

THE GARAGE

at angel food



Serving Michigan's Tastes with Heavenly Delights

44850 NORTH INTERSTATE 94 SERVICE DRIVE | BELLEVILLE , MI 48111

734 . 697 . 1100 | MANAGER@ANGELFOODINC.COM

OFFICE HOURS | MONDAY-FRIDAY 9AM-5PM

WWW.ANGELFOODINC.COM



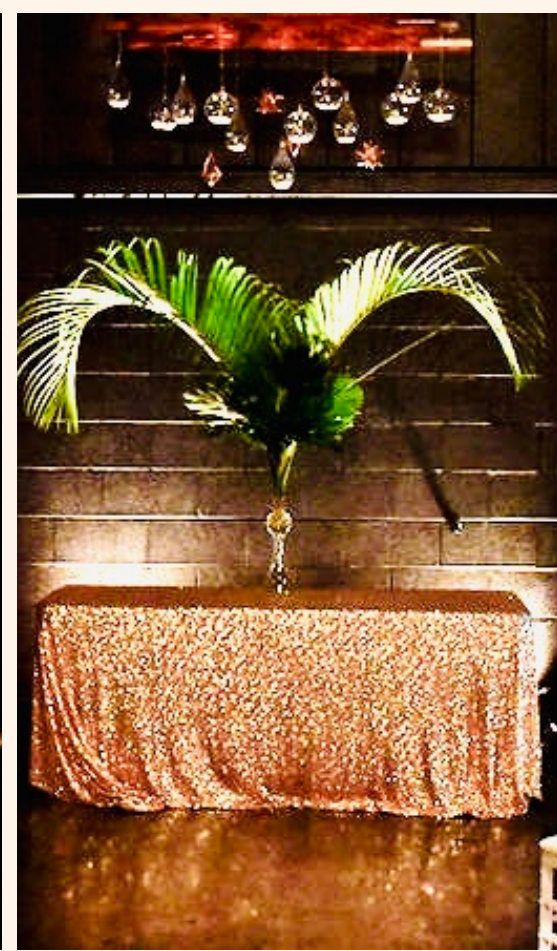
Why choose The Garage at Angel Food?

We are an All-Inclusive Venue perfectly situated between Ann Arbor + Detroit. 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. Offering three hedge walls, sleek white lounge furniture, + a matte black industrial chic background that will adapt to any theme.

Our Executive Chef, Mike Gay, and his highly skilled team only use the season's best ingredients to create your menu. Our in-house Pastry Chef, Ginelle Griswold, creates desirable and theme oriented desserts that finish your pallet.

A photograph of a lounge area. In the foreground, there is a long, low white sofa with gold-colored metal legs. To the left and right of the sofa are tall, cylindrical green topiary plants in wooden barrel planters. The background is dark with some string lights and a window with blinds on the right.

The Garage at Angel Food





Included

16 - 60" & 18 - 72" Round Guest Tables.

10 - 6FT Rectangular Tables.

225 Black Padded Chairs.

White, Black, or Ivory Table Linens.

Fully-Equipped Bar + Ice & Bar Menu Display.

Facility Greeter + Coat Racks.

Floor Plan Design.

Uplighting + Topiaries.

White Lounge Furniture.

3 Hedge Walls.

Water Carafes For Tables.
Water Station at Bar.

Salt & Pepper Sets For Guest Tables.

Pricing Structure.

FRIDAYS. \$1,000
(8 Hr. Rental)

SATURDAYS. \$2,000
(8 Hr. Rental)

WEEKDAYS. \$500

Call For Availability.

Deposits.

Room Deposit. 50%

Nonrefundable.

Damage Deposit. \$500

Outside Rentals. 50%

Nonrefundable.

Event Time.

ROOM AVAILABLE BETWEEN THE HOURS OF 9AM-11PM. ALL GUESTS MUST BE OFF CAMPUS BY 12AM.

EXTEND TIME. \$200 PER HOUR

MUST BE CONSECUTIVE TO THE RENTAL TIME.

