



Approved Caterers

Olive Events Catering
Kim Stouffer, kim@oliveeventscatering.com

Storia Fine Catering & Jack Stack Catering
Becki Ford, beckif@hospitalitykc.com

Brancato's Catering
Karla Mullin, kacord@brancatoscatering.com

Dutzel's Catering
Jeff Dutzel, jdutzel@dutzelscatering.com

Scratch Gourmet Kitchen
Matthew McGovern, matt@wildcathospitality.com

Kansas City Catering
Emily Freeman, kccatering@kansascitycatering.com

DeVine Catering
David Ewan, devinecatering816@gmail.com

Approved caterers are defined as those that meet the Midland Theatre's standards as it relates to service, quality and execution.

The approved caterer of client's choice will pay to the Midland ten percent (10%) of the pre-tax food total. Certain Hotel caterers are approved as well, please contact the Midland for more information.

The Caterer is responsible for (per event needs): linens for all tables, china rentals, utensils, water goblets for plated meals, wine glasses for place-setting table wine only, uniformed staff for food service and busing throughout the entire event timeframe.

The Midland Events Manager will coordinate all logistics with the Caterer, and can supplement the above rental and staffing needs on an event-by-event basis.