

Weddings



BY KATHERINE'S CATERING



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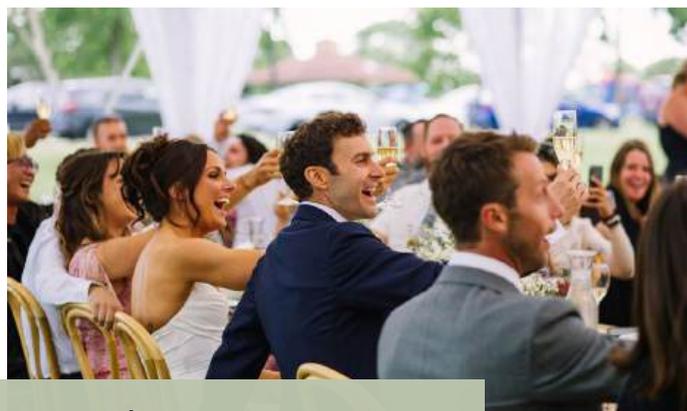
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WELCOME and CONGRATULATIONS!



On behalf of all of us at Katherine's Catering, congratulations on your engagement! We would love to help you get started on planning your special day. We've compiled some of our most helpful tips, delicious menu ideas, and everything in between to simplify the planning process and help you in creating an unforgettable wedding day. Thank you for the opportunity to share in your celebration.



BEFORE THE WEDDING

ENGAGEMENT PARTY

Congratulations on your engagement! Cheers and let the festivities begin! A great place to start the wedding planning process is with an engagement party. This is a wonderful way to celebrate the couple. Think of the engagement party as a wedding on a smaller scale. The party is usually easy-going and relaxed. Couples typically invite their close friends and immediate family. Of course, there are no set rules – so make the celebration as little or as big as you would like it to be! When it comes to making the menu for your engagement party, we have found that buffets are the most popular option. This can be a full dinner or a variety of heavy hors d'oeuvres, paired with dessert and champagne of course!



BRIDAL SHOWER

Every bride deserves a shower! This pre-wedding celebration puts a special focus on the bride-to-be. The bridal shower is a great way for wedding guests to get to know each other and shower the bride with love, well wishes, and gifts. The shower typically includes themed decorations and games. Bridal showers usually take place in the morning or early afternoon hours, so it is the perfect time to offer a fun brunch and mimosa bar menu!



REHEARSAL DINNER

The first event of the big wedding weekend - the rehearsal dinner! The rehearsal dinner is a party that occurs after your wedding ceremony rehearsal. Traditionally, close family members, the wedding party, and any out of town guests are invited to the event. It is the perfect send-off into the long-awaited weekend, so you want to make sure you start things off with a great menu! The dinner can be as formal or informal as you please. We've seen couples have a buffet service or a plated meal service, so do whichever you prefer. When it comes to putting a menu together, we recommend offering a full dinner with a salad, roll, sides, entrees, and dessert.



CATERING CHECKLIST & TIMELINE



6 - 7 MONTHS IN ADVANCE

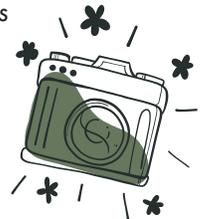


- Schedule catering tasting
- Determine reception style
 - Buffet, Plated Meal, Strolling Station, Cocktail Hour, Late Night Snack*
- Cake tasting
- Book your vendors



8 - 12 MONTHS IN ADVANCE

- Set your date
- Set your budget
- Reserve ceremony and reception venues
 - Get vendor quotes
 - Catering, Florist, Photographer/Videographer, DJ/Entertainment, Transportation, Bakery, Hotel Block, Event Rentals*



1 - 2 MONTHS IN ADVANCE

- Site visit with planner or vendor team
- Discuss event timeline
- Confirm final details with florist



2 WEEKS IN ADVANCE



- Finalize guest count
- Finalize event timeline, logistics, delivery, and set up
- Confirm final details with remaining vendors
- Finalize floor plan and seating chart

YOUR WEDDING DAY

- ENJOY YOUR CELEBRATION!



