



**Cutting
Edge
Cuisine**

Cutting Edge Cuisine

32555 Northwestern Highway
Farmington Hills, MI 48334

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2026 Sample Wedding Proposal | Plated | Frutig Farms

Prepared For:	Sample Proposal	Event Date:	8/1/2026 - Saturday
Address:		Phone:	
Proposal #:	14708	Guest Count:	150 Estimated
Service Style:	Plated	Occasion:	Wedding
Salesperson:	Eric Kierszkowski eric@cuttingedgecuisine.com		
Venue:	Frutig Farms 8040 Scio Church Rd Ann Arbor, MI 48103	Last Change:	12/11/2025
Timeline:	5:00 PM Event Start 11:00 PM Event End		

Please review Event Date, Timeline and other proposal variables for accuracy, and notify your Sales Director/Contact with any requested changes. Changes to proposal variables may result in increases to the Minimum Food and Beverage Spend.

Please refer to your Sales Director or Staff Member regarding menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood or shellfish or eggs may increase your risk of food borne illness.

Passed Appetizers

Choose 3: \$15pp

Choose 4: \$18pp

Choose 5: \$21pp

"Not a Cheesesteak" Gougeres

filled with Truffled "Cheese Wiz"

topped with Seared Rare Filet and Sea Salt

Black Pepper and Thyme Gougeres

with Warm Gruyere Mousse and Prosciutto

CEC Famous Slider Bites

with Sirloin, Pickle, American Cheese, and Garlic Whole Grain Aioli

Thai Beef Satay

Green Curry Coconut Vinaigrette

(Gluten Free)

Dr Pepper Glazed Shortrib

Tempura, Cashew, Thai Basil (+\$3pp)

Meatball and Polenta

Italian Meatballs, Creamy Polenta, Spicy Marinara, Toasted Parmesan Crumbs

Pastrami Rubens

Gougere, Russian Dressing, Coleslaw, Swiss

Bacon Wrapped Dates Spanish Chorizo

Served with Romesco Sauce

(Gluten Free, Contains Nuts)

Chicken Char Siu Bao Bun

Pickled Slaw

Chicken Spring Roll Lettuce Wrap with Sesame Plum Sauce

Chicken Larb, Honey Roasted Peanut

(Contains Nuts, Peanut)

Mediterranean Chicken Kafta

Lemon Oregano Yogurt

(Gluten Free)

Everything Bagel Crusted Hot Dogs in a Blanket

Honey Mustard

Naan Grilled Cheese with Masala Tomato Soup Shooters

General Tao's Cauliflower

Tempura Fried

Korean Deviled Eggs with Kimchi

(Gluten Free)

Manchego Quesadilla

Manchego Quesadilla, Chili Sauce, Cumin Seed, Crema, Aioli, Charred Green Onion, Flour Tortilla

Marinated Miso Mushrooms and Sweet Potato Sushi Roll

*Grilled Scallion, Soy Carmel
(Gluten Free)*

Pita Crostini, Charred Eggplant and Feta

Prunes, Burnt Onion, Pickled Fresno Pistachio

Ricotta Bruschetta

Brown Butter Toast, Truffle Honey, Lemon Zest, Sea Salt

Saffron Arancini

Smoked Tomato Aioli

Spinach Pie with Truffle Honey

*Brown Butter and Hazelnut
(Contains Nuts)*

Zucchini Tempura

Lemon Zest, Parsley Aioli, Sumac

Tuna Tartare Wonton Chip

Mango, Jalapeno, Cilantro | +\$3pp

Crab Cakes

*Cracker Meal and Cajun Remoulade | +\$6pp
(Contains Shellfish)*

Smoked Salmon Tater Tots

*Dill, Creme Fraiche, Caviar | +\$4pp
(Gluten Free)*

Shrimp Cocktail

*Bloody Mary Cocktail Sauce + | \$8pp
(Gluten Free, Contains Shellfish)*

Additional Appetizers available. See Catering Manager for details.

