



www.angelfoodinc.com

ANGEL FOOD CATERING

Wedding Packet 2024

44850 NORTH INTERSTATE 94 SERVICE DRIVE | BELLEVILLE , MI 48111
734 . 697 . 1100 | WEDDINGS@ANGELFOODINC.COM
OFFICE HOURS | MONDAY-FRIDAY 9:30AM-5PM

We believe in loving big and serving others exceptionally well. With 25+ years of experience, we strive to passionately integrate your vision with our expertise ensuring that your event is a success. We provide the perfect entertaining solutions that fully encompass all of your event planning and execution needs, from full-service catering to event rentals. Our black industrial chic venue is perfectly situated between Ann Arbor + Detroit, offering the perfect backdrop for your vision.

ANGEL FOOD CATERING

Serving Michigan's Tastes with Heavenly Delights

Our Kitchen is committed to serving delicious, innovative cuisine that tantalizes the taste buds. Our Executive Chef, Mike Gay and his highly skilled team only use the season's best ingredients. Our in-house Pastry Chef, Ginelle Griswold, creates desirable and theme oriented desserts that finish your pallet. No matter the size of your event, let us show you that your appetite is our top priority!





SERVICES WE OFFER

TAX, DELIVERY, + SERVICE FEES ARE NOT INCLUDED IN ESTIMATES BELOW . ALL PRICES ARE SUBJECT TO CURRENT MARKET COSTS . GRATUITY NOT INCLUDED .

Sample Pricing.

PRICED PER PERSON .

HORS D'OEUVRES . \$6 - \$12

DINNER . \$20-\$40

DESSERT . \$3-\$10

BEVERAGES . \$2-\$6

RENTALS . Approximately \$4.00
INCLUDES FORK, KNIFE, WATER GOBLET, CHINA PLATE , WATER CARAFES, + IN-HOUSE NAPKIN.

LABOR . \$12-\$20
BASED OFF OF 100 GUESTS SERVED BUFFET .
5 HOURS RECEPTION SERVICE . 2 HOURS SETUP.
1 HOUR CLEANUP . PRICES VARY DEPENDING ON EVENT + EVENT LOCATION.

Services Available.

Strolling + Stations

Buffet Style Service

Plated Salad + Roll Upgrade

Dual Plated Service

Family Style Service

Wedding Cakes + Dessert Tables

Custom Menus

Specialty Linens

China + Glassware

Coffee + Beverage Service

Bartending Service

Professional Servers

Personalized Tastings

Industrial Chic Venue

Timeline + Floor Plan Creation

Specialty Rentals





The Garage at Angel Food.

Includes: 5 hour room reservation with 2 hour set-up + 1 hour break down.

60" + 72" Round Guest Tables.
6FT Rectangular Tables | 10 Available.

Black Padded Chairs.

White, Black, or Ivory Table Linens.
Folded Linen Napkins with 24 Color Options.

Fully-Equipped Bar + Ice.
Signature Drink Display Board.

Water Carafes For Guest Tables.
Water Station.

Salt & Pepper Sets For Guest Tables.

Sleek White Lounge Furniture.
3 Hedge Walls.

Facility Greeter + Coat Racks.

Floor Plan.

Preferred Venues.

The Garage at Angel Food

The Collins Off Main + The

Collins at the Clocktower

Robin Hills

Jam Handy

The Valley

Wester's Family Vineyard

Ypsilanti Freight House

Packard Proving Grounds

Matthaei Botanical Gardens

Tandale Nature Barn

The Eastern

2000 Brooklyn

Belleville Yacht Club

Belle Isle Casino | Boat House

Studio Center

The Guardian

Cobblestone Farms

Blum Barn

Sutton Barn

Willows Barn

Ann Arbor Regents

Red Barn



PLATED INSPIRATION

Fall.

PAN-SEARED PORK TENDERLOIN.

with Cherry Port Wine Reduction.

ROASTED BUTTERNUT SQUASH RAVIOLI.

MAPLE GLAZED BRUSSEL SPROUTS.

GRANNY SMITH SPINACH SALAD.

Blend of Fresh Spinach + Greens, Granny Smith Apple slices, Cajun Pecans, Gorgonzola, + Cranberries with White Balsamic Vinaigrette.

WHEAT ROLLS.

with Spiced Honey Butter.

Spring.

MISSION CHICKEN.

Marinated + Grilled Chicken breast topped with Candied Pecans, Goat Cheese Crumbles, Dried Cranberries + Fig Vinaigrette Drizzle.