Capacity.

MAIN. 250 Seated.
300 Cocktail Style.

EXPANDED. 325 Seated.
400 Cocktail Style
*Starting at \$500.00



Upgrades

CUSTOMIZED ENHANCEMENTS FOR EACH INDIVIDUAL EVENT. AVAILABLE UPON REQUEST.

Accent Tables.

BISTRO TABLE. \$20 Each
10 AVAILABLE

COCKTAIL TABLE. \$20 Each
10 AVAILABLE

Black Spandex Linen Included.
Upgraded Linen & Sash available at additional cost.

Room Upgrades.

SOUND SYSTEM. \$250

MICROPHONE \$35

8x10FT PLATFORM. \$50

PROJECTOR + SCREEN. \$150

*Certain Events May Require a Sound Engineer. Sound Engineer Starting at \$40 per hour.

Table Enhancement.

IN-HOUSE SILVER | GOLD CHARGERS.

ANTIQUUE CHINA | Available for 100 people or less.

GOLD FLATWARE | Available for 100 people or less.





Rentals

CUSTOMIZED ENHANCEMENTS FOR
EACH INDIVIDUAL EVENT.
AVAILABLE UPON REQUEST.

INTERESTED IN A MORE
DECORATIVE LINEN? CHECK
OUT THE ONLINE CATALOG AT
WERENTLINENS.COM



ELEVATED GLASS + ACRYLIC
CHARGERS.

UPGRADED LINENS | TABLE
RUNNERS.

CHAIR COVERS | SASHES.

UPGRADED CHINA.

ELEVATED BAR GLASSWARE.

FARMHOUSE TABLES.

RENTAL CHAIRS.



THE COST OF EACH RENTAL ITEM
TO INCLUDE SET-UP | CLEAN-UP |
DELIVERY FEES.





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.

BACON-WRAPPED DATES |
GF | DF.

WILD MUSHROOM PÂTÉ
CROSTINI | VEGAN.

SPANAKOPITA.
Tzatziki Sauce on the side.

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.

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.



Chicken.

CHICKEN DEL RAY.

Sautéed w/ Artichokes + Red Peppers in a White Wine Lemon Sauce.

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.

CHICKEN HELENA.

Stuffed w/ Roasted Red Peppers + Feta in Red Pepper Coulis.

TUSCAN CHICKEN.

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

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 CHASSEUR.

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

CHICKEN ROMESCO | GF | DF.

Roasted Red Peppers, Toasted Almonds, Garlic, Olive Oil, + Orange Zest.

Seafood.

BLACKENED MAPLE DIJON SALMON | GF | DF.

Fresh Blackened Salmon Roasted in a Maple Dijon Sauce.

GRILLED, ROASTED, OR BLACKENED SALMON, MAHI MAHI, OR COD.

with Choice of Marinades | Sauces.

DILL CREAM.

PICCATA.

TROPICAL FRUIT SALSA | GF | DF.

TERIYAKI | GF | DF.

PICO DE GALLO. | GF | DF.

MEDITERRANEAN | GF.



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.

PORK POT ROAST.

Potatoes, Onions, & Carrots in White Wine & Pork Stock.

LIVE ACTION CARVED PORK TENDERLOIN STATION | GF | DF.

Served with slider buns, horseradish, + your choice of sauce:

Demi-Glace | DF.
Michigan Cherry Port Red | GF | DF.
Apricot Dijon Reduction | GF | DF.

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.

BEEF TIPS.

Sirloin Tips Sautéed w/ Onions, Peppers + Mushrooms in a Beef Demi-Glace.

LIVE ACTION PRIME RIB CARVING STATION | GF | DF.

Served with slider buns, horseradish, + Au Jus.

LIVE ACTION CARVED BEEF TENDERLOIN STATION | GF | DF.

Served with slider buns, horseradish, + your choice of sauce:

Demi-Glace | DF.
Mushroom Demi-Glace | DF.
Forestiere Sauce | GF.
Burgundy Reduction | DF.
Bordelaise Reduction | GF.



