



2015 WEDDING RECEPTION GUIDE



Congratulations on Your Engagement!

Weddings are a treasured celebration with family and friends. With so many new beginnings on the horizon, we appreciate that you thought of Katherine's Catering for your wedding reception and related events. We are thrilled to have this opportunity to work together.

What We Offer

Deciding on the perfect caterer is a big decision.

At Katherine's, great food is just the beginning. We offer full-service wedding catering. Our events are known for their creative flair, warm hospitality, delicious food and precise logistical expertise. Your personal event planner will be with you from the engagement to your wedding reception.

From buffet, plated, family-style, or strolling station reception, we offer most every style of service at reasonable prices. Our food is innovative and fresh, and our extensive list of menu items will help you create a custom menu tailored to your food style and season. We also offer complimentary tasting for your event.

On the day of your event, when you meet our wedding supervisor, servers and bartenders, you will feel comfortable and confident in their commitment to gracious service. We have first-hand experience in many venues, and understand logistics and how to plan weddings that work for everyone.

Wedding Festivities & Events

Engagement Party

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

Bridal Shower

Celebrate with an elegant afternoon tea or plated luncheon. Host a couples shower or 'just ladies' with your closest friends and family.

Bachelor & Bachelorette Parties

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

Rehearsal Dinner

A time to casually dine with close family, out-of-town guests and the wedding party. Enjoy an evening of toasts and camaraderie.

Wedding Day Platters

Order appetizers, sandwiches, sweets or snacks for the wedding party.

Post-Wedding Brunch

Before you jet off to your honeymoon, say your goodbyes with brunch.

DINING AND SERVICE STYLES

Dining style sets the ambiance for your event. Below, we've outlined below what to expect from each service style so you can decide which option best fits your vision. You don't have to choose until you've met with your event planner and discussed what might work best for your venue and guest count. Menu and service pricing will vary depending on the service style you choose.



Dinner Buffet

Dinner buffet allows your guests to socialize freely and build their own plates. Buffets and events can also be themed to suit your venue and personal menu favorites, and offers a nice variety of menu choices.

Family-Style Dinner

A great option for a more casual reception, family-style service allows you and your guests to remain comfortably seated while our service team presents a selection of delicious food platters to each table.

Plated Dinner

Our professional service staff will service your meals to each guest, course by course. This is a nice option for a more elegant dining experience.

Strolling Stations Dinner

Strolling stations are a fun way to explore a variety of menu offerings. This more informal service style offers carving stations, chef stations and a variety of small plates for your guests to enjoy.

Combination of Service Styles

Opt for a plated salad before your dinner buffet, select a family-style appetizer platter to be served before a plated dinner or add a strolling station to your dinner buffet. Anything goes! We also offer appetizer receptions, dessert receptions, wedding brunch menus and lunch buffets for a day-time reception.

PRICING ESTIMATES

We know how important staying on budget is, and we are happy to offer a wide range of menus and services for you to consider. Here is an example of how pricing might range for your event.

Dining Styles

price includes food only; per person

Dinner Buffet	\$20.25–\$34.00	Plated Dinner	\$25.00–\$60.00
Family-Style Dinner	\$25.00–\$50.00	Strolling Stations Dinner	\$20.00–\$40.00

Beverages

per person

Non-Alcoholic	\$3.00–\$8.00	Coffee Station	\$2.40–\$3.75
Beer and Wine	\$6.00–\$9.00	Champagne Toast	\$3.00–\$6.00
Full Bar	\$7.00–\$10.00		

Service Charges

price does not include food or gratuity and may vary based on event details; per person

Dinner Buffet	\$8.00–\$15.00	Plated Dinner	\$18.00–\$25.00
Family-Style Dinner	\$15.00–\$22.00	Strolling Stations Dinner	\$18.00–\$22.00

Rentals

per person

China and Glassware	\$5.00–\$9.00
Tables, Chairs and Basic White Linen	\$6.00–\$10.00



FREQUENTLY ASKED QUESTIONS

How do I start the planning process?

You're off to a great start! Take your time, read through this packet, and imagine what your special day will be like. Once you've done that, our event planners are here to help guide you and your partner through all your wedding day specifics. From venues to vases, we'll make sure every detail is just how you envisioned.

How far in advance do I need to book my event date?

It's never too early to book your wedding date; we recommend six months in advance.

When do I schedule a tasting and how many people can attend?

Your event planner can schedule a tasting before or after you've signed a catering contract – whichever is most convenient for you! We can accommodate up to six guests at a tasting. For each additional guest there will be a \$25 fee.

