

Corporate Catering Menu



We would be honored and pleased to serve you for your upcoming events. We strive to maintain the highest food and presentation quality with our family recipes. As a service to you, we would like to offer, these special menu selections at reasonable rates. These are only the beginning of our vast array of additional menu options available. We love to be challenged to create Menus/Themes/Celebrations that would fit each individual Corporate/Clients' need and budget. We also do themed sauté stations w/ chef's preparing menus on-site for your entertainment.

The following menus are listed with per guest prices and do not include delivery, disposables, tax or gratuity. Set up and clean up, glassware, flatware, serving, equipment, linens and decorations are also available at additional charge. If you have any questions feel free to call us at Angel Food Catering (734) 483-0135 Phone, (734) 485-8758 Fax or email at angelfood@provide.net . We look forward to serving you.

Mike and Judy Maynard
Owners of Angel Food Catering, Inc.
Website: www.angelfoodinc.com

Updated 10/2009

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Angel Food Specialty Bread & Roll Selections

Italian Sour Dough Rolls w/Dilled Garlic Butter
 Cracked Wheat Rolls w/Spiced Honey Butter
 Biscuits w/Choice of Spiced Honey Butter or Jam
 Mini Croissants w/Raspberry Honey Butter
 Garlic Bread Slices on French Baguettes
 Parmesan or Garlic Bread Sticks
 Cheesy Garlic Biscuits (add \$.25/guest)
 Available Flat Bread w/Herbed Garlic Oil Dip (add \$.50/guest)
 Dipping Oils Available for \$.25/guest
 Mozzarella Bread Sticks (add \$.35/guest) w/ Marinara (add \$.50/Guest)

**Meat & Produce prices are subject to change as the Market changes. For current pricing please call (734) 483-0135.

Angel Food Catering

Continental Breakfast Buffet Selections

Prices do not include delivery, serving, tax or gratuity.

Menu Options Limited for groups of 12 or more guests.

Continental Breakfast Buffet Options:

Package #1 ~ 2-Pastry Selections, & Juice~	<u>\$3.95/guest</u>
Package #2 ~ 3 Pastry Selections, & Juice~	<u>\$4.95/guest</u>
Package #3 ~ 2 Pastry Selections, 1 Gourmet & Juices ~	<u>\$5.25/guest</u>
Package #4 ~ 3 Fancy Selections & Juice~	<u>\$6.25/guest</u>
Package #5 ~ 2 Gourmet Selections, 1 Executive & Juice~	<u>\$8.25/guest</u>

Additional Pastry & Sweets Selections~\$1.25/each

Assorted Individual Yogurts
 Biscuits w/ Spiced Honey Butter or Jam
 Mini Cinnamon Rolls
 Cinnamon Twists
 Homemade Muffins w/Spiced Honey Butter
 Homemade Mini Muffins w/Spiced Honey Butter
 Bagels & Cream Cheese
 Assorted Homemade Danish
 Wheat Rolls w/Spiced Honey Butter
 Whole Fresh Fruit Basket
 Assorted Sweet Bread Slices
 Mini Drizzled or Plain Croissants w/Spiced Honey Butter
 Mini Croissants w/Jam

Beverage Choices~\$1.00/per beverage

Refill Coffee w/lunch service \$.50/guest
 Coffee Service-Regular & Dec. w/ Condiments
 Hot Tea~ Tea Assortment (add to coffee or \$.25)
 Fresh Lemonade, Brewed Iced Tea
 Assorted Bottled Juice,
 Bottled Water
 Canned Sodas
 (Disposable Beverage Holders available at below costs)
 \$ 2.00~ For Cold Beverages Per Pitchers
 \$ 5.00~ For Hot Beverage per 15 Cups holder

Additional Gourmet Selections~ \$2.00/each

Vanilla Yogurt w/Granola or Fresh Fruit
 (For Both add \$.50)
 Fresh Fruit Slices
 Domestic Cheese & Gourmet Crackers
 *Italian Sausage Puffs w/ Dijon Mustard
 *Mini Assorted Quiche
 Braided Coffee Cake
 Scones w/Jam or Devonshire Cream
 Freshly Baked Coffee Cake (Apple Walnut,
 Vanilla Cream, Poppyseed Or Lemon)
 Apple Berry Chutney w/Cinnamon Crisps
 *French Toast Wedges w/ Maple Syrup
 (*indicates served hot & needs chafer)

**Executive Selections~ \$2.50-\$3.25/each

Minimum Orders of 16-20 guests per item

Lox, Bagels & Cream Cheese (\$3.25)*
 Imported Cheese & Crostini (\$3.00)
 Biscotti, Cheese & Grapes (\$3.00)
 Petite Baked Brie en Crouete (\$2.75)
 Cranberry or Peach Chutney
 & Neufchatel Spread w/Crostini (\$2.75)

****All Buffets can exchange a Pastry or a Gourmet Selection for Executive Selection by adding \$1.00/guest**

*Consuming raw or uncooked meat, beef, or eggs may increase your risk of
 food borne illness, especially if you have certain medical conditions.

Angel Food Catering

Hot Breakfast Buffet Selections

Prices do not include delivery, serving, tax or gratuity.
Menu Options Limited for groups of 12 or more guests.
These Options can be served Plated for additional service charge.

Heavenly Start

Choice of Two: Mini Muffins, Mini Pastries,
Cinnamon Rolls, Bagels, Sweet Bread Slices
Assorted Fresh Fruit Slices
Spiced Honey Butter or Cream Cheese
Orange Juices
Regular & Decaffeinated Coffee
\$5.95/guest

Breakfast on the Seine

Choice of Quiche, Egg, or Strata
(For Quiche Add \$.50/guest)
Broiled Sausage or Bacon
Mini Muffins or Bagels
Orange Juice
Regular & Decaffeinated Coffee
\$7.75/guest

Vegetarian Fare

Choice of Scrambled Egg or Strata
Seasonal Fresh Fruit Salad
Hash Brown Potatoes w/Sautéed Veggies
Orange Juice
Regular & Decaffeinated Coffee
\$8.50/guest

European Opener or Tea

Choice of: Biscotti, Biscuits, Scones or Croissants
Honey, Butter & Jam
Fresh Fruit Slices or Brie Wedges
Hot Herbal Tea Selections
Regular & Decaffeinated Coffee
\$7.50/guest

Sunrise Delight

Choice of Quiche, Egg, Or Strata
Breakfast Hash browns
Seasonal Fresh Fruit Salad
Muffins or Bagels
Orange Juice
Regular & Decaffeinated Coffee
\$8.25/guest

The Country Squire

Choice of Scrambled Eggs or Strata
(For Quiche Add \$.50/guest)
Oven Broiled Sausage or Crisp Bacon
Seasonal Fresh Fruit Salad
Fresh Baked Muffins or Bagels
Orange Juice
Regular & Decaffeinated Coffee
\$9.25/guest

Quiche or Strata Selections~ Quiche \$18.00 for 6-8 servings Strata \$33.00 10-12 servings

Choice of One Meat: Bacon, Ham or Sausage~ with sautéed vegetables and cheese

Lorraine~ Sautéed vegetables, bacon and Swiss

Florentine~ Spinach, Feta, and cheddar cheese

Chicken Divan~ Chicken, broccoli, onion, and cheddar cheese

Vegetarian~ a variety of sautéed vegetables and cheddar cheese

Mediterranean~ Spinach, artichoke hearts and feta cheese

Fiesta~ Sautéed peppers, onions, mushrooms, black olives with cheddar cheese

Farmers~ Sautéed Peppers, Onions, Mushrooms, & Potatoes (Add Bacon for \$.50/Guest)

Scrambled Egg or Burrito Wrap Selections~ (Burrito wraps add .50/guest)

Cheesy~ w/ Colby & Monterey Jack Cheeses (with Ham add. \$.50/guest) **\$2.75**

Denver~ Ham, Onion, Peppers & Cheddar **\$2.95**

Fiestas~ Pepper, Onions, Colby & Monterey Jack Cheeses w/Salsa **\$2.95**

Hot Breakfast Sandwiches~ Choice of Biscuits, Or Croissants

Choice of: Egg & Cheese **\$3.50**
 Egg, Cheese & Meat (Bacon, Sausage or Ham) **\$2.95**

Angel Food Catering

Breaks/Snacks

Prices do not include delivery, serving, tax or gratuity.
Menu Options Limited for groups of 20 or more guests.