Family Style Salad

House Salad

*Mixed Greens, Tomato, Cucumber, Radish, Balsamic Vinaigrette
(Vegan, Gluten Free)*

Traditional Caesar Salad

*Shaved Parmesan, Garlic Crouton | +\$4pp
(Vegetarian)*

Strawberry Salad

*Spinach, Granola, Cornbread Croutons, Tomato, Green Onion, Black Pepper Raspberry Vinaigrette | +\$7pp
(Vegetarian)*

Gem Lettuce Salad

Crisp gem lettuce, shaved manchego, rye breadcrumbs, peas, radish, and fresh herbs, tossed in a creamy green goddess dressing | +\$8pp

Bread Course

Artisan Rolls

assorted rolls with butter

Herbed Focaccia

Whipped sea salt butter (+\$4pp)

Plated Entree

Choose 2

Chicken Marsala with Mushrooms

(Gluten Free)

Chicken Picatta

Sautéed Chicken, Lemon Caper Butter

(Gluten Free)

Herb Roasted Chicken Breast

Chicken Jus lie

(Gluten Free)

Sage and Fontina Stuffed Airline Chicken Breast

Sweet Potato Polenta, Candied Parsnips and Chicken Jus

Moroccan Grilled Chicken

Chickpea Relish

(Gluten Free)

Airline Chicken with Lemon, Garlic Caper Sauce

Crispy Polenta and Mushrooms, Green Beans

(Gluten Free)

Crispy Lemon Chicken

Lemon Butter

Cajun Grilled Chicken Breast

Smoked Tomato Butter

(Gluten Free)

Crispy Chicken Pillard Brown Butter Caper Jus

Arugula, Fennel, Tomato garnish

Sliced BBQ Beef Brisket

(Gluten Free)

Grilled Flank Steak

with Chimichurri

(Gluten Free)

Braised Short Ribs

with Caramelized Onion Jus | +\$6pp

(Gluten Free)

Phylo Wrapped Shortrib

*Balsamic Red Onion Marmalade, Star Anise Scented Demi Glace
OR Whisky Onions | +\$6pp*

Herb Mustard Roasted Bavette Steak

*Mustard Jus | +\$6pp
(Gluten Free)*

Filet Medallions

Zip Sauce | +\$14pp

Coffee Butter Sous Vide Filet

served with Truffle Mac n Cheese, Roasted Asparagus with Beef Jus | +\$16pp

Blackened Salmon

(Gluten Free) | +\$6pp

Cherry BBQ Bourbon Glazed Salmon

(Gluten Free) | +\$6pp

Arugula Pesto Crusted White Fish

Arugula Pesto Crusted White Fish served with Corn Succotash | +\$8pp

Crab Crusted Whitefish

Lemon Dill Butter | +\$8pp

Pistachio Pesto Crusted Seasonal Seabass

+\$12pp

Additional Entrees available. See Catering Manager for details.

Plated Vegetarian Options

Wild Grains Stuffed Bell Pepper

*Fennel, Cauliflower, Mushrooms, Onions, Quinoa, Vegan Mozzarella Tomato Sauce
(Vegan, Gluten Free)*

Stuffed Eggplant

*Lentils, Charred Onion, Pomegranate Molasses
(Vegan, Gluten Free)*

Stuffed Acorn Squash

*Quinoa, Farrow, Red Onion, Cranberry Stuffing, Swiss Chard, Mustard Apple Cider Reduction
(Vegan)*

Additional Vegetarian Entrees available. See Catering Manager for details.

Plated Sides

Choose 2

Herb Roasted Redskin

(Vegetarian, Gluten Free)

Herb Roasted Fingerling Potato

(Vegetarian, Gluten Free)

Vanilla Bean Glazed Sweet Potatoes

*Butter Roasted, Vanilla Maple Glaze
(Vegetarian, Gluten Free)*

Garlic Whipped Potato

*Roasted Garlic, Cream, Butter
(Vegetarian, Gluten Free)*

Penne with Pomodoro and Basil

(Vegetarian)

Honey Harissa Carrots

(Vegetarian, Gluten Free)

Charred Broccolini with Fermented Chilies, Garlic and Lemon

(Vegan, Gluten Free)

Roasted Root Vegetables

*Brown Sugar Glaze
(Vegetarian, Gluten Free)*

Lemon Green Beans

(Vegetarian, Gluten Free)

Additional Sides available. See Catering Manager for details.

