

# ANGEL FOOD WEDDINGS





## **SERVICES**

**Strolling + Stationed Service**

**Bar and Beverage Service**

**Family Style Service**

**Buffet Style Service**

**Strolling Service**

**Plated Service**

**Custom Menus**

**Tables + Chairs**

**Tents + Lighting**

**Event Planning**

**Specialty Linens**

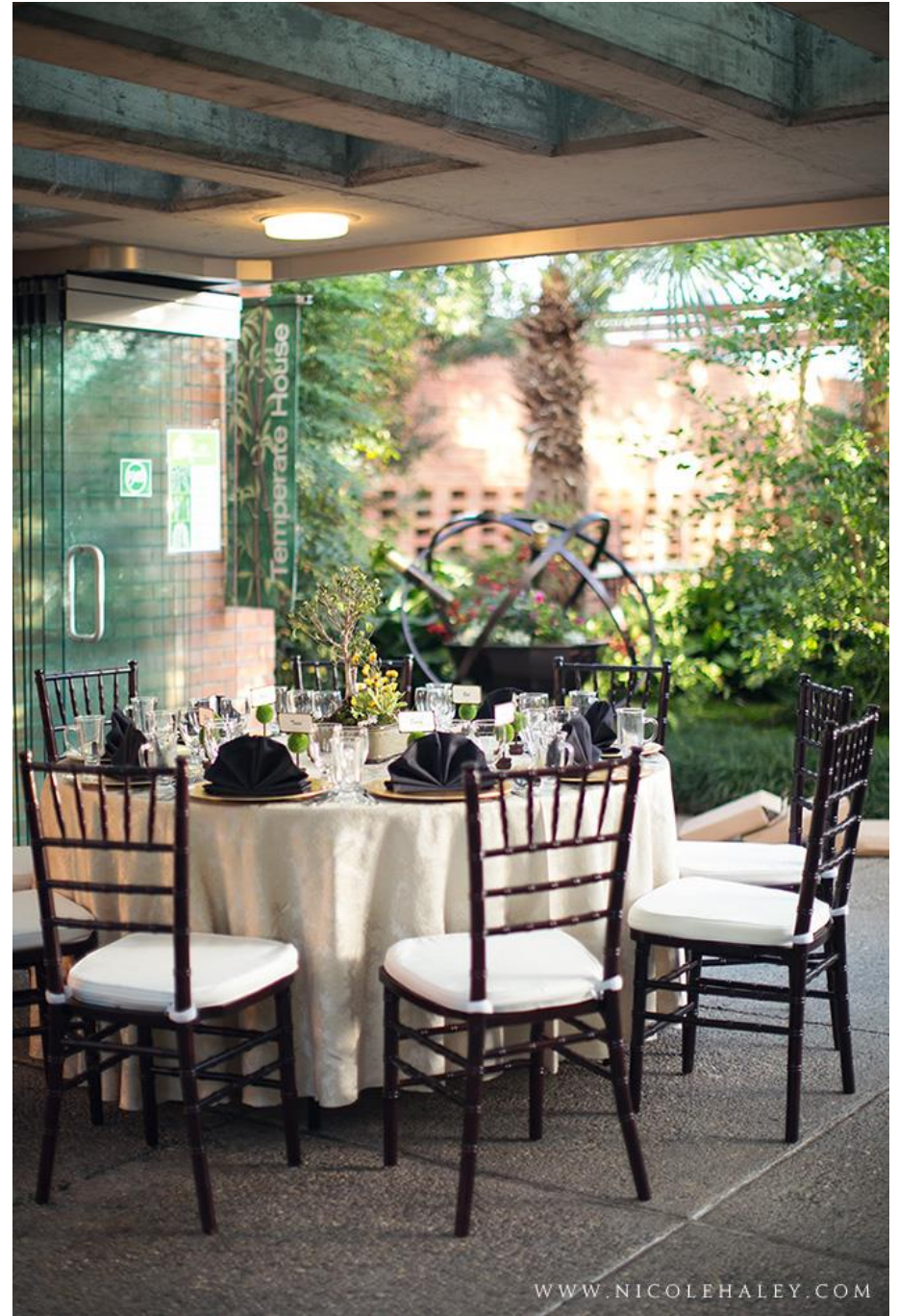
**China + Glassware**

**Bartending Service**

**Professional Servers**

**Personalized Tastings**

**Vendor + Venue Coordination**



[WWW.NICOLEHALEY.COM](http://WWW.NICOLEHALEY.COM)