Eye Opener Snack Options

Offered 9 am - 11 am

- Package #1per guest.....\$3.95
2 Baked Goods & 1 Beverage
- Package #2per guest.....\$3.95
1 Snack & 2 Baked Goods
- Package #3per guest.....\$4.25
1 Baked Good, 1 Snack & Melon Slices
- Package #4per guest.....\$5.25
1 Snack, 2 Baked Goods & 1 Beverage
- Package #5per guest.....\$6.95
2 Baked Goods, Fresh Fruit Slices & 2 Beverages

All Day Break/Snack Package

\$12.50 per guest

Replenished 3 Times

- Coffee Services, Hot Tea *All day*
Assorted Sodas & Bottled Water
Mid-Morning & Mid-Afternoon
Morning Choice of 3 Baked Goods
& Whole Fruit
Afternoon Drop Cookies, Domestic
Cheese & Fruit Platter, 2 Snacks

Afternoon Delight Options

Offered 1 pm - 4 pm

- Package #1 per guest....\$3.95
1 Baked Good, 1 Snack, & 1 Beverage
- Package #2per guest.....\$3.95
2 Snacks & 1 Baked Good
- Package #3per guest.....\$4.25
2 Snacks & Melon Slices
- Package #4per guest.....\$5.25
2 Snacks, 1 Baked Good & 1 Beverage
- Package #5per guest.....\$6.95
3 Snacks, Fresh Fruit Slices & 2 Beverages

Beverage Choices see page 4

Snacksper guest \$1.25

- Whole Fruit Basket
- Tortilla Chips & Salsa
- Granola Bars
- Yogurt
- Chex Mix
- Assorted Bags of Chips
- Carrots & Ranch Dip
- Pretzels
- Popcorn

Baked Goodsper guest \$1.50

- Brownies & Cookie Bar Wedges
- Mini Muffins w/Spiced Honey Butter
- Fresh Baked Cookies
- Croissants w/Jam or Honey Butter
- Biscuits w/Jam or Honey Butter
- Bagel Quarters & Cream Cheese
- Mini Danishes, Cinnamon Rolls & Pastries
- Sweet Bread Slices

Platters For 12 or more guests per guest

- Fresh Fruit Slices\$2.00
- Orchard Fruit Platter
 - w/Island Spiced Dip\$2.25
 - Melon Slices\$1.50
 - Relish & Vegetable Platter
 - w/Savory Italian Dip\$1.50
 - Munchies & Dip Platter\$1.25
 - Layered Mexican Bean Dip
 - w/Tortilla Chips & Salsa\$1.95
 - Domestic Cheese & Fruit Platter....\$2.75
 - Domestic Cheese, Biscotti
& Grapes\$3.00
 - Roll Basket w/Cracked Wheat & Italian
White Dough Rolls & Butters\$1.00
 - Bread Sticks
 - w/choice of Butters or Oil Dips\$1.50
 - w/Marinara.....\$1.75

Angel Food Catering Side Salad Selections

Prices do not include delivery, serving, tax or gratuity.

Menu Options Limited for groups of 10 or more guests.

*The Salads listed on the following menus are only suggestions. They can be exchanged for the following salads.

Garden Salad

w/ Grape Tomatoes, Cucumbers, Carrots & Homemade Croutons

Caesar Salad

w/Fresh Parmesan, Croutons, Olives & Caesar Dressing

New England Salad

w/Dried Cranberries & Sugared Almonds

Fiesta Salad

Black Olives, Cucumber, Tomatoes, Green Onions, Shredded Cheese w/Spicy Ranch & Salsa

Creamy Cole Slaw or Vinaigrette Cole Slaw

Harvest Apple Slaw

Broccoli Pecan Salad w/Bacon or w/Cranberries (Vegetarian)

Roasted Red Skin Potato Salad

Michigan Cherry Salad (add \$.50)

w/Dried Cherries, Walnuts & Grated Cheese

Mandarin Spinach Salad (add \$.75)

w/Mandarin Oranges, green onions, celery, sugared almonds & served w/sweet & sour vinaigrette dressing

Caprisi Salad (add .95/guest)

Granny Smith Apple Spinach Salad (add \$1.25/guest)

W/ Granny Smith Apples, Cranberries, Cajun Pecans, Gorgonzola w/ White Balsamic Vinaigrette

Seasonal Fruit Salad (add \$.25)

Vegetable Pasta Salad w/Vinaigrette or Pesto (add \$.50)

(Many more varieties available at additional cost)

Homemade Salad Dressings~2 Choices per Salad (add a third choice for \$.25/guest):

Choice of: ~ Caesar ~ Blue Cheese (add \$.25) ~ Raspberry Vinaigrette

~ Home style Ranch ~ Poppy Seed Vinaigrette~ Honey Dijon

~ Raspberry Poppy seed Vinaigrette ~ Balsamic Vinaigrette ~ Low-fat Lemon Vinaigrette

~ House Italian~ Sweet & Sour Vinaigrette~ Smoked Tomato Ranch~

Angel Food Catering

Dessert Selections**

Prices do not include delivery, serving, tax or gratuity.
Menu Options Limited for groups of 10 or more guests.

**The Desserts listed on the following menus are only suggestions. They can be exchanged for the following options. There are other dessert options available for an additional cost as shown below.

Gourmet Cookie Bars:

Pecan Bars (with or without Chocolate)
Citrus Lemon Bars
Key Lime Bars
Triple Chocolate Brownies w/ Drizzle
Raspberry Almond Bars
Oatmeal Raisin Bars
Heavenly Coconut Layer Bars
Raspberry Delight Bars
Peanut Butter Cup Bars

Drop Cookies:

Double Chocolate Chunk
Chocolate Chunk
Oatmeal Raisin

Additional Dessert Options

Miniature Sweet Treats Platter including: (add \$.60/Guest)

Mini Cherry/Strawberry/Blueberry/Lemon Tarts
Mini Chocolate Mousse' in Chocolate Cups
Mini Strawberry Mousse' in Chocolate Cups
Mini Chocolate Drizzled Cream Puffs
Mini Assorted Cookie Bar Wedges

Hot Crisp/Cobblers : (Add \$1.00/Guest unless indicated)

Tart Cherry Crisp/Cobblers (add \$1.50/guest)
Apple Crisp/Cobblers
Blueberry Crisp/Cobblers
Peaches and Cream Crisp/Cobblers
Very Berry Crisp/Cobblers (add \$1.50/guest)

Tortes, Bundt & 1/2 Sheet Cakes (Tortes & Bundt Serve 16 ~1/2 Sheet Layer Cakes serve 35-50) (add \$.50- \$1.50/Guest)

Chocolate Mousse Cake w/ Chocolate Glaze or Chocolate Butter Cream
Chocolate Lover's Raspberry Cake w/ Chocolate Glaze
Citrus Lemon Cake with Lemon Glaze
Strawberry Cake w/ Strawberry Glaze
Black Forest Cherry w/ Chocolate Glaze

Assorted Pies, Tortes, Cheesecakes and other Pastry Specials available for additional cost.

Angel Food Catering

Triple Savory Selection ~ Soup/Sandwiches/Salads

Prices do not include delivery, serving, tax or gratuity.
Menu Options Limited for groups of 10 or more guests.

Triple Savory Menu Options: Make Your Own Selections for Each Of the Following

- Package #1 ~ \$6.95:** Choose 1 Soup, 1 Salad & 1 Dessert Choice
Package #2 ~ \$6.95: Choose 2 Sandwich, 1 Salad, & 1 Dessert Choice
Package #3 ~ \$7.50: Choose 1 Soup, 2 Sandwich, & 1 Dessert Choice
Package #4 ~ \$8.50: Choose 3 Sandwich, 1 Salad, 1 Dessert, Vegetable Relish Platter
Package #5 ~ \$8.75: Choose 1 Sandwich Builder Platter, 1 Salad, 1 Dessert
Package #6 ~ \$8.95: Choose 3 Sandwich Choices, 1 Salad, Fresh Fruit Slices, 1 Dessert
Package #7 ~ \$9.25: Choose 1 Soup, 1 Sandwich Builder Platter, 1 Dessert
Package #8 ~ \$9.25: Choose 1 Soup, 3 Sandwich, 1 Salad, 1 Dessert Choices

Homemade Soups~ soup choices limited to one per 25 guests or more :

- | | |
|--|---|
| ~Minestrone~ Vegetarian | ~French Onions w/ Crudités & Provolone |
| ~Broccoli or Cauliflower Au Gratin | ~Tomato Spinach Cheese Tortellini w/ or w/out Sausage |
| ~Tomato Cream w/ Fresh Dill | ~Wisconsin Cheese |
| ~Home-style Corn Chowder | ~Hearty Chili (w/ or w/out Beef) |
| ~Country Potato Chowder | ~New England Clam Chowder |
| ~Butternut Squash w/ Pine nut Butter (\$.25/guest) | ~White Bean Chili |

Cold Sandwiches Choices (1 Choice/per dozen & limited to three choices per event)

- **Mini Sandwiches:** Choice of ~Ham & Cheddar or Provolone, Turkey & Swiss, Herbed Cream Cheese & Cucumber, Tuna Salad, Roast Beef & Cheddar, Chicken Salad, & Grilled Vegetables w/ Hummus, Egg Salad
 ~ Bread choices: Croissants, Baguettes, or Assorted Rolls, Pitas/Lavosh (add. \$50/guest)
- **Hearty 6" Subs:** On White or Wheat Baguettes w/ choice of Meat & Cheese, Antipasto, Turkey or Vegetarian
 (Subs can be sliced in halves for variety)
- **Lavosh Sandwiches (add \$.50/guest):** Lavosh bread rolled with herbed cheese spread and choice of ~
 - o Meat & Cheese, Antipasto, Vegetarian, Turkey Club, or Vegan w/ Hummus.
- **Elite Mini Sandwiches (add \$1.00/guest):** Beef Tenderloin w/ Horsey, Smoked Salmon w/ Herbed Cream Cheese, or Salami w/ Roasted Red Peppers, Artichoke & Provolone Cheese, Grilled Vegetables, Provolone & Guacamole

Add Sandwich Builder Platters (Exchange Your Sandwich Selection above w/ Choice of the Following for additional \$2.00/Guest)

