

GRACIOUS • FRESH • CREATIVE • DEDICATED



# Katherine's To Go

## Family-Style Lunch and Dinner Meals

Choose your favorite dishes to create a fresh and tasty meal everyone will enjoy!

### NEW! CABIN-FEVER APPETIZERS

*Menu items are packaged cold, with heating instructions included for simple and quick preparation.*

**Festive Crudité** • asparagus, assorted peppers, beets, haricots verts, radish, scallion, tomatoes (V+, GF, DF, NF)  
**Smoky Pepita Bean Dip** • navy beans, pepitas, smoked pepper (V+, GF, DF, NF)

**\$57.50 per half platter (serves 10)**

**Hand Crafted Charcuterie** • chorizo sausage, prosciutto, sopressata salami, cheddar, French triple crème Brie, Manchego, cornichons, dried apricots and cranberries, fig spread, grapes (GF, NF)

**Assorted Crackers** (V, NF)

**Grilled Baguette Slices** (V+, DF, NF)

**\$85.00 per half platter (serves 10)**

**Spinach Artichoke Dip** • cream cheese, gorgonzola cheese, lemon, spices, garlic, Parmesan cheese (V, GF, NF)

**Grilled Ciabatta Squares** (V+, DF, NF)

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

**\$47.50 per half platter (serves 10)**

**Tomato Basil Bruschetta Display** • roma tomatoes, fresh garlic, fresh basil, red onion, balsamic, grilled baguette slices (V+, DF, NF)

**\$29.00 per 10 guests**

**Traditional Cheese Selection** • aged Wisconsin cheddar, pepper jack, baby Swiss, smoked gouda, fresh fruit garnish (V, GF, NF)

**Assorted Crackers** (V, NF)

**Baguette Slices** (V+, DF, NF)

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

**\$52.50 per half platter (serves 10)**

**Bacon Wrapped Dates** • goat cheese, honey drizzle (GF, NF)

**\$27.00 per dozen**

**Basil Stuffed Redskin Potatoes** • fresh basil, Swiss cheese, sour cream, scallion (V, GF, NF)

**\$21.00 per dozen**

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

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**Potato, Leek, and Cheddar Cakes** (V, NF)

Chive Sour Cream (V, GF, NF)

**\$24.00 per dozen cakes**

**Spinach Gorgonzola Mushroom Caps** • eggs, garlic, lemon, panko, Parmesan cheese (V, NF)

**\$24.00 per dozen**

**Tuscan Meatballs** • pork, beef, tomato basil sauce (NF)

**\$18.00 per dozen**

## COMFY COZY ENTREÉS

*Menu items are packaged cold, with heating instructions included for simple and quick preparation.*

**Artichoke Crusted Salmon** • lemon zest, breadcrumbs, Dijon cream (NF)

**\$38.00 per 4 guests**

**Herb Roasted Pork Tenderloin** • caramelized apples, onion, artisanal cider reduction (GF, NF)

**\$32.00 per 4 guests**

**Basil Chicken** • sun-dried tomato cream sauce (NF)

**\$38.00 per 4 guests**

**Braised Short Ribs** • onion, celery, carrots, red wine, tomato paste, fresh herbs (GF, NF)

**\$38.00 per 4 guests**

**Grilled Herb Chicken Breast** • herbs, lemon, olive oil, white wine pan sauce (GF, NF)

**\$32.00 per 4 guests**

**Grilled Moroccan Chicken** • apricots, cranberries, toasted almonds, saffron coconut sauce (GF, DF)

**\$38.00 per 4 guests**

**Roasted Turmeric Cauliflower** • roasted tomatoes, chimichurri sauce (V+, GF, DF, NF)

**\$28.00 per 4 guests**

**Sacchetti Purses** • wild mushrooms, sage brown butter sauce (NF)

**\$28.00 per 4 guests**

**Tortellini St. Tropez** • sautéed squash, palomino sauce, mozzarella cheese (V, NF)

**\$32.00 per 4 guests**

## SIDES TO SHARE

*Menu items are packaged cold, with heating instructions included for simple and quick preparation.*

