

## *Angel Food Catering's Holiday Menu - 2009*

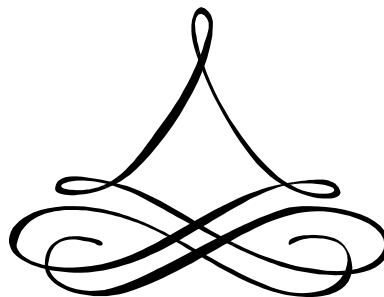
*Angel Food Catering, Inc.* is wishing the best for you, your staff and family for the holiday season. Whether your event is a large company Christmas party, or a small private get together to celebrate the holidays. At *Angel Food, Inc.*, we strive to give your event that personal touch.

We have included our newest menu ideas for the holidays, as well as, new all-inclusive menus on pg. 3 for meals dropped off on disposables. These menus include all food, delivery, containers & serving utensils for your convenience. Please use this as a guideline in planning your perfect holiday meal. Substitutions may be made from our catering catalog or other requests made. We are glad to create a specific menu just for your event and budget. Please call if you have any questions regarding menu items, or for additional suggestions to fit your theme.

The hors d'oeuvre section is a fantastic "stand alone" Light Holiday menu, perfect for informal gatherings, or stand up receptions. Any items from the hors d'oeuvre menu may also be added to a dinner menu, for a well-rounded meal. We also offer Themed Sauté Stations, Short Plates, & Shooters to give your holiday party that extra holiday cheer.

For our holiday dinner menu for 2009, we have carefully selected our most popular holiday items. These seasonally selected items may not be available with short notice orders.

In this packet you will also find our extensive dessert menu. Whether you're seeking a classic torte, a decadent crème brûlée, or a simple holiday pie, we have the sweet endings you desire. Our finger desserts are quite popular as well. Simple, yet elegantly garnished, these desserts are perfect for receptions, small intimate dinners or larger holiday affairs.



# *Angel Food Catering's Holiday Menu - 2009*

## *~Hors d'oeuvre Buffets~*

Recommended for light receptions, or an informal gathering. Priced for **50 guests** or more. These menus do not include: delivery, eating ware, service, facility rental, or entertainment.  
(Not intended to replace a meal- only light hors, Approximately 10-12 Pieces Per Guests)

### **Hors d'oeuvres on the Riviera~ \$9.95/guest**

Baked Brie en Crouté w/ Crostini  
Orchard Fruit & Cheese Platter w/Gourmet Crackers  
Assorted Mini Quiche w/ Toasted Pinenuts  
Herb & Goat Cheese Stuffed Mushrooms  
Sausage Puffs w/Honey Dijon Mustard  
Sweet Treats Platter Including: Assorted Cookie Bar Wedges, Mini Fruit Tarts,  
Mini Cream Puffs & Mini Chocolate or Strawberry Mousse Cups

### **Following the Eastern Star~ \$10.50/guest**

Spanakopita-Spinach & Feta in Phyllo  
Lavosh Wheels~ Vegetarian & Meat & Cheese  
Greek Platter w/ Tapenade & Tzatziki Sauce, Peppers, Cucumbers, Tomatoes, Green Olives & Feta  
Eastern Platter w/ Red Pepper Hummus, Tapenade, Olives, Tomatoes & Pita Wedges  
Hot Spinach & Artichoke Dip w/Tortilla Chips  
Mini Fruit Filled Phyllo Cups w/ Whipped Cream

### **Northern Lights Delight~ \$10.95/guest**

Swedish Meatballs  
Chicken Boursin Wellington  
Orchard Fruit Platter w/ Island Spiced Dip  
Bruschetta w/ Herbed Goat Cheese & Cranberry Chutney  
Gourmet Cheese & Crackers Platter or Fresh Vegetable Platter w/Dip  
Assorted Sweet Treats Platter