Call for specific Recipes and sandwich ideas

- Traditional Platter including: Ham, Turkey, & Roast Beef, 3 Cheeses, Tomatoes & Lettuce Served w/ Mini Croissants, White & Wheat Baguettes or Mini Rolls
- Reuben Builder including: Corned Beef, Turkey, Swiss, Sauerkraut, Lettuce, Tomato, Cole Slaw, Russian Dressing, Variety of Mustards, Rye Bread & Onion Rolls
- Italian Builder including: Salami, Ham, Provolone, Pepper Jack, Olive Salad, Lettuce, Tomato, Banana Peppers, Red Onion Slices, Italian Dressing, Yellow & Whole Grain Mustard w/ White & Wheat Hoagies
- Club Builder including: Turkey, Ham, Bacon, Swiss, Cheddar, Lettuce, Tomato, Mayonnaise, Mustards, Bistro Sauce w/ White & Wheat Rolls
- Wrap & Roll Builder (add \$2.50/Guest) including: Turkey, Roast Beef, Herbed Cream Cheese, Provolone, Lettuce, Tomato, Cole Slaw Vinaigrette, & Assorted Mustards Served w/ Assorted Lavosh Wraps

Salad Selections ~ See Selections on Page #6

Dessert Selections ~ See Selections on Page #7

Angel Food Catering

Hot Sandwich Buffet Menus

Prices do not include delivery, serving, tax or gratuity.
Menu Options Limited for groups of 10 or more guests.

Hot Sandwiches (1 Choice per Two Dozen)

*Served on Buns, Kaiser Rolls, White or Wheat Baguettes (*Add a 2nd Sandwich Choice for \$.50/per guest)

- BBQ Sandwiches~ Choice of Ham or Pulled Pork (chicken add\$.50/guest)
- French Dip Carved Roast Beef au jus
- Italian Meatball & Provolone Cheese Melt
- Philly Cheese Steak Hoagies (add \$.25/guest)
- Philly Cheese & Veggie Hoagies (add \$.25)
- Grilled Chicken Teriyaki Sandwiches (add \$.25/guest)
- California Melt-BLT & Cheese (w/Guacamole-Add \$.50)
- Stromboli~ Choice of Cheese Burger, Meatball, Buffalo Chicken, Spanakopita, or Philly Cheese (Add \$.25)

Hot Sandwiches Buffet Option #1 **\$7.50**

Choice of 1- Hot Sandwich
Assorted Bagged Chips
Melon Slices or Whole Fresh Fruit
One Dessert Option**

Hot Sandwiches Buffet Option #2 **\$7.75**

Choice of 1-Hot Sandwich
New England Salad w/ Dressing choices
One Dessert Option**

Hot Sandwiches Buffet Option #3 **\$7.95**

Choice of 1-Hot Sandwich
Vegetable Relish Platter w/ Ranch Dip
Assorted Bagged Chips
One Dessert Option**

Hot Sandwiches Buffet Option #4 **\$8.50**

Choice of 1-Hot Sandwich
Oven Roasted Red Skins
Corn O'Brien or Vegetable Choice
One Dessert Option**

Hot Sandwiches Buffet Option #5 **\$8.75**

Choice of 1-Hot Sandwich
Seasoned Mashed Potatoes
Creamy Cole Slaw*
One Dessert Option**

Angel Food Catering

Hot Luncheon Buffet Menus

Prices do not include delivery, serving, tax or gratuity.
Menu Options Limited for groups of 10 or more guests.

Vegetarian ~ Buffets:

Hot Luncheon Buffet Option #1 **\$8.75**

Farfalle w/Grilled Vegetables in Sun-Dried Tomato Cream
Broccoli Pecan Salad*
Garlic Bread Slices
One Dessert Choice**

Hot Luncheon Buffet Option #2 **\$8.75**

Cheese Stuffed Tortellini with Marinara & Sautéed Mushrooms
Caesar Salad with French Caesar Dressing*
Italian White Rolls & Garlic Butter
One Dessert Choice**

Hot Luncheon Buffet Option #3 **\$8.50**

Tri-Colored Fettuccini Alfredo w/ Freshly Shredded Parmesan
Garden Salad w/Roasted Garlic Vinaigrette
Garlic Cheese Biscuits
One Dessert Choice**

Hot Luncheon Buffet Option #4 **\$8.50**

Penne Palomino ~w/ Spinach in a Tomato Alfredo **OR**
Pasta Del Ray w/ Artichokes & Roasted Red Peppers
Garden Salad w/Roasted Garlic Vinaigrette
Italian White Rolls w/ Dilled Garlic Butter
One Dessert Choice**

Hot Luncheon Buffet Option #5 **\$7.95**

Choice of: Seasoned Rice, Bean & Cheese Enchiladas/ Burrito/ Fajitas
in Soft Tortilla Shells w/Cheese, Rice, & Sautéed Peppers & Onions
Choice of Cornbread Bake* **or** Southwestern Rice* **or** Southwestern Hashbrowns
Tortilla Chips w/Salsa & Sour Cream
One Dessert Choice**

Hot Luncheon Buffet Option #6 **\$7.95**

Roasted Quesadillas w/Cheddar Jack Cheese, Beans & Vegetables
Served w/Cilantro Sauce & Salsa
Choice of: Southwestern Rice Pilaf or Fiesta Hash browns
Tortilla Chips w/Salsa
One Dessert Choice**

Hot Luncheon Buffet Option #7 **\$8.50**

Stuffed Peppers Roasted w/ Artichoke, Feta Cheese, Red Pepper,
Garden Vegetables & Rice Stuffing w/ Tomato Reduction
Fresh Fruit Salad*
Rolls & Butter
One Dessert Choice**

Beef ~ Buffets:

Hot Luncheon Buffet Option #8 \$8.50
 Roasted Beef Stroganoff Over Pasta or Rice or Mashed Potatoes
 New England Salad w/ Dried Cranberries & Glazed Almonds*
 Rolls & Butter Option
 One Dessert Option**

Hot Luncheon Buffet Option #9 \$8.15
 Baked Rigatoni w/ Cheese
 Garden Salad w/ Croutons*
 Garlic Bread Slices
 One Dessert Choice**

Hot Luncheon Buffet Option #10 \$8.15
 3 Cheese Penne w/Italian Sausage & Beef Sauce
 Caesar Salad w/Croutons & Caesar Dressing*
 Garlic Bread
 One Dessert Choice**

Hot Luncheon Buffet Option #11 \$8.15
 Salisbury Steak w/Swiss Vegetable Sauce
 Seasoned Mashed Potatoes
 Creamy Coleslaw
 One Dessert Choice**

Hot Luncheon Buffet Option #12 \$9.50
 Beef Tips w/ sautéed peppers & onions
 Parsley Red Skin Potatoes
 Broccoli Pecan Salad
 One Dessert Choice**

Hot Luncheon Buffet Option #13 \$8.95
 Yankee Pot Roast w/ Potatoes, Carrots & Onions
 Michigan Cherry Salad w/2 Dressings
 Cracked Wheat Rolls w/ Spiced Honey Butter
 One Dessert Choice**

Hot Luncheon Buffet Option #14 \$7.95
 Swedish Meatballs or Sweet & Tangy Meatballs
 over Choice of Mashed Potatoes, Pasta or Rice Pilaf
 Garden Salad w/ choice of 2 Dressings*
 Rolls & Butter Option
 One Dessert Choice**

Chicken ~ Buffet:

Hot Luncheon Buffet Option #15 \$8.25
 Chicken Divan w/ Broccoli over
 Multigrain Vegetable Rice Pilaf
 Fresh Fruit Salad*
 Roll & Butter Option
 One Dessert Option**

Hot Luncheon Buffet Option #16 **\$8.25**

Chicken or Turkey Tetrizzini Over Pasta
 New England Salad * w/2 Dressings
 Roll & Butter Option
 One Dessert Option**

Hot Luncheon Buffet Option #17 **\$8.50**

Chicken Alfredo w/Tri-Colored Fettuccini
 Caesar Salad w/ Croutons & Caesar Dressing
 Roll & Butter Option
 One Dessert Option**

Hot Luncheon Buffet Option #18 **\$8.50**

Chicken Del Ray Over Multigrain Rice Pilaf or Pasta
 Garden Salad w/ 2 Dressings
 Assorted Rolls & Butter
 One Dessert Option**

Hot Luncheon Buffet Option #19 **\$8.50**

Lemon Rosemary or Grilled Italian Marinated Chicken Breasts
 Michigan Cherry Salad w/ 2 Dressing Choices
 Italian Sour Dough Bread w/Dill Garlic Butter
 One Dessert Option**

Hot Luncheon Buffet Option #20 **\$8.25**

Cajun Chicken Pasta w/ Freshly Shredded Parmesan
 Spicy Cabbage Slaw w/ Vinaigrette
 Corn Bread w/ Spiced Honey Butter
 One Dessert Option **

Chicken, Pork & Beef ~ Options Buffet:**Hot Luncheon Buffet Option #21** **\$7.95**

Seasoned Ground Beef, Chicken or Pork Enchiladas
 on Soft Tortilla Shells w/Cheese & Sautéed Peppers & Onions
 Seasoned Refried Beans* or Cornbread Bake* or Southwestern Rice*
 Tortilla Chips w/Salsa & Sour Cream
 One Dessert Choice**