BUDGETS

Katherine's Catering is a custom caterer and can work with a variety of different price points. Feel free to share yours with our experienced catering event planners so that they can put together a quote within your budgetary preferences.

Below is an idea of pricing on our serviced events:



BUFFET

starting at \$65 per person



PLATED MEAL

starting at \$110 per person



FAMILY STYLE MEAL

starting at \$140 per person

VENUES

Finding the perfect venue is crucial when it comes to bringing your wedding vision to life!

The Ann Arbor / Metro Detroit area is full of so many unique venues! To help narrow things down, a great place to start is creating your guest list and determining how big of a space you'll need to rent for your special day. You want to ensure that all your loved ones fit comfortably in whichever space you choose.

Some of our favorite wedding venues along with their location and capacities are listed below:

MATTHAEI BOTANICAL GARDENS

Ann Arbor, Michigan | 100 guests

FRUTIG FARMS - THE VALLEY

Ann Arbor, Michigan | 250 guests

TANDALE NATURE BARN

Brighton, Michigan | 220 guests

COBBLESTONE FARM

Ann Arbor, Michigan | 190 guests

ROBIN HILLS FARMS

Chelsea, Michigan | 250 guests

THE GUARDIAN BUILDING

Detroit, Michigan | 250 guests

UNIVERSITY OF MICHIGAN MUSEUM OF ART

Ann Arbor, Michigan | 275 guests

THE STONE CHALET BED AND BREAKFAST

Ann Arbor, Michigan | 100 guests

THE COLLINS OFF MAIN

Dexter, Michigan | 200 guests

WESTERS FAMILY VINEYARDS

Rives Junction, Michigan | 200 guests

We also love transforming our clients' homes and backyards into beautiful event spaces. Please let us know if this is something you are interested in doing - we are happy to walk you through this process.

VENDORS

Finding reliable wedding vendors can be stressful so we are here to help!

The essential vendors you will need to organize for your special day include a florist, a photographer/videographer, a DJ or live band, transportation, bakery, hotel block, and a rental company for all your event equipment needs.

If you prefer to have all these vendors in one place along with one main point of contact for them, Katherine's Catering is your place to go! Our event planners have great relationships with these creative partners and are happy to coordinate their services for you as needed in return for a 15 % handling fee on the order total.

Some of our preferred vendors are listed below:

FLORISTS:

- University Flower Shop
- The Flower Alley
- Nortons
- Juniper and Bloom

RENTAL COMPANIES:

- Delux Tents and Events
- Alpine Events
- Your Event Party Rental
- Event Source
- Event Theory
- Blue Sky

PHOTOGRAPHER:

- Nicole Haley Photography
- Melanie Reyes
- Marisa Kimmel Photos

DJ/LIVE BAND:

- Mike Staff Productions
- Michaels Entertainment
- LuFru Entertainment
- Killer Flamingos



CATERING FAQs

HOW DO I RESERVE YOUR CATERING SERVICES?

Once you have selected an event date and we have confirmed availability, you can make your reservation deposit by payment link or credit card along with a signed contract to guarantee your date and our services. We can continue making changes up to 10 business days before your event.

HOW FAR WILL YOU TRAVEL?

Our corporate headquarters and production kitchens are in Ann Arbor, and we will travel within 50 miles in all directions. Additional mileage fees may be incurred.

DO YOU OFFER BARTENDING SERVICES?

We offer TIP certified bartenders who will manage your bar and serve your guests - choose from a simple wine and beer bar, add a creative specialty cocktail, or opt for a full bar service. Depending on the venue, you may be able to provide your own.

CAN YOU HELP ME LOCATE AND RESERVE A VENUE?

We are honored to be listed as a preferred caterer for many area venues. We can assist with finding and securing the right venue for your event, and we are familiar with the various guidelines and logistics of each venue. We also offer complimentary pre-arranged site visits to your event location.

DO YOU OFFER TASTINGS?

Yes! Once you have signed a catering agreement, you can schedule a complimentary tasting for up to four guests based on seasonal availability - just ask your Catering Event Planner.

