



Katherine's Catering Banquet Event Order

Client Katherine's Catering	Event Planner Emily Deeds	Booking Contact Deeds, Emily	Site Contact ,	Event # E47812
Address 359 Metty Drive, Suite 4, Ann Arbor, MI 48103		Booking Tel	Site Cell () -	Category SERVED
Party Name Frutig Farms Sample Menu	Theme Wedding	Guests 150 (Pln)	Event Date 6/20/2026 (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
6/20/2026-Sat	3:00 pm	5:00 pm	NA	NA	11:00 pm	

FOOD/SERVICE ITEMS

Food/Service Items	Price	Qty	Total
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CHEFS ON SITE
SERVED SITDOWN

Hors D'oeuvres: Hand Passed Kalamata Olive Artichoke Tarts V, NF <i>per dozen</i>	\$36.00	12	\$432.00
Chicken Caesar Salad Skewer <i>lettuce, tomato, Parmesan</i> GF, NF Caeser Dressing Drizzle per dozen	\$39.00	12	\$468.00
Fresh Crudite Roll Up <i>Tajin</i> V+, GF, DF, NF Balsamic Drizzle <i>per dozen</i>	\$39.00	12	\$468.00
Lemon Marinated Shrimp Shooters GF, NF Citrus Cocktail Sauce <i>per dozen</i>	\$45.00	12	\$540.00

First Course: Pre Set

Celebration Salad	\$6.50	150	\$975.00
<i>Arcadian harvest mix, romaine, strawberries, mandarin oranges, blueberries, red onion, crumbled feta</i> V, GF			
Candied Pecans			
Raspberry Vinaigrette V+, GF, DF, NF			
<i>per guest</i>			
Baguette Slices	\$12.00	19	\$228.00
<i>sourdough</i> V+, DF, NF			
Butter V, GF, NF			
<i>per baguette (serves 8)</i>			

Main Course: Plated

Beef Entree

Beef Entree

Filet Mignon	\$38.00	75	\$2,850.00
<i>Dijon cream sauce, mushrooms, shallots</i> GF, NF			
<i>per guest</i>			

Asparagus Spears	\$4.35	75	\$326.25
<i>herb olive oil</i> V+, GF, DF, NF			
<i>per guest</i>			

Rainbow Risotto	\$5.50	75	\$412.50
<i>carrots, spinach, corn, peas, bell peppers, scallions, summer squash, vegetable broth, white wine, Parmesan</i> V, GF, NF			
<i>per guest (served in a bowl)</i>			

Chicken Entree

Lemon Chicken	\$11.95	75	\$896.25
<i>baby arugula, Roma tomatoes, pesto lemon cream</i> GF, NF			
<i>per guest</i>			

Asparagus Spears	\$4.35	75	\$326.25
<i>herb olive oil</i> V+, GF, DF, NF			
<i>per guest</i>			

Rainbow Risotto	\$5.50	75	\$412.50
<i>carrots, spinach, corn, peas, bell peppers, scallions, summer squash, vegetable broth, white wine, Parmesan</i> V, GF, NF			
<i>per guest (served in a bowl)</i>			

Dessert

Raspberry Passion Fruit Mousse	\$5.95	150	\$892.50
<i>genoise, passion fruit coulis, white chocolate</i> V, NF			
<i>per guest</i>			

KCI Equipment

Plated Dinner Shelving Hot Box	\$575.00	2	\$1,150.00
Event Essentials Package	\$50.00	2	\$100.00
<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>			
Transportation Charge	\$225.00	1	\$225.00

Premium

Katherine's Menu Cards
per set

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**** 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
<i>Chef</i>			

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

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

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Subtotal	\$11,202.25	Total Value	\$16,212.00
Taxes	\$589.64	Paid	\$0.00
Service Chg	\$4,420.11	Balance	\$16,212.00
Gratuity	\$0.00	PerGuest	\$108.09