Hot Luncheon Buffet Option #22 **\$8.50**

Stromboli~ Choice of 1:
 Pepperoni, Cheese Burger, Meatball, Buffalo Chicken, Chili & Cheese, Philly Steak
 Garden Salad w/ Croutons & 2 dressings*
 Cracked Wheat Rolls & Spiced Honey Butter
 One Dessert Choice**

Hot Luncheon Buffet Option #23 **\$8.50**

Meatball, Cheeseburger, Philly Cheese Steak, Buffalo Chicken or Pepperoni Stromboli
 Garden Salad w/ 2 Dressings*
 Cheesy Bread Sticks
 One Dessert Option**

Hot Luncheon Buffet Option #24 **\$8.50**

Ropa Vieja ~ Shredded Pork in Cuban Broth w/ Yellow Rice & Black Beans
Garden Salad w/ 2 Dressings*
Corn Bread served w/ Spiced Honey Butter
One Dessert Option**

Hot Luncheon Buffet Option #25 **\$7.95**

BBQ Ham, Beef, Chicken, or Pulled Pork Sandwiches (BBQ Chicken or Beef, add \$.25)
Brick Oven Baked Beans
Corn O'Brien
Melon Slices

Hot Luncheon Buffet Option #26 **\$8.50**

Philly Cheese Steak or Grilled Chicken Sandwiches
Oven Roasted Red Skin Potatoes
Vegetable Relish Platter w/ Savory Italian or Ranch Dip
One Dessert Option**

Hot Luncheon Buffet Option #27 **\$8.50**

Jambalaya Chicken & Sausage over Rice (w/ Shrimp add \$.50)
Spicy Cole Slaw*
Corn Bread Bake
One Dessert Choice**

Hot Luncheon Buffet Option #28 **\$8.50**

Grilled Sausage & Kraute w/ Apples & Caraway
Hot German Potato Salad
Vegetable Relish Platter w/ Dip
One Dessert Choice**

Hot Luncheon Buffet Option #29 **\$8.50**

Salmon Cakes w/ Aioli sauce or white wine reduction
Oven Roasted Potatoes
Spicy Cole Slaw*
One Dessert Choice**

Angel Food Catering
Seafood Luncheon Buffet Menus

Prices do not include delivery, serving, tax or gratuity.
 Menu Options Limited for groups of 10 or more guests.

Seafood~ Cold Options Buffet:

(all salads can be pre-plated for \$1.00/ per guest)

- | | |
|--|----------------|
| <u>Cold Seafood Buffet Option #1</u> | \$9.95 |
| Assorted Smoked Salmon w/Herbed Cream Cheese & Tuna Salad Croissants | |
| Roasted Red Skin Potato Salad | |
| Assorted Fresh Fruit Slices | |
| One Dessert Choice** | |
| <u>Cold Seafood Buffet Option #2</u> | \$10.95 |
| Herbed Focaccia stuffed with Smoked Salmon & Herbed Vegetable Cheese | |
| Strawberry Spinach Salad w/Sweet & Sour Vinaigrette | |
| Mini Vegetable & Relish Platter w/Savory Italian Dip | |
| One Dessert Choice** | |
| <u>Cold Seafood Buffet Option #3</u> | \$10.95 |
| Grilled Tuna or Salmon Entrée Caesar Salad w/Caesar Dressing | |
| Italian Sour Dough Rolls w/ Dill Garlic Butter | |
| One Dessert Choice** | |
| <u>Cold Seafood Buffet Option #4</u> | \$9.95 |
| Seafood Salad over a Bed of Greens (entrée) w/boiled eggs & tomatoes | |
| Mini Baked Brie en Croute w/Gourmet Crackers | |
| One Dessert Choice** | |
| <u>Cold Seafood Buffet Option #5</u> | \$10.95 |
| Grilled Salmon Entrée Salad w/dried cranberries, cucumber & tomato | |
| Cracked Wheat Rolls w/Spiced Honey Butter | |
| One Dessert Choice** | |
| <u>Cold Seafood Buffet Option #6</u> | \$10.50 |
| Mini Shrimp Entrée Mediterranean Salad w/Balsamic Vinaigrette | |
| Italian Sour Dough Rolls w/Dill Garlic Butter | |
| One Dessert Choice** | |

Seafood~ Hot Options Buffet:

- Hot Seafood Buffet Option #1** **\$10.75**
 Shrimp & Farfalle w/Sautéed Vegetables in Sun-Dried Tomato Cream
 Broccoli Pecan Salad*
 Garlic Cheese Biscuits
 One Dessert Choice**
- Hot Seafood Buffet Option #2** **\$11.95**
 Grilled Salmon or Tuna Steaks (4 oz., choice of Dill Cream or Teriyaki) w/Peach Salsa
 Multigrain Rice Pilaf w/Roasted Vegetables
 Seasonal Fresh Fruit Salad
 One Dessert Choice**
- Hot Seafood Buffet Option #3** **\$10.25**
 Tri-Colored Fettuccini Alfredo w/ Shrimp (KRAB can be substituted)
 Fresh Parmesan
 Caesar or Garden Salad w/Roasted Garlic Vinaigrette
 Garlic Bread Slices
 One Dessert Choice**
- Hot Seafood Buffet Option #4** **\$9.75**
 Seasoned Seafood & Cheese Enchiladas or Burrito
 in Soft Tortilla Shells w/Cheese & Sautéed Peppers & Onions
 Choice of Cornbread Bake* **or** Southwestern Rice*
 Tortilla Chips w/Salsa & Sour Cream
 One Dessert Choice**
- Hot Seafood Buffet Option #5** **\$10.75**
 Broiled White Fish w/ choice of Pineapple Pepper Reduction or Teriyaki Glaze
 Roasted Fresh Vegetables
 New England Salad w/ Choice of dressing
 One Dessert Choice**
- Hot Seafood Buffet Option #6** **\$9.95**
 Seafood & Vegetable Lasagna w/ choice of Marinara or Alfredo Sauce
 Caesar Salad with Home made Croutons & Caesar Dressing*
 Italian Sour Dough Rolls & Garlic Butter
 One Dessert Choice**
- Hot Seafood Buffet Option #7** **\$9.95**
 Basil Crusted White Fish (4oz)
 Roasted Red Skin Potatoes
 Michigan Cherry Salad w/ Choice of dressing
 One Dessert Choice**
- Hot Seafood Buffet Option #8** **\$10.95**
 Salmon Cakes w/ Salsa **OR** Artichoke Crab au Vin served over
 Multigrain Vegetable Rice Pilaf
 Garden Salad w/ Choice of Dressing
 One Dessert Choice**

Angel Food Catering

Hot Executive Entree Buffet Menus

Menu Options Limited for groups 10 or more guests.

Most of these menus can be served-plated for an additional service charge

Vegetarian ~ Options Buffet:

Grilled Chicken Strips can be added to any Vegetarian menu for \$1.75

<u>Taste of Italy # 1~ Dinner Options #1</u>	\$10.95
Pasta Primavera al Pesto <u>OR</u> Creamy Pesto <u>OR</u> Spinach & Tomato Alfredo	
Caprese Salad (Seasonal)	
Green Bean Medley	
Garlic Bread Slices	
One Dessert Option**	
<u>Taste of Italy #2~ Dinner Options #2</u>	\$10.75
Tri-colored Fettuccini w/ Sun-dried Tomato Cream	
W/ Fresh Parmesan	
Grilled Marinated Vegetables	
Garden Salad w/ Croutons Ranch & House Vinaigrette	
Italian Sour Dough Rolls & Butter	
One Dessert Option**	
<u>Taste of Italy # 3~ Dinner Options #3</u>	\$10.50
Penne Palomino w/ Spinach & Tomato Alfredo	
Italian Vegetable Sauté	
Caesar Salad w/ Balsamic Vinaigrette	
Flat Bread w/ Herbed Garlic Oil Dip	
One Dessert Option**	
<u>Asian Style Cuisine~ Dinner Options #4</u>	\$11.95
Sesame Vegetable Rice Stir-fry	
Egg Rolls w/ Sweet & Sour Sauce	
Sautéed Green Beans w/ Peppers*	
Mandarin Spinach Salad w/	
Sweet & Sour Vinaigrette	
One Dessert Option**	
<u>Mediterranean Vegetarian~ Dinner Options #5</u>	\$9.95
Mediterranean Angel Hair Pasta w/	
Fresh Feta, Tomatoes, Olives &	
Artichoke, Garlic & Herbs	
Greek Salad w/ Balsamic Vinaigrette	
Flat Bread w/ Herbed Garlic Oil Dip	
One Dessert Option**	
<u>Southern Paris Venture~ Dinner Options #6</u>	\$11.50
Stuffed Peppers w/ Goat Cheese, Artichokes & Roasted Vegetables	
Vegetable Medley*	
Strawberry Spinach Salad w/ Strawberries, Dried Cherries, Green Onions & Glazed Pecans,	
Gorgonzola & Poppy Seed Vinaigrette	
Croissants w/ Spiced Honey Butter	
One Dessert Option**	

Beef/Pork ~ Options Buffet:**Southern Comfort ~ Dinner Options #7** **\$10.95/guest**

Glazed Ham Steaks w/ Stone Ground Honey Mustard
 Home style Au Gratin Potatoes
 Green Bean Almandine
 Michigan Cherry Salad w/ Ranch & Poppy Seed Dressings
 Chef's Choice Dessert

