



Katherine's Catering Banquet Event Order

Client Katherine's Catering	Event Planner Emily Deeds	Booking Contact Deeds, Emily	Site Contact ,	Event # E47813
Address 359 Metty Drive, Suite 4, Ann Arbor, MI 48103		Booking Tel	Site Cell () -	Category FAMILY STY
Party Name Frutig Farms Sample Menu	Theme Wedding	Guests 150 (Pln)	Event Date 8/30/2025 (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
8/30/2025-Sat	3:00 pm	5:00 pm	NA	NA	11:00 pm	

FOOD/SERVICE ITEMS

Food/Service Items	Price	Qty	Total
CHEFS ON SITE			
FAMILY STYLE			
Hors D'oeuvres: Grazing Station			
Seasonal Fresh Fruit Salad <i>V+, GF, DF, NF</i> <i>per guest</i>	\$3.75	100	\$375.00
Veggie "Jars" Display <i>carrots, peppers, celery, cucumber sticks</i> <i>V+, GF, DF, NF</i> Traditional Hummus <i>per package (serves 20)</i>	\$95.00	5	\$475.00
Sour Cherry Brie Puffs <i>cherry preserves</i> <i>V</i> <i>per dozen</i>	\$36.00	12	\$432.00
Bacon Wrapped Almond Stuffed Dates <i>GF</i> Goat Cheese Honey Drizzle <i>per dozen</i>	\$36.00	18	\$648.00

First Course: Plated

Michigan Strawberry Salad	\$6.50	150	\$975.00
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Arcadian mix, arugula, goat cheese, pickled pearl onion V, GF, NF

Sunflower Seeds V+, DF, GF

Champagne Vinaigrette V+, GF, DF, NF

per guest

Farmhouse Rolls	\$18.00	13	\$234.00
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butter, yeast, fresh farm eggs V, NF

Whipped Honey Butter V, GF, NF

per dozen

Main Course: Family Style

Wild Rice Pilaf	\$4.00	150	\$600.00
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vegetable broth, vegetable brunoise V+, GF, DF, NF

per guest

Vegan Roasted Turmeric Cauliflower and Carrots	\$7.00	150	\$1,050.00
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roasted tomatoes, chimichurri sauce V+, GF, DF, NF

per guest

Traverse City Chicken	\$12.75	150	\$1,912.50
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dried cherries, caramelized shallots, mushrooms, sherry butter sauce GF, NF

per guest

Great Lakes Whitefish	\$13.00	150	\$1,950.00
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diced tomatoes, capers, lemon, basil, white wine sauce GF, NF

per guest

Vibrant Roasted Vegetables	\$50.00	19	\$950.00
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eggplant, asparagus, baby carrots, portabella mushroom, red onion, sweet potatoes, yellow squash, zucchini N+, GF, DF, NF

Herbed Balsamic Vinaigrette V+, GF, DF, NF

per table (serves 8)

Dessert

Cookie Shot Station	\$275.00	3	\$825.00
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V, NF

Cookie Cups *sugar cookie cups, chocolate chip cookie cups* V, NF

Guernsey Vanilla Milk V, NF

per package (serves 50)

KCI Equipment

Family Style Shelving Hot Box	\$575.00	2	\$1,150.00
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Event Essentials Package	\$50.00	2	\$100.00
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all the equipment our staff will need to service your event, including disposable gloves, leftover containers, sanitizer, towels, water/ice pitchers, etc.

per package (serves up to 100)

Transportation Charge	\$225.00	1	\$225.00
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Premium

Katherine's Menu Cards		2	
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per set

**** CLIENT/VENUE PROVIDING ****

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.

Staff Charge \$250.00 2 \$500.00
Chef

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

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

Subtotal	\$12,401.50	Total Value	\$16,913.17
Taxes	\$661.59	Paid	\$0.00
Service Chg	\$3,850.08	Balance	\$16,913.17
Gratuity	\$0.00	Per Guest	\$112.77