What services do you provide for my wedding?

We have an in-house event team that loves to make your creations come to life. If we can't make it happen, we have an extensive list of companies we partner with regularly. We're confident we can find the perfect fit to fulfill your vision.

Can you help me find and reserve my venue?

Absolutely! We have a list of preferred venues on our website. It's a great place to start your search for the ideal location. We're happy to help you find, select, and reserve your desired venue. We will also set up a complimentary site visit once you've found the perfect fit.

How much does it cost to have a wedding reception catered?

We've included some sample budgets in this packet... but remember these samples are just suggestions to get you started with the planning process. We have a very talented culinary team, who is happy to create whatever masterpiece you have in mind. We cook from scratch, use seasonal ingredients and 30% of our items are sustainable and/or Michigan made.

What about dietary restrictions or allergies?

That's fine by us! We understand that our clients are just as unique as their events, and we love our vegan and gluten-free friends. We are able to adjust your menu to whatever specifications necessary. It's one of the perks of cooking from scratch... That and the great food.

Kosher food too?

Although we're not a Kosher caterer, we can order meals from our Kosher catering partners.

Can I provide my own alcohol?

Sure! Or we can provide it for you. Either option is fine with us. If you would like for us to provide libations for your wedding day, we'll have it delivered directly to your event site – chilled and ready for the first toast.

Do you offer cupcakes, dessert stations and sweets tables?

Yes, our desserts are amazing. When you come for your tasting, just ask and we'll have samples for you to taste. Our professional pastry team has a repertoire that can compliment just about any wedding theme, but if you don't find what you're looking for, we can help you find the right fit from another bakery. We do not offer wedding cakes, but we'll help you coordinate the process.

Can I keep my leftovers?

Absolutely! We'll even provide to go containers and package them for you.

Event Planning Services

We are more than happy to facilitate any of the following services/elements into your event.

Bar and Beverages	Complimentary Site Visit	Ice Sculptures	Signage
Bartenders	Day of Coordination	Ambiance Lighting	Specialty Linens
Ceremony Décor	Disposables	Photographer/Videographer	Tents, Tables, Chairs, Dance Floor, Heaters
China, Glassware and Flatware	Entertainment	Rentals	Venue Coordination
Complimentary Menu Tasting	Floral Design	Service Staff	

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WEDDING RECEPTION MENU

On the following pages, you will find our suggested wedding reception menu options. If you have something specific in mind not reflected here, please ask. We look forward to being your wedding catering partner!



RECEPTION HORS D'OEUVRES

Select from our array of appetizer platters, cold and hot reception appetizers, and passed hors d'oeuvres to create your perfect pre-dinner reception menu or cocktail party.

Cold Hors d'Oeuvres

per piece

Apricot Pistachio Tarts \$2.50

with a creamy goat cheese filling

Beef Tenderloin Crostini \$3.25

with honey ricotta mousse, mission fig and rosemary

Goat Cheese Crostini \$1.50

with sun-dried tomato tapenade

Michigan Cherry

Gorgonzola Tarts \$2.00

with walnuts

Sesame Chicken \$1.50

wrapped in pea pods with ancho sesame dipping sauce

Sour Cherry Brie Puffs \$1.75

brie and sour cherry preserves rolled in puff pastry

Spinach Artichoke Tarts \$2.50

with feta and lemon zest garnished with an olive

Thai Beef Rolls \$1.75

filled with cucumber, carrot and mint served with peanut dipping and chili garlic sauces

