



SEASONAL CELEBRATIONS

Katherine's is delighted to be part of your seasonal celebrations this year, and we hope this menu sparks inspiration to begin the planning process. 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 to you and your guests.

MORNING INSPIRATION PACKAGES

20 guest minimum

Cinnamon and Spice Breakfast Package

Seasonal Fresh Fruit Display **V+**, **GF**, **DF**, **NF**

Sweet Scone Assortment **V**, **NF**

Crème Brûlée French Toast

Grand Marnier, sweet custard, Michigan maple syrup **V**, **NF**

Garden Quiche

broccoli, cream, eggs, mushrooms, onion, spinach, fresh herbs, aged cheddar cheese, Swiss cheese **V**, **NF**

Country Home Fried Potatoes

peppers, onions, ketchup **V+**, **GF**, **DF**, **NF**

Applewood Smoked Bacon **GF**, **DF**, **NF**

European Style Continental Package

Seasonal Fresh Fruit Salad **V+**, **GF**, **DF**, **NF**

Eastern European Breakfast Board

Black Forest ham, prosciutto, English white cheddar, French triple crème Brie, hard boiled eggs, cornichons, fig spread, butter, whole grain mustard, sourdough baguette slices, pumpernickel crisps, miniature croissants **NF**

Gluten Free Sour Cream Coffee Cake

crystallized ginger, cinnamon crumble topping **V**, **GF**, **NF**

Vegetarian Sausage Patties **V**, **DF**, **NF**

Potato, Leek, and Cheddar Cakes

chive sour cream **V**, **NF**

HOLIDAY CHEER LUNCH AND DINNER PACKAGES

20 guest minimum

Celebrate the Season Package

Harvest Salad

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

Herb Roasted Pork Loin

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

Spinach and Mascarpone Ravioli

crushed tomatoes, garlic, herbs, onion, white wine **V**, **NF**

Winter Potato Medley

fingerling potatoes, sweet potatoes, onion, rosemary **V+**, **GF**, **DF**, **NF**

Green Beans Almandine

sautéed shallots, lemon zest, lemon butter **V**, **GF**

Festive Family Gathering Package

Caesar Salad

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

Marinated Flank Steak

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

Butternut Squash Risotto

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

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, butter **V**, **NF**

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



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Fireside Favorites Package

Harvest Salad

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

Boneless Braised Short Ribs

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

Chicken Florentine

fresh spinach, sun-dried tomatoes, white wine reduction 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

butter V, NF



Frosty Afternoon Package

Katherine's Garden Salad

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

Maple Mustard Glazed Salmon

fresh parsley GF, DF, NF

Haricots Verts and Carrots

olive oil, sea salt V+, GF, DF, NF

Wild Rice Pilaf

vegetable broth, vegetable brunoise V+, GF, DF, 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 Bean 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

maple cinnamon butter V, NF

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



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GOOD TIDINGS SAMPLE COCKTAIL PARTIES AND RECEPTION MENUS

20 guest minimum

Holly and Ivy Package

Fresh Crudité

assorted peppers, broccoli, carrots, cauliflower, celery, English cucumbers, heirloom cherry tomatoes, sugar snap peas, fresh dill dip, traditional hummus **V, GF, NF**

Antipasto Skewers

salami, olives, provolone, artichokes, tomatoes, balsamic drizzle **GF, NF**

Cozy Cocktail Sandwich Platter

Dilled Scone Ham and Cheddar

mango chutney, cream cheese, field greens **NF**

Peppered Roast Beef and Cheddar

shaved roast beef, white cheddar cheese, onion jam, horseradish mayonnaise, brioche **NF**

Turkey Croissant

honey smoked turkey, Swiss cheese, lettuce, tomato, cranberry mayonnaise, croissant **NF**

Vegan Mediterranean Veggie Roulade

banana peppers, carrots, cucumber ribbons, roasted tomatoes, spinach, spiced chickpeas, hummus, wrap **V, NF**

Spinach Artichoke Dip

(served warm) cream cheese, lemon, spices, garlic, Parmesan cheese **V, GF, NF**

Pretzel Bites **V+, DF, NF**

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

Savory Salmon Cakes

mustard dill sauce **DF, NF**

Apple Bourbon Meatballs

beef **GF, DF, NF**

Festival of Lights Package

Traditional Hummus

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

Vegetable Display **V+, GF, DF, NF**

Pita Chips **V, NF**

Pita Wedges **V, DF, NF**

Sweet Potato Tartlets

cinnamon, nutmeg, marshmallows **V, NF**

Shrimp Cocktail Shooters

lemon, parsley, cocktail sauce **GF, DF, NF**

Tandoori Chicken Satays

ginger, spices, cilantro yogurt dipping sauce **GF, NF**

Black Pepper Bacon Wrapped Brussels Sprout Skewers

GF, DF, NF

Butternut Squash Risotto Cakes

fresh sage, white wine, spiced tomato jam **V, NF**

Tuscan "Impossible" Meatballs

spices, tomato basil sauce **V+, GF, DF, 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, apricot 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**

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**

Mustard Encrusted Beef Tenderloin Presentation

field greens, pickled red onions, plum tomato slices, cornichons, herbed mustard aioli, mini brioche rolls **NF**

Root Vegetable Skewers

beets, carrots, parsnips, sweet potatoes, herbs de Provence, olive oil, balsamic drizzle **V+, GF, DF, NF**