ROASTED FINGERLING POTATOES.

HARICOT VERTS.

MICHIGAN CHERRY SALAD.

Tossed Greens, Dried Cherries, Glazed Walnuts + Shredded Monterrey Jack + Cheddar Cheese with Cran-Cherry Vinaigrette.

ROSEMARY FOCACCIA ROLLS.

with Roasted Garlic Butter.

Winter.

BEEF TENDERLOIN MEDALLIONS.

with Forestiere, served with Mushrooms + Shallots in Madeira Cream Sauce.

WILD MUSHROOM RISOTTO.

TRI-COLORED GLAZED CARROTS.

HEAVENLY VINEYARD SALAD.

Tossed Greens, Carrots, Blue Cheese, Glazed Almonds + Cranberries with Poppyseed Vinaigrette.

ITALIAN WHITE ROLLS.

with Spiced Honey Butter.

Summer.

TOURNEDOS OSCAR.

REQUIRES ON-SITE GRILLING + CHEFS | PLATED ONLY.

Seared Beef Tournedos with Crab Meat + Béarnaise Sauce.

RUBY WILD RICE PILAF.

ASPARAGUS.

with Lemon Zest.

PEAR & GORGONZOLA SALAD.

Mixed Greens with Shredded Red Cabbage & Carrots, Sliced Pears, Dried Cherries, Crumbled Gorgonzola & Candied Pecans.

SEASONED ITALIAN WHITE ROLLS.

with Roasted Garlic Butter.

STATIONED INSPIRATION

Traditional.

CARVED BEEF TENDERLOIN.
Action Station served with Au Jus + Horsey Sauce. Slider Buns on the side.

MASHED POTATO OR BAKED POTATO BAR.
Served with Bacon, Cheese, Sour Cream, Chives, + More.

HERB & CHEDDAR STUFFED MUSHROOMS.

TRADITIONAL SALAD BAR.
Bacon, Red Onions, Cucumbers, Grape Tomatoes, Olives, Bell Peppers, Dried Cranberries, Radishes, Chickpeas, Celery, Shredded Cheddar Jack, Feta, + Croutons.

Mediterranean.

CHICKEN PROVENCAL.
Roasted with Tomatoes, Nicoise Olives, Peppers, Lemon, Parsley, Herbs Provencal, + Garlic in a White Wine Reduction.

MEDITERRANEAN WILD RICE.
with Olives, Artichokes, & Feta.

SPANAKOPITA.
Tzatziki Sauce on the side.

CUCUMBER, ROMA, + FETA SALAD.

HUMMUS TRIO PLATTER.
Served with Pita Wedges.

Southern.

PULLED PORK SLIDER STATION.
Served with your choice of Sauce: Teriyaki, Pineapple Pepper, BBQ, or Spicy BBQ. Slider Buns on the side.

CORNBREAD STUFFED CHICKEN W/ CHICKEN VELOUTÈ.

MAC + CHEESE BAR.
Served with a Myriad of Toppings.

TRADITIONAL OR VEGETABLE SLAW VINAIGRETTE.

CORNBREAD MUFFINS.
with Spiced Honey Butter.

Seafood.

SMOKED SALMON PLATTER.
Capers, Eggs, Red Onions, Lemons, Tomatoes, Cucumbers & Whipped Cream Cheese Served with Gourmet Crackers.

MAKI SUSHI ROLLS.

CRAB CAKES.
Drizzled with Lemon Aioli.

SHRIMP COCKTAIL PLATTER.
Gazpacho, Orange Marmalade Cocktail Sauce or Traditional Cocktail Sauce.

SEAFOOD JAMBALYA SKEWERS.
Served with Remoulade Sauce.





HORS D'OEUVRES

Passed.

MINI BEEF WELLINGTONS.

PIPED CRAB SPREAD ON
CUCUMBER CANAPÉS | GF.

CAPRESE SKEWERS | GF.

SPINACH & FETA STUFFED
MUSHROOMS.

FIG + GOAT CHEESE FLAT
BREAD CANAPÉS.

ITALIAN SAUSAGE PUFFS.
with Honey Dijon Dip.

MINI SHRIMP COCKTAIL
SHOOTERS | GF | DF.
choice of: Gazpacho, Orange
Marmalade, or House-Made Cocktail
Sauce.

CHEVRE-STUFFED CHERRY
PEPPERS | GF.

BACON-WRAPPED DATES |
GF | DF.