## TESTIMONIALS



Miranda + Tom



Taunya + Rob



Elissa + Peter

AFC was amazing for our wedding. We had an outdoor ceremony, and they not only provided our amazing food, but coordinated all of our rentals, did our cake and cupcakes (which were so tasty!), and provides our bartender. They were the only company we found for multiple services that provided a reasonable pricing to do both. Combining services made our day so much easier! They were very professional, and took so much pressure off me. Everything was delicious, they had tons of options, and their set up looked beautiful. They were a joy to work with and I would highly recommend them for your special day!

We can't say enough good things about our experience with Angel Food. We planned our wedding in less than 4 months, and if I hadn't told anyone that, I'm sure you couldn't tell. We owe that in large part to Angel Food. They were so organized and detail oriented that it all came together beautifully. Our guests had nothing but praise for the food and service, and Erica & Becca did an amazing job with rehearsal & day of coordination.

Angel Food went above and beyond our expectations for our wedding. The food was delicious and we received so many compliments from guests on how great it was. We wanted to have a fall themed dinner and they really worked with us to plan a menu that fit with the theme. The servers were excellent and very prompt at clearing the tables after the dinner was over. Every one of their employees that we talked to during the wedding planning process was so sweet and helpful. They took so much of the headache out of wedding planning. I really can't recommend Angel Food enough.





## **CELEBRATIONS**

**Engagement Parties**

**Bridal Showers**

**Bachelor + Bachelorette Parties**

**Rehearsal Dinners**

**Welcome Dinners**

**Wedding Day Platters**

**Après Wedding Brunch**

# INSPIRATION MENUS FOR BUFFET SERVICE

## WINTER

### **Beef Tenderloin Medallions Burgundy**

Burgundy Wine Reduction with Tomatoes, Carrots, Pearl Onions, and Button Mushrooms

### **Savory Yukon Gold Mashed Potatoes**

### **Tri Colored Roasted Carrots**

### **New England Salad**

Tossed Greens, Dried Cranberries, and Glazed Almonds w/ your Choice of Dressings.

### **Rosemary Focaccia Rolls**

Served with Roasted Garlic Butter

## SPRING

### **Chicken Helena**

Chicken stuffed w/ Roasted Red Peppers & Feta in Red Pepper Coulis

### **Mediterranean Baked Salmon**

w/ Olives, Tomatoes, Feta, and Capers

### **Saffron Basmati Rice**

### **Roasted Asparagus with Red Peppers**

### **Greek Salad**

Tossed Greens, Red Onions, Hard Boiled Eggs, Beets, Bell Peppers, and Garbanzo Beans w/ Feta Cheese & Greek Vinaigrette.

### **Cracked Wheat Rolls**

Served with Citrus Butter

## SUMMER

### **Salmon Piccata**

With Lemon Caper Sauce

### **Almond Crusted Chicken**

Chicken Breast rolled in Crunchy Almond Coating & Roasted in a Citrus Beurre Blanc Sauce

### **Five Grain Pilaf**

With Herbs

### **Steamed Vegetable Medley**

### **Strawberry Spinach Salad**

Fresh Spinach Leaves, Strawberries, Green Onions, Dried Cherries, Gorgonzola Crumbles, and Glazed Pecans  
White Balsamic Vinaigrette Suggested

### **Italian White Rolls**

Served with Dilled Garlic Butter

## AUTUMN

### **Dried Fruit and Nut Stuffed Chicken Breasts**

With Chardonnay Cream

### **Butternut Squash Ravioli**

With Sage Cream

### **Casino Buttered Brussels Sprouts**

### **Pear and Gorgonzola Salad**

Tossed Greens, Wild Greens, Sliced Pears, Dried Cherries & Pecans  
w/ White Balsamic Vinaigrette

### **Cracked Wheat Rolls**

Served with Spiced Honey Butter

***\*Custom Menus Tailored to Your Event are Always Available***

# INSPIRATION MENUS FOR FAMILY STYLE SERVICE

## WINTER

### **Savory Pot Roast**

w/ Potatoes, Onions, and Carrots Braised in Red Wine & Finished with Beef Gravy.