IS A GRATUITY INCLUDED IN YOUR SERVICE CHARGE?

Gratuity is not included in the service charge and is left to the Client's discretion. If you are happy with the service provided and wish to acknowledge the team, we recommend adding a 10-15% gratuity on the food and beverage costs. The gratuity may be paid in cash or by check at the time of the event or added to your invoice.

DO YOU OFFER FOOD FOR SPECIFIC DIETARY PREFERENCES AND ALLERGIES?

We understand that every client is unique, and we offer a wide variety of Gluten Free, Vegan, Nut Free, Vegetarian, and Dairy Free menu items to accommodate specific preferences and allergies. We will work with you to choose the right menu items for you and your guests, and include dietary indicators on our food labels at every event.

COCKTAIL HOUR

The vows have been said, rings have been exchanged, LET'S CELEBRATE!
The cocktail hour sets the tone for the rest of the celebration, and traditionally happens immediately after the ceremony. To break tradition, occasionally a couple will have cocktail hour before the ceremony takes place.

This is a time for guests to socialize, congratulate the couple, and enjoy drinks and light hors d'oeuvres. We encourage couples to be creative and daring with menu selections to showcase your unique style. We often recommend serving between three to five hors d'oeuvres depending on the guest count.

Below are some of our favorites!

FALL APPETIZERS

Andouille Sausage Puffs

apricot mustard sauce NF

Apple Bourbon Meatballs

beef GF, NF

Tomato Basil Soup Shooters

cream, fresh basil, vegetable broth, grilled cheese biscotti V, NF

Butternut Squash Risotto Cakes

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

Sweet Potato Tartlets

cinnamon, nutmeg, marshmallows NF



SPRING/SUMMER APPETIZERS

Coconut Chicken

mango marmalade DF, NF

Lemon Marinated Shrimp Shooters

citrus cocktail sauce GF, NF

Asparagus Crostini

pesto goat cheese, roasted red pepper relish V, NF

Fresh Fruit Skewers

V+, GF, DF, NF

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



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CASUAL APPETIZERS

Pimento Mac and Cheese Fritters
ranch v, NF

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

Potato Leek and Cheddar Cakes
chive sour cream v, NF

Crudité Shooters
*celery, broccoli, cucumber, carrots, peppers,
traditional hummus v+, GF, DF, NF*



ELEGANT APPETIZERS

Ahi Tuna Spoons
mango, seaweed salad GF

Beef Tenderloin Crostini
herbed mustard aioli, pickled red onion, cornichon 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 crema, honey drizzle GF

Thai Beef Rolls
cucumber, carrot, mint, chili garlic sauce GF

GRAZING APPETIZERS

Hand Crafted Charcuterie
*chorizo sausage, prosciutto, sopressata salami, cheddar,
French triple crème Brie, Manchego, cornichons, dried fruit, fig spread,
fresh fruit, assorted crackers, baguette slices, gluten free crisps GF, NF*

Veggie "Jars" Display
carrots, peppers, celery, cucumber sticks, traditional hummus v+, GF, DF, NF

BRUSCHETTA BAR

Alouette Cheese Spread
herbs, garlic v+, GF, DF, NF

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

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

Tomato Basil Relish
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

MEDITERRANEAN MEZZE

*assorted peppers, cucumber slices, feta cheese, marinated artichoke
hearts, mixed olives, stuffed vegetarian grape leaves v, GF, NF*

Traditional Hummus v+, GF, DF, NF

Tzatziki Sauce v, GF, NF

Pita Chips v, NF

Pita Wedges v+, DF, NF



RECEPTION

After everyone has had a chance to enjoy some light bites and maybe a drink; toasts, speeches, and dining can begin! Whether you opt for a traditional dinner or brunch meal, we have options for every couple and season.

The sample menus below showcase a variety of service styles and flavor combinations sure to please your guests.

