

Angel Food Catering & Cafe' Inc.

6 W. Michigan Ave. P.O. Box 972132, Ypsilanti, MI 48197

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Standard Wedding Estimate- Served Buffet Style for 100-200 guests

<u>Entree Choices:</u>	++One Entrée Choice	\$ 10.99/guest Food Only
	Two Entrée Choices	\$12.75/guest Food Only
	Three Entrée Choices	\$14.25/guest Food Only

- * Herb Roasted Chicken Breasts
- * Italian Marinated Chicken Breasts
- * Lemon Rosemary Chicken Breasts
- * Stuffed Chicken Breasts (5 Choices~ Add \$.50-.75/Guest)
- * Chicken Helena w/ Roast Red Peppers & Feta
- * Grilled Chicken Alfredo or Sun Dried Tomato Cream (Add \$.50/Guest)
- * Walnut Chicken Stir Fry Over Rice (Add \$.50/Guest)
- * Fresh Turkey Slices w/ Stuffing (Add \$.50/Guest)
- * Chicken Del Ray w/Artichokes & Roasted Red Peppers
- * Chicken Scallopini, Piccata or Cacciatore
- * Italian Meatballs (w/ Choice of Swedish Sauce **OR** Sweet & Tangy)
- * Beef Tips w/Peppers & Onions w/Demi Glaze (Add \$1.50)
- * Three Cheese Penne Pasta w/Meat sauce & Italian Sausage
- * Sliced Roast Beef Tenders w/Demi Glaze or Mushroom Demi (Add \$0.50)
- * Honey Glazed Ham Steaks w/ Pineapple Pepper Reduction (w/ Choice of Pineapple Pepper, Apricot or Port Wine Sauce)
- * Ham Steaks w/ Stone Ground Honey Dijon
- * Pulled Pork w/ Choice of 2 Sauces (Teriyaki, Pineapple Pepper, Honey Dijon, Spicy, or BBQ)
- * Roast Pork Tenderloin Slices (Add \$.50/Guest)
- * Tri Colored Fettuccini w/ Sun Dried Tomato Cream
- * Pasta Primavera ala Pesto or Herb Garlic Oil (Add \$.50/Guest)
- * Vegetable Three Cheese Penne Pasta or Lasagna w/ Marinara or Alfredo
- * Sesame Vegetable Rice Stir Fry (Add \$.50/Guest)

Side Choices: (Choose One) For 2 Sides Add \$ 1.00 /Guest

- * Oven Roasted Red Skin Potatoes
- * Dilled or Parslied Red Skin Potatoes
- * Kosher Baked Potato w/ Sour Cream (Add .50/Guest)
- * Seasoned Mashed Potato
- * Savory Garlic Mashed Potatoes
- * Multigrain Vegetable Rice Pilaf
- * Corn Bread **or** Traditional Stuffing
- * Au Gratin Potatoes (Add .50/Guest)
- * Baked Sweet Potatoes w/ Brown Sugar Sauce (Add .50/Guest)
- * Farfalle **or** Penne Pasta (add\$.25/guest) choice of :
 - Alfredo **or** Marinara **or** Basil Pesto
 - Garlic Olive Oil Toss
 - Sun dried Tomato Cream
 - Tomato Cream
- * Garlic & Herb Couscous (Add 1.25/Guest*Roasted
- * Rosemary Sweet Potatoes (Add \$.50/Guest)
- x * Creamy Mashed Cauliflower (Gluten Free Add \$.50)
- * Quinoa Pilaf w/Mixed Veg, Garlic & Herbs (Gluten Free Add \$.50)

Vegetable Choices: (Choose One) for 2 Vegetable Choices Add \$.50/guest

- Green Beans Amandine or w/ peppers
- Green Bean Bake
- Seasoned or Glazed Carrots
- Corn O'Brien
- Green Bean Medley
- Seasoned Peas & Carrots **or** Dilled Peas
- * Sweet Potato Bake w/Pecan Streusel topping (\$.25/guest)
- * Vegetable Medley
- * Steamed Broccoli **or** Cauliflower (for Au Gratin add \$.25/g)
- * Sautéed Yellow Squash, Zucchini & Red Onions (Italian sauté)
- * Brick Oven Baked Beans
- * Grilled Or Roasted Vegetables (Add \$.50)

Salad Choices: (Choose One - comes w/ two dressing choices ~see below**)

- New England Salad w/ Dried Cranberries & Sugared Almonds
- Garden Salad w/ Cucumbers, Tomatoes, Carrots, & Home-made Crouton
- Caesar Salad w/ Fresh Shredded Parmesan, Black Olives & Home-Made Croutons
- Michigan Cherry Salad w/ Dried Cherries, Shredded Cheddar & Monterey Jack & Crystallized Walnuts (add \$.50/guest)
- Mandarin Spinach Salad w/Mandarin Oranges, Glazed Almonds Green Onion, Celery (add \$.60/guest)
- Creamy Coleslaw
- Traditional Potato Salad
- Fruit Salad
- Tropical Fruit Ambrosi