Vegetable Nori Rolls \$1.15

with wasabi, pickled ginger, soy, spinach, pickled radish, egg and carrot

Hot Hors d'Oeuvres

per piece

Apple Bourbon Meatballs \$1.25

pork and beef meatballs tossed in apple bourbon glaze

Bacon Wrapped Dates \$2.00

stuffed with goat cheese, almonds and honey maple glaze

Basil Stuffed Redskin Potatoes \$1.50

with Gruyère and basil

Beef Wellington \$3.00

with balsamic drizzle

Cajun Bacon Wrapped Chicken \$1.50

brushed with barbecue sauce

Coconut Shrimp \$2.50

with sweet and sour pineapple dip

Fig Glazed Sea Scallops \$3.25

wrapped with bacon

Grilled Chicken Satays \$1.25

with a spicy peanut dipping sauce

Lemon Grass Grilled Beef Satays \$1.75

with honey, garlic and chili dipping sauce

Maryland Crab Cakes \$1.75

with remoulade sauce

Potato and Pea Samosas \$2.50

with apricot curry sauce

Potato, Leek and Cheddar Cakes \$1.25

with scallion sour cream

Seared Salmon with Mandarin

Orange and Sesame \$2.75

drizzled with Hoisin sauce

Southwest Black Bean Cakes \$1.25

with salsa and sour cream

Spinach Feta Pies \$3.25

with a hint of lemon in pastry dough

Spinach Gorgonzola

Mushroom Caps \$2.50

with lemon and garlic

Vegetable Spring Rolls \$2.50

with Thai chili sauce

Vegan Stuffed Redskin Potatoes \$1.50

with sun-dried tomato and caramelized onion

Wild Mushroom Cheese Puffs \$2.50

with cream cheese and Parmesan

Zucchini Corn Cakes \$1.25

with salsa and lime cilantro yogurt

Passed Hors d'Oeuvres

per piece

Ahi Tuna \$3.00

on a sesame spoon with seaweed and wasabi mousse

Jalapeño Barbecue Shrimp \$3.00

served on peach cornbread pudding garnished with cilantro

Mini BLT \$2.50

on a baguette with fresh tomato slices, applewood smoked bacon and micro basil topped with lemon-pesto aioli

Mini French Toast Bites \$2.50

topped with bourbon glazed bananas and applewood smoked bacon

Mini Gorgonzola and Fig Cannoli \$2.25

Pomegranate Beef Tenderloin \$3.00

with horseradish mousse served on a wonton crisp

Roasted Vegetable Cones \$3.00

with squash, peppers, leeks, fresh herbs and olive oil

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All food and beverage sales subject to a service charge and 6% Michigan sales tax. Katherine's Catering, Inc. 2015

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RECEPTION HORS D'OEUVRES

Cheese Platters

per guest

Classic Cheeses \$2.95

cheddar, dilled Havarti and Swiss garnished with fresh fruit, served with baguette slices and crackers

Exquisite Cheeses \$5.95

brie, Cotswold, English cheddar, Danish blue and Swiss garnished with fig and orange spread, fresh berries and dried fruit; served with baguette slices and crackers

Baked Brie en Croute

\$60.00 (per 25 guests)
served with ginger-pear or sour cherry compote, sliced baguettes and crackers

Meat, Poultry and Seafood Platters

per guest

Abundant Seafood Platter \$9.95

lemon marinated shrimp, calamari salad, smoked salmon cream cheese spirals with capers and dill on petit forks and smoked whitefish paté offered with crackers and pumpernickel crostini

Antipasto Platter \$4.50

salami, pesto tortellini, balsamic marinated mushrooms, rosemary kalamata and green olives mix, roasted red peppers, marinated artichokes and sliced provolone garnished with pepperoncini, sun-dried tomatoes, capers and rosemary sprigs served with Parmesan basil crostini

Mediterranean Chicken Roulade Platter \$2.00

stuffed with spinach, Parmesan and sun-dried tomatoes garnished with roasted fennel and olives; served with scallion aioli sauce

Tapas Platter \$5.95

manchego cheese, prosciutto, ham, roasted peppers, herb marinated olives, caper berries and sherry marinated mushrooms; with spicy cheese flatbread and lavash crackers

Shrimp Trio \$4.50

shrimp with cocktail sauce, sesame ginger shrimp and lemon garlic shrimp garnished with lemon and fresh parsley

Vegetarian Platters

per guest

Caprese Skewers \$1.50

grape tomatoes, bocconcini, kalamata olives and basil topped with pesto vinaigrette

Crudités Platter \$2.50

broccoli, cauliflower, baby carrots, celery, seasonal tomatoes, steamed asparagus, red and yellow bell peppers and green beans garnished with fresh herbs and a creamy herb vinaigrette

Eggplant Rondelle \$1.50

with plum tomato, mozzarella and basil leaf

Fire Roasted Vegetable Platter \$3.75

sweet potatoes, baby carrots, asparagus, grape tomatoes, portobello mushrooms, fennel and beets with a creamy herb vinaigrette

Fresh Fruit \$3.50

melons, pineapple, strawberries, grapes and seasonal berries garnished with mint and orange slices

Grilled Zucchini Rolls \$1.50

with olives and fresh mozzarella served with balsamic glaze

Bruschetta, Dips and Spreads

per guest

Very Vegan Platter \$3.50

wild mushroom, caper and tarragon tapenade, edamame spread, roasted red pepper hummus; served with sesame lavash crackers, whole grain and sourdough baguette slices and herbed pita crisps