FAMILY STYLE

FALL FAMILY STYLE

Herb Roasted Pork Tenderloin

caramelized apples, onions, artisanal cider reduction GF, NF

Maple Mustard Glazed Salmon

fresh parsley GF, DF, NF

Butternut Squash Risotto

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

Roasted Root Vegetables

beets, carrots, parsnips, red onion, sweet potatoes, parsley, olive oil V+, GF, DF, NF

Harvest Salad

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

Savory Dill Scones

cracked black pepper, Parmesan, butter V, NF



MICHIGAN MENU

Traverse City Chicken

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

Great Lakes Whitefish

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

Vegan Roasted Turmeric Cauliflower and Carrots

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

Wild Rice Pilaf

butter, vegetable broth, vegetable brunoise V, GF, NF

Fire Roasted Vegetable Platter

baby carrots, asparagus, grape tomatoes, portobello mushrooms, fennel, beets, sweet potatoes, balsamic vinaigrette V+, GF, DF, NF

Michigan Strawberry Salad

Arcadian mix, arugula, goat cheese, pickled pearl onion, sunflower seeds, vanilla bean champagne vinaigrette V, GF

Farmhouse Rolls

butter V, NF

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



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BUFFET

BBQ

Katherine's Smoked Beef Brisket

spice rubbed, mesquite barbecue jus GF, NF

Fried Chicken Pieces

southern style NF

Four Cheese Macaroni

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

Mexican Street Corn

mayonnaise, chili powder, cotija cheese, cilantro, lime corn V, GF, NF

Katherine's Garden Salad

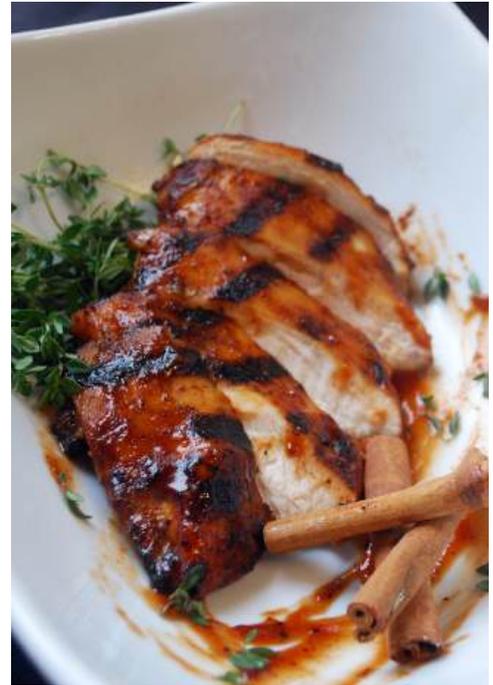
Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, dark balsamic vinaigrette, ranch dressing V, GF, NF

Seasonal Fresh Fruit Salad

V+, GF, DF, NF

Corn Muffins

whipped honey butter V, GF, NF



WINTER

Boneless Braised Short Ribs

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

Chicken Florentine

fresh spinach, sundried tomatoes, white wine reduction NF

Eggplant Polenta Gratin

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

Mashed Potatoes

chives, sweet butter, cream V, GF, NF

Crispy Brussels Sprouts

brown butter, sautéed onion, cider vinegar V, GF, NF

Roasted Beet and Butternut Salad

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

Garlic Knots

butter, herbs, Parmesan, butter V, NF

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

STROLLING STATION

WORLD TRAVELER

for the table:

Italian Antipasto Platter

black pepper salami, sopressata salami, marinated mozzarella, provolone, marinated artichoke hearts, marinated mushrooms, mixed olives, pesto tortellini, peppadew, capers, radicchio, fresh herbs, herbed crostini

MEDITERRANEAN STATION

Chicken Shawarma

garlic, ginger, turmeric, coriander, cumin, cardamom, lemon juice, olive oil GF, NF

Beef Kafta

onion, garlic, parsley, mint, sumac DF, GF, NF

Basmati Rice and Lentils

carrots, cardamom, celery, cinnamon stick, onion, vegetable broth V+, GF, DF, NF

Fattoush

romaine, tomato, cucumber, radishes, parsley, mint, Fattoush dressing V+, GF, DF, NF

