chocolate Torte *vegan 'crazy cake', chocolate 'better cream', raspberry coulis* **V+, DF, NF**

Vegan Molasses Cookies *dark molasses, flaxseed, whole wheat flour, cinnamon, cloves, crystalized ginger* **V+, DF, NF**



Thank you – and have a wonderful holiday season!



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

Katherine's Catering is pleased to offer a variety of gluten-friendly and nut-friendly menu items. While we follow best practices in preparing such items with gluten-free ingredients, and/or without nuts, our Kitchen is not a gluten-free or nut-free facility.

*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.*

9.22 Menu pricing does not include equipment, 6% Michigan sales tax, service charges or gratuity. Katherine's Catering, Inc. 2022



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