



Kristina's Catering



EXQUISITE FOOD. EXTRAORDINARY SERVICE. MEMORABLE EVENTS. | (586) 634-8542 | KRISTINASCATERING.COM | KRISTINA@KRISTINASCATERING.COM

Strolling Stations

Variety is the Spice of Life!

*Treat your Guests to a Bounty of Deliciousness with
Kristina's Catering Composed Small Plates or Customizable Bar options*

Composed Small Plates

Select Three, \$32 per Guest

Add Salad Station, +\$3 per Guest

Braised Beef Short Ribs

Creamy Cheddar Grits, Roasted Broccolini, Barrel-Aged Root Beer Reduction

Beef Tenderloin

+\$5 per Guest

KC Spice Crusted Petit Filet, Asiago Risotto, Heirloom Carrots & Haricots Verts, Blue Mountain Red Wine Espagnole Sauce

Salmo Salar Salmon

Blackened with Mild Cajun Spice, Turmeric Cauliflower "Rice," Fresh Asparagus, Compound Citrus Butter

Caribbean Shrimp

Blackened Shrimp Skewer, Cilantro-Lime Rice, Grilled Pineapple & Colored Peppers

Mediterranean Stuffed Chicken

Filled with Spinach, Sundried Tomato, Onions, & Feta Cheese, Lemon Garlic Potatoes, Riesling Velouté

Shannon's Classic

Airline Chicken Breast, Chive Latke, Broccolini, Bourbon Ginger Glaze

Southern Pitmaster

Dry-rubbed Bone-in Chicken, Jewel Sweet Potato Hash, Sweet Cornbread, South Carolina BBQ Sauce

The Smokehouse

24-Hour Smoked Pulled Pork, Four Cheese Mac & Cheese, Stewed Greens, Signature BBQ Sauce

Cauliflower "Steak"

Vegetarian Grilled with Vegetables, Vegan Romano Cheese, Carrot Coulis, Balsamic Reduction Drizzle

Vegetarian Jambalaya

Vegetarian Cajun Spices, Bayou Rice, Rustic-cut Onions, Tomatoes, and Bell Peppers



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Customizable Bar Stations

Select Three, \$35 per Guest

Salad Bar

Presented individually Cupped on Tiered Display

Garden Classic, Iceberg, Romaine, Cherry Tomatoes, Red Onions, Diced Cucumber and Carrots, House Balsamic Vinaigrette

Kristina's Caesar, Romaine, Shaved Parmesan, Sundried Tomatoes, Fresh Herb Crouton, Caesar Dressing

Ancient Grain Kale Quinoa Salad, Toasted Walnuts, Shaved Parmesan, Michigan Dried Cherries, Apple Cider Vinaigrette

Mediterranean Bar

Select Two: Greek Marinated Chicken Breast, Lamb Gyro, Vegetarian Falafel

With Soft Pita, Lettuce, Tomato Red Onion, Tzatziki

Paired with Vegetarian Stuffed Grape Leaf, Lemon Rice Pilaf

Mac & Cheese Bar

Wisconsin White Cheddar-Smothered Cavatappi

Select Two Combinations:

- Crispy Smoked Bacon, Chopped Scallions
- Buffalo Popcorn Chicken, Celery "Hay"
- Beef Brisket, House BBQ Drizzle, Onion "Hay"
- Grilled Asparagus, Shaved Parmesan
- Shrimp Scampi, Artichokes & Roasted Red Pepper

Sizzling Wok Bar

Select Two: Sesame Chicken, Szechuan Shrimp, Orange Chili Pepper Beef, Chinese Five Spice Tofu

Paired with Vegetable Fried Rice, Mu Shu Vegetables presented in Asian Pail with Chopsticks

Street Taco Bar

Select Two:

Fajita Chicken, Peppers & Onion, Cilantro Lime, Queso Fresca

BBQ Beef, Onion Hay, Cilantro Lime Slaw

Korean Jackfruit, Pickled Kim Chi, Fresh Cilantro

Pork Carnitas, Cilantro Lime Avocado Slaw, Onion Hay

Grilled Mahi Mahi, Chipotle Lime Crème, Cilantro Lime Slaw

Paired with Simmered Black Beans, Housemade Tortilla Chips, Roasted Salsa, Salsa Verde, Sliced Jalapenos

Slider Bar

Select Two:

Beef Brisket, Chipotle Aioli, Burnt Onions

Cheeseburger, Ketchup, Mustard, Dill Pickles, Cheddar Cheese

Nashville Chicken, Buttermilk-Fried White Meat, Secret Sauce, Pickles

Great Lakes Seafood Cake, Red Pepper Remoulade, Spicy Slaw

Chef Shannon's Veggie Patty, Tomato Jam, Avocado Aioli
Paired with Dill Pickle Pasta Salad, Housemade Kettle Chips

Smokehouse Bar

Select Two: Smoked Bone-In Chicken, Sliced Beef Brisket, Pulled Pork, Barbecued Jackfruit

Paired with Sweet Potato Hash, Corn Bread & Honey Butter

Italian Bar

Select Two: Breaded Chicken Siciliano, Italian Sausage, Nonna's Meatballs, Eggplant Parmesan

Palomino Pasta, Rustic Country Bread