### **A Silent Night in the Barcelona~ \$14.95/guest**

Roasted Butternut Squash in Phyllo Garnished w/ Pine Nut Butter & Cranberries  
Tuscan Platter including Cannelloni Bean Dip served w/ Crostini,  
Garlic, Olives, Carrots, Fennel, Peppers, Cucumbers & Curried Yogurt Dip  
Shrimp & Cocktail Sauce Platter  
Asparagus & Prosciutto Wraps or Prosciutto Wrapped Figs  
Wild Mushroom Sacchetti in Sun Dried Tomato Cream  
Mini Double Chocolate & Strawberry Mousse Cups w/Whip Cream

### **Holiday on the Orient Express~ \$12.50/guest**

Coconut Chicken Skewers w/ Plum Sauce  
Miniature Fresh Fruit Kabobs  
Stuffed Snow Pea Pods w/ Piped Crab Spread  
Asian Sweet & Sour Meatballs w/Peppers & Pineapple  
Shrimp Tempura w/ Spicy Chili Sauce *or* Vegetarian Egg Rolls  
Gingersnaps w/ Fresh Orange Slices

### **Brunch~ Style Holiday Reception~ \$10.95/guest**

Hot Broccoli Dip & Crudites Platter  
Italian Sausage Puffs w/Honey Dijon Sauce  
Assorted Tea Sandwiches w/ Choice of Herbed Cream Cheese & Cucumbers, Roasted Beef & Bleu Cheese Walnut Spread, Turkey w/  
Roasted Red Pepper Sauce, Ham & Stone Ground Mustard, Roast Beef & Horsey Sauce or Egg Salad  
Potato Pancakes w/ Apple Chutney  
Assorted Cookie Bar Wedges

### **Southwestern Holiday Reception~ \$9.95/guest**

Quesadillas (Choice of Three Cheese; Bean & Cheese; Chicken or Beef Fajita)  
Orchard Fruit Platter w/Island Spice Dip  
Southwestern Cheese Puffs w/ Salsa  
Layered Mexican Bean Dip & Tortilla Chips & Salsa  
Santa Fe Platter including Savory Black Bean Hummus & Guacamole, Pico de Gallo,  
Served w/ Tortilla Chips, Crudites, Peppers, Celery & Carrots  
Key Lime Kisses & Mocha Blondie Wedges

## *Angel Food Catering's Holiday Menu - 2009*

### *~Delivered Carefree Holiday Meals~*

Prices are for food delivered on disposable containers for 20 or more guests.  
Not including tax, or gratuity, or disposable eating ware. Additional charges for dessert, set-up & clean up.

#### **Southern Comfort Holiday~ \$10.95/guest**

Honey Glazed Ham Steaks w/Citrus Pineapple Reduction  
Pineapple Cheddar Bake  
Au Gratin Potatoes  
Coleslaw

#### **Italian Celebration~ \$10.95/guest**

Grilled Chicken Alfredo Over Pasta  
Sautéed Italian Vegetables w/ Fresh Parmesan **Or** Green Beans w/ Peppers  
Caesar Salad w/ Homemade Croutons & Homemade Caesar Dressing  
Italian Sour Dough Rolls w/Dilled Garlic Butter  
Assorted Freshly Baked Cookies

#### **Island Holiday Adventure~ \$10.95/guest**

Apple Teriyaki Chicken Breasts **Or** Jamaican **Or** Blackened Chicken Breasts  
Multigrain Vegetable Rice Pilaf **Or** Black Beans & Rice  
Mandarin Spinach Salad w/ Sweet & Sour Vinaigrette  
Key Lime Cookie Bar Wedges

#### **Grecian Holiday~ \$10.95/guest**

Lavosh Sandwich ~ Vegetarian & Meat & Cheese  
Eastern Platter including Hummus, Red Pepper Hummus, Olives, Pepperocini, & Grape Tomatoes w/ Pita Wedges  
Relish Platter w/Savory Italian Dip  
Mini Fruit Tarts in Phyllo Cups w/Whipped Cream

#### **Mississippi Holiday Venture~ \$10.95/guest**

Roasted Turkey Slices & Cornbread Stuffing  
Mashed Potatoes & Gravy  
Harvest Apple Cranberry Coleslaw  
Cracked Wheat Rolls w/ Spiced Honey Butter  
Assorted Cookie Bar Wedges

