

# ~Angel Food Catering~

## Sample Dual Plated Menu Options

Beverage service & many Dessert options available but not included.  
Vegetarian & Allergy Options are available. Angel Food may change the sides to make the palate work w/the choices.

### Sample Winter Menus

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#### Winter Served Dual-Plate w/Beef & Shrimp

- Course #1** Arugula w/ Oranges & Pomegranates & White Balsamic Vinaigrette  
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2** Prime Rib Au Jus 10oz. (add \$3/guest for 12oz)  
Shrimp Scampi  
Horseradish Mashed Redskin Potatoes  
Roasted Rainbow Carrots

#### Winter Served Dual-Plate w/Beef & Chicken

- Course #1** Granny Smith Spinach Salad w/Craisins, Pecans & Gorgonzola  
W/Cranberry-Cherry Vinaigrette  
Rosemary Focaccia Rolls w/Roasted Garlic Butter
- Course #2** Beef Tenderloin Medallions w/ Demi Glace  
Chicken Florentine w/Spinach & Goat Cheese w/ Lemon Alfredo  
Roasted Red & Yukon Gold Potatoes  
Roasted Cauliflower Puree

#### Winter Served Dual-Plate w/Beef & Crab

- Course #1** New England Salad w/ Dried Cranberries & Glazed Almonds w/  
Champagne Vinaigrette  
Italian White Rolls w/ Citrus Butter
- Course #2** Blackened Tournedos  
Crab Cakes Oscar w/ Béarnaise  
Caramelized Onion & Potato Galette  
Sautéed Garlic Spinach

#### Winter Served Dual-Plate w/ Chicken & Crab

- Course #1** Kale & Mixed Green Apple Salad w/Craisins, Almonds, Parmesan, & Apple Cider Vinaigrette  
Challah Rolls w/ Spiced Honey Butter
- Course #2** Cornbread Stuffed Chicken Breasts w/ Sage Cream  
Crab Cake w/ Lemon Aioli  
Saffron Basmati Rice  
Roasted Potatoes  
Sweet Potatoes & Butternut Squash

#### Winter Served Plated Dual-Plate w/Beef & Chicken

- Course #1** Heavenly Vineyard Salad w/Cranberries, Blue Cheese & Almonds  
w/ Poppy seed Vinaigrette  
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2** Beef Medallions & Chicken Forestiere w/Madera Wine Reduction  
Wild Mushroom Risotto  
Steamed Vegetable Medley

## Sample Spring Menus

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### **Spring Served Dual-Plate w/Beef & Chicken**

- Course #1** Green Goddess Wedge w/Romaine, BACON, Red Onion, Gorgonzola,  
Craisins and Toasted Pecans w/ Green Goddess Dressing  
Italian White Rolls w/ Citrus Butter
- Course #2** Tournedos Gorgonzola  
Traverse City Grilled Chicken w/ Pecans, Dried Cherries & Gorgonzola Cream  
Risotto Milanese  
Grilled Asparagus

### **Spring Served Dual-Plate w/Chicken & Salmon**

- Course #1** Michigan Cherry Salad w/Glazed Walnuts, Cheese & Dried Cherries  
w/ Cranberry-Cherry Vinaigrette  
Cracked Wheat Rolls w/ Citrus Butter
- Course #2** Mission Chicken-Grilled Chicken Breast Topped w/ Candied Pecans,  
Goat Cheese Crumbles, Craisins & Fig Vinaigrette Drizzle.  
Grilled Salmon w/ Teriyaki Sauce  
Pan Roasted Fingerling Potatoes  
Sautéed Haricot Vert

### **Spring Served Dual-Plate w/Chicken & Shrimp**

- Course #1** Strawberry Spinach Salad w/ Poppy seed Vinaigrette  
Italian White Rolls w/ Roasted Garlic Butter
- Course #2** Chicken Piccata  
Shrimp Scampi w/White Wine & Lemon Reduction  
Lemon Risotto  
Grilled Asparagus Spears

### **Spring Served Dual-Plate w/Chicken & Beef**

- Course #1** Haricot Vert w/Feta, Toasted Slivered Almonds & Lemon Vinaigrette  
Garlic Bread Slices
- Course #2** Chicken Marsala  
Beef Tournados w/ Marsala  
Roasted Asparagus w/ Citrus Zest