Night In Naples ~ Dinner Options #8 **\$11.95/guest**

3 Cheese Penne Pasta w/ Meat Sauce
 Fettuccini Alfredo w/ Freshly Shredded Parmesan
 Italian Vegetable Sauté
 Caesar Salad w/ Homemade Croutons & Caesar Dressing
 Italian Sour Dough Rolls w/ Dilled Garlic Butter
 Chef's Choice Dessert

Dakota Spread ~ Dinner Options #9 **\$9.95/guest**

Dilled Swedish Meatballs
 Seasoned Mashed Potatoes
 Steamed Broccoli
 New England Salad w/ Ranch & Raspberry Vinaigrette
 Chef's Choice Dessert

OR

Meatloaf w/ Tomato Sauce
 Mashed Potatoes w/ Gravy
 Glazed Carrots
 Michigan Cherry Salad w/ Ranch & Roasted Garlic Vinaigrette
 Chef's Choice Dessert

Texas Roadhouse ~ Dinner Options #10 **\$9.50/guest**

Hearty Beef Chili w/ Shredded Cheese, Diced Onions,
 Banana Peppers, Sour Cream & Hot Sauce
 Oyster Crackers
 Kosher Baked Potatoes served w/ Chives & Sour Cream
 Apple Coleslaw
 Chef's Choice Dessert

OR

Sausage or Brats w/ Ketchup, Mustard & Relish **Or Hot** BBQ Wings & Thighs
 Grilled Peppers & Onions
 Baked Beans w/ Ham
 Creamy Mustard Potato Salad
 Chef's Choice Dessert

Italian Pasta Bar ~ Dinner Options #11 **\$10.95/guest**

Italian Marinated Chicken Breast
 Tri-colored Fettuccini in Alfredo Sauce w/ Fresh Grated Parmesan
 Green Bean Medley
 Caesar Salad w/ Home Made Croutons
 Chef's Choice Dessert

- Fiesta Beef Fiesta~ Dinner Options #12** **\$9.95/guest**
 Choice of one: Burrito/Enchiladas/Fajita
 Filling Choices: Ground Beef; Seasoned Chicken; Beans & Rice; Roast Beef (add\$.50)
 Southwestern Rice Pilaf w/ Corn & Peppers
 Fiesta Salad w/Olives, Cucumber, Tomatoes,
 Green Onions & Shredded Cheese w/Spicy Ranch & Salsa
 Tortilla Chips & Salsa
 Chef's Choice Dessert
- Swiss Fare ~ Dinner Options #13** **\$12.95/guest**
 Swiss Steak w/ Vegetables in a Tomato Vegetable Reduction
 Seasoned Mashed Potatoes w/Gravy
 Peas w/Mushrooms
 New England Salad w/Ranch & Poppy Seed Dressing
 Chef's Choice Dessert
- Fruited Roast Pork~ Dinner Options #14** **\$12.50/guest**
 Winter Fruit & Nut Stuffed Pork Loin Slices w/ Port Wine Reduction
 Green Bean Almandine
 Garden Salad w/Ranch & Raspberry Vinaigrette Dressing
 Chef's Choice Dessert
- European Celebration~ Dinner Options #15** **\$12.95/guest**
 Florentine Stuffed Pork Loin w/ Spinach & Goat Cheese w/ Mushroom Demi Glaze
 Parslied Red Skin Potatoes
 Vegetable Medley
 Heavenly Vineyard Salad w/ Bleu Cheese, Bacon, Almonds & Cranberries w/ Poppysed
 Vinaigrette
 Chef's Choice Dessert
- Midwestern Round-up #1 ~ Dinner Options #16** **\$9.50/guest**
 Sliced Roast Beef au Jus
 Oven Roasted Red Skin Potatoes
 Corn O'Brien*
 Cracked Wheat Rolls w/Spiced Honey Butter
 One Dessert Choice**
- Midwestern Round-up #2 Dinner Options #17** **\$9.95/guest**
 Beef Tips w/ Peppers, Onions in a Demi-glaze
 Dilled Red Skin Potatoes
 Green Bean Medley*
 Cracked Wheat Rolls w/Spiced Honey Butter
 One Dessert Choice**
- French Executions~ Dinner Options #18** **\$11.95/guest**
 Beef Burgundy w/ Carrots, Pearl Onions & Tomatoes
 Mashed Red Skin Potatoes
 Grilled Vegetables w/ Asparagus
 Mini Croissants w/ Spiced Honey Butter or Jam
 Imported Dark Chocolate Cups filled w/Chocolate Mousse & Whipped Cream

Chicken/Turkey ~ Options Buffet:**Georgia Swing Party~ Dinner Options #19** **\$11.25/guest**

Pecan Crusted Chicken w/ White Wine Cream
 Multigrain Vegetable Rice Pilaf
 Broccoli Pecan Salad **OR** Broccoli Au Gratin
 Strawberry Spinach Salad w/ Ranch & Orange Honey Dressing
 Chef's Choice Dessert

Major Grey's~ Dinner Options #20 **\$12.25/guest**

Major Grey's Chicken w/ Vegetables in Mango Chutney Cream
 Roasted Garlic Couscous
 Roasted Squashes, Onions & Peppers
 Orange Spinach Salad w/ Sweet & Sour Vinaigrette Dressing
 Chef's Choice Dessert

Indian Curry Dinner~ Dinner Options #21 **\$11.75/guest**

Curried Chicken w/ Vegetables in Indian Style Curry Sauce
 Curried Mashed Potatoes & Onions
 Yellow Saffron Rice
 Grilled Flat Bread w/ Herbed Olive Oil
 Chef's Choice Dessert

Apple Teriyaki Chicken~ Dinner Options #22 **\$11.25/guest**

Apple Teriyaki Chicken Breasts w/ Apple Cider, Soy, ginger, garlic, & lemon
 Brown Rice **OR** Vegetable Rice Pilaf
 Grilled Vegetables
 Michigan Cherry Salad w/ Ranch & Raspberry Vinaigrette Dressing
 Chef's Choice Dessert

Cacciatore Style Dinner ~ Dinner Options #23 **\$10.50/guest**

Chicken Cacciatore Breasts w/ Sautéed mushrooms, onions, peppers, tomatoes, herbs & garlic
 Angel Hair Pasta w/ Marinara
 Garden Salad w/ Croutons & Italian & Ranch Dressings
 Italian White rolls w/ Dilled Garlic Butter
 Chef's Choice Dessert

Italian Florentine Dinner~ Dinner Options #24 **\$11.95/guest**

Chicken Florentine w/ Spinach in Lemon Alfredo
 Fettuccini Alfredo
 Italian Vegetable Sauté
 Caprisi Garden Salad w/ Fresh Mozzarella, Tomatoes, Red Onion in Balsamic Vinaigrette
 Chef's Choice Dessert

New England Fare~ Dinner Options #25 **\$10.95/guest**

Grilled Lemon Rosemary Chicken Breasts
 Multigrain Vegetable Rice Pilaf w/ Dried Fruit & Nuts
 Grilled Vegetables
 New England Salad w/ Ranch & Raspberry Vinaigrette
 Chef's Choice Dessert

Chicken Fiesta~ Dinner Options #26**\$9.95/guest**

Chicken Enchiladas or Burritos (can be made with w/Beef or Shredded Pork)

Seasoned Refried Beans

Southwestern Rice Pilaf w/ Corn

Fiesta Salad w/Olives, Cucumber, Tomatoes, & Shredded Cheese w/Spicy Ranch & Salsa

Chef's Choice Dessert**

OR

Monterey Chicken Breasts

\$11.50/guest

Southwestern Hash Browns

Corn O'Brien **or** Corn Bread Bake

Tortilla Chips & Salsa

Fiesta Salad w/Olives, Cucumber, Tomatoes, Green Onions & Shredded Cheese w/Spicy Ranch & Salsa

Chef's Choice Dessert

Roasted Classics~ Dinner Options #27**\$9.95/guest**

Herb Roasted Chicken Breasts

Roasted Red Skin Potatoes

Michigan Cherry Salad w/Ranch & Poppy Seed Vinaigrette

Cracked Wheat Rolls w/ Spiced Honey Butter

Chef's Choice Dessert

Heavenly Barbeque~ Dinner Options #28**\$9.95/guest**BBQ Bone-In Chicken **or** Pulled Pork w/ Choice of BBQ, Teriyaki or Honey Mustard Sauce

Seasoned Mashed Potatoes

Corn O'Brien

Apple Cabbage Coleslaw

Chef's Choice Dessert

Chasseur Chicken Dinner~ Dinner Options #29**\$12.95/guest**

Chicken Chasseur w/Sautéed mushrooms, sun-dried tomato, garlic & herbs

Deglazed w/Brandy & Chicken Veloute

Farfalle w/Sun Dried Tomato Pesto & Toasted Pine Nuts

Roasted Vegetables

Granny Smith Apple Spinach Salad w/ White Balsamic Vinaigrette

Chef's Choice Dessert

Del Ray Evening~ Dinner Options #30**\$11.25/guest**

Chicken Del Ray w/ Artichokes & Red Peppers in a White Wine Lemon Sauce

Vegetable Rice Pilaf

Steamed Broccoli (Au Gratin add \$.50)