#### **All American Christmas ~ \$10.95/guest**

Corn Bread Stuffed Chicken Breasts w/ Chicken Veloute  
Sweet Potato Bake  
Cranberry Relish  
Assorted Rolls & Butters  
Assorted Gourmet Cookie Bar Wedges

#### **Cold Holiday Platters**

Hearty Sandwiches ~One Choice Per Dozen~ Meat & Cheese, Antipasto, Chicken Salad, Grilled Vegetable or Egg Salad  
Condiment Relish Platter w/ Bistro Sauce, Ranch, Honey Dijon,  
Pickles, Pepperoncini & Baby Carrots & Celery Trees  
Michigan Cherry Salad w/ choice of dressing  
Freshly Baked Assorted Cookies

#### **Create your own Old World Holiday Adventure~ \$10.95/guest**

**Choice Of:** Caesar Salad w/ Homemade Croutons & Caesar Dressing **Or** New England Salad & Choice of Two Dressings  
Cracked Wheat Rolls w/ Spiced Honey Butter & Italian White Rolls w/ Dill Garlic Butter  
Apple **or** Pumpkin Pie

#### ***Choice of one Entrée:* (Add a 2<sup>nd</sup> Entrée for \$12.50/guest)**

Chicken Divan over Multigrain Vegetable Rice Pilaf,  
Cajun Chicken Pasta  
Chicken Tetrazzini over Pasta,

Farfalle w/ Mushrooms w/ Sun-dried Tomato Cream,  
Vegetarian Three Cheese Penne Pasta w/ Marinara  
Swedish Meatballs over Pasta

Sweet & Savory Meatballs over Rice Pilaf  
Ground Beef Stroganoff (Roast Beef add \$.50)  
Three Cheese Penne Paste w/ Italian Meat Sauce

# Angel Food Catering's Holiday Menus-2009

(Delivered On Disposables)

Prices are for food only delivered on disposable containers for 20 or more guests.

Not including tax, or gratuity, or disposable eating ware. Additional charges for dessert, set-up & clean up.

## Entree Choices: (Choose One)

- Lemon Rosemary Chicken Breasts
- Cornbread Stuffed chicken Breast w/Chicken Veloute
- Florentine Stuffed Chicken Breasts w/ Gorgonzola Sauce
- Pecan Crusted Chicken Breasts w/White Wine Cream
- Fresh Roasted Pre-Carved Turkey (add \$.50/guest)
- Sliced Beef Tender Medallions w/ Mushroom Demi Glaze
- Honey Glazed Ham Steaks w/Pineapple Reduction **or** Stone Ground Honey Mustard
- Stuffed Roast Pork Loin w/Pecan & Winter Fruit & Nut Stuffing w/ Port Wine Reduction (add \$1.00/guest)
- Sliced Pork Roast with Apricot Dijon Reduction (Add \$1.00/Guest)
- Vegetarian Lasagna or Three Cheese Penne Pasta (Or With Meat Sauce)
- Spinach Roulade w/ Tomato Reduction
- Stuffed Roasted Peppers w/Artichoke, Feta, Red Peppers & Garden Vegetable Stuffing (Add \$.50)
- Tri-Colored Fettuccini w/ Mushrooms in Sun Dried Tomato Cream

\$12.75/guest –1 Entree

\$13.95/guest—2 Entrees

\$15.50/guest—3 Entrees

## Side Choices: (Choose One) (additional choice \$1.00/guest)

- Garlic Mashed Potatoes
- Dilled Red Skin Potatoes
- Kosher Baked Potato w/ Chived Sour Cream (Add \$.25)
- Seasoned Mashed Potato
- Vegetable Rice Pilaf
- Corn Bread Stuffing (Sage or Dried Fruit & Nuts)
- Corn Bread Bake

## Vegetable Choices: (Choose One) (additional choice \$.50/guest)

- Green Beans Amantine **OR** w/ Red Peppers
- Seasoned **OR** Glazed Carrots
- Corn O'Brien
- Peas w/ Mushrooms **OR** Dilled Peas
- Vegetable Medley
- Steamed Broccoli **OR** Carrots w/ Cranberries
- Sautéed Yellow Squash, Zucchini & Red Onions
- Green Bean Bake