### **Saveur Stuffed Chicken**

Spinach and Artichoke Stuffed Chicken with Forestiere Cream

### **Mashed Redskin Potatoes**

### **Green Bean Medley**

Green Beans, Carrots and Wax Beans

### **Garden Salad**

Spinach, Spring & Mixed Greens, Tomatoes, Cucumbers, Red Cabbage, Carrots, and Croutons on the side.

### **Italian White Rolls**

Served with Roasted Garlic Butter

## SPRING

### **Chicken Gazpacho**

Marinated, Grilled Chicken Breast with Tomato Gazpacho and Red Wine Vinaigrette Drizzle. Garnished with Fresh Parsley.

### **Braised Short Ribs**

With Cabernet Demi Glace

### **Three Potato Mash**

### **Grilled Asparagus Gremolata**

Garlic, Lemon, and Parsley

### **Roasted Beet Salad**

With Pistachios and Goat Cheese Served with a Citrus Vinaigrette

### **Cracked Wheat Rolls**

Served with Citrus Butter

## SUMMER

### **Florentine Stuffed Chicken**

Spinach and Goat Cheese Stuffed Chicken with Lemon Alfredo

### **Pasta Primavera Al Pesto Cream**

### **Haricots Verts Amandine**

### **Brussels Sprout Kale Salad**

Shaved Brussel Sprouts & Kale Radicchio Coleslaw w/ Green Apple Vinaigrette.

### **Italian White Rolls**

Served with Dilled Garlic Butter

## AUTUMN

### **Cornbread Stuffed Chicken Breasts**

w/ Chicken Velouté

### **Steak Diane**

Tenderloin Medallions w/ Brandied Herb Reduction, Sautéed Mushrooms and Finished w/ Cream (GF)

### **Butternut Squash Risotto**

### **Maple Glazed Root Vegetables**

w/ Onions, Carrots, Turnips, Parsnips, and Sweet Potatoes

### **Bacon Spinach Salad**

Fresh Greens, Red Onions, Hard Boiled Egg, Bacon, Mushrooms, and Croutons w/ Hot Bacon Dressing.

### **Brioche Rolls**

Served with Spiced Honey Butter

***\*Custom Menus Tailored to Your Event are Always Available***

# INSPIRATION MENUS FOR STATIONS

## TRADITIONAL

### **Carved Beef Tenderloin Action Station**

Served with Horsey Sauce and Au Jus

### **Mashed Potato Bar**

Served with Broccoli, Bacon, Cheese, Sour Cream, Salsa and More  
(Custom Toppings Available)

### **Grilled vegetable Platter**

Served with Balsamic Aioli

### **Italian White Rolls**

Served with Roasted Garlic Butter

## SOUTHERN STATION

### **Pulled Pork Slider Station**

Pulled Pork Served with Sauces Teriyaki, Pineapple Pepper, BBQ  
and Spicy BBQ available. Slider Buns on the Side

### **Mac and Cheese Bar**

Served with sundried Tomatoes, Shredded Cheese, Scallions, Bacon,  
and More

### **Black Bean and Corn Succotash**

### **Cornbread Muffins**

Served with Spiced Honey Butter

## MEDITERRANEAN

### **Chicken Tapenade**

Spinach and Goat Cheese Stuffed Chicken with Lemon Alfredo

### **Spanakopita**

### **Cucumber, Roma Tomato Salad with Feta**

### **Hummus Trio Platter**

Served with Pita Wedges

### **Mediterranean Wild Rice Salad**

## SEAFOOD

### **Mini Shrimp Cocktail Shooters**

With Mandarin or house Made Cocktail Sauce

### **Salmon Satay**

Served with Teriyaki Sauce

### **Asian Lettuce Cups with Mini Shrimp**

### **Maki Sushi Rolls**

### **Cucumber Crab Canapes**

***\*Custom Menus Tailored to Your Event are Always Available***

# INSPIRATION MENUS FOR PLATED DINNER

## WINTER

### **Beef Tenderloin Medallions with Forestiere**

Beef Tenderloin Medallions served Wild Mushrooms & Shallots in  
Madeira Cream Sauce

