BREAKFAST

*Items are Priced per Serving Unless Marked Otherwise

EGGS

Scrambled Eggs GF/DF/V
$4.49

Cheesy Scrambled Eggs GF/V
$4.95

Denver Scrambled Eggs GF
$5.50
Cheesy Scrambled Eggs w/ Denver Ham, Onions & Peppers

Fiesta Scramble GF/V
$5.25
Scrambled Eggs, Peppers, Onions & Cheddar Jack.
Served w/ Salsa



STRATAS

Layered Egg Custard, Bread & Toppings
Sold in Servings of 12 or 24

Lorraine
$5.95
Caramelized Onions, Bacon & Swiss Cheese

Vegetarian V
$5.95
Sauteed Vegetables & Cheddar Cheese

Fiesta V
$5.95
Sauteed Peppers, Onions, Tomatoes & Cheddar Jack

Florentine V
$5.95
Spinach, Swiss & Cheddar Jack

Farmers
$6.95
Ham, Bacon, Onions, Mushrooms, Sauteed Peppers & Potatoes

BREAKFAST SANDWICHES



Egg & Cheese V
$4.00

Egg, Cheese & Bacon or **Sausage**
$5.00
Choice of:
Biscuit, Croissant or **Bagel**

Breakfast Burritos V
$5.75
Cheesy Scrambled Eggs in a Flour Tortilla
Served w/ Salsa

QUICHE

Egg Custard with Fillings
Baked In a Pastry Shell. 8 Slices per Quiche.

Lorraine
$24.95
Sauteed Onions Topped with Bacon & Swiss Cheese

Florentine V
$24.95
Spinach & Goat Cheese Topped w/ Cheddar Cheese

Vegetarian V
$24.95
Sauteed Vegetables & Cheddar Jack Cheese

Mediterranean V
$24.95
Spinach, Artichoke Hearts & Feta Cheese

Fiesta V
$24.95
Sauteed Peppers, Onions, Tomatoes,
Cheddar Jack Cheese & Salsa





SWEET

Cinnamon French Toast V
$4.95
Served w/ Butter & Maple Syrup
*2 Pieces Per Serving

Park Avenue Stuffed French Toast V
$5.95
Raisin Bread Stuffed w/ Cream Cheese.
Served w/ Syrup

Peanut Butter & Banana Stuffed French Toast V
$5.95
*Served w/ Syrup Upon Request

Nutella & Banana Stuffed French Toast V
$6.49
*Served w/ Syrup Upon Request

French Toast Bake V
$4.95

Mini Belgian Waffles V
$6.95
Served w/ Butter, Maple Syrup & Whipped Cream
*2 Pieces per Serving

GF = Gluten Free DF = Dairy Free V = Vegetarian

BREAKFAST

*Items are Priced per Serving Unless Marked Otherwise

BREAKFAST SIDES



Homefries GF/Vegan
$3.50
w/ Sauteed Peppers & Onions

Breakfast Meats GF/DF
$3.95
Choice of:
Bacon 3 Slices
Sausage 2 Links | 1 Patty
Turkey Sausage 2 Links
or Ham Slices 1 Slice



BREAKFAST BARS & STATIONS

Oatmeal Bar GF/Vegan
$5.95
Toppings Include: Brown Sugar, Raisins, Granola ***Contains Gluten**, Dried Cranberries, Nuts, Cocoa & Cinnamon

Yogurt Parfait Bar GF/V
$6.95
Strawberry & Vanilla Yogurt, Honey, Granola ***Contains Gluten**, Seasonal Berries, Dried Fruit & Nuts

Omelet Station GF/V
$10.95
Three Egg Omelettes Made to Order. Selection of: Onions, Bell Peppers, Shredded Cheddar Jack, Shredded Swiss, Mushrooms, Tomatoes, Scallions, Ham, Bacon & Assorted Hot Sauces
***Minimum 20 Guests + Served Event & Chef's Fee Required**

BAKED GOODS

Assorted Bagels V *Vegan Upon Request
$2.50
Cut In Half.
Served w/ Regular Cream Cheese **V** or Raspberry Jam **Vegan**



Assorted Muffins V
$1.25 Mini | $2.50 Full Size
Flavors May Include: Cranberry Orange, Blueberry, Cappuccino Chocolate, Lemon Poppyseed & Pumpkin