## Salad Choices: (See page 9 of Side Salads)

## Assorted Rolls: Choice of two

- Cracked Wheat Rolls w/ Spiced Honey Butter
- Italian Sour Dough Rolls w/ Dill Garlic Butter
- Croissants w/Spiced Honey Butter or Jam
- Cheesy Garlic Biscuits (add \$.25/guest)
- Assorted White & Wheat Yeast Rolls

## Desserts: (See Dessert page 10)

## Beverages (See Beverages Page 11)

# *Angel Food Catering's Holiday Menu - 2009*

## *~Traditional Fare & Theme Parties~*

Prices are for food only for **20 or more guests**. Delivery, eating ware, service, facility, and entertainment are available.  
Inquire for pricing. \*\*Some Items may need 3 day notice or substitution will be made.

### **Christmas Dinner on the Hudson~ \$12.95/guest**

Turkey & Dried Fruit Stuffing & Gravy  
Balsamic Roasted Vegetables  
Garlic Mashed Red Skin Potatoes  
Northern Harvest Salad w/ Spinach, Roasted Butternut Squash, Toasted Pumpkin Seeds, Candied Walnuts & Dried Cherries  
w/ White Balsamic Vinaigrette  
Assorted Rolls w/ Specialty Butters

### **A Louisiana Holiday~ \$12.50/guest**

Whole Grain Honey Mustard Glazed Ham Steaks  
Sweet Potato Hash  
Green Beans Bake **or** Green Bean Medley  
Granny Smith's Spinach Salad w/ Granny Smith Apples, Cajun Pecan, Gorgonzola, Dried Cranberries, & Toasted Pumpkin Seeds  
w/ Apple Cider Vinaigrette  
Assorted Rolls w/ Specialty Butters

### **A Warm Tennessee Christmas~ \$10.95/guest**

Cornbread Stuffed Chicken Breasts w/ Chicken Veloute  
(Choice of Dried Fruit & Nut; Spicy Monterey; Cordon Blue; Florentine)  
Dilled Red Skin Potatoes **or** Oven Roasted Red Skins  
Glazed Carrots w/ Cranberries  
Garden Salad w/ Poppy Seed Vinaigrette & Home-style Ranch  
Assorted Rolls w/ Specialty Butters

### **Christmas on the Ranch~ \$11.50/guest**

Sliced Roast Beef Tenders **or** Mushroom Demi Glaze  
Twice Baked Cheddar Potatoes **or** Au Gratin Potatoes  
Vegetable Medley  
Waldorf Apple Salad  
Assorted Rolls w/ Specialty Butters

### **Holiday New England Style~ \$12.95/guest**

Vernors Glazed Roast Pork Loin  
Oven Roasted Red Skin Potatoes  
Grilled Marinated Vegetables & Brussel Sprouts  
New England Salad w/ Dried Cranberries & Sugared Almonds w/ Choice of Dressing  
Assorted Rolls w/ Specialty Butters

### **Vegetarian Holiday Delight~ \$11.50Guest**

Roasted Vegetable & Boursin Stuffed Portabellas w/ Roasted Red Pepper Coulis on Fresh Spinach  
Multigrain Wild Rice Pilaf  
Harvest Apple Slaw  
Assorted Rolls w/ Spiced Honey Butter & Dill Garlic Butter

*Angel Food Catering's Holiday Menu - 2009*  
*~Traditional Fare & Themes Continued~*

**Southern Style Christmas Dinner~ \$11.95/guest**

Sliced Roast Beef Tenders **or** Mushroom Demi Glaze **or** Honey Glazed Ham Steaks  
Turkey w/Cornbread Stuffing & Gravy  
Au Gratin Potatoes  
Corn O'Brien  
Cranberry Relish  
Cracked Wheat Rolls w/ Honey Butter