**Bistro Vegetables** • carrots, yellow squash, green beans, herbed olive oil (V+, GF, DF, NF)  
**\$18.00 per 4 guests**

**Green Beans Almandine** • sautéed shallots, lemon zest, lemon butter (V, GF)  
**\$18.00 per 4 guests**

**Mashed Potatoes** • chives, sweet butter, cream (V, GF, NF)  
**\$18.00 per 4 guests**

**Roasted Brussels Sprouts** • brown butter, sauteed onion, cider vinegar (V, GF, NF)  
**\$20.00 per 4 guests**

**Wild Rice Pilaf** • vegetable broth, vegetable brunoise (V, GF, NF)  
**\$18.00 per 4 guests**

**Winter Potato Medley** • fingerling potatoes, sweet potatoes, rosemary, onion (V, GF, NF)  
**\$20.00 per 4 guests**

**Katherine's Garden Salad** • Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes (V+, GF, DF, NF)  
Ranch Dressing  
Dark Balsamic Vinaigrette  
**\$20.00 per 4 guests**

## HEARTY WINTER SOUPS

*Menu items are packaged cold, with heating instructions included for simple and quick preparation.*

**Chicken Orzo Soup** • chicken breast, carrots, celery, onion, chicken broth, orzo, fresh herbs, crackers (DF, NF)  
**\$45.00 per gallon (serves 10)**

**Vegan Chili** • black beans, cilantro, corn, zucchini, portobella mushrooms, peppers, onions, spices, diced Tomatoes (V+, GF, DF, NF)  
**\$45.00 per gallon (serves 10)**

## SAVORY ROLLS AND BREADS

**Artisan Rolls** • Gouda cheese rolls, ciabatta rolls, Mediterranean seeded rolls, whole grain rolls (V, NF)  
**Whipped Butter** (V, GF, NF)

**\$15.00 per dozen**

**Garlic Knots** • butter, eggs, yeast (V, NF)  
**Whipped Butter** (V, GF, NF)

**\$15.00 per dozen**

## SWEETS

**Classic Chocolate Chip Cookies** • butter, brown sugar, dark chocolate chunks (V, NF)  
**\$15.00 per half dozen**

**Dark Chocolate Mousse Parfaits** • dark chocolate mousse, whipped cream (V, GF, NF)  
**\$27.00 per half dozen**

**Fresh Fruit Cups** • melons, pineapple, seasonal berries (V+, GF, DF, NF)  
**\$27.00 per half dozen**

**Gluten Free Double Chocolate Chip Cookies** • white and bittersweet chocolate (V, GF, NF)  
**\$18.00 per half dozen**

**Sea Salt Espresso Brownies** • dark chocolate, flaked sea salt, espresso (V, NF)  
**\$15.00 per half dozen**

**White Chocolate Raspberry Mousse Parfaits** • white chocolate mousse, raspberry coulis, whipped cream (V, GF, NF)  
**\$27.00 per half dozen**

— Interested in Individually Packaged Meals? Give us a call to find out more. —

## ORDERING GUIDELINES

***Katherine's To Go Menu is available  
for Pick-up Tuesday-Friday  
Pre-Order by 2:00 p.m. the day before***

*Katherines.com*  
Email: [information@katherines.com](mailto:information@katherines.com)  
Call: 734-930-4270

## CURBSIDE PICK-UP

Hours: 11:00 a.m. - 5:00 p.m.  
Tuesday - Friday  
Location: 359 Metty Drive, Suite 4, Ann Arbor, MI 48103

***For Curbside Pick-Up:*** Pull up to our Suite 4 Entrance,  
give us a call (734.930.4270) and we will bring your order out to your car.



*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. 2020 – 2021 [1/21/2021]*



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