Vegetarian.

**GRILLED VEGETABLE
NAPOLEON**
GF | VEGAN.
w/ Red Pepper Coulis.

**ROASTED STUFFED
PEPPER | GF.**
with Artichoke Hearts, Feta, Red
Peppers, Garden Vegetables, + Rice
with Tomato Reduction.

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

**ROASTED BUTTERNUT
SQUASH RISOTTO IN AN
ACORN SQUASH | GF |
VEGAN.**
Roasted Butternut Squash, Onions, Celery, +
Carrots Sautéed in Olive Oil with Vegetable
Stock + Arborio Rice. Served in a Roasted
Acorn Squash, Garnished with Fresh Parsley.

**SPICY VEGETABLE PANANG
| GF | VEGAN.**
Stir-Fry in Red Curry Coconut Milk Cream
over Rice Noodles.

EGGPLANT PARMESAN.
Breaded Eggplant w/ Seasoned Italian
Bread Crumbs + baked w/ Marinara,
topped w/ three cheeses.

**STUFFED PORTOBELLO
MUSHROOM.**
Stuffed with Goat Cheese, Roasted
Veggies, + Tomato Coulis OR Roasted
Red Pepper Coulis.

**ROASTED PORTOBELLO
CAPRESE | GF.**
with Extra Virgin Olive Oil, Fresh
Sliced Tomatoes, Basil, + Fresh
Mozzarella with Marinara.

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

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

**BLACK SESAME VEGETABLE
STIR-FRY | VEGAN.**
Over Rice Pilaf.

RATATOUILLE | GF | VEGAN.

VEGETABLE ROSA
Spanish Rice, Bell Peppers, Zucchini,
Yellow Squash, Onions, + Garlic served
w/ Salsa + a blend of Shredded Cheese.

THREE-CHEESE PENNE.
Marinara + Italian Cheeses.

**COCONUT CURRY
VEGETABLE RICE | GF |
VEGAN | SOY FREE.**
Mixed Vegetables w/ Garlic, Ginger,
Coconut Milk, Mango Chutney + Mild
Curry Powder over Steamed Rice .



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.

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.

PASTA PRIMAVERA.

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.

RUBY WILD RICE PILAF |
GF | VEGAN.

GARLIC & LEMON
MEDITERRANEAN RICE.

QUINOA PILAF | GF.
w/ Mixed Vegetables & Herbs.

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

POLENTA | GF.



Vegetables.

TRI-COLORED ROASTED
GLAZED CARROTS.

GREEN BEAN AMANDINE.

SEASONAL ROASTED
VEGETABLE MEDLEY.
in Light Olive Oil & Herbs.

STEAMED OR ROASTED
ASPARAGUS.
with Lemon Butter.

ESQUITES | GF.
Mexican Street Corn Salad with Cilantro
and Lime.

ASIAN VEGETABLE STIR FRY.
Seasonal Vegetable Stir-fried with
Sesame Seeds & Ginger.

MAPLE GLAZED ROOT
VEGETABLES.
with Onions, Carrots, Turnips, Parsnips, &
Sweet Potatoes.

CASINO BUTTERED
BRUSSELS.
with Garlic, Bell Peppers, & Bacon.

ROASTED BUTTERNUT OR
ACORN SQUASH.
with Brown Sugar, Cinnamon, & Butter.

SAUTEED SUGAR SNAP PEAS.

Salads.

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

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

NEW ENGLAND SALAD.
Tossed Greens, Dried Cranberries, & Glazed
Almonds.

STRAWBERRY SPINACH SALAD.
Fresh Spinach Leaves, Strawberries, Green
Onions, Dried Cherries, Gorgonzola Crumbles, &
Glazed Pecans with Raspberry or Poppyseed
Vinaigrette.

MICHIGAN CHERRY SALAD.
Tossed Greens, Dried Cherries, Glazed Walnuts,
& Shredded Monterrey Jack & Cheddar Cheese
with Raspberry Vinaigrette.