**South of the Border~ \$10.95/guest**

Spicy Grilled Chicken Breasts w/ Winter Fiesta Salsa **or** Rope Veja (Shredded Beef in Cuban Broth)  
Choice of 1: Southwestern Rice Pilaf **or** Western Hash Brown **or** Seasoned Refried Beans  
Mexican Salad w/Mixed Greens, Tomatoes, Green Onions, Shredded Cheese,  
Black Olives, w/Spicy Ranch Dressing  
Spicy Corn Bread w/ Spiced Honey Butter  
Tortilla Chips & Salsa  
Key Lime Cookie Bar Wedges & Mocha Toffee Blondies

**New Orleans-Marti Gras Celebration~ \$11.75/guest**

Seasoned Jamaican Jerk **or** Blackened Chicken Breasts **or** Creole Chicken w/ Tomatoes  
Red Beans & Rice  
Spicy Cabbage Slaw w/Cumin-Lime Sauce  
New Orleans Fruit Salad w/Mangos, Papayas, Kiwi, Strawberries,  
Grapes & Star Fruit in Red Wine Vinaigrette (as available)  
Southern Corn Pudding

**Georgia Swing Party~ \$12.25/guest**

Pecan Crusted Chicken Breasts w/ White Wine Cream  
Roasted Sweet Potatoes **or** Roasted Butternut Squash **or** Roasted Red Skin Potatoes  
Broccoli Pecan Salad **or** Broccoli Au Gratin  
Garden Salad w/Homemade Croutons w/ Raspberry & Poppy Seed Dressing  
Choice of:

- Apple Cobbler or Crisp
- Peaches & Cream Cobbler or Crisp
- Apple Cranberry Cobbler or Crisp

**French Holiday~ \$15.50/guest**

Grilled Chicken w/ Boursin & Shiitake Cream  
Parsley Red Skin Potatoes  
Asparagus w/ Cashew Butter  
Granny Smith Spinach Salad w/ Apples, Gorgonzola, Cajun Pecans & Cranberries w/ White Balsamic Vinaigrette  
Mini Croissants w/ Spiced Honey Butter  
Mini Imported Dark Chocolate Cups filled w/ Chocolate or Strawberry Mousse & Whipped Cream

# *Angel Food Catering's Holiday Menu 2009*

## *~Elegant Holiday Fares~*

Prices are for food only for **25 or more guests**.

Delivery, eating ware, service, facility, and entertainment are available. Inquire for pricing.

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### **Buffet #1~ Elegant Holiday Hors d'oeuvre Reception~\$16.95/guest**

Smoked Salmon Display  
Italian Sausage Puffs w/ Honey Dijon Mustard  
Mini Beef Wellington w/ Wild Mushroom Duxelles  
Warm Cheddar & Crab Dip w/ Crostini  
Holiday Antipasto Platter w/ Pimento Olives, Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms  
Cider Brined Roast Pork Bites w/ Michigan Apple Chutney  
Chicken Satays w/ Peanut & Honey Dijon Sauces  
Warm Spinach & Artichoke Dip w/  
Toasted Pita Wedges  
Gourmet & Imported Cheese Platter w/ Crackers  
Crostini w/ Gorgonzola & Fresh Tomato Salsa

### **Buffet #2~ Tropical Island Spread~\$21.95/guest**

Braised Pork Loin Stuffed w/ Butternut Squash & Apples w/ Apple Cider Reduction  
Chicken Marengo w/ Mushrooms, Tomatoes, Garlic Black Olives & Basil  
Salmon w/Mango Pineapple Salsa  
Grilled Marinated Vegetables & Caramelized Onions  
Wild Rice & Cranberry Pilaf  
Mandarin Spinach Salad w/Sweet & Sour Vinaigrette  
Bananas Foster Bread Pudding  
Cappuccino Kahlua Cheesecake

