

CATERING AND SPECIAL EVENTS REFERENCES

Frita Batidos has been amazing to work with every time we need them (which is often for or many meetings and conferences)! They have catered breakfast and lunch on numerous occasions and are always prompt, professional, and provide such a wonderful presentation.

Eve, Tim, and PJ do a great job catering to many dietary needs and are very good at putting together a menu that will fit what you are looking for. I have never had a bad experience and I always receive feedback that the food was incredible.

They are very reliable and I look forward to working with them in the future.

Lauren Stier, Sr.

Administrative Assistant

Faculty Academic Affairs

College of Literature, Science, and the Arts | University of Michigan

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Chef Eve and the team at Frita Batidos are always so accommodating of our unique event needs. We always get rave reviews about the food when we serve Frita at our events, whether it's a casual student event or a formal dinner.

Katee Cole

Conferences and Events Manager

Taubman College of Architecture and Urban Planning | University of Michigan

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As the Event Planner at the University of Michigan School of Social Work, it was important to me that I use local, socially responsible vendors for catering events large and small.

I already knew that Frita Batido's had great food but after hearing about their generosity in helping Government Workers during the shut down, I went outside of our procured vendors and contacted them about catering an event for the Dean and a few of her associates. On very short notice not only did they accommodate an unusually small order but it was delivered hot and setup exactly on time.

As predicted, the Dean and her guests loved the food. So much so that she requested Frita's to cater a celebratory event at her home. 20 years in restaurants, events and catering and I have never heard so many people rave about the food. Whats even more amazing is, that without straying from their traditional offerings, I was able to accommodate every guest regardless of dietary restrictions, allergies or

aversions. While I most often have to use more than one caterer to provide delicious options for GF, vegan or vegetarian guests, Frita's catered to everyone with integral, delicious choices. Additionally, the staff went above and beyond with a beautiful set up, constant maintenance of the buffet and the sunniest of disposition when answering questions, cleaning up and even helping clear tables.

As an extremely critical patron of catered events, I can say that Frita's provided the best food, service and overall experience I have ever attended or planned.

From initial contact all the way through to the end of the event, the staff at Frita's gave me the confidence to focus on everything else knowing the catering would be seamless. I can not say enough good things about the entire experience and I implore you to use Frita's for your next event.

You will not be disappointed and your guests will rave from start to finish.

Shannon Lavigne

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A. ALFRED TAUBMAN COLLEGE OF ARCHITECTURE + URBAN PLANNING
THE UNIVERSITY OF MICHIGAN

2000 Bonisteel Boulevard Ann Arbor Michigan 48109-2069 USA

November 30, 2012

Since moving to Ann Arbor over four years ago, Eve has been creating memorable experiences for me, my family and my colleagues. For every university catering event at my home, my first choice is always Eve. She is not only dependable and extremely professional, but she is also a lot of fun and has a great attitude to bring to every meal. Even with extremely short notice she manages to create incredible menus with diverse and well balanced flavors. Also, Eve knows how to source the best seasonal and local ingredients which is very important to me and my guests.

I have enjoyed Eve's creations in several settings; restaurants, large catered events (over 60 guests) and small intimate dinners (around 8 guests) at my home. Frita Batidos has also catered large events at our college for faculty and students and they have always been a hit thanks to their exciting flavors, French ingredients and variety of dishes.

I would highly recommend Eve to anyone. We have often had difficult requests and she has always adapted very quickly. She knows how to run a great business and a professional staff and one can depend on her to deliver an experience of the highest of standards every time.

Sincerely,



Monica Ponce de Leon

Dean and Eliel Saarinen Collegiate Professor of Architecture and Urban Planning

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To Whom It May Concern:

My name is Jordan Korn, and I am currently a junior at the University of Michigan. I am writing this as a letter of reference for Frita Batidos Catering. I was overjoyed when Eve Aronoff, the Chef and Owner of Frita Batidos, reached out to me because it gives me the opportunity to express my excitement and passion for her restaurant. I first met Eve during my freshman year when she was nice enough to let me interview her for a student food blog I write for.

Each year when I start my ten hour journey on the road from New York to Ann Arbor for school, there is only one thing on my mind: Frita Batidos. I am a junior at the University of Michigan now, and ever since my freshman year when my dad stumbled across Frita (the bright white walls caught his eye from across the street and he just couldn't resist walking in) it has become and will always remain our absolute favorite place to eat on campus. Coming from someone who grew up in New York with a seemingly endless supply of incredible restaurants on every corner, the quality of food and combination of flavors at Frita Batidos is on a whole new level.

Frita Batidos offers the perfect combination for students of gourmet and high-end food with a causal atmosphere and inexpensive prices. I would say the only complaint that students have is that they wish it wasn't as far from campus so they would be able to eat there more often. A Frita Batidos catering service would directly meet this demand and provide a delicious, festive, and unique experience for any event on campus. The catering opportunities are endless: Football tailgating parties, student Greek life parties, student organization events, academic department events, and faculty meetings, just to name a few.