Traditional Hummus

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

Garlic Sauce

olive oil, lemon juice V+, GF, DF, NF

Feta V, GF, NF

Pickled Turnips V+, GF, DF, NF

Mini Pitas V, DF, NF

Roma Tomatoes V+, GF, DF, NF

Pickles V+, GF, DF, NF

ASIAN STATION

Lemon Grass Beef Satays

soy dipping sauce DF, NF

Vegetable Spring Rolls

Thai chili sauce V+, DF, NF

Chicken Lettuce Wraps

mushrooms, water chestnuts, ginger, scallion, soy sauce, bibb lettuce DF, NF

Sesame Noodle Boxes

rice noodles, Napa cabbage, cucumber, carrots, red pepper, scallion, pineapple, black sesame seeds, sesame-soy vinaigrette V+, DF, NF

Vegetable Nori Rolls

avocado, carrot, cucumber, pickled ginger, soy sauce, wasabi V+, DF, NF

ALL-AMERICAN STATION

GOURMET MAC AND CHEESE BAR

Creamy Four Cheese Macaroni

cavatappi, béchamel sauce, mozzarella, Parmesan, Swiss, yellow cheddar V, NF

Toppings

blackened chicken, chopped bacon, fried onions, pico de gallo, steamed broccoli

KATHERINE'S FEATURED SLIDER ASSORTMENT

Chicken Bacon Ranch Sliders

field greens, chipotle avocado ranch dressing, brioche NF

Flank Steak Sliders

cheddar, jalapeño, onion dip, pretzel roll NF

Salmon Sliders

arugula, mustard dill sauce, brioche NF

Vegan Falafel Sliders

pickles, tomatoes, pickled red onion, tahini sauce, pretzel roll V+, DF, NF



BRUNCH • GRAZING

MINI EGG BITE ASSORTMENT

Garden Vegetable Egg Bite

cherry tomato, broccoli, onion, mushrooms, Swiss cheese **V, GF, NF**

Katherine's Florentine Egg Bite

feta, spinach, sundried tomato, turkey sausage **GF, NF**

Santa Fe Egg Bite

bell pepper, chorizo, cilantro, pepper jack cheese, scallions **GF, NF**

Maryland Crab Cakes

remoulade sauce **GF, NF**

Bacon Trio

candied, peppered, Cajun **GF, DF, NF**

Chicken and Waffle Skewers

maple butter, chili flake infused honey **NF**

Chilled Gazpacho Shooters

lime sour cream **V, GF**

Mini Avocado Toast Bar

prosciutto, roasted tomatoes, goat cheese, pickled pearl onions **NF**

Sweet Scone Assortment

apple cinnamon, blueberry, raspberry white chocolate **V, NF**



PLATED



SPRING/SUMMER

Petite Filet Mignon

mushroom sherry reduction **GF, NF**

Lemon Chicken

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

Rainbow Risotto

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

Asparagus Spears

herb olive oil **V+, GF, DF, NF**

Summer Garden Salad

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

Baguette Slices

oil and vinegar **V+, DF, NF**

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



ELEVATED BEVERAGE MENUS

From the first pour to the last sip, the right drinks can elevate your wedding celebration. Specialty beverages add a touch of sophistication or personal flair to your wedding. Our Event Planners are constantly innovating and creating new beverage options.

Below are sample selections from some of our favorites!

SIGNATURE COCKTAILS

Signature cocktails add a personalized touch to your wedding, reflecting your unique style and taste. There are endless possibilities, custom to each couple!

SAMPLE SELECTIONS

Old Fashioned

bourbon, bitters, sugar, simple syrup, garnish with orange slice and cherry

Paloma

tequila, grapefruit soda, fresh lime juice, garnish with lime wheel

Moscow Mule

vodka, ginger beer, fresh lime juice, garnish with lime wheel and fresh mint

French 75

gin, fresh lemon juice, simple syrup, champagne, garnish with lemon twist

Side Car

cognac, triple sec, fresh lemon, sugar, garnish with orange twist



MOCKTAILS

Mocktails are a trending option for guests who prefer non-alcoholic beverages. They offer a sophisticated and flavorful alternative, with fresh ingredients and creative garnish.