### **Buffet #3 ~Quiet Holiday on the Gondola ~\$24.50 guest**

Chicken Saltimbocca w/ Prosciutto, Provolone, Fresh Sage Leaves w/ Chicken Veloute  
Grilled Apple Teriyaki Salmon  
Veal Piccata w/ White Wine Reduction & Capers  
Herbed Polenta & Garlic Spinach  
Cauliflower au Gratin  
Caesar Salad w/Homemade Croutons & Fresh Parmesan Cheese  
Italian Sourdough Rolls w/Dilled Garlic Butter  
Caramel Apple Empanadas  
Fresh Fruit Tart

### **Buffet #4~Christmas on the Riviera-\$25.95/guest**

Beef Tenderloin w/Port Wine Demi-Glace or Wild Mushroom Demi Glaze  
Basil Crusted White Fish w/ White Wine Sauce & Capers  
Chicken Cordon Bleu w/ Del Ray Sauce  
Butternut Squash w/ Sage Risotto  
Roasted Vegetables w/Asparagus, Squash, Peppers, Leeks & Tomatoes  
Michigan Cherry Salad w/Gorgonzola Crumbles & Raspberry Vinaigrette  
Cracked Wheat Rolls & Mini Croissants w/Spiced Honey Butter  
Pumpkin Crème Brûlée

# *Angel Food Catering's Holiday Menu - 2009*

## *~3- Course Buffet Style Dinner Menu~*

Prices are for food only and for **25 or more guests**. Can be served plated for an additional cost.  
Delivery, eating ware, service, facility, and entertainment are available. Inquire for pricing.

\*\*Some Items may need 3 day notice or substitution will be made

### **Midnight Clear Feast ~\$30.95**

#### **Course #1 Hors d'oeuvres ~Served Buffet**

Shrimp Tempura w/ Spicy Chili Sauce  
Chicken Satays w/ Peanut Dipping Sauce  
Bruschetta w/ Chevre Cranberry Chutney

#### **Course #2 Dinner ~Served Buffet**

Beef Tenderloin Medallions w/Port Wine Reduction or Wild Mushroom Demi-Glace'  
Dried Fruit & Nut Stuffed Chicken Breasts w/ Chicken Veloute  
Twice-Baked Cheddar Potatoes  
Roasted Winter Squashes & Peppers  
Michigan Harvest Spinach & Dried Cherry Salad w/ White Balsamic Vinaigrette Dressing  
Biscuits & Mini Croissants w/ Spiced Honey Butter

#### **Course #3 Dessert ~ Served Buffet**

Apple Baklava **or** Pumpkin Cheese Cake **or** choice of one Cheese Cake flavor

### **First Noel Feast ~ \$29.95/Guest**

#### **Course #1 Hors d'oeuvres~ Served Buffet**

Cheese, Fruit & Gourmet Cracker Platter  
Grilled Vegetable Platter w/ Hummus  
Smoked Salmon Display

#### **Course #2 Dinner ~Served Buffet**

Stuffed Chicken Florentine w/Spinach & Goat Cheese or Chicken Cordon Blue  
French Stuffed Pork Tenderloin w/Pecan & Leek Stuffing & Wild Mushroom Demi-Glace  
Garlic & Saffron Couscous  
Au Gratin Mashed Cauliflower  
Pear & Gorgonzola Salad w/Poppy Seed Raspberry Vinaigrette Dressing  
Italian Sour Dough Rolls w/ Dilled Garlic Butter

#### **Course #3 Dessert ~ Served Buffet**

Fresh Berry & Marscapone Mousse Napoleons~ Plated \*

(\*Plated Service is additional cost)

### **Silent Night ~ \$30.95/guest**

#### **Course #1 Hors d'oeuvres~ Served Buffet**

Wild Mushroom Sacchetti in Sun Dried Tomato Cream  
Tuscan Platter including Cannelloni Bean Dip Served w/ Crostini  
w/ Garlic, Olives, Carrots, Fennel, Peppers, Cucumbers & Curried Yogurt Dip  
Caramelized Onion & Goat Cheese Turnovers

#### **Course #2 Dinner Buffet~ Served Buffet**

Beef Wellington w/ Demi Glaze  
Pistachio Crusted Sea Bass w/ Tomato Fennel Reduction  
Multigrain Vegetable Rice Pilaf w/Marinated Sun Dried Tomatoes  
Roasted Vegetables w/Asparagus  
New England Cranberry & Glazed Almond Salad  
Cracked Wheat Rolls & Mini Croissants w/ Spiced Honey Butter