Mini Homemade Danish V *May Contain Nuts
$1.75
Assorted Pastries & Danish



Drizzled Scones V
$2.00 Mini | $3.00 Full Size
Flavors May Include:
Chocolate Chip, Blueberry or Brown Sugar Cinnamon

Mini Cinnamon Rolls V
$2.00

Homestyle Biscuits V
$2.00
Served w/ Choice of Raspberry Jam or Honey Butter



Coffee Cakes V
$39.95
Serves 16. Served as a Bundt Cake
Choice of:
Cinnamon w/ Vanilla Icing
Cranberry Orange
Lemon Poppyseed w/ Lemon Glaze
Cappuccino Chocolate w/ Chocolate Glaze
Blueberry w/ Vanilla Glaze
Chocolate Caramel Pecan w/ Caramel & Chocolate Sauce
***Contains Nuts**
Apple Walnut Strudel
***Contains Nuts**

HEALTHY START

Seasonal Fresh Fruit Slices GF/Vegan
$4.00

Hard Boiled Eggs GF/DF/V
$1.75

Assorted Granola Bars V
$2.00

Kind Bars GF/Vegan
$3.00

Individual Yogurt GF/V
$2.00

Individual Greek Yogurt GF/V
$3.00
Add Granola or Fruit on the Side for **$1.00 each**

Yogurt Parfait V
$4.99
Layers of Yogurt & Fruit w/ Granola on the side

SAVORY



Biscuits w/ Sausage Gravy
$4.95

Fiesta Tofu Scramble GF/Vegan
$8.50
Scrambled Tofu, Peppers & Onions

GF = Gluten Free DF = Dairy Free V = Vegetarian

HORS D'OEUVRES PLATTERS

Beautifully Displayed Assortments of Small Bites. All Crackers & Breads Served in Baskets on the Side.

Large Platters Serve 50 Guests. Small Platters Serve 25 Guests (Unless Marked).

Crudité Platter GF/Vegan

Large: $170 | Small: $98

Variety of Seasonal Garden Vegetables. May Include: Cauliflower, Broccoli, Cucumbers, Radishes, Peppers, Carrots & Celery

Choice of:
Savory Vegetable Dip V | French Onion Dip V
or **Hummus Vegan**

Vegetable & Relish Platter GF/Vegan

Large: $105 | Small: $54

Dill & Sweet Pickles, Olive Medley, Baby Carrots, Banana Peppers, Grape Tomatoes, Cucumbers & Celery

Choice of:
Savory Vegetable Dip V | French Onion Dip V
or **Hummus Vegan**

Bruschetta Bar GF/V

Large: $175 | Small: $99

Fresh Salsa, Sun-Dried Tomato Pesto, Basil Pesto, Roasted Garlic Spread & Seasoned Goat Cheese accompanied by Vegetable Crudité

***Pesto Contains: Dairy & Soy | Served w/ Crostini Slices**

Hummus Trio Platter GF/Vegan

Large: $170 | Small: $99

Hummus, Red Pepper Hummus, Basil Pesto Hummus & Vegetable Crudité

***Contains Tahini/Sesame & Soy | Served w/ Mini Naan**

Domestic Cheese Platter GF/V

Large: $182 | Small: $100

Assorted Cubed & Sliced Cheeses

Served w/ Assorted Crackers

Amish Cheese Board GF/V

Large: $225

Prairie Breeze Cheddar **Iowa** | Smoked Cheddar | Der Edel Bleu | Marn Von Berge Goat Cheese **Pennsylvania**
Sour Cherry Preserves **Michigan** | Apple Butter **Michigan**
Mucky Duck Mustard **Michigan** | Candied Walnuts **Michigan**

Served w/ Heritage Cracker Assortment & Candied Walnuts on the side

Imported Cheeses w/ Brie Platter GF/V

Large: $230

Assortment of Imported Cheese Including: Goat, Brie & Blue Cheeses, Apple/Pear Shaped Goat Cheese. Garnished w/ Grapes & Berries.

Served w/ Artisan Bread Slices

Baked Brie en Croûte V *Serves 20-25

$76 | $82 w/ Dried Fruit & Nuts

Imported Brie Cheese Baked in a Puff Pastry.