Pear & Gorgonzola Salad w/Poppy Seed & Balsamic Vinaigrettes

Chef's Choice Dessert

Dijon Delights~ Dinner Options #31**\$10.75/guest**

Dijon Chicken Breasts w/ Honey & Lemon

Dilled Red Skin Potatoes

Broccoli, Cauliflower & Carrots w/Herbs

New England Salad w/Ranch & Raspberry Vinaigrette

Chef's Choice Dessert

Mediterranean Sea Dinner~ Dinner Options #32 **\$12.50/guest**
 Chicken Helena Breasts w/ Roasted Red Peppers & Feta Cheese w/ White Wine Lemon Sauce
 Parsley & Roasted Garlic Couscous
 Grilled Vegetables
 Mediterranean Salad w/ Artichokes, olives & Goat Cheese w/ Balsamic Vinaigrette
 Chef's Choice Dessert

Traverse City Dinner~ Dinner Options #33 **\$11.25/guest**
 Traverse City Chicken Breasts w/ Dried Cherries Pecans & Blue cheese
 Garlic Mashed Red Skin Potatoes
 Corn Sauté
 Michigan Cherry Salad w/ Ranch & Raspberry Vinaigrette
 Chef's Choice Dessert

New Orleans Marti Gras ~Dinner Options #34 **\$10.95/guest**
 Seasoned Jamaican Jerk OR Blackened Chicken Breast OR Jambalaya
 Red Beans & Rice
 Spicy Cabbage Slaw
 New Orleans Fruit Salad w/ Mangos, Papayas, Kiwi,
 Strawberries, Grapes & Star Fruit in Red Wine Vinaigrette (as available)
 Corn Bread Bake

Southern Style Buffet ~Dinner Options #35 **\$11.95/guest**
 Stuffed Chicken~ choice of one stuffing:
 Cornbread, Dried Fruit & Nut, Florentine, Cordon Bleu
 Sweet Potato Bake w/ Pecan Streusel
 Broccoli Pecan Salad or Waldorf Salad
 Bacon Spinach Salad w/ Hot Bacon Dressing
 Chef's Choice Dessert

Chicken Italian ~ Dinner Options #36 **\$10.95/guest**
 Grilled Italian Marinated Chicken
 Farfalle w/ Marinara & Mushrooms
 Italian Vegetable Sauté w/ Fresh Parmesan
 Caesar Salad w/ Croutons & Caesar
 Chef's Choice Dessert

Parmesan Chicken~ Dinner Option #37 **\$10.95/Guest**
 Chicken Parmesan w/ Marinara
 Farfalle w/ Alfredo or Creamy Tomato Cream
 Steamed Broccoli
 Caesar Salad w/ Home Made Croutons
 Chef's Choice Dessert

Fall Festival ~ Dinner Options #38 **\$10.50/guest**
 Pre-Carved Turkey Breast
 Dried Fruit & Nut Stuffing
 Seasoned Mashed Potatoes & Gravy
 Green Beans w/ Red Peppers*
 Cranberry Relish (seasonally available)
 Roll & Butter Option
 One Dessert Choice**

Beef/Pork ~ Options Buffet:**Grilling Fare~Dinner Options #39****\$10.95/guest**

Beef Kabobs
 Vegetable Rice Pilaf
 Corn on the Cob*
 Assorted Rolls w/ Butter
 One Dessert Option**

Pasta Delight~Dinner Options #40**\$10.50/guest**

Baked Rigatoni w/ Meat sauce and Italian Cheese
 Italian Vegetable Sauté
 Freshly Shredded Parmesan Cheese
 Caesar Salad w/ Croutons & Caesar Dressing
 Roll & Butter Option
 One Dessert Choice*

Northern Delights~Dinner Options #41**\$10.75/guest**

Yankee Pot Roast
 Seasoned Mashed Potatoes
 Green Beans Bake or Green Beans w/ Red Peppers
 Garden Salad w/ Croutons, Honey Dijon & House Vinaigrette
 Roll & Butter Option
 One Dessert Choice*

A Louisiana Party~Dinner Options #42**\$10.75/guest**

Glazed Ham Steaks w/ Pineapple Reduction
 Au Gratin Potatoes
 Sweet Potato & Pecan Bake*
 Pineapple Cheddar Bake
 Roll & Butter Option
 One Dessert Choice*

A Louisiana Party~Dinner Options #43**\$11.50/guest**

Ropa Vieja~ shredded pork braised in Cuban broth
 Yellow Rice & Black Beans
 Roasted Plantain Slices
 Spicy Cole Slaw
 Cumin Corn Bread w/ Spiced Honey Butter
 One Dessert Choice*

Pork Classic~Dinner Options #44**\$12.50/guest**

Pork Loin Slices w/ Roasted Apples & Onions OR Apricot Dijon Reduction
 Roasted Rosemary Sweet Wedges*
 Green Beans Bake
 Cranberry Relish OR Harvest Apple Slaw
 Corn Bread & Honey Butter
 One Dessert Choice*

Angel Food Catering

Elegant Dinner Buffet Menus

Elegant Dinner Options Limited to 16 or more guests & can be served plated for additional Service fee*
Desserts serve an average of 16 guests. Themed-Three Entrée Menus are limited to groups over 50 guests.

Elegant Dinner Option #1 \$17.50

Grilled Chicken w/ Boursin & Shiitake Mushroom Cream
Duchess Potatoes
Oven Roasted Vegetables
Granny Smith Apple Salad w/ Apples, Cajun Pecans, Gorgonzola & Dried Cranberries in Balsamic Vinaigrette
Assorted Rolls served with Butter
Chocolate Lovers Torte w/ Chocolate Sauce & Raspberry Glaze (serves 16)

Elegant Dinner Option #2 \$17.95

Choice of : Chicken Scallopini/Chicken Piccata/Chicken Marsala
Tri-colored Fettuccini in Sun-dried Tomato Cream
Fresh Vegetable Medley
Caesar Salad w/ Homemade Croutons
Capri Salad w/ Fresh Tomato, Mozzarella & Basil Salad in Vinaigrette
Cheesy Garlic Biscuits w/ Dilled Garlic Butter
Poached Pears in Red Wine Sauce

Elegant Dinner Option #3 \$14.95

Corn Bread Stuffed Chicken Breasts w/ Apple Cider Glaze (8oz.)
Sweet Potato Bake w/ Toasted Pecans
Cranberry Apple Relish
Strawberry Spinach Salad w/ Raspberry Poppy Seed Vinaigrette
Assorted Rolls served with Butter
Hot Apple or Peach Cobbler or Crisp (add Ice Cream for \$1.00/guest)

Elegant Dinner Option #4 \$15.95

Chicken ala Orange served with Sauteed Spinach
Multigrain Rice Pilaf w/ Dried Cranberries
Fresh Green Bean Medley
Apple Waldorf Salad w/ Dried Fruits
Assorted Rolls served with Butter
Berry & Marscapone Cream Napoleons

Elegant Dinner Option #5 \$16.25

Sliced Crab & Boursin Stuffed Pork Loin w/ Chardonnay Reduction
Seasoned Couscous w/ Dried Cranberries & toasted Pine nuts
Golden Sweet Potato & Apple Sauté
Heavenly Vineyard Salad w/ Sweet & Savory Vinaigrette
Assorted Rolls served with Butter
Chocolate Toffee Torte

Elegant Dinner Option #6 **\$18.95**
 BBQ Beef Brisket Slices
 Au Gratin Potatoes
 Corn O'Brien
 Harvest Apple Slaw
 Assorted Rolls served with Butter
 Double Chocolate Mousse Cups w/ Whipped Cream & Chocolate Sauce

Elegant Dinner Option #7 **\$20.95 (\$22.95 for 8 oz. serving)**
 Beef Tenderloin Slices w/ Mushrooms Demi-Glace (6oz.)
 (add Bleu Cheese Crumbs for \$1.50/Guest)
 Twice Baked Cheddar Potato
 Asparagus w/Hollandaise
 Michigan Cherry Salad w/ dressing choice
 Assorted Rolls served with Butter
 Amaretto Almond Cheesecake (serves 16)

Elegant Dinner Option #8 **\$17.50 (\$20.50 for 8oz serving)**
 Beef Wellington w/Mushroom Demi-Glace (6oz.)
 Savory Garlic Mashed Potatoes
 Glazed Carrots w/ Cranberries
 Granny Smith Spinach Salad w/ Dried Cranberries, Gorgonzola, & Cajun Pecans w/ White Balsamic Vinaigrette
 Assorted Rolls served with Butter
 Mini Sweet Treats Platter

Elegant Dinner Option #9 **\$22.95**
 Pistachio Crusted Sea Bass w/ Tomato Fennel Colis
 Couscous w/Sun-dried Tomato Pesto
 Steamed Asparagus w/Cashew Lemon Butter
 Assorted Rolls served with Butter
 Individual w/ Crème Brule' w/Mint Garnish (add Fresh Berries for \$.75/guest)

Elegant Dinner Option #10 **\$18.50**
 Grilled or Poached Salmon Steaks (8oz.) w/ Apple Cider Teriyaki Glaze
 Sesame Vegetable Rice Stir-fry
 Honey Lime Fruit Salad w/Toasted Almonds
 Assorted Rolls served with Butter
 Black Forest Torte w/ Cherry Kirsch

Elegant Dinner Option #11 **\$15.95**
 Artichoke Crab au Vin over
 Multigrain Vegetable Rice Pilaf
 Sautéed Zucchini, Yellow Squash & Red Onions
 New England Salad ~w/dressing choice
 Assorted Rolls served with Butter
 Lemon Twist Bundt Cake w/Lemon Glaze (serves 16)

Angel Food Catering

Themed Three Course Menus~

These menu options can be served plated for additional Service & Gratuity fee.*
Menus are limited to groups of 32 guests or more with entrée' selections reserved ahead.
Desserts serve an average of 16 guests each.