Mediterranean Flavors Platter \$4.00

roasted red pepper hummus, sun-dried tomato tapenade, artichoke lemon and basil topping; served with assorted crackers, whole grain and sourdough baguette slices and pesto crostini

Savory Spreads Platter \$4.00

dilled smoked salmon spread, tomato caper relish, lemon and spinach dip; served with herb grilled ciabatta squares, assorted crackers, sesame lavash crackers and whole grain and sourdough baguette slices

Hummus Vegetable Platter \$2.00

grilled pita, pita wedges, carrots, celery, cucumber and red pepper

Simple Bruschetta Platter \$2.50

fresh tomato basil and red onion topping, pesto goat cheese spread, marinated kalamata and queen olives; served with pesto crostini, herb grilled ciabatta squares and whole grain and sourdough baguette slices

Tuscan Flavors Platter \$3.50

white bean dip, eggplant caponata, olive sun-dried tomato cream cheese spread; served with Parmesan cheese straws, pesto crostini, whole grain baguette slices and herb grilled ciabatta squares

STROLLING BUFFET STATIONS

We recommend 3-4 stations for your reception; prices range from \$8.95 – \$16.95 per guest.

Around the World Strolling Stations

Greek Islands

Sliced Braised Leg of Lamb

with mint yogurt sauce

Chicken Kabobs

with peppers and onion

Spinach Feta Pies

with a hint of lemon in a pastry dough

Hummus Platter

with fresh and grilled pita

South of the Border

Seasoned Ground Beef

with onion, garlic, cumin, chipotle, oregano, and tomato paste

Cumin Pinto Beans

Soft Flour Tortillas

Homemade Tortilla Chips

Toppings

shredded lettuce, guacamole, sour cream, black olives, grated cheddar, diced tomatoes, salsa, and hot sauce

Central European

Kielbasa

with sauerkraut and caraway mustard

Potato and Cheese Pierogi

with a side of sour cream, chopped bacon and onion

Stuffed Cabbage Rolls

pork, beef, rice, peppers, celery, and spices braised in a spicy sweet tomato sauce

Pickled Red Beets

with bay leaves and peppercorn

Horseradish Cheese

with rye bread and lavash crackers

Bountiful Pasta

Pastas

cheese tortellini, tri-colored bow ties and linguini

Sauces

tomato basil, pesto alfredo and bolognese

Toppings

Parmesan cheese and red pepper flakes

Garlic Knots

Everyday Asian

Grilled Chicken Satays

with spicy peanut dipping sauce

Lemon Grass Grilled Beef Satays

with honey, garlic and teriyaki dipping sauce

Vegetable Nori Rolls

with wasabi, pickled ginger and soy sauce

Sesame Noodle Salad Boxes

angel hair tossed with sesame, scallion and pineapple

New Delhi

Tandoori Chicken Kabobs

with sweet onions marinated in a curried yogurt sauce

Vegetable Korma

cauliflower, peas, tomatoes, carrots, sweet potatoes, zucchini, coconut milk, and yellow curry

Basmati Rice

Potato and Pea Samosas

with apricot curry sauce

Pickled Red Onion and Cauliflower

Mango Chutney

All-American Strolling Stations

Build Your Own Sliders

Black Bean Burgers, Turkey and Hamburgers

Petit Brioche Rolls and Pretzel Rolls

Sauces

blue cheese honey spread, tabini, tomato chutney, ancho chili, ketchup, and American and Dijon mustards

Toppings

sliced Roma tomatoes, cheddar, Swiss, pickles, pickled onions, and micro greens

Coney Island Hot Dog

All Beef Hot Dogs

with buns

Toppings

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

Baked Potato Bar

Jumbo Idaho Baked Potatoes

Toppings

butter, chopped scallion, sour cream, caramelized onions, sautéed mushrooms, broccoli, grated cheddar, bacon, spicy salsa and chili

Gourmet Macaroni & Cheese

Mama Mucci's Pasta Shells

Four Cheese Sauce

with cheddar, asiago, Parmesan and mozzarella

Toppings

shredded cherry chicken, fried onion straws, asparagus, sautéed mushrooms, and broccoli

Best of Barbecue

Pulled Pork

simmered in a sweet and spicy barbecue sauce, served with petit brioche rolls

Sliced Beef Brisket

braised in onion, Kosher salt, barbecue sauce and aromatic spices

Pulled Chicken

rubbed with barbecue spices

Creamy Coleslaw

with a hint of honey and spice

Toppings

smoked cheddar, sliced dill pickles, diced onions, and pickled jalapeño

BBQ Sauces

classic, cherry, chipotle, Asian, and mustard

CHEF ATTENDED BUFFET STATIONS

Ask your event planner about pricing for chef attended stations.