Served w/ French Bread Slices









Seasonal Orchard Fruit Platter GF/Vegan

Large: $170 | Small: $98

Assorted Seasonal Fruit. May include Melons, Pineapple, Grapes, Berries, Kiwi & More Fruit as Available

Add Berry Yogurt Dip $8

Antipasto Platter GF

Large: $200 | Small: $115

Italian Meats & Cheeses, w/ Giardiniera, Artichokes, Olives, Roasted Red Peppers & Banana Peppers

Served w/ Assorted Crackers

Artisan Antipasto Platter GF

Large: $230

Prosciutto, Capicola, Sopressata, Fontina, Caprese Salad w/ Fresh Mozzarella, Marinated Olives, Artichokes, Giardiniera & Goat Cheese Spread

Served w/ Artisan Bread Slices

Tapas Platter GF

Large: $182

Spanish Chorizo, Lomo (Cured Pork Loin), Serrano Ham, Manchego & Herbed Goat Cheese Spread, Assorted Olives & Pickled Vegetables

Served w/ Herbed Flatbread

Smoked Salmon Platter GF

Large: $175

Smoked Filet of Salmon w/ Eggs, Capers, Red Onions, Lemons, Tomatoes, Cucumbers & Whipped Cream Cheese

Served w/ Assorted Crackers

Shrimp Cocktail Platter GF

Large: $100 or $1 per Shrimp

Baby Shrimp Garnished w/ Lemons.

Served w/ Traditional Cocktail Sauce

Seven-Layer Dip Platter GF/V

Large: $140 | Small: $89

Layers of Refried Beans, Sour Cream, Salsa, Shredded Cheese, Diced Tomato, Black Olives, & Scallions

Served w/ Tortilla Chips

Munchies & Dip Platter V

Large: $80 | Small: $55

Includes 3 of the following:
Potato Chips, Corn Chips, Tortilla Chips, or Pretzels

Served w/ Salsa & French Onion Dip.

Caprese Platter GF/V

Large: $126 (Serves 40)

Fresh Mozzarella, Sliced Tomatoes, & Fresh Basil w/ Balsamic Vinaigrette Drizzle

***Seasonally Available June-October**

GF - Gluten Free DF - Dairy Free V - Vegetarian

HOT HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection. Items Priced Per Serving.

Mini Quiche Lorraine w/ Bacon
$1.75

Bacon Wrapped Dates GF/DF
$2.00

Bacon Wrapped Brussels Sprouts GF
$2.50
Tossed in Thai Chili Glaze

Bacon Wrapped Chicken Bites GF/DF
$3.00
Bacon Wrapped around Grilled Chicken Breast
Glazed w/ BBQ Sauce



Mini Beef Wellingtons
$2.50
Beef & Mushroom Duxelles in Pastry Dough

Seasoned Meatballs
$0.85
All Beef
Choice of: Sweet & Savory, Swedish, BBQ or Marinara Sauce



Gluten Free Meatballs GF
$2.00
All Beef
Choice of: BBQ Sauce or Marinara



Coconut Chicken Strips
$2.50
Served w/ Plum Sauce

Honey Sriracha Chicken Meatball
$1.75



Grilled Chicken Satay DF
$2.25
Served w/ Thai Peanut Dipping Sauce or Sweet & Sour Sauce



Italian Sausage Puffs
$1.75
Baked in Flaky Puff Pastry.
Served w/ a Honey Dijon Dip

Shrimp Tempura
$2.50
Served w/ Sweet & Sour Chili Sauce



Crab Cakes
$4.50
Served w/ a Lemon Aioli Sauce
***Subject to Market Pricing**

Mini Vegetarian Quiche V
$1.75
May Include: Florentine, Broccoli & Cheese or Cheese

Spanakopita V
$2.25
Spinach & Feta Triangles in Phyllo.
Served w/ Tzatziki Sauce

Herb & Cheddar Stuffed Mushroom V
$2.00

Spinach & Feta Stuffed Mushroom V
$2.00

Quinoa Stuffed Mushroom GF/Vegan
$2.25

Cream Cheese Jalapeno Popper V
$1.00

Wild Mushroom Spanakopita V
$2.00
***14 Day Notice Required**

Southwest Cheese Tarts V
$1.75
Pepper Jack Queso in a Phyllo Shell

Mini Vegetarian Spring Rolls V
$1.75
Served w/ Hot Asian Mustard or Sweet & Sour Sauce