Three Course~ Tropical Island Spread ~Option #1 \$21.95

**Braised Pork Loin Medallions w/ Dijon Apricot or Roasted Apples & Red Onion Reduction
Monterey Stuffed Chicken Breast w/ Mild Chilies & Monterey Jack Cheese Stuffing
Broiled Salmon Cakes w/ Mango Pineapple Salsa or Caper Aioli
Grilled Marinated Vegetables & Caramelized Onions
Black Beans & Rice or Red Beans & Rice
Mandarin Spinach Salad w/ Sweet & Sour Vinaigrette
Cracked Wheat Rolls w/ Spiced Honey Butter
Citrus Lemon Cake or Chocolate Carmel Pecan Cake

Three Course ~Quiet Night on the Gondola ~ Option #2 \$23.95

Chicken ala Orange' w/ Sautéed Spinach
Or Chicken Cannelloni w/ Spinach & Italian Cheese & Marinara
Pescado Vera Cruz (White Fish) w/ Parsley & Lemon Slices
**Veal Piccata w/ Lemon Caper Reduction
Or Beef Tenderloin Medallions w/ Port Wine Demi Glaze
Tri-colored Fettuccini w/ Sun-Dried Tomato Cream
Italian Sautéed Vegetables w/ Fresh Parmesan Cheese
Caesar Salad w/ Homemade Croutons & Fresh Parmesan Cheese
Italian White Rolls w/ Dilled Garlic Butter
Choice of: Tiramisu Torte or Chocolate Praline Torte (16 servings each)

Three Course ~Celebration on the Riviera~ Option #3 \$22.95

**Beef Wellington w/ Demi Glaze or Tenderloin Medallion w/ Gorgonzola Cream
Basil Crusted White Fish w/ Lemon Wine Reduction w/ Toasted Pecans
Chicken Cordon Blue w/ White Wine Cream or Grilled Boursin Chicken w/ Shiitake Cream
Multigrain Vegetable Rice Pilaf w/ Wild Rice & Peppers
Roasted Vegetables w/ Asparagus, Squash, Onions, Leeks & Tomatoes
Granny Smith Apple Salad w/ Apples, Cajun Pecans, Gorgonzola & Dried Cranberries in White Balsamic Vinaigrette
Cracked Wheat Rolls & Mini Croissants w/ Spiced Honey Butter
Cappuccino Kahlúa Cheesecake or Pina Colada Cheesecake (16 servings each)

**Vegetarian Selections can be Substituted for Beef/Pork Selections

~ Portobello Mushrooms w/ Eggplant, Gorgonzola & Fresh Parmesan Stuffing
~ Roasted Peppers w/ Artichoke Hearts, Feta, Red Peppers & Garden Vegetable Stuffing w/ Tomato Reduction
~ Butternut Squash Ravioli w/ Sage Cream, Fresh Herbs & Parmesan Cheese
~ Cannelloni Stuffed w/ Spinach, Ricotta & Italian Cheeses w/ Marinara

Angel Food Catering

Reception/Station Buffet Menus

Add Punch to any Reception for \$.1.00/guest~ For Stations Remove the Desserts & Reduce Cost \$.90/guest
* Reception Options Limited to groups of 25 or more guests. *

Light Reception

\$8.95

Domestic Cheese Platter & Gourmet Crackers
Fresh Vegetable & Relish Platter w/ Savory Italian Dip
Layered Fiesta Bean Dip w/Tortilla Chips & Salsa
Deviled Eggs
Gourmet Cookie Bar Diamonds

Tea & Crumpet Reception

\$9.95

Orchard Fruit Platter served with Island Spice Dip
Domestic Cheese & Gourmet Cracker Platter
Vegetable Relish Platter w/Savory Vegetable Dip
Assorted Tea Sandwiches~ Many Varieties Available
Mini Sweet Treats Platter including Assorted Gourmet Cookie Bar Wedges, Mini Fruit Tarts,
Mini Cream Puffs, Mini Chocolate or Strawberry Mousse Cups

Taste of Italy Reception

\$9.95

Antipasto Platter w/ Assorted Meats, Cheese, Olives, & Mushrooms w/ Gourmet Crackers
Italian Meatballs w/ Sweet & Tangy or Marinara Sauce
Tuscan Platter including Cannellini Bean Dip, Crostini, Garlic, Olives, Carrots, Fennel, Peppers,
Cucumbers, Curried Yogurt Dip & Crostini
Wild Mushroom Sacchetti w/ Sun Dried Tomato Cream
Fresh Mozzarella & Basil Stuffed Cherry Tomatoes OR Mozzarella Bread Sticks w/Marinara
Gourmet Cookie Bars Diamonds

French Twist Reception

\$12.95

Baked Brie en Croute' w/French Baguette Slices (Stuffed add \$.40/guest)
Orchard Fruit Platter
Crab and Swiss Stuffed Mushrooms
Mini Chicken Boursin Wellingtons
Florentine & Goat Cheese Bread Ring w/ Tomatoes & Ranch Dip
Mini Fruit Tartlets & Mini Cream Puffs filled w/Bavarian Cream & Chocolate Glaze

Hors d'oeuvres on the Riviera~

\$11.25

Grilled Vegetable Platter Drizzled w/ Balsamic Vinaigrette & Fresh Herbs
Fresh Fruit & Cheese w/Brie Platter & Gourmet Crackers
Assorted Mini Quiche' w/Toasted Pinenuts
Caramelized Onion & Goat Cheese Tarts
Mini Chocolate Drizzled Croissants w/ Jam & Spiced Honey Butter

Following the Eastern Star~

\$10.95

Lavosh Wheels~ vegetarian & meat & cheese
Spanakopita Spinach & Goat Cheese Triangles
Eastern Platter w/Hummus, Roasted Red Pepper Hummus, Tapenade, Olives, Tomatoes
w/Tortilla Chips
Greek Platter including Tapenade & Tzatziki Sauce Served w/ Peppers, Cucumbers, Tomatoes,
Feta Cheese, Greek Olives & Pita Wedges
Mini Fruit Tarts in Honey Phyllo Cups

Northern Lights Delight~**\$9.75**

Swedish Meatballs **or** Sweet & Tangy Meatballs
 Rumaki **or** Italian Sausage Puffs w/ Honey Dijon Sauce
 Orchard Fruit Platter **OR** Fresh Vegetable Platter w/ Savory Vegetable Dip
 Domestic Cheese & Crackers Platter
 Assorted Gourmet Cookie Diamonds

A Night on the Thames~**\$12.95**

Caprese Skewers w/ Balsamic Vinaigrette Drizzle & Fresh Basil
 Crab Muffins w/ Herbed Cream Cheese
 Crustini Broiled w/ Provolone & Roma Tomato Slices
 Asparagus & Prosciutto Wraps
 Chicken Sate' w/ Spicy Peanut Dip **or** White Wine Cream **or** Sun-dried Tomato Cream
 Mini Double Chocolate & Strawberry Mousse Cups w/ Whip Cream

On the Orient Express~**\$11.95**

Coconut Chicken w/ Plum Sauce **or** Thai Peanut Sauce
 Miniature Fruit Kabobs
 Crab & Cheese Filled Snow Pea Pods
 Shrimp Tempura w/ Sweet & Sour Teriyaki
 Asian Sweet & Sour Meatballs w/ Peppers & Pineapple
 Fresh Orange Slices & Fortune Cookies

Brunch~ Style Reception~**\$10.25**

Mini Potato Cakes w/ Cheddar & Chived Sour Cream
 Spinach Dip Platter w/ Crudités **or** Hot Spinach & Artichoke Dip w/ Pita
 Italian Sausage Puffs w/ Honey Dijon Sauce
 Mini Assorted Quiche
 Deviled Eggs
 Freshly Baked Cookies

Southwestern Reception~**\$9.75**

Assorted Quesadillas
 Orchard Fruit Platter w/ Island Spice Dip
 Southwestern Cheese Puffs w/ Salsa
 Layered Fiesta Bean Dip **or** Sante Fe Platter
 Tortilla Chips & Salsa
 Key Lime Kisses & Pecan Bars

Elegant Hors d'oeuvre Reception~**\$16.50**

Smoked Salmon Rolls
 Rumaki-Broiled Bacon Wrapped Water-Chestnuts
 Chicken Satays w/ Peanut & Honey Dijon Sauces
 Shrimp Tempura w/ Sweet & Sour Teriyaki
 Warm Spinach & Artichoke Dip w/ Toasted Pita Wedges
 Imported & Gourmet Cheese Platter w/ Gourmet Crackers
 Assorted Sweet Treats Platter

Angel Food Menus~

Served Plated 2-Course Dinner Menus

*Pricing is for food, labor, local delivery & equipment. The price does not include tax, gratuity or rentals.
Priced for 48 Guests or more with 2 hours of serve.