WILD MUSHROOM PÂTÉ
CROSTINI | VEGAN.

Stationed.

WARM SPINACH + ARTICHOKE
DIP | GF.

Artichokes, Spinach, Onions + Roasted Red
Peppers baked in Cream with three
Cheeses served with Mini Naan + Tortilla
Chips.

WHOLE GRAIN MUSTARD +
ENGLISH ALE CHEDDAR
FONDUE.

Cheddar, Ale, Whole Grain Mustard,
Parmesan, Asiago, Romano + Neufchâtel
Cheeses, served with Pretzels, Crostini, +
Tortilla Chips. MAY ADD SOFT PRETZELS.

ANTIPASTO PLATTER | GF.

Italian Meats + Cheeses with Marinated
Mushrooms, Artichokes, Olives, Roasted
Red Peppers + Banana Peppers served
with Bistro Sauce + Gourmet Cracker
Platter. Gluten Free Crackers Available.

ORCHARD FRUIT PLATTER | GF |
DF.

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

GOURMET + IMPORTED CHEESE
| GF.

Assortment of Imported Cheese including:
Goat, Brie + Blue Cheeses, served with
Artisan Bread Slices + Apple/Pear-shaped
Goat Cheese, garnished with Grapes +
Herbs.

BAKED BRIE EN CROÛTE.

Imported Brie Cheese Baked in a Puff
Pastry served w/ French Bread Slices.

TAPAS PLATTER | GF.

Chorizo, Serrano Ham, Manchego + Herbed
Goat Cheese Spread, Spanish Olives,
Marinated Tomato + Peppers served with
Crostini Slices. Gluten Free Crackers
Available.

BRUSCHETTA BAR.

Fresh Salsa, Sun-Dried Tomato Pesto, Basil
Pesto, Roasted Garlic Spread + Seasoned
Goat Cheese served with Crostini Slices.

CHARCUTERIE PLATTER.

Options vary.



ENTREES

Chicken.

TUSCAN CHICKEN.

Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce w/ Italian Herbs & Sun-Dried Tomatoes.

CHICKEN MARSALA.

Chicken Sautéed with Mushrooms, Shallots + Garlic in a Marsala Reduction.

MISSION CHICKEN | GF.

Marinated, Grilled Chicken Breast topped with Candied Pecans, Goat Cheese Crumbles, Dried Cranberries + Fig Vinaigrette Drizzle.

ALMOND-CRUSTED CHICKEN BREAST | GF.

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

CHICKEN BRITTANY | GF | DF.

Grilled Chicken Marinated in Apple, Sweet + Savory Balsamic, Garlic + Lemon.

TRAVERSE CITY CHICKEN | GF.

Marinated Grilled Chicken topped with Dried Cherries, Pecans + Blue Cheese with Apple Glaze.

CHICKEN PICCATA.

Sautéed Breast in Lemon Caper Sauce.

CHICKEN CHASSEUR.

Chicken Sautéed with Mushrooms, Sun-Dried Tomatoes, Garlic + Herbs, deglazed with Brandy + finished with Chicken Velouté.

Chicken.

CHICKEN FORESTIERE | GF.

Chicken Breasts Pan Seared with Wild Mushrooms + Shallots in Madeira Cream Sauce.

CHICKEN PROVENÇAL | GF | DF.

Baked with Tomatoes, Niçoise Olives, Peppers, Lemon, Parsley, Herbs Provençal + Garlic in a White Wine Reduction.

TARRAGON DIJON CHICKEN | GF.

Pan Seared Chicken Marinated in White Wine Dijon Cream Reduction.

STUFFED CHICKEN BREAST.

SOUTHERN STYLE: Cornbread with Chicken Velouté.

FLORENTINE: Spinach + Goat Cheese with Lemon Alfredo.

DRIED FRUIT + NUT: with Chardonnay Cream.

SAVUER: Spinach + Artichoke with Forestiere Sauce.

Seafood.

PISTACHIO-CRUSTED ATLANTIC COD | GF | DF.

with Roasted Tomato Fennel Reduction.

GRILLED OR BLACKENED SALMON.

with Choice of Marinades | Sauces.

GRILLED MAHI MAHI.

with Choice of Marinades | Sauces.

SAUCES.

DILL CREAM.

PICCATA.

FRESH TROPICAL FRUIT SALSA - GF | DF.

PESCADO VERA CRUZ - GF | DF.

TERIYAKI - GF | DF.

BASIL-CRUSTED SOLE/COD FILET.