Vegetable & Cheese Mini Quesadillas V
$1.75
Quesadilla Triangles w/ Refried Beans
Served w/ Sour Cream & Salsa

Refried Bean & Cheese Mini Quesadillas V
$1.75
Quesadilla Triangles w/ Refried Beans
Served w/ Sour Cream & Salsa

Chicken & Cheese Mini Quesadillas
$2.00
Quesadilla Triangles w/ Refried Beans
Served w/ Sour Cream & Salsa

Bone-In Chicken Wings
$2.25
Choice of: BBQ or Buffalo Sauce
***Minimum Order 80 Wings**
Served w/ Carrots, Celery & Ranch Dressing
Add on Blue Cheese Dressing for .50/serving

GF - Gluten Free DF - Dairy Free V - Vegetarian

COLD HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection - Unless Marked Otherwise.
Items Priced Per Serving.

Asparagus & Prosciutto Wraps GF
$4.00
***Seasonal March-June**

Melon & Prosciutto Wraps GF
$4.00

Shrimp Cocktail Shooters GF
$4.00 *2 Shrimp* | $5.00 *3 Shrimp*
Served w/ **Choice of:** Gazpacho, Orange Marmalade Cocktail Sauce or Traditional Cocktail Sauce
***Subject to Market Pricing**

Salmon Canape GF
$3.00
Smoked Salmon w/ Lemon Cream Cheese, Dill Caper & Red Onion on Sliced Cucumber
***Minimum Order 50**

Lavosh Wheels
$1.00
Pinwheels w/ Herbed Cream Cheese
Choice of: Ham, Turkey, Italian, or Vegetarian **V**

Focaccia Points
$3.00
Triangle Points with Basil Pesto & Melted Provolone Cheese
Choice of: Italian, Smoked Turkey or Vegetable **V**

Deviled Eggs GF/V
$2.25
Traditional Filled Egg Whites w/ Paprika & Dill

Chevre Stuffed Cherry Peppers GF/V
$2.50

Fig & Goat Cheese Flatbread V
$2.00
Fig Slices w/ Goat Cheese on a Flat Bread Round

Tomato Fresca Bruschetta V
$1.75
on Crostini ***Can Be Made Vegan**

Gazpacho Bruschetta V
$1.75
on Crostini ***Can Be Made Vegan**

Olive Tapenade Bruschetta V
$1.75
on Crostini ***Can Be Made Vegan**

Crostini Pomodoro V
$1.50
Crostini w/ Herbed Olive Oil, Sliced Tomato & Provolone Cheese













Feta & Tapenade In Phyllo Cups V
$1.75
Baked Phyllo Cup w/ Olive Tapenade & Feta Cheese

Mini Phyllo Cups w/ Olive Tapenade Vegan
$1.50

Mini Phyllo Cups w/ Red Pepper Hummus Vegan
$1.50

Wild Mushroom Pâté Crostini Vegan
$2.00

Pear & Gorgonzola Phyllo Tartlets V
$2.00

Caramelized Onion & Goat Cheese Tartlets V
$1.75
Phyllo Tartlets filled w/ Caramelized Onion & Goat Cheese

Caprese Skewers GF/V
$2.50
Mozzarella, Cherry Tomato & Fresh Basil w/ Balsamic Glaze

Grape Caprese Skewers GF/V
$2.50
Mozzarella, Grapes & Fresh Basil w/ Balsamic Glaze

Fruit Skewers GF/Vegan
$2.25
Melons, Grape & Pineapple on a Skewer

Quinoa Tabbouleh in Romaine Spears GF/Vegan
$3.00
***Can't Be Passed**

Quinoa Tabbouleh Shooters GF/Vegan
$3.00

SUSHI

Served by the Piece. Minimum Order 80 Pieces.
Served w/ Soy Sauce, Wasabi & Pickled Ginger

California GF
$1.50
Crab, Avocado & Cucumber Rolled in Rice & Nori

Vegetarian Vegan/GF
$1.00
Avocado & Cucumber Rolled in Rice & Nori

Shrimp Tempura GF
$1.75
Tempura Shrimp, Avocado & Cucumber Rolled in Rice & Nori

GF - Gluten Free DF - Dairy Free V - Vegetarian

COLD HORS D'OEUVRES

FRESH VEGETABLE SHOOTERS

Original or Roasted Red Pepper Hummus GF/Vegan
$2.75
Ranch Dip GF/V
$2.75
Savory Vegetable Dip GF/V
$2.75
French Onion Dip GF/V
$2.75



TEA SANDWICHES

Served on White Bread. Sold by the Dozen. 1 Choice per 2 Dozen.