### **Spring Served Plated Dual-Plate w/Beef & Chicken**

- Course #1** Nantucket Salad w/Spinach & Greens, Red Onion, Craisins, Gorgonzola,  
Toasted Walnuts w/Cran-Cherry Vinaigrette  
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2** Tournedos & Chicken Chateau~ Seared Beef & Grilled Chicken w/Tarragon, Shallots, Lemon Butter & Veal Demi-  
Glace  
Twice Baked Potatoes  
Green Bean Medley

# Sample Summer Menus

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## Summer Served Dual-Plate w/Beef & Shrimp

- Course #1** Caprese Salad w/Fresh Mozzarella & Basil w/ Balsamic Drizzle  
Rosemary Focaccia Rolls w/ Roasted Garlic Butter
- Course #2** Petite Filet Mignon  
Shrimp Scampi  
Tri-colored Quinoa Pilaf  
Green Bean Medley

## Summer Served Dual-Plate w/ Plated Beef & Fish

- Course #1** Berry Wedge-Baby Romaine Wedge w/  
Gorgonzola, Mixed Dried Berries & Chopped Pecans w/ Cranberry-Cherry Vinaigrette  
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2** Tournedos Oscar - Seared Beef Tournedos  
Snapper Oscar w/Crab Meat & Sauce Béarnaise  
Five Grain Pilaf  
Asparagus w/ Lemon Zest

## Summer Served Dual-Plate w/Short Ribs & Chicken

- Course #1** Strawberry Spinach Salad w/ Raspberry Vinaigrette  
Poppy seed Cracked Wheat Rolls w/ Citrus Butter
- Course #2** Braised Short Ribs Bordelaise ~Shallots & Red Wine Reduction  
Grilled Lemon Rosemary Chicken Breast  
Herbed Polenta

## Summer Served Dual-Plate w/Chicken & Fish

- Course #1** Roasted Beets w/ Feta, Toasted Hazelnuts w/ Citrus Shallot Vinaigrette  
Cracked Wheat Rolls w/Spiced Honey Butter
- Course #2** Chicken Oscar~ w/Jumbo Lump Crabmeat, Asparagus & Béarnaise Sauce  
Shrimp Oscar or Red Snapper Oscar  
Multigrain Vegetable Rice Pilaf  
Grilled Asparagus

## Summer Served Dual-Plate w/Chicken & Fish

- Course #1** Garden Salad w/ Spring Greens & Spinach w/Croutons & Balsamic Vinaigrette  
Mini Spicy Cornbread Muffins w/ Honey Butter
- Course #2** Almond Crusted Snapper  
Almond Crusted Chicken w/ Citrus Beurre Blanc  
Roasted New Potato Medley  
Haricot Verde Amandine

## Summer Served Dual-Plate w/ Vegetarian

- Course #1** New England Salad w/Feta, Cranberries & Glazed Almonds w/White Balsamic Vinaigrette  
Italian White Rolls w/Dilled Garlic Butter
- Course #2** Basil Crusted Red Snapper  
Grilled Vegetable Napoleon ~Grilled Eggplant, Bell Peppers, Zucchini, Yellow Squash,  
Portobello Mushroom, Beefsteak Tomato stacked & served w/Roasted Red Pepper Coulis  
Red Quinoa Pilaf  
Grilled Asparagus

### **Summer Served Dual-Plate w/Beef & Fish- Requires Grilling on Site**

- Course #1** Nantucket Salad w/Spinach & Greens, Red Onion, Craisins, Gorgonzola,  
Toasted Walnuts w/Cran-Cherry Vinaigrette  
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2** Tournedos Madeira & Grilled Salmon w/ Tarragon Beurre Blanc  
Caramelized Onion & Potato Galette  
Grilled Asparagus

## **Autumn**

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### **Autumn Served Dual-Plate w/Chicken & Pork**

- Course #1** Granny Smith Spinach Salad w/ Cajun Pecans, Gorgonzola, Cranberries,  
Granny Smith Apples w/White Balsamic Vinaigrette  
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2** Pan Seared Pork Tenderloin w/ Cranberry Port Wine Reduction  
Mission Chicken w/ Goat Cheese, Dried Cranberries &  
Roasted Butternut Squash Puree  
Maple glazed Brussels Sprout

