



KATHERINE'S CATERING



PLATED
OCCASIONS



THE HEART OF YOUR EVENT™
Katherine's
CATERING • EVENTS

GRACIOUS

Thank you for considering Katherine's Catering for your event! We are thrilled to be a part of your journey. Our entire team is looking forward to working with you! Event Planners at Katherine's are well versed in menu and event creation as well as accounting for dietary restrictions and preferences to ensure your guests feel welcome no matter the occasion.



FRESH

Our Chefs craft your personalized menus using fresh flavors and locally sourced ingredients.



DEDICATED

We strive to make sure every event is successful. Our service staff is dedicated to helping the entire event run smoothly. From set-up to cleanup and everything in between.



CREATIVE

Despite the number of selections, this is not an exhaustive menu of everything we have available. Our Chefs and Event Planners are constantly innovating and creating new items. So, if you don't see one of your favorite dishes featured here, please reach out to us because we love to customize menus and create specialized options just for you.

As you peruse the options below, you'll notice that we have broken down our menus into distinct sections for your convenience. If you aren't quite sure where to start, we recommend 2-3 entrees, a starch, and a vegetable side for most events. Our experienced Event Planners will help guide you through the menu, accounting for dietary restrictions and preferences, so that every guest can enjoy delicious food.

SALADS

Caesar Salad

romaine, croutons, Parmesan cheese, creamy Caesar dressing **NF**

Celebration Salad

Arcadian harvest mix, romaine, strawberries, mandarin oranges, blueberries, red onion, crumbled feta, candied pecans, raspberry vinaigrette **V, GF**

Farmhouse Composed Salad

Boston bibb lettuce, grilled asparagus, pickled beets, turmeric cauliflower, pickled haricots verts, tri-colored carrots, watermelon radish, light dill vinaigrette **V+, GF, DF, NF**

Green Goddess Salad

Romaine wedge salad, bacon, blue cheese, cherry heirloom tomatoes, hard-boiled egg, pickled red cabbage, green goddess dressing **GF, NF**

Harvest Salad

Arcadian harvest mix, romaine, mandarin oranges, dried cranberries, apples, celery, scallion, sunflower seeds, maple-mustard vinaigrette **V+, GF, DF, NF**

Katherine's Garden Salad

Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, ranch dressing, dark balsamic vinaigrette **V, GF, NF**

Michigan Strawberry Salad

Arcadian mix, arugula, goat cheese, pickled pearl onion, sunflower seeds, Champagne vinaigrette **V, GF, NF**

Rainbow Crunch Salad

romaine, spinach, purple cabbage, celery, carrots, red and yellow peppers, sunflower seeds, white balsamic vinaigrette **V+, GF, DF, NF**

Roasted Beet and Butternut Salad

spinach, arugula, goat cheese croquette, pickled red onion, sunflower seeds, honey-cider vinaigrette **V, NF**

Steakhouse Salad

iceberg wedge, yellow and red grape tomatoes, rendered bacon, crumbled blue cheese, onion jam, chipotle avocado ranch dressing **GF, NF**

Summer Garden Salad

bibb lettuce, cucumber, peas, rainbow carrot ribbons, tomatoes, pickled watermelon radish, lemon vinaigrette **V+, GF, DF, NF**

Tri-Color Salad

arugula, radicchio, Belgian endive, shaved fennel, fresh oranges, toasted almonds, white balsamic vinaigrette **V, GF, DF**