Herbed Cream Cheese & Cucumber V
$15
Egg Salad V
$15
Ham & Stone Ground Mustard DF
$15
Turkey w/ Roasted Red Pepper Sauce
$15
Roast Beef w/ Horsey Sauce
$20

DIPS

Warm Spinach & Artichoke Dip GF/V
$75
Artichokes, Spinach, Cheese, Roasted Red Peppers & Cream Cheese Topped w/ Cheddar Jack.
Served w/ Tortilla Chips & Mini Naan
Serves 25-35 Guests

Chile con Queso GF/V
$60
Served w/ Tortilla Chips
Add Chorizo for $15
Serves 20-35 Guests



Savory Spinach Dip in Bread Bowl V
$55
Hollowed Bread Bowl w/ Cold Spinach Dip
Served w/ Assorted Bread Pieces
Serves 15-25 Guests

Whole Grain Mustard & English Ale Fondue V
$90
Whole Grain Mustard Ale & a Blend of Cheeses.
Served w/ Tortilla Chips, Crostini & Hard Pretzels
Add Soft Pretzels for $1.25 each
Serves 25-40 Guests

GF - Gluten Free DF - Dairy Free V - Vegetarian

SALAD SELECTIONS

Side Salad Portions Served w/ Your Choice of Two Dressings

**All Croutons Served on the Side*

**Priced Per Serving Unless Marked Otherwise*

Garden GF/Vegan
$4.25

Mixed Greens with Shredded Red Cabbage & Carrots,
Grape Tomatoes, Cucumbers & Croutons

Suggested Dressing: Ranch



Caesar GF/V
$4.25

Mixed Greens with Shredded Red Cabbage & Carrots, Shaved
Parmesan Cheese, Grape Tomatoes, Olives & Croutons

Suggested Dressing: Caesar

New England GF/Vegan
$4.50

Mixed Greens with Shredded Red Cabbage & Carrots,
Dried Cranberries & Toasted Almonds

***Contains Nuts**

Suggested Dressing: Raspberry Vinaigrette

Add Gorgonzola: Add.50

Mandarin Spinach GF/Vegan
$5.25

Baby Spinach & Mixed Greens, Mandarin Oranges, Celery,
Scallions, Dried Cranberries & Toasted Almonds

***Contains Nuts**

Suggested Dressing: Asian Citrus Vinaigrette

Greek GF/V
$5.50

Mixed Greens with Shredded Red Cabbage & Carrots, Cucumbers,
Grape Tomatoes, Red Onion, Kalamata Olives, Pickled Beets,
Bell Peppers, Chickpeas, Pepperoncini, Feta Cheese & Oregano

Suggested Dressing: Greek Vinaigrette

Mission GF/V
$5.75

Mixed Greens with Shredded Red Cabbage & Carrots, Cranberries,
Candied Pecans & Goat Cheese Crumbles

***Contains Nuts**

Suggested Dressing: Fig Vinaigrette



Granny Smith GF/V
$5.75

Baby Spinach & Mixed Greens with Shredded Red Cabbage
& Carrots, Granny Smith Apple Slices,
Candied Pecans, Gorgonzola & Cranberries

***Contains Nuts**

Suggested Dressing: White Balsamic Vinaigrette

Autumn Apple Salad GF/V
$5.75

Mixed Greens w/ Shredded Red Cabbage & Carrots, Toasted Pepitas,
Goat Cheese, Gala & Granny Smith Apples

Suggested Dressing: Apple Cider Vinaigrette

***Seasonal Available September-November**

Pear & Gorgonzola GF/V
$5.75

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

***Contains Nuts**

Suggested Dressing: Poppyseed Vinaigrette

Michigan Cherry GF/V
$4.75

Mixed Greens with Shredded Red Cabbage & Carrots, Dried Cherries,
Candied Walnuts & Shredded Cheddar Jack Cheese

