



B2B Catering

MINIMUM 25 GUESTS | 72 HOUR NOTICE REQUIRED

BREAKFAST

Classic Continental

\$15 PER GUEST

Hot Oatmeal Bake

apples, dried fruit, brown sugar

Seasonal Fresh Fruit Salad

Assorted Breakfast Pastries

Continental Plus

\$19 PER GUEST

Sausage, Egg & Cheese Breakfast Sandwich

Vanilla Yogurt Parfaits
housemade granola

Seasonal Fresh Fruit Salad

Assorted Breakfast Pastries

Hot & Hearty

\$25 PER GUEST

CHOOSE ONE

- **A la Kristina**
goat cheese, tomatoes, fresh basil
- **Little Piggy**
ham, sausage, bacon & cheddar
- **Eat Your Veggies**
vegetables & gruyere

Lyonnais Potatoes

Seasonal Fresh Fruit Salad

Assorted Breakfast Pastries

COLD LUNCH

All That & a Bag of Chips

\$14 PER GUEST

Signature Sandwich

Hand Fruit

Bettermade Chips

add Soup

\$4 PER GUEST

Executive Boxed Lunch

\$17 PER GUEST

Signature Sandwich

Pasta Salad or Fresh Fruit

Kettle Chips

Kristina's Sweet Treat

Signature Sandwich Options

TO INCLUDE BUT NOT LIMITED TO...

- **Smoked Turkey & Brie**
- **Roasted Vegetable & Hummus**
- **Roast Beef & Cheddar**
- **Black Forest Ham & Gouda**
- **Avocado BLT**
- **Napa Chicken Salad Croissant**
- **Italian**



Kristina's
Catering

ADD DISPOSABLE PLATES, FLATWARE, & NAPKINS: \$2 PER GUEST

DISPOSABLE CHAFERS FOR HOT MENU ITEMS: \$25 EACH

LOCAL DELIVERY STARTING AT \$50: NO NEED TO LEAVE YOUR OFFICE!

EAT YOUR GREENS

\$95 | SERVES 10-15 GUESTS | INCLUDES DINNER ROLL OR BAGUETTE | INDIVIDUALLY PACKAGED | \$13.95

Southwest Salad

mixed greens, grilled corn, red peppers, scallions, black beans, tortilla strips, chipotle buttermilk ranch dressing

Greek Salad

mixed greens, cucumber, feta, Kalamata olives, pepperoncini, tomato, Greek dressing

Michigan Salad

mixed greens, candied walnuts, dried cherries, red onion, cucumber, crumbled blue cheese, raspberry vinaigrette dressing

The Roots Salad

mixed greens, roasted vegetables, white beans, crumbled goat cheese, sun dried tomato vinaigrette

Grilled Slice Chicken

\$6 PER GUEST

Herb Salmon

\$9 PER GUEST

SOMETHING FUN

Between Two Buns

\$18 PER GUEST

Nashville Spicy Chicken Slider

secret sauce

Cheeseburger Sliders

ketchup, mustard, dill pickles

Garden Salad

buttermilk ranch & balsamic vinaigrette

Housemade Potato Chips

Smokin' Hot

\$24 PER GUEST

Slow Smoked Pulled Pork

Signature BBQ Chicken

Pineapple Coleslaw

Gourmet Mac & Cheese

Cornbread

whipped butter

The Messe

\$17 PER GUEST

Mediterranean Chicken

roasted tomatoes, artichokes, Kalamata olives, feta

Israeli Couscous

Fattoush Salad

Rustic Bread & Butter

Spud Bar

\$16 PER GUEST

Roasted Idaho & Sweet Potatoes

- Shredded Cheese Blend
- Sour Cream
- Bacon Bits
- Chopped Broccoli

Vegetarian Chili

Garden Salad

buttermilk ranch & balsamic vinaigrette

Olé!

\$17 PER GUEST

Marinated Adobo Chicken

- Sautéed Peppers & Onions
- Shredded Cheese
- Lettuce
- Sour Cream
- Flour Tortillas

Simmered Black Beans

Fire Roasted Salsa

Tortilla Chips

The Mitten

\$21 PER GUEST

Herb Salmon

citrus butter

Asiago Risotto

shaved parmesan

Michigan Salad

raspberry vinaigrette

Rustic Bread & Butter



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SOME LIKE IT HOT!