Additional fee for chef on site.

Strolling Stations

Asian Stir Fry

**Sautéed Chicken, Shrimp,
Pork and Tofu**

**Steamed Jasmine Rice
and Angel Hair Pasta**

Sauces

teriyaki, sesame peanut and Thai chili

Additions

*pea pods, broccoli, carrots, red pepper,
water chestnuts, bok choy, and scallion*

Martini Mashed Potatoes

Whipped Redskin Potatoes
with chive mascarpone

Whipped Sweet Potatoes
with crystalized ginger and brown sugar

Toppings

*bacon, Italian sausage, scallion, grated white
cheddar, sour cream, fried leeks, broccoli,
and cranberry apple chutney*

Venetian Pasta

**Grilled Chicken, Meatballs,
Italian Sausage and Shrimp**

Pastas

cheese tortellini, penne and linguini

Sauces

marinara, alfredo, basil pesto

Additions

*red and yellow peppers, broccoli, diced tomatoes,
sun-dried tomatoes, spinach, mushrooms, onions,
assorted olives with a side of Parmesan*

Carving Stations

Roasted Beef Tenderloin

*marinated in mustard, red wine and shallots, served
with rolls, Dijon mustard and horseradish sauce*

Steamship Round of Beef

*served with rolls, au jus, grainy mustard,
and horseradish sauce*

Hard Wood Smoked Brisket

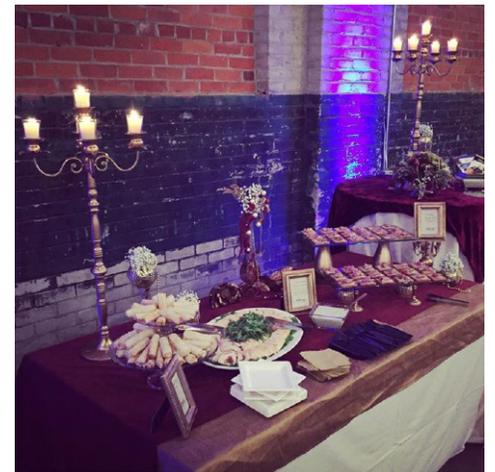
*served with rolls, fried onion straws, barbecue
sauce, and sweet red onion jalapeño relish*

Spiral Honey Baked Ham

*served with rolls, orange Dijonnaise sauce,
honey mustard, and mango pineapple salsa*

Rosemary Garlic Leg of Lamb

balsamic fig demi-glace and mint yogurt sauce



RECEPTION DINNER PACKAGES

Choose one package for your reception. Add additional accompaniments for a per item fee.

Two Entrées
with Three Accompaniments
– \$20.25 –

Three Entrées
with Three Accompaniments
– \$25.50 –

Three Entrées
with Four Accompaniments
– \$28.75 –

Three Entrées
with Four Accompaniments, Salad and Bread
– \$34.00 –

If you prefer to have family-style or plated service, please contact your event planner for pricing.

Entrée Menu Selections

The following are included in the prices above.

Beef Tenderloin Tips
sautéed with red wine, onions and mushrooms

Caribbean Pork Loin
with grilled pineapple and sautéed peppers

Cherry Pulled Pork
*simmered in a cherry barbecue sauce;
served with petit brioche rolls*

Oberon Barbecue Beef Brisket
*braised in onion, Kosher salt, barbecue sauce
and spices served with petit brioche rolls*

Maple Mustard Salmon
*wild caught salmon brushed
with a tangy sweet glaze*

Almond Lemon Cod
topped with leeks and fresh lemon sauce

Basil Chicken
*dusted with flour then sautéed, finished
with a sun-dried tomato basil cream sauce*

Peasant Chicken
*dusted with flour then sautéed, simmered
with tomatoes, leeks, fresh fennel, red pepper
flakes, garlic, onion, white wine and spices*

Grilled Citrus Chicken
with citrus velouté garnished with tomato and citrus

Herb Grilled Chicken Breast
*marinated in fresh herbs, lemon,
white wine and olive oil*

Artichoke Spinach Feta Strudel
*creamed spinach, artichokes, onions, nutmeg
and cayenne topped with phyllo dough*

