



Katherine's Catering Banquet Event Order

Client Katherine's Catering	Event Planner Emily Deeds	Booking Contact Deeds, Emily	Site Contact ,	Event # E47811
Address 359 Metty Drive, Suite 4, Ann Arbor, MI 48103		Booking Tel	Site Cell () -	Category BUFFET
Party Name Frutig Farms Sample Menu	Theme Wedding	Guests 150 (Pln)	Event Date 12/19/2026 (Sat)	

Please review and confirm the date, time, location, directions and details of your event.

Note: Event **ARRIVAL and START** times can be found under **EVENT DETAILS**.

MENU INDICATORS:

- V: Vegetarian**
- V+: Vegan**
- GF: Gluten Free**
- NF: Nut Free**
- DF: Dairy Free**

Your Final Count and Menu are Due by 5:00pm, ten (10) business days prior to your event.

SITE LOCATION

Site Name	Site Address	Site Telephone
Frutig Farms	7650 Scio Church Rd., Ann Arbor, MI 48103	() -

EVENT DETAILS

Date	Arrival	Start	Serve 1	Serve 2	End	Type
12/19/2026-Sat	3:00 pm	5:00 pm	NA	NA	11:00 pm	

FOOD/SERVICE ITEMS

Food/Service Items	Price	Qty	Total
BUFFET			
Hors D'oeuvres: Station			
Italian Antipasto Platter <i>black pepper salami, sopressata salami, marinated mozzarella, provolone, marinated artichoke hearts, marinated mushrooms, mixed olives, pesto tortellini, peppadew, capers, radicchio, fresh herbs</i> Herbed Crostini V, NF <i>per platter (serves 20)</i>	\$195.00	5	\$975.00
Honey Goat Cheese Phyllo Triangles <i>cherry balsamic glaze V, NF</i> <i>per dozen</i>	\$36.00	18	\$648.00
Apple Bourbon Meatballs <i>beef GF, NF</i> <i>per dozen</i>	\$27.00	18	\$486.00
Dinner: Buffet			
Roasted Beet and Butternut Salad <i>spinach, arugula, pickled red onion V, NF</i> Goat Cheese V, NF	\$5.50	150	\$825.00

Sunflower Seeds V+, DF, GF Honey-Cider Vinaigrette V+, GF, DF, NF <i>per guest</i>			
Garlic Knots <i>butter, herbs, Parmesan</i> V, NF Butter V, GF, NF <i>per dozen</i>	\$33.00	13	\$429.00
Mashed Potatoes <i>chives, sweet butter, cream</i> V, GF, NF <i>per guest</i>	\$4.00	150	\$600.00
Crispy Brussels Sprouts <i>brown butter, sautéed onion, cider vinegar</i> V, GF, NF <i>per guest</i>	\$4.00	150	\$600.00
Eggplant Polenta Gratin <i>plum tomato, grilled polenta, roasted eggplant, white cheddar, rosemary cream sauce</i> V, GF, NF <i>per full pan (serves 20)</i>	\$125.00	6	\$750.00
Chicken Florentine <i>fresh spinach, sundried tomatoes, white wine reduction</i> GF, NF <i>per guest</i>	\$12.00	120	\$1,440.00
Boneless Braised Short Ribs <i>mirepoix, red wine, tomato paste, fresh herbs</i> GF, DF, NF <i>per guest</i>	\$9.75	120	\$1,170.00

Dessert

Seasonal Dessert Shooter Assortment Cannoli Shooters <i>vanilla, cinnamon, semisweet chocolate chips, cannoli chips</i> V, NF Gluten Free Pomegranate Cheesecake Shooters <i>almond crumble crust, pomegranate sauce</i> V, GF Champagne Shooters <i>white chocolate mousse, champagne, white chocolate shavings, raspberry compote, whipped cream</i> V, NF Demitasse Spoons <i>per assortment (36 pieces)</i>	\$108.00	5	\$540.00
Celebration Finger Pastries Mini Pecan Pie Tarts <i>vanilla tart, pecans, brown sugar</i> V Peppermint Ganache Cups <i>chocolate ganache, crushed peppermint</i> V, GF, NF Gluten Free Chocolate Macaroons <i>sweetened coconut, dark chocolate drizzle</i> V, GF, DF, NF Chocolate Cannoli <i>ricotta, mascarpone, almonds</i> V Vegan Caramel Truffle <i>dark chocolate, dates, sea salt</i> V+, DF, NF <i>per assortment (60 pieces)</i>	\$150.00	5	\$750.00

KCI Equipment

Full Silver Chafer	\$22.00	6	\$132.00
Event Essentials Package <i>all the equipment our staff will need to service your event, including disposable gloves, leftover containers, sanitizer, towels, water/ice pitchers, etc.</i> <i>per package (serves up to 100)</i>	\$50.00	2	\$100.00
Transportation Charge <i>Premium</i>	\$225.00	1	\$225.00
Katherine's Menu Cards <i>per set</i>		2	

** CLIENT/VENUE PROVIDING **

Tables, Chairs, Linens, Bartending, Beverages, Blue Sky Rentals

SERVICE CHARGES & ADMIN FEES

The service charge (in the payments box) covers our administration fees, labor costs, planning fees and does not include gratuity. Our professional staff will be available to you and your guests throughout your event and will come equipped with everything to make your event a wonderful success from beginning to end.

*** Gratuity is not included in the service charge ***

*** Gratuity is left to the client's discretion. ***

Subtotal	\$9,670.00	Total Value	\$13,328.18
Taxes	\$558.78	Paid	\$0.00
Service Chg	\$3,099.40	Balance	\$13,328.18
Gratuity	\$0.00	Per Guest	\$88.86