### **Autumn Served Dual-Plate w/Chicken & Pork**

- Course #1** Pear & Gorgonzola Salad~ w/ Tossed Greens, Pecans & Cherries  
w/ Poppy seed Vinaigrette  
Challah Rolls w/Spiced Honey Butter
- Course #2** Maple Dijon Pork Tenderloin  
Tarragon Dijon Chicken  
Roasted Root Vegetable Mash  
Roasted Acorn Squash w/Maple Glaze

### **Autumn Served Dual-Plate w/Chicken & Pork**

- Course #1** Granny Smith Spinach Salad w/ Cajun Pecans, Gorgonzola, Cranberries,  
Granny Smith Apples w/White Balsamic Vinaigrette  
Cracked Wheat Rolls w/ Spiced Honey Butter
- Course #2** Roasted Pork Tenderloin w/ Granny Smith Apple Coulis  
Traverse City Chicken w/Apple Cider Reduction  
Butternut Squash Risotto  
Maple Glazed Root Vegetables

### **Autumn Served Dual-Plate w/Chicken & Fish**

- Course # 1** Michigan Salad w/Glazed Walnuts & Dried Cherries on Mixed  
Greens w/ 3-Shredded Cheese served w/Cran-Cherry Vinaigrette  
Italian White Rolls w/Spiced Honey Butter
- Course # 2** Almond-Crusted Chicken w/ Citrus Beurre Blanc  
Salmon w/ Citrus Beurre Blanc  
Roasted Butternut Squash Risotto  
Broccolini w/Citrus Zest

### **Autumn Served Dual-Plated Beef & Shrimp**

- Course # 1** New England Salad w/Glazed Almonds & Cranberries on Mixed Greens w/ served w/Raspberry Vinaigrette  
Cracked Wheat Rolls w/Spiced Honey Butter
- Course # 2** Prime Rib w/Casino Shrimp & Au jus  
Baked Potato w/ Chived Sour Cream  
Broccolini

### **Autumn Served Dual-Plate w/Chicken & Beef**

- Course # 1** Heavenly Vineyard Salad w/Glazed Almonds, Dried Cranberries, Blue Cheese, & Carrots on Mixed Greens w/Poppy seed Vinaigrette  
Rosemary Focaccia Rolls w/Citrus Butter
- Course # 2** Beef Tournedos & Chicken Forestiere w/Wild Mushroom & Madeira Wine Reduction finished w/Cream Ruby Red & Wild Rice Pilaf  
Roasted Vegetables

### **Autumn Served Dual-Plate w/Chicken & Vegetarian**

- Course # 1** Shaved Brussel Sprout, Kale & Radicchio Coleslaw w/ Green Apple Vinaigrette  
Corn Bread Muffins w/Spiced Honey Butter
- Course # 2** Rose City Salmon w/ Roasted Corn Puree  
Roasted Vegetable Tri-Colored Quinoa Stuffed Peppers  
Roasted Butternut Squash Risotto  
Maple Glazed Root Vegetables

### **Autumn Served Dual-Plate w/Beef & Vegetarian**

- Course # 1** Kale & Granny Smith Apple Salad w/ Craisins, Almonds, Italian Cheese, Greens w/ Apple Cider Vinaigrette  
Italian White Rolls w/Spiced Honey Butter
- Course # 2** Beef Tenderloin Medallions w/ Burgundy Reduction  
Stuffed Portobello Mushroom w/Roasted Vegetable & Goat Cheese  
Horseradish Mashed Redskin Potatoes  
Broccolini w/ Lemon Butter

### **Autumn Served Dual-Plate w/Beef & Fish**

- Course # 1** Kale & Granny Smith Apple Salad w/ Craisins, Almonds, Italian Cheese, Greens w/ Apple Cider Vinaigrette  
Italian White Rolls w/Spiced Honey Butter
- Course # 2** Teriyaki Steak  
Teriyaki Glazed Char  
Asian Brown Rice  
Sesame Vegetable Stir-fry