Eggplant Zucchini Gratin
*with black olives and Greek
feta cheese topped with bread crumbs*

Italian Vegetable Lasagna
*broccoli, tomatoes, onion, zucchini,
basil ricotta, mozzarella and Parmesan
layered with a tomato basil sauce*

Tortellini St. Tropez
*cheese tortellini tossed in a palomino
sauce garnished with sautéed
zucchini and yellow squash*

Layered Eggplant Polenta Bake
with tomatoes, herbs and white cheddar

Lemon Asparagus Pasta
with roasted cherry tomatoes

Mediterranean Farfalle
*kalamata olives, garlic, basil,
artichokes, spinach, lemon, olive
oil and red pepper flakes*

Mushroom Stuffed Zucchini
*mushroom duxelle, diced tomatoes,
Parmesan, onion, garlic, bread
crumbs, and fresh herbs finished
with a tomato basil sauce*



RECEPTION DINNER PACKAGES

Popular Entrée Upgrades

Additional \$7.00 per guest

Sirloin Roast

crusted with herbs served with a Burgundy mushroom wine sauce

Pesto Salmon

topped with sun-dried tomato crust

Rustic Sausage Lasagna

fresh pasta and Italian sausage layered with Parmesan, mozzarella, basil ricotta, provolone and tomato basil sauce

Roasted Airline Chicken Breast

with wild mushroom Marsala sauce

Moroccan Chicken

marinated then grilled, topped with a saffron coconut sauce then garnished with cranberries, apricots and toasted almonds

Vegetable Torta

grilled zucchini, eggplant, yellow squash, sweet onion, roma tomato and fresh mozzarella with a balsamic reduction

Stuffed Pork Loin

with dried apricots and cherries, finished with a cider au jus

Artichoke Crusted Salmon

brushed with Dijon and lemon zest

Seafood Pasta

shrimp, scallops and mussels with tomatoes and scallions tossed with penne in a white wine butter sauce

Michigan Chicken

dusted with flour then sautéed, sauced with caramelized shallots, mushrooms and dried cherries in a sherry butter sauce

Butternut Squash Lasagna

fresh lasagna pasta sheets layered with tart apples, butternut squash, ricotta, hazelnuts and béchamel sauce finished with Parmesan

Premium Entrée Upgrades

Additional \$12.00 per guest

Steak Diane

garlic and peppercorn crusted beef tenderloin, pan seared to medium rare, sauced with a cream, shallot and cherry brandy sauce

Sliced Beef Tenderloin

served medium rare with cabernet mushroom wine sauce

Grilled New Zealand Lamb Chops

marinated in Dijon mustard and herbs

Blackened Mahi Mahi

with margarita lime butter

Orange Scented Sea Bass

with caramelized fennel



RECEPTION DINNER ACCOMPANIMENTS

Soups

Apple Butternut Squash Soup

silky and smooth with a hint of curry

Chilled Summer Gazpacho

garnished with Greek yogurt and herbed croutons

Leek and Potato Soup

seasoned with cream and chicken broth

Tomato Basil Soup

fresh tomatoes, cream, basil and chicken broth

Salads

Baby Green and Mission Figs Salad

port soaked mission figs, pistachio rolled goat cheese medallions with champagne vinaigrette

Caesar Salad

crisp romaine, croutons and shaved Parmesan tossed in Caesar dressing

Celebration Salad

crisp romaine and spinach, sliced strawberries, celery, red onion, sugared almonds with raspberry vinaigrette

Pear Gorgonzola Salad

mixed greens, sliced pear and toasted hazelnuts with Dijon vinaigrette

Harvest Salad

mixed greens, dried cherries, mandarin oranges, scallions, celery, candied pecans with raspberry vinaigrette

Tossed Garden Salad

mixed greens, carrots, tomatoes and cucumbers with balsamic vinaigrette and creamy ranch dressing

Tuscan Garden Salad

mixed greens, cucumber, tomatoes, red onion, Kalamata olives, garlic croutons, Parmesan with balsamic vinaigrette

Side Salads

Creamy Redskin Potato Salad

with a tangy mustard twist

Greek Pasta Salad

with spinach, red onion, kalamata olives, cucumber and feta cheese tossed in Greek vinaigrette

