

Katherine's Catering - The Heart of Your Event



Every couple dreams of a fabulous wedding reception filled with flavor and ambiance that their guests will talk about for years to come. When it comes to bringing your event to life, Katherine's Catering delivers! As a full-service catering business, Katherine's Catering can manage everything for your event from start to finish.

When couples retain the services of this business, they truly get a full-range of deliverables, including diverse menu options, food delivery, set-up, bartending, event design, floral décor, dishes, glassware, flatware, and table linen rentals to list a few. Their services are available for off-site events or at one of their three exclusive event spaces at The

Summit in Canton, Lyon Oaks in Wixom and White Lake Oaks in White Lake.

Katherine Hilboldt Farrell, the owner of Katherine's Catering, started this award-winning business over 30 years ago, at Domino's Farms with former business partners Tom Monaghan, founder of Domino's Pizza, and Eugene B. Power, founder of University Microfilms. Katherine later became the sole owner of the business in 1991 and remains at the helm today.





The company's mission is "to provide creative full-service special events catering with delicious food, warm hospitality and creative flair at every opportunity". This mission can only truly be fulfilled when there is a like-minded committed team of professionals with the passion for service and quality, and "teamwork" for this company is at the core of making every couple's event memorable. Having produced over 65,000 events together, Katherine and her staff know a little something about teamwork.

Meghan Stall, marketing specialist at Katherine's Catering says, "communication is very important." It all begins with the initial meeting when the new clients are paired with their Catering Sales Coordinator. The Catering Sales Coordinator works with each couple to identify the theme of the event and explore the vast food selections created by head chef Jim Leonardo and his culinary team. "Everything must fit together", says Meghan as she explains how the Catering Sales Coordinator, the service team, and the culinary team work together to build themes with a touch of fun. Some crowd-pleasing menu favorites include, Maple Mustard Salmon, Basil Chicken, Eggplant Rollatini and Sea Salt Espresso Brownies.



The sky is the limit when it comes to this culinary team. Katherine and her creative team take pride in exploring out-of-box opportunities. This is reflective of her ingenuity for projects like the co-authoring of the cookbook Bountiful Arbor to creating a private line of fresh heat-and-serve entrees she once sold in a number of grocery stores. She and her





team bring passion and creativity to every event.

Meghan shared that before she started working at Katherine's Catering, she employed them to cater her own wedding three years ago. For her own wedding, she selected menu options that included artichoke crusted salmon, filet of beef au poivre, and a layered vegetarian torta. "The food is delicious. To this day, guests still tell me that it was the best-tasting wedding meal that they have had".

When asked what to consider before contacting a caterer, Meghan suggests the following:

- Look at the menu before calling to get an idea of menu options.
- Think about what style of event that you are having.
- Have an idea of what size budget you are working with for the catering and décor.
- Have an estimate of the number of people who will be attending.

These and other similar type questions are addressed in the initial consultation with your coordinator.

Additionally, Meghan suggests that couples contact the caterer six to twelve months before the date for off-site events; although services can still be offered with less lead time if needed. Couples planning on an onsite reception at one of Katherine's venues will want to reserve their reception space availability. Additionally, couples can schedule a tasting of select menu items at the Ann Arbor corporate headquarters or at one of their exclusive venues.

To schedule a consultation with Katherine's Catering call their corporate Ann Arbor office at 734.930.4270 or contact one of their exclusive venues: The Summit in Canton at 734.394.5486, Lyon Oaks in Wixom at 248.573.7787 or White Lake Oaks in White Lake at 248.242.4207. Make sure to visit their website at www.katherines.com to view all of their service offerings and menu items.