***Contains Nuts**

Suggested Dressing: Raspberry Vinaigrette

Substitute Gorgonzola: Add .50

Strawberry Spinach GF/V
$5.75

Baby Spinach & Mixed Greens,
w/ Shredded Red Cabbage & Carrots, Strawberries,
Dried Cranberries, Gorgonzola Crumbles & Candied Pecans

***Contains Nuts**

Suggested Dressing: Poppyseed Vinaigrette

Fiesta GF/V
$4.75

Mixed Greens with Shredded Red Cabbage & Carrots,
Grape Tomatoes, Black Olives, Cucumbers,
Scallions & Shredded Cheddar Jack Cheese

Suggested Dressing: Ranch

SALAD DRESSINGS

Homestyle Ranch V/GF

White Balsamic Vinaigrette Vegan/GF

Raspberry Vinaigrette Vegan/GF

Greek Vinaigrette Vegan/GF

Poppyseed Vinaigrette Vegan/GF

Balsamic Vinaigrette Vegan/GF

Caesar Dressing GF

Asian Citrus Vinaigrette Vegan *Contains Soy

Italian Vinaigrette V/GF

Fig Vinaigrette Vegan/GF

Add .25/serving

Blue Cheese Dressing V/GF

Add .50/serving

GF – Gluten Free DF – Dairy Free V – Vegetarian

SALAD SELECTIONS

**Priced Per Serving Unless Marked Otherwise*



Redskin Potato Salad GF/Vegan
$3.25
Roasted Potatoes Tossed In a House Vinaigrette

Traditional Potato Salad GF/V
$3.25

Hot German Potato Salad GF
$3.75
Potatoes, Onion & Bacon In a Hot Bacon Dressing

Broccoli Pecan Salad GF
$3.75
Broccoli, Bacon, Candied Pecans, Dried Cranberries
& Red Onion in a Sweet & Sour Dressing
***Vegetarian Upon Request**

Szechaun Noodle Salad GF/Vegan
$4.00
Rice Stick Noodles, Bell Peppers, Carrots,
Red Onion, Celery & Scallions Tossed in
Sweet & Spicy Sesame Vinaigrette
***Contains Soy**

Traditional Coleslaw GF/V
$3.00
Shredded Cabbage & Carrots In a Sweet & Sour Dressing

Vegetable Slaw GF/Vegan
$3.00
Shredded Purple Cabbage, Green Cabbage, Carrots, Peppers &
Onions in White Balsamic Vinaigrette

Seasonal Fruit Salad GF/Vegan
$3.75

Garden Pasta Salad V
$3.75
Tri-Color Rotini, Red Onion, Carrots, Broccoli,
Celery, Bell Pepper, Grape Tomatoes
& Olives tossed in White Balsamic Vinaigrette

Greek Pasta Salad V
$4.00
Tri-Color Rotini, Red Onion, Broccoli, Carrots, Celery,
Bell Peppers, Grape Tomatoes, Kalamata Olives,
Chickpeas, Feta & Oregano in a Greek Vinaigrette

Antipasto Pasta Salad
$5.00
Tri-Color Rotini, Red Onion, Broccoli, Carrots,
Celery, Bell Peppers, Grape Tomatoes,
Kalamata Olives, Provolone, Ham, Pepperoni & Salami
in a White Balsamic Vinaigrette

Mediterranean Rice Salad GF/V
$3.50
Feta, Kalamata Olives, Grape Tomatoes, Red Onions,
Bell Peppers, Cucumbers & Herbs in Greek Vinaigrette

GF – Gluten Free DF – Dairy Free V – Vegetarian

ROLLS & BREADS

**Priced Per Serving*

Wheat Rolls Vegan
$1.00
Suggested Butter:
Honey Butter

Italian White Rolls Vegan
$1.00

Rosemary Focaccia Rolls Vegan
$1.00



Cornbread Muffins V
$1.75

Cheesy Garlic Biscuits V
$2.00

Garlic Bread Slices V
$1.50

Butter Options Included:
Choice of:
Roasted Garlic Butter, Honey Butter **or** *Regular Butter*

SOUPS FROM SCRATCH

Soups Prepared for No Less Than 25 Guests. No More Than 2 Soups per Event.