#### **Course #3 Dessert ~ Served Buffet**

Chocolate Praline Torte **or** Citrus Lemon Torte

*Angel Food Catering's Holiday Menu - 2009*  
*~Salad Selections~*

Garden Salad

w/ Grape Tomatoes, Carrots & Homemade Croutons

Caesar Salad

w/Fresh Parmesan, Croutons & Black Olives

New England Salad

w/Dried Cranberries & Glazed Almonds

Michigan Cherry Salad

w/Dried Cherries, Glazed Walnuts & Grated Cheese (add \$.50/guest)

Pear Gorgonzola Salad

w/Pear Slices, Gorgonzola, Dried Cherries, & Pecans (add \$.75/guest)

Strawberry/Spinach Salad

W/ Strawberries, Dried Cherries, Pecans & Gorgonzola (Or Shredded Cheese) (add \$.75/guest)

Granny Smith Spinach Salad

Granny Smith Apples, Dried Cranberries, Gorgonzola, Cajun Spiced Pecans Served w/ Hot Bacon Vinaigrette or Poppyseed Dressing (add \$.75)

Michigan Harvest Spinach Salad

Roasted Butternut Squash, Toasted Pumpkin Seeds, Glazed Walnuts, Dried Cherries on a bed of Spinach w/ White Balsamic Vinaigrette (add \$1.00)

Apple Cole Slaw

Vegetable Slaw w/ Creamy or Vinaigrette Dressing

Cranberry Relish

Broccoli Pecan Salad

Roasted Red Skin Potato Salad

Seasonal Fruit Salad (add \$.25)

Roasted Vegetable Pasta Salad (add .25)

Savanna Pea Salad w/ Peanuts

**Homemade Salad Dressing Choices: (Choice of two)**

Choice of: ~ Caesar ~ Blue Cheese (add \$.25)~ Raspberry Vinaigrette~ Smoked Ranch Tomato  
~ Home style Ranch ~ Poppy Seed Vinaigrette~ Honey Dijon~ House Italian~ Balsamic Vinaigrette  
~ Roasted Garlic Vinaigrette ~Red Wine Vinaigrette~ Sweet & Tangy Vinaigrette~  
~Raspberry Poppy seed~ House Italian~ Low Fat Lemon Vinaigrette~

# *Angel Food Catering's Holiday Dessert Menu - 2009*

## *\*Holiday Specialties*

### Specialty Desserts

Small Chocolate Fountain w/2 hours service for 25-40 guests	\$150.00 (Does not includes an attendant)
Does not includes our assortments of dippers ~ are available for	\$ 2.00 - \$2.50 /additional guest
Large Chocolate Fountains & Dippers Available	Call for delivery & pricing \$400-\$480 w/attendant
Apple Baklava	\$ 2.95/Guest
Crème Brûlée (may be limited)	\$ 3.95/each
Fresh Fruit Dessert Pizza	\$ 30.00
Chocolate or Strawberry Mousse in Dark Chocolate Cups	\$ 3.95 ea
Nancy's Cheesecakes-Caramel Apple*, Pumpkin* Candy Cane*	\$30.00-\$34.00

New York Style w/ Fruit Topping, Chocolate or Mocha Toffee, Chocolate Chip, Marble, Amaretto Almond, Mocha or Chocolate Almond , Cappuccin Kahlúa, Snickers, Reese's Peanut Butter Cup or Mint Chocolate Chip

### Tortes – serves 14-16 all priced at \$34.00

German Chocolate	Chocolate Lover's Raspberry
Chocolate Mousse	Black Forest
*Vanilla Raspberry w/Raspberry Garnish	Chocolate Praline
Strawberry Heaven	Peaches & Cream
Tiramisu (serves 12)	Citrus Lemon