~Vegetarian~

~Harvest Vegetarian Plated Option #1~

Course #1~ Tossed Field Greens w/ Tomatoes, Cucumber & Purple Cabbage
w/ White Balsamic Vinaigrette

White Rosemary Rolls w/ Butter

Course #2~ Butternut Squash Ravioli (6oz) w/ Sage Cream
Roasted Vegetable Medley
Garnished w/ Sage Leaves

\$31.50/Guest

~Roasted Vegetarian Plated Option #2~

Course #1~ Apple Coleslaw

Cracked Wheat Rolls w/ Spiced Honey Butter

Course #2~ Roasted Vegetables & Goat Cheese Stuffed Portobello
w/ Roasted Red Pepper Coulis

Multigrain Rice Pilaf

Sautéed Garlic Spinach

Garnished w/ Multicolor Pepper Brunoir

\$31.25/Guest

~Parmesan Vegetarian Plated Option #3~

Course #1~ Caesar Salad w/ Homemade Croutons & Caesar Dressing
Italian White Rolls w/ Dill Garlic Butter

Course #2~ Eggplant Parmesan~ Breaded Slices of Eggplant
w/ Fresh Mozzarella Topped w/ Marinara
Green Beans, Wax Beans, & Carrot Medley
Garnished w/ Fresh Basil

\$ 31.25/Guest

~Beef~

~Gorgonzola Beef Plated Option #4~

Course #1~ New England Salad w/ Dried Cranberries & Glazed Almonds
Cracked Wheat Rolls w/ Spiced Honey Butter

Course #2~ Sliced Roasted Tenderloin (6oz) w/ Gorgonzola Cream
Served Over Mashed Red Skin Potatoes
Steamed Asparagus
Garnished w/ Fresh Rosemary

\$ 34.95/Guest

~Brandied Beef Plated Option #5~

Course #1~ Granny Smith Spinach Salad w/ Apples, Dried Cranberries,
Gorgonzola, Cajun Pecans w/ Hot
Bacon or Poppysseed Vinaigrette

French Garlic Bread Slices w/ Dill Garlic Butter

Course #2~ Sliced Roast Tenderloin Chausser
w/ Shallot, Mushrooms, Sun Dried Tomatoes Deglazed w/
Brandy & Finished w/ Beef Demi Glaze served w/ Multigrain Rice Pilaf
Parmesan Crusted Tomato Slices & Saffron

\$ 35.95/Guest

~Veal Plated Option #6~

- Course #1~** Caesar Salad w/ Homemade Croutons & Caesar Dressing
Garlic Italian Rolls w/ Dill Garlic Butter
- Course #2~** Braised Veal Tortelacci w/ Bolognese Sauce ~Large Tortellini Fill w/ Veal in a
Traditional Bolognese
Served Around a Ring of Broccoli & Cauliflower Florets
w/ Roma Asiago Croutons
Garnished w/ Freshly Shredded Parmesan & Basil Chiffonade
- \$ 34.50/Guest**

~Prime Rib Beef Plated Option #7~

- Course #1~** Michigan Cherry Salad w/ Dried Cherries, Glazed Walnuts & Shredded Cheese
w/ Raspberry Vinaigrette
Snowflake Dinner Rolls w/ Spiced Honey Butter
- Course #2~** Slow Roasted Prime Rib w/ au Jus
Horseradish Mashed Potatoes
Green Beans w/ Red Peppers
Garnished w/ Fresh Herbs & Arugula
- \$ 40.95/Gues**

~Chicken~**~Teriyaki Chicken Plated Option #8~**

- Course #1~** Mandarin Spinach Salad w/ Wonton Twists w/ Sweet & Sour Vinaigrette
- Course #2~** Grilled Apple Teriyaki Chicken
Steamed Rice & Asian Vegetable Stir Fry
Garnished w/ Orange Slices
- \$ 31.25/Guest**

~Boursin Chicken Plated Option #9~

- Course #1~** Michigan Cherry Salad w/ Dried Cherries, Glazed Walnuts & Shredded Cheese
w/ Raspberry Vinaigrette
Herbed White Rolls w/ Dill Garlic Butter
- Course #2~** Grilled Chicken Boursin & Shiitake Mushroom Cream
Twice Baked Cheddar Potatoes
Green Bean Amandine
Garnished w/ Casino Shiitake Caps`
- \$ 34.50/Guest**

~Dijon Chicken Plated Option #10~

- Course #1~** Pear & Gorgonzola Salad w/ Pears, Dried Cherries, Pecans & Gorgonzola
w/ Poppyseed Vinaigrette
Croissants w/ Spiced Honey Butter
- Course #2~** Beaujolais Dijon Chicken Breast w/ Stone Ground Mustard Wine Sauce
Couscous Pilaf w/ Carrots, Peas & Onions
Balsamic Roasted Vegetables
Garnished Spinach Chiffonade
- \$ 33.35/Guest**

~Florentine Chicken Plated Option #11~

- Course #1~** Caprisi Salad w/ Fresh Mozzarella, Tomato Slices, Onion &
Fresh Basil w/ Balsamic Vinaigrette
French Bread Slices w/ Dill Garlic Butter
- Course #2~** Chicken Florentine Stuffed w/ Spinach, Fontina Cheese
w/ White Wine Lemon Reduction
Parmesan Polenta & Primavera Vegetable
Garnished w/ Fresh Basil and Lemon Wheels
- \$ 34.95/Guest**

~Mango Chicken Plated Option #12~

- Course #1~** Marinated Cucumber Onion Salad
w/ Yogurt Sauce & Toasted Almonds
Pita Wedges
- Course #2~** Major Grey's Chicken Sautéed w/ Mango Chutney Cream
Bombay Rice Pilaf
Curried Marsala Cauliflower
Garnished w/ Shallots & Chives **\$ 30.50/Guest**

~Traverse City Chicken Plated Option #13~

- Course #1~** Broccoli Pecan Salad
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2~** Grilled Traverse City Chicken
Marinated Chicken Breast Topped w/ Dried Cherries, Pecans & Bleu Cheese
Wild Rice Pilaf w/ Roasted Asparagus & Red Peppers
Garnished w/ Pepper Brunoise **\$ 31.95/Guest**

~Pork~**~Sante Fe Pork Plated Option #14~**

- Course #1~** Fiesta Salad w/ Tossed Green Leaf Lettuce, Onions, Tomatoes, Olives, Cheese
w/ Spicy Ranch
Dressing w/ Fresh Fresco Salsa & Tortilla Chip Garnish
- Course #2~** Braised Pork Loin Sante Fe w/ Adobo Sauce
(Tomato, Lime & Cumin Reduction)
Black Bean & Roasted Corn Sauté over Yellow Rice
Served w/ Pico de Gallo & Cilantro **\$32.50/Guest**

~Stuffed Pork Plated Option #15~

- Course #1~** Apple & Cranberry Cabbage Slaw
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2~** Dried Fruit Nut Stuffed Pork Loin w/ Port Wine Demi Glaze
Mashed Sweet Potatoes
Herb Vegetable Medley
Garnished w/ Orange Zest **\$33.05/Guest**

~Rosemary Pork Plated Option #16~

- Course #1~** Harvest Michigan Salad w/ Butternut Squash, Toasted Pumpkin Seeds,
Candied Walnuts & Dried
Cherries on a Bed of Spinach w/ White Balsamic Vinaigrette
Whole Grain Rolls w/ Spiced Honey Butter
- Course #2~** Sliced Roast Pork Loin w/ Rosemary Dijon Sauce
Roasted Red Skin Potatoes w/ Onion & Red Pepper
Roasted Carrots & Parsnip
Garnished w/ Fresh Rosemary **\$ 34.25/Guest**

~Seafood~

~Casino Shrimp Plated Option #17~

- Course #1~** Tossed Field Greens w/ Tomatoes, Carrots, Cucumbers, Toasted Pine Nuts
Served w/ Smoked Tomato Ranch
Snowflake Rolls w/ Spiced Honey Butter
- Course #2~** Shrimp Casino Sautéed w/ Bell Peppers, Garlic & Herbs in a White Wine Sauce
Served Over Multigrain Vegetable Rice Pilaf
w/ Snap Peas & Red Peppers
Garnished w/ Brunoir Peppers **\$ 38.95/Guest**

~Santorini Bass Plated Option #18~

- Course #1~** Hummus & Tabbouleh Salad
Toasted Pita
- Course #2~** Roasted Sea Bass Santorini Roasted w/ Lemon, Oregano, Kalamata, Olives,
Tomatoes & Feta
Mediterranean Angel Hair Pasta w/ Roma, Tomatoes, Artichokes, in a Fresh
Garlic & Olive Oil Toss
Grilled Zucchini, Yellow Squash & Red Onion
Garnished w/ Roasted Garlic & Lemon Wheels **\$ 39.50/Guest**

~Salmon Piccata Plated Option #19~

- Course #1~** Strawberry Spinach Salad w/ Strawberries, Green Onion, & Glazed Pecans
w/ Raspberry Poppyseed Vinaigrette
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2~** Grilled Salmon (8oz) Piccata w/ White Wine Lemon Caper Sauce
Steamed New Potatoes w/ Tarragon Butter
Grilled Asparagus & Root Vegetables
Garnished w/ Lemon Slices & Capers **\$ 37.95/Guest**