

BUFFET OCCASIONS



Katherine's

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.



Caesar Salad

romaine, croutons, Parmesan cheese, creamy Caesar dressing 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

Watermelon Strawberry Caprese Salad

balsamic glaze, feta, Thai basil, Champagne vinaigrette v, GF, NF



Asian Inspired Flank Steak

soy, ginger, miso, rice wine vinegar, scallion 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

Burgundy Beef Tips

mushrooms, onion, fresh thyme, Burgundy wine sauce NF

Corned Beef and Cabbage

potatoes, onions, carrots, spices, horseradish sauce GF, DF, NF

Cottage Pie

ground beef, carrots, peas, onions, cheddar mashed potatoes GF, NF

Entrée Mediterranean Beef Kabobs

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

Flank Steak Roulades

spinach, onion, Parmesan, roasted tomato demi-glace GF, NF

Katherine's Smoked Beef Brisket

spice rubbed, mesquite barbecue jus GF, NF

Marinated Flank Steak

oven dried Roma tomatoes, roasted shallot, Madeira demi jus GF, DF, NF

Oberon Braised Beef Brisket

spice rubbed, traditional barbecue sauce, Carolina mustard barbecue sauce DF, NF

Sliced Striploin Steak

grilled mushrooms and onions, steak sauce GF, NF

Herb-Rubbed Top Round of Beef

cracked black pepper, garlic, fresh herbs, wild mushroom wine sauce

Stuffed Cabbage Rolls 'Galumpkis'

beef, rice, onion, spices, tomato sauce GF, NF

Chicken -

Basil Chicken

sun-dried tomato 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, 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

Lemon Chicken

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

Sesame Chicken

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

Traverse City Chicken

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

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



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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

Rustic Sausage Lasagna

basil ricotta, Parmesan, mozzarella, provolone, tomato sauce NF

Tuscan Pork Tenderloin

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

Seafood -

Almond Lemon Cod

leeks, gluten free breadcrumbs, herbed aioli GF

Artichoke Crusted Salmon

lemon zest, breadcrumbs, Dijon cream sauce NF

Blackened Mahi Mahi

margarita lime butter GF, NF

Herb Crusted Salmon Filet

sun-dried tomato, pesto cream sauce NF

Jambalaya

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

Maple Mustard Glazed Salmon

fresh parsley GF, DF, NF

Spanish Paella

shrimp, mussels, chicken, Chorizo sausage, peas, tomatoes, pimento, saffron rice GF, DF, NF

Spanish Style Cod

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

Plant-Forward -

Crispy Quinoa Cakes

balsamic glaze, crumbled goat cheese, tomato chickpea relish v, GF, NF

Eggplant Polenta Gratin

plum tomato, grilled polenta, roasted eggplant, white cheddar, rosemary cream sauce V, GF, N

Emerald Spinach Ravioli

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

Entrée Four Cheese Macaroni

cavatappi, béchamel sauce, mozzarella, Parmesan, Swiss, yellow cheddar, panko breadcrumbs v, NF

Italian Penne Pasta

peppers, provolone, Parmesan, tomato basil sauce v, NF

Rainbow Risotto

carrots, corn, peas, bell peppers, scallions, summer squash, vegetable broth, white wine, Parmesan v, GF, NF

Savory Vegetable Lasagna

broccoli, fennel, onion, spinach, zucchini, basil ricotta, mozzarella, Parmesan, tomato basil sauce v. NF

Spinach Artichoke Strudel

feta, red pepper, lemon, phyllo dough v, NF

Tortellini St. Tropez

sautéed squash, palomino sauce, mozzarella cheese v, NF

Vegetable Cakes

toasted almonds, saffron-coconut sauce v, GF, DF

Vegan Southwestern Grilled Zucchini Boats

red quinoa, roasted corn and peppers, vegan mozzarella, smoky tomato pico de gallo, lime vinaigrette V+, GF, DF, NF

Vegan Harvest Acorn Squash

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

Vegan Lentil Cottage Pie

carrots, celery, leeks, lentils, fresh parsley, truffled whipped potatoes V+, GF, DF, NF

Vegan Macaroni and Cheese

spinach, sundried tomatoes, toasted walnut topping V+, DF

Vegan Roasted Turmeric Cauliflower and Carrots

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

Vegan Spanish Paella

artichokes, red and yellow bell peppers, Swiss chard, tomatoes, peas, saffron rice, smoked paprika, vegan sausage, fresh parsley, lemon wedges v+, GF, DF, NF

Wild Mushroom Risotto Cakes

cream, Parmesan, fresh herbs, balsamic tomato jam v, NF

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



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

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

To round out your event menu, get inspired by our Bakery and Dessert Menu at Katherines.com



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.