### Coffee and Tea Cakes – serves 12-16

*Apple Cranberry Streusel Cake w/Pecans	\$34.00
*Pumpkin Rolls w/Neufchatel & Powdered Sugar (serves 12)	\$32.00
Angel Food Cake w/Fruit Topping & Whipped Cream	\$30.00
Granny Smith Apple or Walnut Strudel	\$32.00
Blueberry Crumble Cake w/ Vanilla Glaze	\$32.00
Lemon Twist Cake	\$32.00
Black Forest Cake w/ Cherries	\$34.00
Chocolate Carmel Pecan Cake	\$34.00
Lemon Poppy Seed Cake	\$32.00

### Large Tarts – serves 8-10

Fresh Fruit Tart	\$28.00
Peaches & Cream Tart	\$28.00
Chocolate Toffee Tart	\$28.00

### Pies – serves 6-8

Key Lime Pie (serves 6-8)	\$18.00
*Traditional Pumpkin Pie w/ Whipped Cream	\$15.00
Pecan Pie	\$19.00
*Cranberry Apple Pie <b>or</b> Granny Smith Apple	\$19.00
Michigan Cherry Pie	\$15.00
Bavarian Chocolate Mousse Pie	\$19.00
Coconut Cream Pie	\$18.00

### Crisps/Cobbler – serves 10-12( Add ice cream for \$1.00/guest)

Hot Granny Smith Apple Crisp/Cobbler	\$21.00
Hot Apple & Cranberry Crisp/Cobbler	\$21.00
Hot Tart Cherry Crisp/Cobbler	\$25.00
Hot Very Berry Crisp/Cobbler	\$29.00
Hot Peaches & Cream Crisp/Cobbler	\$25.00

### Miniature Finger Desserts & Cookies/Cookie Bar

Assorted Freshly Baked Cookies	\$ 8.40/dz
Gourmet Cookie Bar Wedges	\$11.40/dz
*Assorted Holiday Cookies	\$15.00/dz
Miniature Chocolate Drizzled Cream Puffs	\$12.00/dz
Miniature Fruit Tarts (cherry, lemon, strawberry, raspberry)	\$12.00/dz
Nancy's Cheesecake Wedges (min order of 50)-See Top For Choices	\$ 1.50/slice
Miniature Chocolate or Strawberry Mousse in Dark Chocolate Cups	\$12.00/dz
(Also available in Lemon Grass & Mango Mousse)	
*Chocolate Dipped Strawberries, Cherries, & Dried Fruits	\$18.00/dz
Caramel Apple Empanadas	\$ 15.00/dz.

# *Angel Food Catering's Holiday Menu - 2009*

## *~Beverage Menu~*

### **Assorted Beverages for \$2.50/guest includes:**

Water Pitchers w/ Lemons  
Regular and Decaffeinated Coffee Service  
One Choice of one of the following:  
Cranberry Splash Punch, Raspberry Lemonade,  
Or Assorted 2 L. Soda w/ Ice

### **Additional Hot Beverages Available:**

Hot Apple Wassail or Cider~ \$1.75/guest  
Hot Spiced Tea~ \$1.60/guest  
Hot Cocoa~ Regular \$1.60/guest  
Gourmet Flavored Hot Cocoa~ w/whipped cream~ \$1.95/guest  
Gourmet Coffee Bar including:  
3-flavors, whipped cream, cocoa, cinnamon, & chocolate sprinkles~ \$2.75/guest  
Cappuccino Bar~ available call for selection & pricing

### **Additional Cold Beverages Available:**

Bottled Waters & Sodas~ \$1.00/bottle or can  
Bottled Juices~ \$1.25/Bottle  
Fresh Lemonade~ \$1.00/guest  
Strawberry or Raspberry Lemonade~ \$1.25/guest  
Variety of Punch~ \$1.00/guest:  
Celebration Punch  
Cranberry Splash Punch  
Citrus Fruit  
  
Cold Apple Cider~ \$1.75/guest  
Bottled Sparkling Grape Juice~ \$8.00/per bottle  
Smoothie Bar~ available call for selection & pricing  
Mocktini Bar~ Call For Pricing (50 or More \$ 3.95/Guest)  
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