****All of the above Salads come with two choices of the following home-made dressings:**

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|----------------------------|-----------------------------|------------------------------|
| ~Raspberry Vinaigrette | ~Honey Dijon | ~Sweet & Sour Vinaigrette |
| ~Home-style Ranch | ~Raspberry Poppy seed | ~House Italian |
| ~Caesar | ~Roasted Garlic Vinaigrette | ~ White Balsamic Vinaigrette |
| ~ Asian Citrus Vinaigrette | ~Poppy seed Vinaigrette | ~ Low Fat Lemon Vinaigrette |

Assorted Rolls: (Choice of one or both)

* Cracked Wheat Rolls w/ Spiced Honey Butter

*Italian Sour Dough Rolls w/ Dill Garlic Butter

Beverages:

\$2.50/guest Beverages Only

- Choice of one cold: Cranberry Splash Punch, Fresh Brewed Iced Tea, Raspberry Lemonade or Assorted Sodas (Second Choice Add \$.50/Guest)
- Regular & Decaffeinated Coffee Service (add Hot Tea for \$.25/guest)

Dessert:

Many varieties of our home-made desserts are available, including our Decorated/Wedding Tiered Cheesecakes Please inquire Ranges from \$.75/per guest to \$5.95/guest.

Disposables:

Disposable Packages available from simple to clear & ranging from \$.20/guest to \$.80/guest.

Equipment/Rentals: (one served buffet per 100 guests)

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|---|----------------------------------|
| (5) 120" White Buffet Linens & Skirting | (1) Coffee Service Basket |
| Silk Arrangement & Colored Lame'/Lights for Decorating Buffet | (2) Hot Thermals &/or |
| (3-5) Chafers, (6-10) Stenos | (4) Coffee Pumps & Drip Pans |
| Glass Block & Lights Display | (1) Large Bread Basket w/Napkins |

		<u>100 Guests</u>		<u>200 guests</u>
Food - Dinner	\$10.99/guest	\$ 1,099.00 ++	\$10.99/guest	\$ 2,198.00++
Beverages	\$2.50/guest	\$ 250.00	\$2.50/guest	\$ 500.00
Delivery/Gas Mileage		\$ 45.00		\$ 45.00
Labor		\$ 630.00		\$ 990.00
Total Rentals/Disposables		\$ none included		none included
Linen Rentals		\$ none included		none included
Equipment		\$ 28.00		\$ 59.50
Subtotal		\$ 2,052.00		\$ 3,792.50
Michigan State Sales Tax 6%		\$ 123.12		\$ 227.55
Total		\$ 2,175.12		\$ 4,020.05
Gratuity 15%		\$ 307.88		\$ 568.95
Grand Total	\$24.83/guest	\$ 2,483.00	\$22.95/guest	\$ 4,589.00

SPECIAL INSTRUCTIONS: This bid includes the food listed above, the delivery (in the Ypsilanti/Ann Arbor Area), set up and clean up, and decoration of the buffet. This includes a served buffet with one hour each of set-up & clean-up as well as four hours of serving. This does not include dessert, glassware, rentals, disposables, or decorations other than those on the buffet table. Below is an Optional Linen & Glassware Package for your consideration. (*Based on 6 hours of service= 1 hours of set-up, 1 hours of clean-up, and 4 hours of buffet service.*) (++) Based on 1 Entrée Option ++)

Addendum Options to the Bid Estimate: Details regarding each are available by calling Angel Food.

1) Standard- Rentals & Linen Package Including: 100 guests w/ 8 per table: \$2.95/guest or \$295.00 + tax (plus 1 hour set up & 1 hour Clean up as listed below)

- Water Goblets
- 10 ¾" Clear Glass Plates
- Knives, Forks & Spoons
- (13) 90" x 90" Square White Linens (Cotton) to fit 60" Round Tables
- White Cloth Napkins-Fan-folded Napkins (20 other colors available for .25 additional)

2) Labor for Table Setting, Rinsing, & Restacking: Approximately \$.75- \$1.00/guest

To have your tables pre-set with the water glasses, knives, forks, spoons & fanned napkins, depending on set up location, not including guest tables, decorations, centerpieces, place cards, etc...

3) Bartending: 1-bartender (per 80 guests) & 4 hours service + .5 set-up & clean-up \$125.00 + tax
Each additional hour \$ 25.00 + tax

4) Coordination of Alcohol, Rentals, Decorating, Lighting, Floral, Cake, & Chocolate Fountains, etc available.

**Many other menu options and services are available. We strive to create the event you desire within the budget that you have. Please call to set-up your free one-hour wedding consultation.

"Serving Michigan's Tastes with Heavenly Delights."