### **Wild Mushroom Risotto**

### **Steamed Vegetable Medley**

Seasoned Broccoli, Cauliflower, and Carrots

### **Heavenly Vineyard Salad**

Tossed Greens, Carrots, Blue Cheese, and Glazed Almonds &  
Cranberries w/ Poppyseed Vinaigrette.

### **Cracked Wheat Rolls**

Served with Spiced Honey Butter

## SPRING

### **Mission Chicken**

Marinated, Grilled Chicken Breast topped with Candied Pecans, Goat  
Cheese Crumbles, Craisins, and Fig Vinaigrette Drizzle.

### **Roasted Fingerling Potatoes**

### **Haricots Verts**

### **Michigan Cherry Salad**

Tossed Greens, Dried Cherries, Glazed Walnuts, and Shredded  
Monterrey Jack & Cheddar Cheese w/ Cran-Cherry Vinaigrette.

### **Cracked Wheat Rolls**

Served with Citrus Butter

## SUMMER

### **Tournedos Oscar**

Seared Beef Tournedos with Crab Meat + Béarnaise

### **Five Grain Pilaf**

### **Asparagus with Lemon Zest**

### **Berry Wedge Salad**

Baby Romaine Wedge w/ Gorgonzola, Mixed Dried Berries, +  
Chopped Pecans w/ Raspberry Vinaigrette

### **Italian White Rolls**

Served with Dilled Garlic Butter

## AUTUMN

### **Pan Seared Pork Tenderloin**

With Cherry Port Wine Reduction

### **Roasted Butternut Squash Purée**

### **Maple Glazed Brussels Sprouts**

### **Granny Smith Spinach Salad**

Tossed Fresh Spinach & Greens, Granny Smith Apple Slices, Cajun  
Pecans, Gorgonzola, and Cranberries w/ White Balsamic Dressing

### **.Challah Rolls**

Served with Spiced Honey Butter

***\*Custom Menus Tailored to Your Event are Always Available***



## ADDITIONAL OFFERINGS

### STATIONED HORS D'OEUVRES

#### **Warm Spinach & Artichoke Dip**

Artichokes, Spinach, Onions & Roasted Red Peppers Baked in Cream w/ Three Cheeses. Served w/ Mini Naan & Tortilla Chips.

#### **Whole Grain Mustard & English Ale Cheddar Fondue**

Cheddar, Ale, Whole Grain Mustard Parmesan, Asiago, Romano & Neufchâtel Cheeses. Served w/ Pretzels, Crostini & Tortilla chips.

#### **Antipasto Platter**

Italian Meats & Cheeses w/ Marinated Mushrooms, Artichokes, Olives, Roasted Red Peppers & Banana Peppers served w/ Bistro Sauce & Gourmet Cracker Platter.

#### **Orchard Fruit Platter**

Seasonal Fruit including: Melons, Pineapple, Grapes, Berries, Kiwis

#### **Gourmet & Imported Cheese**

Assortment of Imported Cheese Including: Goat, Brie & Blue Cheeses. Served w/ Artisan Bread Slices & Apple/Pear Shaped Goat Cheese. Garnished w/ Grapes & Herbs.

#### **Fresh Vegetable Crudités**

Distinctively Cut Seasonal Garden Vegetables may include: Cauliflower, Broccoli, Cucumbers, Radishes, Peppers, Carrots & Celery.

Choice of: Savory Vegetable Dip or Hummus

#### **Tapas Platter**

Chorizo, Serrano Ham, Manchego & Herbed Goat Cheese Spread, Spanish Olives, Marinated Tomato & Peppers served w/ Herbed Flat bread.

#### **Bruschetta Bar**

Fresh Salsa, Sun-Dried Tomato Pesto, Basil Pesto, Roasted Garlic Spread, & Seasoned Goat Cheese served W/ Crostini Slices.