Passed Dessert (Optional)

Choose 2: \$9pp

Choose 3: \$12pp

Cinnamon Sugar Doughnuts

S'mores Bars

Hot Fudge Cream Puff with Warm Fudge Sauce

Chocolate Mousse Shooter with Whipped Cream

Strawberry Shortcake Shooter

Warm Chocolate Chip Cookie

Deconstructed Pies

Shooter Style. Choose one flavor | Lemon Meringue/Chocolate Silk/Cherry/Apple)

Upgrade to a PREMIUM DESSERT STATION; See Catering Manager for details.

Late Night Snack (Optional)

Choose 1: \$8pp

Choose 2: \$10pp

Chicken Tenders and Fries

Served with Ketchup and Ranch

Chicken and Waffles Skewer

with Syrup

Detroit Late Night

Detroit Style Coney Dogs OR Detroit Style Pizza

Sliders and Fries

CEC Famous Slider Bites and Crispy Truffle Fries

Mini Grilled Cheese

served with French Fries

Food

Qty	Description	Unit Price	Total
150	Passed Appetizers	\$15.00	\$2,250.00
150	Family Style Salad	\$6.00	\$900.00
150	Bread Course	\$1.50	\$225.00
150	Plated Entree	\$28.00	\$4,200.00
	Plated Vegetarian Options	\$22.00	\$0.00
150	Plated Sides	\$0.00	\$0.00
	Passed Dessert (Optional)	\$9.00	\$0.00
	Late Night Snack (Optional)	\$8.00	\$0.00
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		Food Subtotal	\$7,575.00

Beverage

All Beverages Provided by Venue

Rental

All rentals sourced through Frutig Farms

Miscellaneous

Qty	Description	Unit Price	Total
1	Satellite Kitchen	\$1,500.00	\$1,500.00
	CEC prepares all food on site. This fee covers all ovens, fryers, and kitchen carts, needed to execute the current menu. Does not include a tent, tent side walls, tent lighting or permits, if necessary.		
			<hr/> <hr/>
		Miscellaneous Subtotal	\$1,500.00

Staffing

Qty	Description	Unit Price		Total
1	Standard Service (Estimate - Final Timeline TBD) All Culinary staff needed to prep and execute the event. Standard Front of House staff to accommodate budget. Staffing charges are a reflection of your guest count, menu, service type (plated, buffet, etc.), Service Level and timeline. CEC does NOT charge a Service Fee on top of Required Staff nor are gratuities expected; Required Staff is "All-In". Timeline subject to CEC arrival and departure.	\$6,400.00	0	\$6,400.00

Does not include Bartenders. Bartenders provided by Frutig Farms.

Staffing Subtotal	\$6,400.00
Charges:	\$15,475.00
6% Sales Tax:	\$454.50
Post-Tax Subtotal:	\$15,929.50
Payments:	\$0.00
Balance Due:	\$15,929.50
Deposit Amount:	\$5,000.00

Final Balance Due: 7/22/2026

Cutting Edge Cuisine Standard Policies:

Minimum Food & Beverage Spend: Unless otherwise noted in the Proposal, until a Catering Agreement is entered into by the Client and Cutting Edge Cuisine, the Minimum Food & Beverage Spend shall be the combined subtotals of the Food and Beverage categories contained within the original Proposal.

Menu Item Selection and Changes: Prior to execution of the Catering Agreement, menu items may be changed upon request. Once a Catering Agreement is entered into, menu items may be changed per the *Food and Beverage Selections* section of the Catering Agreement.