SAMPLE SELECTIONS

Apple Cider Mule

ginger beer, garnish with cinnamon stick

Watermelon Refresher

watermelon sparkling water, watermelon lemonade, garnish with fresh mint and watermelon slice

Grapefruit Basil Spritzer

grapefruit juice, club soda, basil syrup, simple syrup, garnish with fresh basil leaf and grapefruit wheel

Blueberry Lime Cooler

blueberry syrup, lime juice, berry sparkling water, garnish with fresh mint, blueberries, and lime wedge

Pomegranate Fizz

ginger beer, club soda, garnish with mint

HYDRATION STATIONS

Hydration is essential when it comes to outdoor or summer weddings. Add a fun twist and include infused waters, flavored lemonades, or iced tea, with a unique set up!



SAMPLE SELECTIONS

Agua Fresca
Hibiscus Lemonade
Sparkling Raspberry Lemonade
Cranberry Thyme Infused Water
Citrus Infused Water
Arnold Palmer

HOT BEVERAGES

As the night winds down, many guests reach for a cup of coffee or tea to end the celebration. Offering a variety of pairing options, including syrups, accoutrements, or a liqueur, will create a unique, long-lasting experience. Adding on specialty hot beverages to any fall or winter wedding will especially contribute to providing a warm, cozy event aesthetic.

SAMPLE SELECTIONS

Specialty Coffee Bar Toppings

hazelnut syrup, vanilla syrup, salted caramel syrup, sugar demitasse sticks, dark chocolate dipped demitasse spoons

Hot Cocoa Bar Toppings

chocolate shavings, mini marshmallows, mint syrup, caramel syrup, whipped cream, crushed peppermint

Mulled Chai Cider



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

DESSERTS

No wedding is complete without a sweet treat to cap off the celebration! From elegant multi-layered cakes to playful dessert tables and innovative sweet stations, we offer wedding desserts that are as diverse and unique as each couple.

MINI SWEETS ASSORTMENTS

Cake Pops

birthday cake, chocolate, vanilla V

Chocolate Dipped Strawberries

dark chocolate shell, white chocolate drizzle V, GF, NF

Chocolate Espresso Shooters

espresso mousse, sea salt espresso brownie, whipped cream, chocolate coffee beans V, NF

Champagne Shooters

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

Cheesecake Trifles

chocolate, white chocolate V

English Truffle Shooters

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

Gluten Free Chocolate Decadence Cups

chocolate ganache V, GF, NF

Gluten Free Chocolate Mousse Shooters

dark chocolate mousse, whipped cream, chocolate shavings V, GF, NF

Gluten Free Raspberry Cheesecake Shooters

almond crumble crust, raspberry sauce V, GF

Sea Salt Espresso Brownies

dark chocolate, flaked sea salt, espresso V, NF



PLATED DESSERTS

Classic Crème Brûlée

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

Fresh Fruit Tart

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

Raspberry Passion Fruit Mousse

genoise, passion fruit coulis, white chocolate V, NF

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



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INTERACTIVE STATIONS

COOKIE SHOT STATION v, NF

Cookie Cups

sugar cookie cups, chocolate chip cookie cups v, NF

Vanilla Milkshake v, NF

MINI CHEESECAKE BAR v, NF

Plain Cheesecake v

Sauces

caramel, chocolate, strawberry

Toppings

crushed Oreos, chopped nuts, whipped cream

DELUXE ICE CREAM SUNDAE BAR

Vanilla Ice Cream v, NF

Sauces

caramel sauce, chocolate syrup

Toppings

bananas, cherries, fresh strawberries, crushed peanuts, pecans, crushed oreo cookies, gummy bears, M&M's, sprinkles, whipped cream

À LA MODE

Seasonal Hand Pies pumpkin cheesecake, Michigan cherry, mixed berry, spiced apple

Vanilla Ice Cream



SEASONAL COLLECTION SAMPLES

AUTUMN CIDER MILL PACKAGE

Assorted Apples v+, GF, DF, NF

Toppings v

crushed peanuts, crushed Oreos, coconut, sprinkles, M&M's, warm caramel dipping sauce v