### PASSED HORS D'OEUVRES

#### **Herb & Cheddar Stuffed Mushroom**

#### **Piped Crab Spread on Cucumber Canapés**

#### **Fig & Goat Cheese Flat Bread**

Fig slices w/ Goat Cheese on a Flat Bread Canapé.

#### **Fresh Vegetable Shooters**

Choice of: Hummus, Red Pepper Hummus or Ranch Dip.

#### **Mini Shrimp Cocktail Shooters**

Two Shrimp Served w/ Gazpacho; Orange or House Made Cocktail Sauce.

#### **Chevre-Stuffed Cherry Peppers**

#### **Caprese Skewers**

#### **Bacon Wrapped Dates**

## DINNER ENTRÉES

### CHICKEN

#### **Grilled Chicken w/ Cauliflower Alfredo Sauce (GF)**

Marinated Grilled Chicken w/ Cauliflower Alfredo.  
Garnished w/ Italian Cheese Blend & Fresh Parsley.

#### **Mission Chicken (GF)**

(GF – omit Goat Cheese to make Dairy –free)  
Marinated Grilled Chicken Breast topped w/ Candied Pecans,  
Goat Cheese Crumbles, Craisins & Fig Vinaigrette Drizzle.

#### **Chicken Marsala**

Chicken with Marsala Wine Reduction and Mushrooms

#### **Southern Style Cornbread Stuffed Chicken Breasts**

With Chicken Velouté

#### **Florentine Stuffed Chicken Breasts**

Spinach + Goat cheese Stuffed Chicken with Lemon Alfredo

#### **Chicken Piccata**

Sautéed Breast in Lemon Caper Sauce

### FISH

\* Current Market Pricing & Availability Will Apply.

#### **\* Snapper Veracruz**

#### **\* Salmon Steaks**

Grilled/Blackened Salmon w/ Choice of Teriyaki, BBQ or  
Piccata Sauces 6 oz.

### BEEF

#### **Beef Tenderloin Medallion Slices**

With Demi Glace

#### **Beef Tenderloin Medallion Slices with Forestiere**

Tenderloin Medallions w/ Madeira & Wild Mushrooms & Finished w/ Cream

#### **Steak Diane (GF)**

Tenderloin Medallions w/ Brandied Herb Reduction, Sautéed Mushrooms  
& Finished w/ Cream

#### **Braised Pot Roast**

w/ Potatoes, Onions & Carrots in Red Wine & Beef Stock

#### **Beef Burgundy**

#### **Beef Tips**

Sirloin Tips Sautéed w/ Onions & Peppers in a Beef Demi-Glace  
(can request GF)