Allergies and Dietary Restrictions: Menus are limited to 3 total preparations (e.g. chicken with stated preparation, beef with stated preparation and one, non-animal protein preparation) at no additional charge. Requests for additional preparations or modifications of stated preparations will be accommodated on a best efforts basis, up to 5 total preparations. Each additional preparation or modification will be billed at a cost of \$50 per preparation, plus the price per plate. In the event Client's guest list contains dietary needs which would otherwise create more than 5 total preparations, Client will have the option to modify the menu to create preparations which can accommodate multiple dietary needs. For example, if Client's guest list contains both vegan and vegetarian dietary needs, a vegan meal will be served.

Guest Count: The pricing in this proposal is based on current number of guests listed in the proposal. Should the final guest count decrease in an appreciable way, per our Catering Agreement, Cutting Edge Cuisine reserves the right to increase the per person food cost.

Rentals Cutting Edge Cuisine is not responsible for accuracy of dishware, flatware or glassware counts provide by an outside company. Cutting Edge Cuisine will not be held responsible for any missing or damaged items from an outside rental source. Should rentals be provided by another company other than Cutting Edge Cuisine, Client and rental company will be responsible for reviewing final CEC proposals and menu items to ensure proper selection and count of dishware, glassware,

flatware, table linens, napkins and any other outside rental not provided by CEC but required for proper event execution and guest experience.

Facility Food & Beverage & Kitchen Fees Please be aware that many event venues charge a catering facility usage or kitchen fee. Cutting Edge Cuisine is not responsible for any additional charges and if any of these charges are presented, they will be passed directly onto the client.

Service Staffing All service personnel are booked for a minimum of 5 hours. Typically for most events an additional 2-hours prior to the event for setup and 1-hour after the event for cleanup are calculated in total service staffing charges. Additional charges may apply if staff is requested to setup, tear down and/or transport outside rentals.

Tastings

Private Tasting Fee:

Complimentary for F&B spends of \$15,000+ with a Proposal Deposit; Limit of 6 guests

\$250 per person for F&B spend <\$15,000. Payment collected upon tasting booking. \$150pp credit applied to final bill, if booking occurs and \$5,000 deposit is made.

Advanced Notice Requirement: Tastings must be booked with **at least 2 month's** notice and should be booked no less than 3-months prior to the event date.

Tasting Menu Selections and Guest Count Confirmation are required **2 weeks** prior to the tasting date in order to procure the proper ingredients and schedule culinary support. In the absence of Lead Guest-driven selections, the chef will select your tasting menu items.

Cancellation Policy: Tastings which cancel with less than 7 days notice will be subject to a \$250 cancellation fee.

Additional Guests: Up to 2 more guests may be added at a charge of \$150 each, for a total of 8 guests. Additional Guest adds must be communicated to and confirmed by your Event Sales Manager 2 weeks prior to the tasting.

Tasting Duration: A tasting will typically range from 1 to 2 hours, during which the couple can sample different dishes and provide feedback. Onsite modification of recipes is limited but will be accommodated if at all possible.

Proposal Menu Items: Tasting selections are intended to resemble the items served on the day of the event. Not all items on the proposal will be included at the tasting.

Number of Menu Items: **2 appetizers, 2 proteins, 2 sides, 1 salad, 1 dessert**

Venue Location: The tasting will take place in the Tasting Room at the CEC headquarters. Address: 32555 Northwestern Highway, Farmington Hills MI. Off-site tastings will not be available.

Special Requests: Any special requests or dietary restrictions will need to be communicated 2-weeks in advance in order for the culinary team to procure the product(s) needed.

Substitutions: Chef reserves the right to make changes to the tasting menu due to any product sourcing and/or delivery

issues.

Feedback Process and Final Menu: Candid feedback is always appreciated during the tasting. The intent is to have a finalized menu in-hand by the end of the tasting.

Cutting Edge Cuisine Signature

Client Signature

Signer Name: _____

Sign Date: _____

Signer Name: _____

Sign Date: _____