\$19 PER GUEST | INCLUDES ONE ENTRÉE, TWO SIDES, DINNER ROLL OR BAGUETTE

Chicken Kristina

Italian-breaded chicken breast, sundried tomato & basil cream sauce

Mediterranean Chicken

marinated & grilled chicken breast, roasted tomatoes, artichokes, Kalamata olives, feta

Chicken Siciliano

Italian-breaded chicken breast, ammoggio

Monterey Barbecue Chicken

grilled barbecue chicken breast, melted cheddar, diced scallions

Meatloaf

baked to perfection topped with a savory tomato glaze

Italian Sausage

savory Italian sausage, sautéed bell peppers & onions

Roast Pork Loin

seared, sliced & topped with seasonal chutney

Slow-Smoked Beef Brisket

smoked with natural au jus
+\$8 PER GUEST

Tuscan Pasta

spinach, tomatoes, garlic, basil, olive oil, shaved parmesan

Herb Roasted Redskin

tossed in olive oil & house blend seasonings

Garlic Mashed Potatoes

creamy Yukon Gold

Herb Salmon

citrus butter
+\$9 PER GUEST

Seasonal Veggie Sauté

roasted vegetables, herb oil

Best Green Beans Ever

fresh green beans, lemon & garlic

Rice Pilaf

long grain rice, sautéed onions, savory garlic, herbs & spices

Gourmet Mac & Cheese

+\$3 PER GUEST

ADDITIONAL CHICKEN ENTRÉE

+\$7 PER GUEST

ADDITIONAL BEEF ENTRÉE

+\$8 PER GUEST

ADDITIONAL SALMON ENTRÉE

+\$9 PER GUEST

ADDITIONAL SIDE

+\$5 PER GUEST

FEELING LUCKY?!

CHEF'S CHOICE MENUS FOR LAST-MINUTE REQUESTS
MENUS CONFIRMED 24 HOURS PRIOR TO DELIVERY.

One Entrée Buffet

\$17 PER PERSON

One Meat Entrée

One Starch Accompaniment

Garden Salad & Rustic Bread

Two Entrée Buffet

\$20 PER PERSON

Two Meat Entrées

Two Starch Accompaniments

One Hot Vegetable

Garden Salad & Rustic Bread

Deluxe Two Entrée Buffet

\$24 PER PERSON

Two Meat Entrées

Two Starch Accompaniments

Garden Salad & Rustic Bread

Hot Vegetable



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SWEET ENDINGS

ADD A DESSERT TO ANY MEAL

Seasonal Parfait Shooters

with demi spoon
\$48 PER DOZEN

New York Cheesecake

seasonal berries, chocolate syrup or
caramel toppings & whipped cream
\$7 PER GUEST

House-Baked Cookies & Brownies

\$3 PER GUEST

LET'S BREAK FOR SNACKS!

European Cheese

\$175 SERVES 15-20 GUESTS
\$210 SERVES 25-30 GUESTS
local artisan cheeses, flatbreads &
crackers, roasted nuts, fresh and dried
fruit garnish

Crudite Platter

\$95 SERVES 15-20 GUESTS
\$105 SERVES 25-30 GUESTS
seasonal vegetables beautifully
displayed with red pepper hummus
and ranch dip

Breads & Spreads Trio

\$95 SERVES 15-20 GUESTS

Traditional Ammoglio

vine ripe tomatoes, garlic, olive oil

Whipped Brie Spread

cranberries, dried fruit, fried rosemary
and toasted pecans

Sweet Onion Dip

caramelized vidalia, whipped
mascarpone cheese, flatbreads,
toasted baguette and pita points

Charcuterie Board

\$200 SERVES 15-20 GUESTS
imported & domestic cheeses, aged
salami, hams, cured sausage, fresh
& dried fruit garnish, toasted nuts,
marinated olives & pickled vegetables
assorted flatbreads, crackers and
toast points

Mediterranean Breeze

\$175 SERVES 15-20 GUESTS
roasted red pepper hummus, baba
ganoush, roasted rosemary-feta
spread pepperoncini & pickled
vegetables, stuffed grape leaves,
marinated olives crisp pita chips and
vegetable spears

Seasonal Fresh Fruit

\$85 SERVES 15-20 GUESTS
\$105 SERVES 25-30 GUESTS
melon assortment, golden pineapple,
grape clusters and fresh berries

Grilled & Chilled Vegetables

\$95 SERVES 15-20 GUESTS
eggplant, zucchini, summer squash,
cauliflower and heirloom tomatoes

BEVERAGES

Canned Sodas

\$3 PER GUEST

Bottled Water

\$2 PER GUEST

Flavored Canned Sparkling Waters

\$3 PER GUEST

Iced Tea & Lemonade

\$3 PER GUEST

Coffee

\$3 PER GUEST

Juice

\$3 PER GUEST



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