Old Fashioned Cider Mill Donuts v

BERRY SHORTCAKE PACKAGE

Shortcake gluten free lemon pound cake, sweet cream biscuits v, NF

Mixed Berries v+, GF, DF, NF

Whipped Cream v, GF, NF

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



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LATE NIGHT SNACK

A perfect end to a fantastic night, late night snacks are a great way to extend the festivities and conclude the event in a memorable way. Build-your-own and interactive stations are a popular option to enhance the social atmosphere. Typically, late night snacks can be more casual than the main meal, which allows for creativity.

Start by exploring some of our popular options below, or we are happy to create a personalized station for you.

GRILLED PIZZA STATION

Grilled Naan
V, NF

Pita
V+, DF, NF

Fresh Mozzarella
V, GF, NF

Vegan Mozzarella
V+, GF, DF, NF

Marinara
V+, GF, DF, NF

Fresh Basil
V+, GF, DF, NF

PRETZEL STATION

Mini Pretzel Bites
V+, DF, NF

Condiments

Cheddar Ale Fondue *brown ale, smoked cheddar*
V, NF

American Mustard V+, GF, DF, NF

Vegan Queso V+, GF, DF, NF

CONEY ISLAND STATION

Mini All-Beef Hot Dogs
DF, NF

Mini Brioche Buns
V, NF

Coney Island Chili

ground beef, tomato sauce, spices GF, DF, NF

Toppings

American mustard, ketchup, banana peppers, cheddar cheese, diced onion, relish



FAST FOOD STATION

ASSORTED SLIDERS

Black Bean

field greens, ancho chili sauce, brioche V, NF

Buffalo Chicken

peppercorn parmesan Ranch, pickles, brioche NF

Hamburger

cheddar cheese, diced onion, pickle, ketchup, mustard, brioche NF

ASSORTED FRY SHOOTERS

Shoestring French Fries

ketchup V+, GF, DF, NF

Sweet Potato Fries

chipotle aioli V, GF, DF, NF

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



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POPCORN CART STATION

Fresh Popped Popcorn

V, GF, NF

Toppings

Butter, Flavored Seasonings, M&M's,
Gummy Bears, Mini Chocolate Chips



MUNCHIES STATION

SOUTHWEST SAMPLER

Guacamole

avocado, garlic, lime, tomato, onion, jalapeño V+, GF, DF, NF

Pico de Gallo

Roma tomatoes, jalapeño, red onion, lime V+, GF, DF, NF

Southwestern Corn Salad

black beans, corn, Roma tomatoes, chiles, onion, lime
V+, GF, DF, NF

Yellow Corn Tortilla Chips

V+, GF, DF, NF

Apple Bourbon Meatballs

beef, sweet and spicy barbecue sauce GF, NF

Potato Leek and Cheddar Cakes

chive sour cream V, NF

Boneless Chicken Bites

barbecue sauce, ranch NF

Franks in a Blanket

whiskey honey mustard, ketchup NF

NACHO BAR

Yellow Corn Tortilla Chips

V+, GF, DF, NF

Toppings

shredded chicken, nacho cheese sauce,
guacamole, pico de gallo, salsa, sour cream,
pickled onion, jalapeño peppers



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

POST EVENT BLISS



After your wedding draws to a close, we know you and your guests may need a little more time to celebrate. No matter the event style, our passion lies in crafting unforgettable experiences from start to finish. Whether you're looking for a post-wedding brunch or a small goodbye meal to round out your celebration, we can ensure your entire wedding weekend is just as you imagined.



A SPECIAL THANK YOU

to the photographers who helped capture our special events

Nicole Haley Photography

Carli Jeen Photography

Viridian Ivy Images

Vera Davis Photography

Melanie Reyes Photography

Jack Hoyle Photography

Method and Matte

Amanda Barnes Photography

Kellie Saunders Photography



Thank you for considering Katherine's to cater your special day!
We look forward to delighting you and your guests.



Gracious • Fresh • Creative • Dedicated

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.

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



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