GRANNY SMITH SPINACH
SALAD.
Tossed Fresh Spinach & Greens, Granny Smith
Apple Slices, Cajun Pecans, Gorgonzola, &
Cranberries with White Balsamic Dressing.

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.

Dressings.

Homestyle Ranch
Greek Vinaigrette
White Balsamic Vinaigrette
Poppyseed Vinaigrette
Raspberry Vinaigrette
Fig Champagne Vinaigrette
Balsamic Vinaigrette
Bleu Cheese
Asian Citrus Vinaigrette





Desserts.

MINI SWEET TREAT PLATTER.

Chef's Choice Assorted Mini Desserts. May Include: Bar Wedgers, Macarons, Mousse Cups, + Cream Puffs.

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.

CHOCOLATE CARAMEL PECAN BUNDT CAKE.

Chocolate Cake Drizzled w/ Caramel + Chocolate Sauce garnished w/ toasted Pecans.

BLUEBERRY CRUMB CAKE.

Vanilla Glaze.

HOMEMADE PEACH PIE.

With Gingerbread Crust.

CHOCOLATE COVERED STRAWBERRIES | GF | VEGAN.

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.

Bakery.

ITALIAN WHITE ROLL.

with Dilled Garlic Butter.

WHEAT ROLL.

with Spiced Honey Butter.

ROSEMARY FOCACCIA ROLLS.

with Roasted Garlic Butter.

CORN BREAD MUFFINS.

with Spiced Honey Butter.

CHEESY GARLIC BISCUITS.

GARLIC BREAD SLICES.



Beverages.

INFUSED WATER.

Flavors include: Cucumber Mint or Citrus.

FRESH LEMONADE.

ICED TEA.

Black Tea or Organic Green Tea.

FLAVORED LEMONADE OR ICED TEA.

Strawberry, Raspberry, Peach, or Blackberry.

ASSORTED CANNED LACROIX.

ASSORTED 2 LITER OR CANNED SODAS.

Coke + Faygo Products available.

ASSORTED HOT TEAS.

GOURMET BEARCLAW COFFEE BAR.

GOURMET HOT CHOCOLATE BAR.

CELEBRATION PUNCH.

Bar.

ALL ALCOHOL TO BE CLIENT-PROVIDED.

BAR MIXER AND GARNISH PACKAGE.

BLOODY MARY, MIMOSA, OR SANGRIA BAR.

MOCKTINI BAR | NON-ALCOHOLIC.

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

1 BARTENDER.

75 Guests or Less

BARTENDING AVAILABLE

2 BARTENDERS.

76-150 Guests

UPON REQUEST.

3 BARTENDERS.

151-225 Guests

GRATUITY NOT INCLUDED.

Rusted Crow Bar.

CLASSIC MOBILE BAR. WITH SIGNATURE COCKTAILS AVAILABLE.

BARTENDING + DRINKWARE NOT INCLUDED WITH RENTAL COST.





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
989.295.4715
kirsten@theopalaffair.com
www.theopalaffair.com

GLUCK WEDDINGS

Kimberly Gluck
517.442.2955
Gluckweddings@gmail.com

Limosine.

GOLDEN LIMOUSINE, INC.

734.368.5355 | 800.300.5151
reb@goldenlimo.com

Alcohol.

A & L WINE CASTLE

734.665.9463
www.aandlwinecastle.com

DJ.

CHRIS LONDON

DJ | MC | BAND
734.658.5899
chris@CLDJservice.com

DJDC

734.707.1712
dc@djdcreproductions.com

CINDERELLA'S WEDDING DJ

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

Florist.

JUNIPER & BLOOM

juniperbloom.com

SUNBURST BLOOMS

sunburstblooms.com

SALINE FLOWERLAND

salineflowerland.com

Photography.

LAUREN WOOD PHOTOGRAPHY

www.linktr.ee/laurenwoodphoto.com

CHEBELLA PHOTOGRAPHY

www.chebellaphoto.com

MIKE STAFF PRODUCTIONS

GREATSERVICE@MIKESTAFF.COM