SAUTÉED W/ DIJON BASIL CREAM SAUCE & GARNISHED W/ OLIVES & LIME SLICES.



ENTREES

Vegetarian.

BUTTERNUT SQUASH RAVIOLI.
with Sage Cream or Roasted Squash +
Vegetable Reduction.

ROASTED STUFFED RED PEPPER
GF | CAN BE VEGAN.
with Artichoke Hearts, Feta, Red Peppers,
Garden Vegetables + Rice with Tomato
Reduction.

VEGETABLE STIR FRY WITH
TOFU + QUINOA GF | VEGAN.
Black Sesame Seasoning.

STUFFED PORTOBELLO
MUSHROOM.
Herb Stuffed with Goat Cheese, Roasted
Veggies + Roasted Red Pepper Coulis.

APPLE WALNUT STUFFED
ACORN SQUASH GF | VEGAN.
with Apple Cider Reduction. Seasonal item.

GRILLED VEGETABLE NAPOLEON
| GF | VEGAN.
Grilled Eggplant, Bell Peppers, Zucchini,
Yellow Squash, Portobello Mushroom + Beef
Steak Tomato Stacks served with Red
Pepper Coulis. Plated Meals Only.

PAD THAI | GF | VEGAN.
Vegetables Stir-Fried with Peanut Sauce +
Tossed with Rice Noodles.

ROASTED BUTTERNUT SQUASH
RISOTTO IN ACORN SQUASH
GF | VEGAN | SOY-FREE.

Beef.

BEEF TENDERLOIN MEDALLION.

Choice of:

DEMI-GLACE | DF.
MUSHROOM DEMI-GLACE | DF.
FORESTIERE SAUCE | GF.
BURGUNDY REDUCTION | DF.
BORDELAISE REDUCTION | GF.

STEAK DIANE.

Tenderloin Medallions with Brandied Herb
Reduction, Sautéed Mushrooms + Finished
with Cream.

BRAISED BEEF POT ROAST.

with Potatoes, Onions, + Carrots Braised in
Red Wine + Finished with Gravy.

MAPLE GLAZED BEEF SHORT RIBS |
GF.

For Plated Meals Only.

TERIYAKI STEAK | GF | DF.

Seared Marinated Choice Top Sirloin Steak
with a light Teriyaki Glaze. For Plated Meals
Only. Not Cooked to Order.

BBQ BRISKET | GF | DF.
Sliced & Smoked in a BBQ Glaze.

Pork.

ROASTED PORK TENDERLOIN.

Sliced with Choice of Sauces:

DEMI-GLACE | DF.
MICHIGAN CHERRY PORT RED | GF | DF.
APRICOT DIJON REDUCTION | GF | DF.

PULLED PORK | GF | DF.

Slow Braised Pork w/ Choice of Teriyaki
Sauce or BBQ Sauce.

DEARBORN HONEY GLAZED HAM
SLICES | GF | DF.

Sliced Ham glazed w/ Pineapple or
Michigan Cherry Reduction.

WINTER ROAST PORK
TENDERLOIN.

Sliced with Winter Fruit + Nut Port Wine
Reduction.



STARCHES

Potatoes.

MASHED REDSKINS | GF.
with Sour Cream, Butter, & Milk.

**SAVORY GARLIC MASHED
YUKONS | GF.**
with Skins.

POTATO SPINACH AU GRATIN.

DAUPHINOISE POTATOES.
with Gruyere Cream Sauce.

**OVEN ROASTED REDSKIN
POTATOES | GF.**

**RANCH ROASTED POTATO
WEDGES | GF.**

**ROASTED ROSEMARY SWEET
POTATO WEDGES | GF |
VEGAN.**

**TWICE-BAKED CHEDDAR
POTATOES.**
with Cheddar Jack & Scallions.

**BAKED POTATOES – IDAHO OR
SWEET | GF.**

**MASHED POTATO OR BAKED
POTATO STATION | GF.**
Sour Cream, Chives, Bacon, Cheddar
Cheese, Gravy, + More.

Pasta.

BUTTERNUT SQUASH RAVIOLI.
with Sage Cream or Roasted Squash +
Vegetable Reduction.

**WILD MUSHROOM FORESTIERE
PASTA.**
with Madeira Wine Reduction.

PASTA PRIMAVERA.
with Penne, Assorted Vegetables +
Choice of Sauce:

BASIL PESTO CREAM.
ALFREDO.
SUN-DRIED TOMATO PESTO CREAM.
TUSCAN.