12 oz. Bowl $5.00 or 8 oz Cup $4.25

Hearty Chili w/ Beef GF

Vegan Chili GF/Vegan

White Bean Chicken Chili GF

Roasted Corn Chowder GF

Wisconsin Cheddar GF/V

New England Clam Chowder

Country Potato GF
***Contains Bacon**
***Can Be Made Vegetarian**

Gazpacho GF/Vegan
***Cold Soup**





Butternut Squash GF/V
***Can Be Made Vegan**

Broccoli Au Gratin GF/V

Tomato Basil Bisque GF/V
***Contains Parmesan**

Italian Vegetable GF/V
***Can Be Made Vegan**

Minestrone V
***Contains Parmesan**

Tomato, Spinach & Cheese Tortellini w/ Sausage
***Can Be Made Vegetarian**

GF – Gluten Free DF – Dairy Free V – Vegetarian

SIDES

VEGETABLES

Baby Carrots GF/V *Can Be Vegan
$2.75
Choice of: Dilled, Roasted or Glazed

Tri-Colored Carrots GF/V *Can Be Vegan
$3.50

Green Bean Amandine GF/V
$3.00
w/ Toasted Almonds

Steamed Green Beans & Red Peppers GF/V
$3.00

Steamed Green Beans GF/V
$2.75



Green Bean Bake V
$2.75

Corn O'Brien GF/V *Can Be Vegan
$2.75
Corn Kernels w/ Diced Red & Green Peppers

Mexican Street Corn GF/V
$3.50
Corn Kernels w/ Elote Seasoning & Cotija Cheese

Asparagus w/ Lemon Butter GF/V
$4.00
Choice of: Steamed or Roasted
Seasonal (March-June)



Roasted Potatoes, Sweet Potatoes & Butternut Squash GF/V
$4.00
Seasonal (September-January)

Maple Glazed Root Vegetables GF/V
$3.75
Medley of Root Vegetable w/ Maple & Butter
Seasonal (September-January)



Vegetable Medley GF/V *Can Be Vegan
$2.75
Steamed Baby Carrots, Broccoli & Cauliflower



Roasted Vegetable Medley GF/V
$2.75
Zucchini, Yellow Squash, Bell Peppers & Onions

Steamed Broccoli GF/Vegan
$2.75

Steamed Broccoli w/ Lemon Butter GF/V
$3.00

Roasted Brussels Sprouts GF/V
$2.75

Casino Buttered Brussels Sprouts GF
$3.50
w/ Garlic, Diced Bell Peppers & Bacon

Asian Vegetable Stir Fry GF/V
$3.50

Italian Vegetable Stir Fry GF/V
$3.50

Full Cob Corn Cobbettes GF/V
$3.00
***Seasonal (April-August)**

Half Cob Corn Cobbettes GF/V
$2.50
***Seasonal (April-August)**

Bavarian Style Sauerkraut GF/V
$2.75
w/ Apples & Caraway Seeds

Roasted Butternut or Acorn Squash GF/V
$2.75
w/ Brown Sugar, Cinnamon & Butter
Seasonal (September-January)

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

SIDES

POTATOES

Dilled Redskin Potatoes GF/V
$3.00

Parsley Redskin Potatoes GF/V
$3.00

Oven Roasted Redskins GF/V
$3.00

Ranch Seasoned Potato Wedges GF/V
$3.50

Baked Idaho Potatoes GF/V
$3.50

Twice-Baked Potatoes V
$4.00
w/ Cheddar Jack & Scallions

Loaded Twice-Baked Potatoes
$4.50
w/ Bacon, Cheddar Jack & Scallions

Baked Sweet Potatoes Vegan/GF
$3.00
*Seasonal (September-December)

Mashed Potatoes V/GF
$3.00
Choice of: Idaho, Redskin or Yukon Gold w/ Skins

Potatoes Dauphinoise V
$4.00
A Gratin of Sliced Potatoes in a Gruyere Cheese Sauce

Potato Spinach Gratin V
$4.00
A Gratin of Sliced Potatoes w/ Spinach & Swiss Cheese Sauce

Au Gratin Potatoes V/GF
$3.50
Gratin of Sliced Potatoes in a Cheddar Jack Cheese Sauce