Lemon Basil Orzo Salad

with spinach and Parmesan

Santa Fe Salad

black beans, corn, red onion and tomatoes with chipotle vinaigrette

Tomato Cucumber Salad

with mint and red onion in a feta vinaigrette

Vineyard Coleslaw

with blue cheese and cherries

Vegetables

Bistro Vegetables

green beans, carrots, mushrooms and squash tossed in herbed olive oil

Corn Edamame Succotash

roasted corn tossed with edamame, red onion, bell peppers and lime in a creamy ginger cilantro butter

Green Beans with Sea Salt

tossed in olive oil

Grilled Parmesan Asparagus Spears

with olive oil, black pepper and Parmesan shavings

Haricots Verts

with sautéed leeks

Steamed Broccoli, Cauliflower and Carrots

Pasta

Egg Noodles

tossed in parsley and fresh dill

Four Cheese Macaroni

cheddar, asiago, Parmesan and mozzarella with bread crumb topping

Herbed Couscous

with lemon

Penne with Oven Roasted Tomatoes

with fennel, basil and aged Parmesan shreds

Spinach and Sun-Dried

Tomato Orzo

with Parmesan

Potatoes

Fennel Crusted Sweet Potato Wedges

Herb Encrusted Redskin Potatoes

Scalloped Potatoes

Roasted Fingerling Potatoes

Sweet and White Potato Gratin

White Truffle Mashed Potatoes

Roasted Redskin Potatoes

Rice

Coconut Lime Rice Pilaf

Mediterranean Wild Rice

Rice Pilaf

Saffron Rice

Vegetarian Rice Pilaf

Breads

Assorted Rolls

Garlic Knots

Goat Cheese and Apple Scones

Potato and Dill Scones

Sun-Dried Tomato Scones (GF)

LATE NIGHT BITES

Snack Food

Southwest Dips Platter \$87.50 (per 25 guests)
guacamole, chipotle hummus and spicy salsa with tortilla chips, herbed grilled pita triangles and seasoned lavash chips

Salted Soft Pretzels \$36.00/dozen
with American mustard and cheese sauce

Simple Nachos (pricing TBD)
with homemade tortilla chips

Toppings
cheese sauce, jalapeño and spicy salsa

Spinach Artichoke Dip \$60.00 (per 25 guests)
served warm with homemade tortilla chips and grilled ciabatta bread squares

Gourmet Sandwich Bites \$24.00/dozen
Turkey Club Deluxe, Peppered Roast Beef, Streets of Italy, and Grilled Vegetable

Assorted Mini Sliders \$48.00/dozen
Buffalo Chicken with blue cheese honey spread, lettuce and tomato on a brioche roll

Hamburger with tomato chutney, white cheddar and lettuce on a pretzel roll

Black Bean with mixed greens, Roma tomato slices and ancho chili sauce on a brioche roll

Wings 'n Things Station (pricing TBD)

Wing 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
with scallions, bacon, cheddar and a side of sour cream

Desserts

per guest

Mini Sweets Table
Elegant Finger Pastries, Fresh Baked Cookies, Mini Pastry Cream Filled Cannoli, Sea Salt Espresso Brownie Bites
\$5.75

Deluxe Sweets Table
Elegant Finger Pastries, Fresh Baked Cookies, Assorted Mini Cupcakes, Shooter Assortment, Sea Salt Espresso Brownie Bites
\$7.95

Ice Cream Sundae Bar
vanilla and/or chocolate ice cream with assorted toppings: hot fudge, caramel, raspberry syrup, Oreo cookie crumbs, M&M's, gummy bears, crushed peanuts, bananas, fresh berries, and homemade whipped cream
\$5.25

Sweet Crepe Station
build your own crepe with Nutella and banana slices, sautéed cinnamon 'n sugar apples, fresh strawberries and whipped cream; additional fee for chef on site
\$6.95

Katherine's owns and operates our own bakery and pastry shop. Your event planner will be happy to provide our full dessert menu. If you have something you'd like to serve that is not on our menu, please ask and we will do our best to accommodate your request.