MAC & CHEESE BAR
Cheddar, Parmesan, Gorgonzola, Sun-Dried
Tomatoes, Bell Peppers, Jalapeños,
Scallions, Salsa, & Hot Sauce.

CHEESE TORTELLINI.
Alfredo, Palomino, or Basil Pesto Cream.

Grains.

WILD MUSHROOM RISOTTO.
with cream.

**RUBY RED WILD RICE | GF |
VEGAN.**

MEDITERRANEAN BROWN RICE.
with Olives, Artichokes, & Feta.

**GARLIC + LEMON
MEDITERRANEAN RICE.**

QUINOA PILAF | GF | VEGAN.
with Mixed Vegetables & Herbs.

**BROCCOLI RICE AU GRATIN
BAKE.**
topped with Fried Onions.



GREENS

Vegetables.

TRI-COLOR CARROTS.

Seasoned OR Glazed.

GREEN BEAN AMANDINE.

Seasoned Green Beans with OR without
toasted Almonds.

SEASONAL ROASTED VEGETABLE MEDLEY | VEGAN.

in Light Olive Oil + Herbs.

VEGETABLE STIR FRY.

with Italian Herbs OR Black Sesame Sauce.

CASINO BUTTERED BRUSSEL SPROUTS.

With Garlic, Bell Peppers + Bacon.

MAPLE GLAZED ROOT VEGETABLES.

SEASONAL |

BROCCOLINI.

SEASONAL |

With Lemon Butter.

ASPARAGUS.

SEASONAL |

Grilled | Steamed | Roasted.

SAUTÉED SUGAR SNAP PEAS.

Salads.

GARDEN SALAD.

Spinach, Spring + Mixed Greens,
Tomatoes, Cucumbers, Red Cabbage,
Colored Carrot + Croutons on the side.

CAESAR SALAD.

Romaine Lettuce, Shredded Parmesan
Cheese, Tomatoes, Black Olives, Herbed
Croutons with Caesar Dressing.

NEW ENGLAND SALAD.

Tossed Greens, Dried Cranberries +
Glazed Almonds.

MICHIGAN CHERRY SALAD.

Tossed Greens, Dried Cherries, Glazed
Walnuts, + Shredded Monterrey Jack +
Cheddar Cheese with Raspberry
Vinaigrette.

PEAR + GORGONZOLA SALAD.

Tossed Greens, Wild Greens, Sliced Pears,
Dried Cherries + Pecans with Poppyseed
Vinaigrette.

MISSION SALAD.

Mixed Greens, Dried Cranberries, Candied
Pecans, Goat Cheese Crumbles with Fig
Champagne Vinaigrette.

MANDARIN SPINACH SALAD.

Baby Spinach & Mixed Greens, Mandarin
Oranges, Celery, Scallions, Dried
Cranberries & Toasted Almonds. Asian
Citrus Vinaigrette on the side.

Dressings.

2 DRESSINGS PER SALAD.

CAESAR DRESSING | GF.

HOMESTYLE RANCH | GF.

GREEK VINAIGRETTE | GF | VEGAN.

WHITE BALSAMIC VINAIGRETTE | GF | VEGAN.

POPPYSEED VINAIGRETTE | GF | VEGAN.

RASPBERRY VINAIGRETTE | GF | VEGAN.

FIG CHAMPAGNE VINAIGRETTE | GF | VEGAN.

BALSAMIC VINAIGRETTE | GF | VEGAN.

ASIAN CITRUS VINAIGRETTE | VEGAN.

BLEU CHEESE DRESSING | GF.



BAKERY

Rolls.

ROSEMARY FOCACCIA ROLL | VEGAN.
with Roasted Garlic Butter.

WHEAT ROLL | VEGAN.
with Spiced Honey Butter.

ITALIAN WHITE ROLL | VEGAN.
Seasoned with Roasted Garlic Butter,
Plain with Spiced Honey Butter.

Slices, Muffins + Biscuits.

GARLIC BREAD SLICES.

CORN BREAD MUFFINS.
with Spiced Honey Butter.

CHEESY GARLIC BISCUITS.
with Roasted Garlic Butter.

HOMESTYLE BISCUITS.
with Honey Butter.

Desserts.

TWO-TIERED WEDDING CAKE.

Available flavors online at angelfoodinc.com/menu.

CUT CAKE TORTES.

SHEET CAKES.

HALF-SHEET CAKE | VARIETY OF FLAVORS AVAILABLE.

CUPCAKES | MINI + FULL SIZED

CUPCAKE FLAVORS.

