

# Fresh ~ Upscale & Local

- \* All party packages include chafing dishes and buffet table linens, plastic disposable plates, flatware, paper napkins.
- \* All catering includes Coke fountain, coffee / tea service, ice water.
- \* Please inquire for Linen rental, china-silverware, custom menu, etc.
- \* Pricing does not include 18% service charge and 6% sales tax.

## Kristina's Catering



586/997-8800

### Gold Party Package

\$23.50 per guest, Minimum of 20 guests

#### **That's Italian!**

Mediterranean Chicken with Tomato-Olive Sauce  
Italian Sausage with Sautéed Peppers and Onions  
Penne Pasta with Marinara and Parmesan Cheese  
Chef's Choice of Fresh Vegetable  
Caesar Salad  
Garlic Bread

#### **Sunday Dinner**

Chicken Marsala  
Sliced Pork Loin with Dried Cranberries and Baked Apples  
Garlic Mashed Potatoes  
Chef's Choice of Fresh Vegetable  
Michigan Salad with Apple Cider Vinaigrette  
Dinner Rolls with Butter

#### **Mexican Fiesta**

Seasoned Ground Beef  
Fajita Chicken Breast  
Simmered Black Beans  
Spanish Rice  
With Soft Taco Shells, Colored Tortilla Chips  
Sour Cream, Roasted Salsa, Shredded Cheese, Sliced Jalapenos, Shredded Lettuce, and Diced Tomatoes

### Silver Party Package

\$21.50 per guest, Minimum of 20 guests

#### **Our Favorite Meal**

Chicken Picatta  
Oven-Roasted Redskin Potatoes  
Chef's Choice of Fresh Vegetable  
Garden Salad with Ranch and Italian Dressings  
Dinner Rolls with Butter

#### **Low & Slow Barbecue**

Smothered Bone-In Chicken  
Barbecue Pulled Pork with Mini Rolls & Dill Pickle Spears  
Homestyle Macaroni and Cheese  
Creamy Cole Slaw  
Corn Bread with Butter

#### **Slider Bar**

##### **Choice of Three Sandwich Selections**

Buffalo Pulled Chicken with Blue Cheese Spread  
Turkey Meatloaf & smoked Gouda with Spicy Tomato Sauce  
Mahi Mahi Croquette with Fruit Salsa ( *Upcharge* )  
Classic Cheeseburger  
Barbecue Pulled Pork with Pickles  
Vegetarian Mushroom with Swiss  
Served with Housemade Potato Chips  
Fresh Vegetable Relish Tray with French Onion Dip

## A la carte platters

Small serves 10-12, Large serves 20-24

#### **Fresh Vegetable Crudité**

With Spinach Cream Cheese and Ranch Chips **\$45 / \$69**

#### **World Cheese Display**

With Assorted Crackers and Flatbreads, Fresh and Dried Fruits, Marinated Olives **\$65 / \$99**

#### **Seasonal Fresh Fruit Display**

Assorted Melon, Golden Pineapple, Grape Clusters, Fresh Berries **\$65 / \$99**

#### **Chicken Wings (Full Chafer)**

Approximately 175 pieces, choice of one sauce: Barbecue, Buffalo, Soy Ginger, or Unsauced  
With Ranch or Blue Cheese, Relish Tray of Vegetables, Pickles, Olives **\$250**

#### **Chilled Jumbo Shrimp Display (Large Platter)**

Approximately 50 Pieces with Housemade Cocktail Sauce, Herbed Remoulade **\$199**

#### **Sushi and Sashimi (Large Platter)**

Approximately 75 Pieces of Raw Fish, Shellfish, & Vegetable Rolls & Sashimi with Soy Sauce, Pickled Ginger, Wasabi **\$185**

#### **Herb Roasted Tenderloin (Large Platter)**

Pretzel Rolls, Grainy Mustard, & Horseradish Cream **\$345**

\*Final Guest Count due 5 Business Days prior to event

\*\* If less than 20 guests, \$100 fee may apply

\*Prices Subject to Change