ENTRÉES

Beef

Bistro Sirloin Filet

Cabernet reduced demi glaze, fried leeks **GF, DF, NF**

Boneless Korean Barbecue Short Ribs

brown sugar, garlic, onion, sesame oil, soy sauce **GF, DF, NF**

Boneless Braised Short Ribs

mirepoix, red wine, tomato paste, fresh herbs **GF, DF, NF**

Entrée Mediterranean Beef Kabobs

mint, pickled vegetables, served on a bed of rice **GF, DF, NF**

Filet Mignon

blackberry merlot **GF, NF**

Filet Mignon

Dijon cream sauce, mushrooms, shallots **GF, NF**

Filet Mignon Au Poivre

apricot cognac sauce **GF, NF**

Katherine's Smoked Beef Brisket

spice rubbed, mesquite barbecue jus **GF, NF**

Oberon Braised Beef Brisket

spice rubbed, barbecue sauce **DF, NF**

Blackened Sirloin Steak

citrus herb compound butter **GF, NF**

Sliced Beef Tenderloin

mushroom sherry reduction **GF, NF**

Sliced Beef Tenderloin

red wine demi-glace **GF, DF, NF**

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



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Chicken

Basil Chicken

sun-dried tomato cream sauce **NF**

Chicken Forester

wild mushrooms, leeks, marsala cream sauce **NF**

Chicken Parmesan

marinara sauce, provolone, Parmesan **NF**

Chicken Provençale

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

Entrée Mediterranean Chicken Kabobs

lemon sumac marinade, peppers, onions, served on a bed of rice **GF**

Grilled Citrus Chicken

orange, lemon, tomato concasse, citrus velouté **GF, DF, NF**

Grilled Herb Chicken

herbs, lemon, olive oil, white wine pan sauce **GF, NF**

Grilled Moroccan Chicken

apricots, cranberries, toasted almonds, saffron-coconut sauce **GF, DF**

Herbs de Provence Airline Chicken

lemon white wine cream sauce **GF, NF**

Lemon Chicken

baby arugula, Roma tomatoes, pesto lemon cream **GF**

Sesame Chicken

ginger, garlic, rice wine vinegar, honey soy glaze **DF, NF**

Spinach Gorgonzola Stuffed Chicken

roasted tomato sauce **GF, NF**

Traverse City Chicken

dried cherries, caramelized shallots, mushrooms, sherry butter sauce **GF, NF**

Lamb and Duck

Grilled Rack of Lamb

lemon zest, spice rubbed **GF, NF**

Entrée Greek Lamb Kabobs

lemon, fresh herbs, pita bread, tzatziki **GF, NF**

Hoisin Glazed Duck Breast

coriander, ginger, honey, lime, orange, scallion **DF, NF**

Spice Roasted Duck Breast

spice rubbed, roasted plum sauce **GF, NF**

Pork

Adobo Pork Tenderloin

spices, brown sugar, olive oil, mango pineapple salsa **GF, DF, NF**

Herb Roasted Pork Tenderloin

caramelized apples, onions, artisanal cider reduction **GF, NF**

Tuscan Pork Tenderloin

spinach, mushroom, rosemary, Dijon cream sauce **GF, NF**

Seafood

Artichoke Crusted Salmon

lemon zest, breadcrumbs, Dijon cream sauce **NF**

Blackened Mahi Mahi

margarita lime butter **GF, NF**

Citrus Glazed Salmon Filet

lemon, lime, orange, ginger, coriander **GF, DF, NF**

Great Lakes Whitefish

diced tomatoes, capers, lemon, basil, white wine sauce **GF, NF**

Jambalaya

andouille sausage, shrimp, chicken, peppers, tomatoes, celery, onion, bay leaf **DF, NF**

Maple Mustard Glazed Salmon

fresh parsley **GF, DF, NF**

Shrimp Scampi

angel hair pasta, diced tomato, fresh parsley, lemon garlic sauce **NF**

Stuffed Filet of Sole

juliened squash, carrots, leeks, tarragon lemon velouté **GF, NF**

Herb Crusted Salmon Filet

sun-dried tomato, pesto cream sauce **NF**

Spanish Style Cod

assorted peppers, garlic, onion, smoked paprika, tomatoes **GF, DF, NF**

Wild Shrimp Scampi

garlic, herbs, peppers, lemon butter, zucchini 'noodles' **GF, NF**

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Plant-Forward

Butternut Squash Risotto

baby spinach, leeks, Manchego, Pecorino, fried sage, leek oil, maple glazed pecans, parmesan crisp **V, GF**

Crispy Quinoa Cakes

balsamic glaze, crumbled goat cheese, tomato chickpea relish **V, GF, NF**

Emerald Spinach Ravioli

artichokes, chives, garlic, peas, pepitas, roasted shallots, Swiss chard, white miso, parsley vinaigrette **V, NF**

Potato Gnocchi

fresh thyme roasted cherry tomatoes, spinach, wild mushroom cream sauce, shaved Parmesan **V, NF**

Rosemary Polenta and Grilled Vegetable Stack

eggplant, Portobello mushrooms, zucchini, kale, mozzarella, tomato basil sauce **V, GF, NF**