Vegan Stuffed Redskin Potatoes

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

Bacon Wrapped Almond Stuffed Dates

goat cheese, honey drizzle **GF**

Moroccan-Spiced Chicken Kabobs

mint yogurt sauce **GF, NF**

Mustard Marinated Lamb Chops

Dijon, rosemary, thyme **GF, DF, NF**

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



ADDITIONAL SELECTIONS

HORS D'OEUVRES

Andouille Sausage Puffs

apricot mustard sauce **NF**

Beef Tenderloin Crostini

herbed mustard aioli, pickled red onion, cornichon **DF, NF**

Beef Teriyaki Satays

parsley, sesame seeds, teriyaki sauce **DF, NF**

Marinated Flank Steak Presentation

grilled carrots, cherry tomatoes, roasted wild mushrooms, chimichurri sauce **GF, DF, NF**

Maryland Crab Cakes

remoulade sauce **GF, NF**

Moroccan Lamb Sausage Puffs

cilantro chermoula **NF**

Mushroom Risotto Cakes

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

Pimento Cheese Spread

Celery Sticks **V+, GF, DF, NF**

Assorted Crackers **V, NF**

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

Herbed Crostini **V, NF**

Potato, Leek and Cheddar Cakes

chive sour cream **V, GF, NF**



Short Rib Stuffed Potatoes

horseradish cream, red onion jam **GF, NF**

Smoked Salmon Pinwheels

fresh dill, capers **GF, NF**

Spanakopita

spinach, feta **V, NF**

Tomato Basil Bruschetta Display

(build-your-own) Roma tomatoes, fresh garlic, fresh basil, red onion, balsamic, grilled baguette slices **V, DF, NF**

Vegetable Spring Rolls

Thai chili sauce **V+, DF, NF**

Vibrant Roasted Vegetables

eggplant, asparagus, portabella mushroom, red onion, sweet potatoes, yellow squash, zucchini, herbed balsamic vinaigrette **V+, GF, DF, NF**

ENTRÉES

Artichoke Crusted Salmon

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

Basil Chicken

sun-dried tomato cream sauce **NF**

Chicken Provençale

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

Marinated Flank Steak

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

Savory Vegetable Lasagna

broccoli, fennel, onion, spinach, zucchini, basil ricotta, mozzarella, Parmesan, tomato basil sauce **V, NF**

Tortellini St. Tropez

sautéed squash, palomino sauce, mozzarella cheese **V, NF**

Tuscan Herb Roasted Chicken Thigh

fresh spinach, garlic, mushrooms, shallots, sundried tomatoes, white wine **GF, DF, NF**

Vegan Harvest Acorn Squash

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

Vegan Roasted Turmeric Cauliflower and Carrots

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

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



BAKERY AND DESSERT

BAKERY SPECIALTIES

Artisan Rolls

butter **V**, **NF**

Baguette Slices

sourdough, butter **V**, **NF**

Garlic Knots

herbs, Parmesan, butter **V**, **NF**

Pumpkin Pecan Bread

maple cinnamon butter **V**, **NF**

Savory Dill Scones

butter **V**, **NF**

CELEBRATION DESSERT ASSORTMENTS

Celebration Finger Pastries

Mini Pecan Pie Tarts

vanilla tart, pecans, brown sugar **V**

Peppermint Ganache Cups

chocolate ganache, crushed peppermint **V**, **NF**, **GF**

Gluten Free Coconut Macaroons

sweetened coconut, dark chocolate **V**, **GF**, **DF**, **NF**

Chocolate Cannoli Cups

chocolate tart, ricotta, almonds **V**

Vegan Caramel Truffles

dark chocolate, dates, sea salt **V+**, **DF**, **NF**

Celebration Bar Cookies

Apple Cinnamon Crumble Bars

shortbread crust, caramel drizzle **V**, **NF**

Andes Brownie Bar

Andes mint, chocolate ganache **V**, **NF**

Almond Toffee Bar

shortbread crust, sweetened condensed milk, almonds, Heath bits **V**

Chocolate Orange Shortbread Bar

shortbread crust, orange chocolate ganache **V**, **NF**

Festive Cupcake Assortment

Chocolate Peppermint Cupcakes

dark chocolate cake, peppermint, Swiss buttercream **V**, **NF**

Salted Caramel Apple

spice cake, apple filling, salted caramel, Swiss buttercream **V**, **NF**

Winter Chai Spice

vanilla cupcakes, chai spice, Swiss buttercream **V**, **NF**

Holiday Cookie Platter

Chocolate Orange Crinkle Cookies

chocolate chip, cocoa powder, orange, confectioners' sugar **V**, **NF**

Festive Sugar Cookies

vanilla glaze, colorful sprinkles **V**, **NF**

White Chocolate Ginger Shortbread Cookies

cinnamon, molasses **V**, **NF**

Seasonal Dessert Shooter Assortment

choose 3

Cannoli Shooters

vanilla, cinnamon, semisweet chocolate chips, cannoli chips **V**, **NF**

Champagne Shooters

white chocolate mousse, champagne, white chocolate shavings, raspberry compote, whipped cream **V**, **NF**

Dark Chocolate Peppermint Mousse Shooters

peppermint infused dark chocolate mousse, whipped cream, crushed candy canes **V**, **GF**, **NF**

Gluten Free Pomegranate Cheesecake Shooters

almond crumble crust, pomegranate sauce **V**, **GF**

Pumpkin Spice Shooters

pumpkin mousse, ginger snaps, cinnamon whipped cream **NF**



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**Wishing you and yours
a wonderful holiday season!**



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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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