### PORK

#### **Roasted Pork Tenderloin Slices**

w/ Choice of Michigan Cherry Port Red

#### **Winter Roast Pork Tenderloin Slices**

w/ Winter Fruit & Nut Port Wine Reduction

#### **Dearborn Honey Glazed Ham Slices**

Sliced Ham Glazed w/ Honey-Glazed Michigan Cherry or Vernors Glaze  
Reduction

## DINNER SIDE STARCHES

### POTATOES

**Oven-Roasted Redskin Potatoes**

**Mashed Redskin Potatoes**

**Ranch Roasted Potato Wedges**

**Savory Garlic Mashed Yukon Potatoes**

**Potato Spinach Au Gratin**

### GRAINS

**Ruby Wild Rice Pilaf (GF)**

**5 Grain Pilaf**

**Garlic + Lemon Mediterranean Rice**

**Saffron Basmati Rice**

**Risotto Milanese (GF)**

w/ Parmesan & Saffron in a Wine Reduction

**Wild Mushroom Risotto**

### PASTA

**Pasta Primavera al Pesto Cream**

**Roasted Vegetable Penne**

w/ Sun-Dried Tomato Cream

**Creamy Cavatappi & Cheese**

**Butternut Squash Ravioli with Sage Cream**

## DINNER VEGETABLES

**Broccolini w/ Lemon Butter (seasonal)**

**Italian Vegetable Stir Fry**

w/ Italian Herbs & Olive Oil

**Seasonal Roasted Vegetables**

in Light Olive Oil & Herbs

**Creamy Mashed Cauliflower Gratin (GF)**

**Green Bean Amandine**

**Casino Buttered Brussels Sprouts**

w/ Garlic, Bell Peppers, and Bacon

**Grilled, Steamed or Roasted Asparagus (seasonal)**

### ROLLS

**Rosemary Focaccia Rolls**

Served w/ Roasted Garlic Butter

**Cracked Wheat Rolls**

Served w/ Spiced Honey Butter

**Italian White Rolls**

Served w/ Dilled Garlic Butter

**Challah Rolls**

Served w/ Spiced Honey Butter



## SALADS

### **Garden Salad** (GF/Vegan)

Spinach, Spring & Mixed Greens, Tomatoes, Cucumbers, Red Cabbage,  
Carrots & Croutons on the side w/ your Choice of Two Dressings.

### **New England Salad** (GF/Vegan)

Tossed Greens, Dried Cranberries & Glazed Almonds  
w/ your Choice of Dressings.

### **Michigan Cherry Salad** (GF)

Tossed Greens, Dried Cherries, Glazed Walnuts & Shredded  
Monterrey Jack & Cheddar Cheese w/ Cran-Cherry Vinaigrette

### **Dear & Gorgonzola Salad** (GF)

Tossed Greens, Wild Greens, Sliced Pears, Dried Cherries &  
Pecans  
w/ Poppyseed Vinaigrette

### **Mission Salad**

Mixed Greens, Craisins, Candied Pecans, Goat Cheese  
Crumbles  
with Fig Vinaigrette

### **Brussels Sprout Kale Salad**

Shaved Brussel Sprouts & Kale Radicchio Coleslaw w/ Green Apple  
Vinaigrette.

**VEGETARIAN, VEGAN + GLUTEN  
FREE MEALS AVAILABLE**

## DRESSINGS

*Passed down generation to generation, our Homemade Dressings are  
sure to please your palate!*

Asian Citrus Vinaigrette (low-calorie)

Homestyle Ranch

Balsamic Vinaigrette

Greek Vinaigrette

CranCherry Vinaigrette

Poppyseed Vinaigrette

Raspberry Vinaigrette

White Balsamic Vinaigrette

Caesar Dressing (contains Anchovies)

Fig Vinaigrette (Soy Free, Dairy Free, GF)

## BEVERAGES

### **BEVERAGE PACKAGE - \$3.95/GUEST**

Includes Iced Water, 2 Cold Beverage Choices, Coffee + Tea  
Service with Dessert

### **Iced Water**

### **Infused Water**

Flavors include: Cucumber Mint, Basil, or Lavender. Served per  
gallon.

### **Fresh Lemonade**

### **Iced Tea (Black Tea or Organic Green Tea)**

### **Assorted 2 Liter Sodas**

Coke Products or Faygo

### **Signature Drink Mixers + Sangria**

Many Options Available

## VENUES



**Matthaei Botanical Gardens**

**NOAH's Event Venue**

**Belle Isle Boat House**

**Belle Isle Casino**

**Hilltop Manor**

**Gordon Hall**

**Misty Farms**

**The Valley**

**Studio Center**

**Ann Arbor Regents**

**Cobblestone Farms**

**Belleville Yacht Club**

**Yankee Air Mueseum**

**Packard Proving Grounds**

**Sunset Cove Bed + Breakfast**

## SAMPLE PRICING FOR BUFFET SERVICE

**HORS D'OEUVRES** \$4 - \$15 per person

**DINNER** \$15 - \$35 per person

**DESSERT** \$2 - \$10 per person

**BEVERAGES** \$3 - \$10 per person

**RENTALS** Approx \$4 per person

Includes House Napkin, Fork, Knife, Water Goblet, China Plate,  
White Linen

**LABOR** Approx. \$12 per person

Based Off of 100 Guests Served Buffet, with 5 Hours Reception  
Service, 1 Hour Cleanup, 2 Hour Setup

**LOCAL DELIVERY** \$55

**ADDITIONAL SERVICES + RENTALS  
AVAILABLE**

**TAX + SERVICE FEE TO BE ADDED**