Sacchetti Purses

wild mushrooms, sage brown butter cream sauce **V, NF**

Seared King Oyster Mushrooms

rainbow risotto, roasted garlic, lemon butter sauce, fresh herbs **V, GF, NF**

Vegetable Cakes

toasted almonds, saffron-coconut sauce **V, GF, DF**

Vegan Crispy Quinoa Cakes

balsamic glaze, tomato chickpea relish **V+, DF, NF**

Vegan Grilled Vegetable Stack

quinoa cake, eggplant, Portobello mushrooms, zucchini, kale, tomato chickpea relish **V+, DF, NF**

Vegan Harvest Acorn Squash

dried apricots and cherries, toasted pecans, wild rice stuffing, maple orange glaze **V+, GF, DF**

Vegan Mediterranean Grilled Tofu Bowl

parsley cous cous, roasted sweet potato, sautéed lemon kale **V+, GF, DF, NF**

Vegan Red Quinoa Harvest Bowl

baby kale, crispy Brussels sprouts, roasted carrots and red onion, chickpeas, new potatoes, lemon-tahini vinaigrette **V+, GF, DF, NF**

Vegan Roasted Turmeric Cauliflower and Carrots

roasted tomatoes, chimichurri sauce **V+, GF, DF, NF**

Vegan Smoked Tempeh Carbonara

fettucine, sun-dried tomatoes, cashew-coconut alfredo, parsley **V+, DF**

Vegan Tacos with Smoky Chipotle Portobellos

bell peppers, black beans, corn tortillas, pickled onions, vegan cilantro crema **V+, GF, DF, NF**

Wild Mushroom Risotto Cakes

cream, Parmesan, fresh herbs, balsamic tomato jam **V, NF**

SIDES

Grains and Legumes

Coconut Jasmine Rice **V+, GF, DF, NF**

Creamy Parmesan Polenta **V, GF, NF**

Farro Pilaf **V+, GF, DF, NF**

Saffron Rice **V, GF, NF**

Traditional Rice Pilaf **V, GF, DF, NF**

Vegetable Risotto **V, GF, NF**

White Corn Grit Souffle **V, GF, NF**

Wild Rice Pilaf **V, GF, NF**

Pastas

Feta Spinach Orzo Toss **V, NF**

Israeli Pearl Couscous **V, NF**

Moroccan Couscous **V, NF**

Potatoes

Au Gratin Potatoes **V, NF**

Herb Roasted Redskin Potatoes **V+, GF, DF, NF**

Mashed Potatoes **V, GF, NF**

Oven Roasted Sweet Potatoes **V+, GF, DF, NF**

Roasted Fingerling Potatoes **V+, GF, DF, NF**

Sweet and White Potato Gratin **V, GF, NF**

Three Cheese Whipped Potatoes **V, GF, NF**

Truffled Mashed Potatoes **V, GF, NF**

Winter Potato Medley **V+, GF, DF, NF**

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Vegetables

Asparagus Spears V+, GF, DF, NF
Crispy Brussels Sprouts V, GF, NF
Green Beans Almandine V, GF
Green Beans V+, GF, DF, NF
Grilled Broccolini V, GF, DF, NF

Haricots Verts and Carrots V+, GF, DF, NF
Honey Glazed Carrots V, GF, NF
Mayflower Medley V, GF, NF
Roasted Rainbow Carrots V+, GF, DF, NF
Roasted Root Vegetables V+, GF, DF, NF

PLATED DESSERTS

Chicago Style Cheesecake

raspberry coulis, fresh berries, whipped cream V

Classic Crème Brûlée

vanilla bean custard, demerara sugar, fresh berries V, GF

English Trifle Martini

house pastry cream, Grand Marnier berry compote, pound cake V, NF

Fresh Fruit Tart

house pastry cream, pâte sucrée, apricot glaze V, NF

Maize and Blue Martini

fresh blueberries, lemon curd, pound cake V, NF

Mousse on the Rocks

dark chocolate mousse, sea salt espresso brownies, whipped cream, chocolate shavings V, NF

Pineapple Upside Down Cakes

brown sugar, maraschino cherries, whipped cream V, NF

Raspberry Passion Fruit Mousse

genoise, passion fruit coulis, white chocolate V

Tiramisu

cocoa powder dusting, coffee, mascarpone, sponge cake, vanilla V

Vegan Dark Chocolate Torte

vegan 'crazy cake,' chocolate 'better-cream,' raspberry coulis V+, DF, NF



Gracious • Fresh • Creative • Dedicated

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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.

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



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