VANILLA.
CHOCOLATE.
RED VELVET.
LEMON.
YELLOW CAKE.
STRAWBERRY.
CARROT CAKE.
APPLE.
PUMPKIN.

FROSTING FLAVORS.

BUTTERCREAM.
CHOCOLATE
BUTTERCREAM.
CHOCOLATE
MOUSSE.
SALTED CARAMEL.
CREAM CHEESE.
PINEAPPLE CREAM
CHEESE.

MINI SWEET TREAT PLATTER.

INCLUDES ASSORTED BAR WEDGES, FRENCH MACARONS, COOKIES, MINI MOUSSE CUPS, MINI CREAM PUFFS, MINI FRUIT TARTS, + OTHER DESSERT MINIS.

HOMEMADE CAKE BON BONS + TRUFFLES.

PEPPERMINT CHOCOLATE.
CHOCOLATE TOFFEE.
CHOCOLATE DIPPED.

BROWNIES.

TRIPLE CHOCOLATE BROWNIES.
SALTED CARAMEL BROWNIES.
CREAM CHEESE BROWNIES.
CARAMEL PECAN BROWNIE BARS.

CHEF'S CHOICE COOKIE BARS.

KEY LIME KISSES.
RASPBERRY ALMOND BARS.
PUMPKIN.
LEMON BARS.
MOCHA TOFFEE BLONDIES.
CHOCOLATE CHIP.
BLONDIES.





DRINKS

Beverages.

ICED WATER.

INFUSED WATER.

Flavors include: Cucumber Mint, Basil, Citrus, or Strawberry Orange | Served per gallon.

FRESH LEMONADE | INFUSED.

ICED TEA | INFUSED.

Black Tea or Organic Green Tea.

ASSORTED CANNED SODAS.

Coke + Faygo Products available.

ORGANIC NUMI HOT TEA SERVICE.

GOURMET BEARCLAW COFFEE BAR.

GOURMET HOT CHOCOLATE BAR.

APPLE CIDER | COLD | HOT.

SAN PELLEGRINO | ASSORTED CANNED LACROIX.

Beverages Continued.

CERTAIN SELECTIONS MAY ONLY BE AVAILABLE FOR 20 GUESTS OR LESS.

MOCKTINI BAR | NON-ALCOHOLIC.

SIGNATURE DRINK MIXERS + CONDIMENTS.

BAR MIXERS + CONDIMENTS.

BLOODY MARY OR MIMOSA BAR.

RED, WHITE OR CIDER SANGRIA BAR.

Bartending.

ALL ALCOHOL TO BE CLIENT-PROVIDED.

1 BARTENDER.

75 Guests or Less.

2 BARTENDERS.

76-150 Guests.

3 BARTENDERS.

151-225 Guests.

MUST INCLUDE 2 HOURS FOR SETUP + 1 HOUR FOR CLEANUP IN ADDITION TO BARTENDING SERVICES. SELECT AVAILABILITY. GRATUITY NOT INCLUDED.





PREFERRED VENDORS

Event Coordination.

FEAR NO MORE EVENTS

Jessica Dawn
810.406.8187
jessica@fearnomoreevents.com
www.fearnomoreevents.com

THE OPAL AFFAIR

Kirsten Bierlein-Hollenback
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Kimberly Gluck
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Gluckweddings@gmail.com

Bartending.

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701.648.0056
cloudninebartending@gmail.com

MISS MIXOLOGY

248.941.4026
missmixologyservice@gmail.com

WITH A TWIST

734.545.8005
regina@twistbartending.com

DJ.

CHRIS LONDON
DJ | MC | BAND
734.658.5899
chris@CLDJservice.com

DJDC

734.707.1712
dc@djdcdproductions.com

CINDERELLA'S WEDDING DJ

DJ | MC | PHOTOBOOTH | UPLIGHTING
248.618.3211
www.cinderellasweddingdjs.com

Limosine.

GOLDEN LIMOUSINE, INC.

734.368.5355 | 800.300.5151
reb@goldenlimo.com

Florist.

JUNIPER & BLOOM

juniperbloom.com

SUNBURST BLOOMS

sunburstblooms.com

SALINE FLOWERLAND

salineflowerland.com

Alcohol.

A & L WINE CASTLE

734.665.9463
www.aandlwinycastle.com

Photography.

LAUREN WOOD PHOTOGRAPHY

www.laurenwoodphoto.com

CHEBELLA PHOTOGRAPHY

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