Frita Batidos recently catered a fundraising event for over 200 people on the front lawn of my sorority. People are still talking about how special and incredible the food was and it really made our event a huge success. The mini "Inspired Cuban" sandwiches were a hit with everyone, as were the twice-fried ripe plantains. And the students were literally devouring the mini churros! They even set up a long table covered in their signature banana

leaves to add that unique Frita touch. The food tasted just as delicious as it does at the restaurant, and my whole sorority was blown away by the presentation. The staff went above and beyond our highest expectations with the service they provided for us – they handled everything extremely professionally, did a fantastic job setting up, and was unbelievably accommodating to all of our needs. We had such a great experience and cannot wait to plan our next event with them.

Anyone who has eaten at Frita Batidos will agree that it is incredible food that needs to be shared more on the University of Michigan campus. I believe that there is a great demand for higher quality catering services for student and University events, and there is no other restaurant that could provide a more memorable catering experience.

Warm Regards,

Jordan Korn

Treasurer – SDT Sorority

1405 Hill Street Ann Arbor, MI

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December 6, 2012

To Whom It May Concern,

While working for Taubman College of Architecture and Urban Planning at the University of Michigan as an Event Planner, I've had the pleasure of working with numerous caterers and chefs in the Ann Arbor area. I love working with Chef Eve and her staff at Frita Batidos because they consistently exceed our expectations. There are plenty of caterers who can make a good meal, but we continue to call on Frita Batidos for a variety of occasions because they always create unique events and memorable experiences for our guests.

At Taubman College we often host VIP guests from all over the world. When we want to make a great impression, we hire Chef Eve to cater formal, multi-course dinners. Whether we have months or just a few days to plan, she always creates a completely custom menu. Every meal is unique and delicious because they reflect seasonality and feature the highest quality, locally sourced products. What I particularly appreciate as an event planner is that Chef Eve will easily and thoughtfully incorporate any special requests, preferences or dietary restrictions into our menu.

They are also very versatile, offering catering services that can accommodate a variety of budgets. For more casual events like receptions, lunch meetings and dinners for students and faculty, we can choose from a great selection of sandwiches, fritas, and sides, right from the Frita Batidos menu. Even with a smaller event budget, they hold themselves to high standards for food quality and service, so they will always utilize fresh, quality ingredients, and environmentally friendly disposable products. What's best is that when Chef Eve and Frita Batidos cater a casual gathering, they put the same love and care they put into our high-end seven course tasting events.

For any type of event, I know when I choose Chef Eve and Frita Batidos that I am guaranteed to receive amazing food and impeccable service. Chef Eve and her staff are detailed oriented, knowledgeable and helpful with every aspect of your event. Whether it's been tables, linens, flowers, or last minute location changes, I have yet to find a special request they weren't happy to accommodate. The entire college and I have always been extremely satisfied with the catering and service we have received while working with Chef Eve and Frita Batidos. For these reasons, we will continue to use their service for a variety of events in the future and highly recommend you consider them for your next dinner or event.

Sincerely,

Kimberly Trombley

Meeting/Special Event Planner

Taubman College of Architecture + Urban Planning University of Michigan, Ann Arbor

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October 30, 2012

To Whom It May Concern:

Eve Aronoff and her team were an absolute dream to work with. When we started the wedding planning process we knew food was going to be one of the most important decisions we would make. Having been long time fans of Eve and her restaurants, we felt as if there wasn't much of a decision to make—it would be Frita Batidos!

From the moment we made initial contact to the end of our wedding day, we were made to feel like we were the only clients in the world. Eve worked closely with us to make sure we had exactly what we wanted, while having great respect for our budget. She was beyond flexible when it came to every aspect of the catering experience. Adding waitstaff? No problem. Adjusting the menu? A breeze. Adding more wait staff and bar staff? Of course. Eve and Sarah were very prompt in responding to emails, whether they were general check-ins or revisions to our needs.

Come our wedding day, everything went beyond smoothly. Our biggest source of stress was the one thing we couldn't control: will all of our vendors show up at the appropriate time with everything they are supposed to have? The Fritas crew arrived early, and this immediately took a huge amount of stress off our shoulders. After their arrival, we never heard from them, as they got right to work and knew exactly what they needed and how to get it done.

As far as the quality and presentation of the meal went, we and our guests were blown away. For our final menu we decided on pulled pork and BBQ beef sliders on brioche buns, BSE (Best Snack Ever), twice-fried garlic plantains, and churros with chocolate Español. The brioche melted in our mouths; the pork had the perfect amount of spice; the beef was flavorful with that perfect BBQ "tang". The Muenster cheese and the spicy kick, took the

BSE from being a rice side dish, to a star of the meal. Now the plantain dish was what I was truly looking forward to it, as it has been a favorite of mine since Frita Batidos first opened its doors. To put it succinctly, this dish did not disappoint. I'm not a big sweet person, but the churros and chocolate Español were unreal. In fact, I saw some of our guests just drinking the chocolate without the churros! Each of the dishes were just as fresh and delicious had we ordered them at the restaurant.

Eve, Sarah, and the rest of their crew went out of their way to make certain everything went smoothly and perfectly. I'd be more than happy to discuss our experiences in further detail, if you'd like!

Best,

Leslie Promenchenkel