SAMPLE MENUS

*There is a lot to consider when it comes to creating the perfect wedding reception menu.
Take a look at our selection of sample menus to use as a starting point.*

Golden Summer

Hors d'Oeuvres

Tuscan Flavors Platter

white bean dip, eggplant caponata, olive sun-dried tomato cream cheese spread; served with Parmesan cheese straws, pesto crostini, whole grain baguette slices and herb grilled ciabatta squares

Apple Bourbon Meatballs

pork and beef meatballs tossed in apple bourbon glaze

Dinner

Tossed Garden Salad

mixed greens, carrots, tomatoes and cucumbers with balsamic vinaigrette and creamy ranch dressing

Grilled Citrus Chicken

with citrus velouté garnished with tomato and citrus

Layered Eggplant Polenta Bake

with tomatoes, herbs and white cheddar

Green Beans with Sea Salt

Herb Encrusted Redskin Potatoes

Dessert

Mini Sweets Table

Elegant Finger Pastries, Fresh Baked Cookies, Mini Pastry Cream Filled Cannoli, Sea Salt Espresso Brownie Bites

Blissful Backyard Barbecue

Hors d'Oeuvres

Crudités Platter

broccoli, cauliflower, baby carrots, celery, seasonal tomatoes, steamed asparagus, red and yellow bell peppers and green beans garnished with fresh herbs and a creamy herb vinaigrette

Lemon Grass Grilled Beef Satays

with honey, garlic and chili dipping sauce

Dinner

Cherry Pulled Pork

simmered in a cherry barbecue sauce; served with petit brioche rolls

Herb Grilled Chicken Breast

marinated in fresh herbs, lemon, white wine and olive oil

Mushroom Stuffed Zucchini

mushroom duxelle, diced tomatoes, Parmesan, onion, garlic, bread crumbs, and fresh herbs finished with a tomato basil sauce

Four Cheese Macaroni

cheddar, asiago, Parmesan and mozzarella with bread crumb topping

Creamy Redskin Potato Salad

with a tangy mustard twist

Santa Fe Salad

black beans, corn, red onion and tomatoes with chipotle vinaigrette

Dessert

Ice Cream Sundae Bar

vanilla and/or chocolate ice cream with assorted toppings: hot fudge, caramel, raspberry syrup, Oreo cookie crumbs, M&M's, gummy bears, crushed peanuts, bananas, fresh berries, and homemade whipped cream

SAMPLE MENUS

Married in Michigan

Hors d'Oeuvres

Savory Spreads Platter

dilled smoked salmon spread, tomato caper relish, lemon and spinach dip; served with herb grilled ciabatta squares, assorted crackers, sesame lavash crackers and whole grain and sourdough baguette slices

Sour Cherry Brie Puffs

brie and sour cherry preserves rolled in puff pastry

Dinner

Potato and Dill Scones

with sweet cream whipped butter

Harvest Salad

mixed greens, dried cherries, mandarin oranges, scallions, celery, candied pecans with raspberry vinaigrette

Oberon Barbecue Beef Brisket

braised in onion, Kosher salt, barbecue sauce and spices served with petit brioche rolls

Maple Mustard Salmon

wild caught salmon brushed with a tangy sweet glaze

Michigan Chicken

dusted with flour then sautéed, sauced with caramelized shallots, mushrooms and dried cherries in a sherry butter sauce

Bistro Vegetables

green beans, carrots, mushrooms and squash tossed in herbed olive oil

Roasted Redskin Potatoes

Dessert

Deluxe Sweets Table

Elegant Finger Pastries, Fresh Baked Cookies, Assorted Mini Cupcakes, Shooter Assortment, Sea Salt Espresso Brownie Bites

Sealed With A Kiss

Hors d'Oeuvres

Shrimp Trio

shrimp with cocktail sauce, sesame ginger shrimp and lemon garlic shrimp garnished with lemon and fresh parsley

Wild Mushroom Cheese Puffs

with cream cheese and Parmesan

Dinner

Garlic Knots

with butter

Pear Gorgonzola Salad

mixed greens, sliced pear and toasted hazelnuts with Dijon vinaigrette

Sirloin Roast

crusted with herbs served with a Burgundy mushroom wine sauce

Artichoke Crusted Salmon

brushed with Dijon and lemon zest

Moroccan Chicken

marinated then grilled, topped with a saffron coconut sauce then garnished with cranberries, apricots and toasted almonds

Grilled Parmesan Asparagus Spears

with olive oil, black pepper and Parmesan shavings

Haricots Verts

with sautéed leeks

Roasted Fingerling Potatoes

Saffron Rice

Dessert

Sweet Crepe Station

build your own crepe with Nutella and banana slices, sautéed cinnamon 'n sugar apples, fresh strawberries and whipped cream; additional fee for chef on site

the heart of your event™ | the heart of your event™ | the heart of your event™

Katherine's

Catering • Event Planning



Our Brand Pledge

From your first call through your last guest, our thoughtful, genuine and accommodating 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.

Gracious | Fresh | Creative | Dedicated

Proud member of:



Katherine's Catering

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