Roasted Rosemary Sweet Potato Wedges Vegan/GF
$3.50
*Seasonal (September-January)

Sweet Potato Bake V
$3.50
w/ Pecan Streusel Topping
*Seasonal (September-December)

GRAINS & LEGUMES

Wild Rice Pilaf V
$3.25

Long & Wild Rice Pilaf V/GF *Can Be Vegan
$2.75

Brown Rice Pilaf V
$3.25

Ruby Wild Rice Pilaf Vegan/GF
$2.75

Mediterranean Brown Rice V
$4.00

Brown Rice & Quinoa Pilaf V/GF
$3.25
w/ Mixed Vegetables & Herbs

Garlic & Lemon Mediterranean Rice V *Can Be Vegan
$3.00

Spanish Rice V
$2.75

Broccoli Rice Au Gratin Bake V
$3.25
w/ Rice, Cheddar Cheese & Fried Onion Chips

Vegetarian Baked Beans V/GF
$3.00
Add Bacon $1.00

Refried Beans Vegan/GF
$3.00
Add Cheese 1.00

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

SIDES

PASTA

Cavatappi & Cheese V
$4.00



Wild Mushroom Risotto V
$6.95
w/ Garlic & Fresh Herbs

Penne Marinara Vegan
$4.75

Penne Alfredo V
$5.25

Penne w/ Tuscan Sauce V
$5.25
Lemon Parmesan Cream Sauce w/ Sundried Tomatoes

Penne w/ Sun-Dried Tomato Cream V
$5.25

Penne w/ Basil Pesto Cream V
$5.25

Penne w/ Forestiere V
$6.95
w/ Wild Mushrooms in Madeira Cream

Penne Palomino w/ Spinach V
$5.25



Butternut Squash Ravioli V
$6.95
Choice of:
Sage Cream Sauce or Roasted Butternut Coulis



Marinara Cheese Tortellini V
$5.50

Cheese Tortellini V
$6.00
Choice of:
Sun-Dried Tomato Cream,
Alfredo or Palomino Sauce

Pasta Primavera Marinara Vegan
$5.75
Penne Pasta w/ Chef's Choice Vegetables

Pasta Primavera Palomino V
$6.25
Penne Pasta w/ Chef's Choice Vegetables & Spinach

Pasta Primavera V
$6.25
Choice of:
Basil Pesto Cream, Sun-Dried Tomato Cream,
Alfredo or Tuscan Sauce

Three Cheese Penne V
$6.00



GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

ENTREES

**Meat Prices Subject to Change for the Current Market Price & Availability*

BEEF

Braised Pot Roast
$12.50
w/ Potatoes, Onions & Carrots in Red Wine Demi Glace

Ropa Vieja GF/DF
$12.50
Shredded Beef & Vegetables Braised in Cuban Broth

Beef Tips
$20.25
Sirloin Tips Sautéed w/ Onions, Peppers & Mushrooms in a Beef Demi Glace

BBQ Shredded Beef GF/DF
$10.95
Slow Cooked, Shredded & Tossed in our Homemade BBQ Sauce

BBQ Brisket GF/DF
$22.95
Sliced & Smoked in a BBQ Glaze

Three Cheese Penne w/ Meat Sauce
$9.25
Penne Pasta w/ Marinara Sauce & Ground Beef

Lasagna
$11.95
w/ Marinara Meat Sauce & Italian Cheeses
Sold in Servings of 12

Baked Rigatoni
$10.95
w/ Marinara Meat Sauce & Italian Cheeses Blend. Served w/ Parmesan.

Traditional Polish Stuffed Cabbage GF/DF
$9.25
w/ Ground Beef, Rice & Tomato Sauce





Beef Tenderloin Medallion Slices
$19.95
6oz.
Choice of Sauce:

Demi-Glace DF or Mushroom Demi Glace DF
$19.95

Forestiere Sauce GF
$20.95
Wild Mushroom Madeira Cream Sauce

Burgundy Sauce DF
$20.95
Mushrooms, Onions & Carrots in a Demi Glace with Red Wine

Bordelaise Sauce GF
$21.95
Red Wine & Beef Stock Reduction

Steak Diane GF
$19.95
6 oz. Tenderloin Medallions in a Mushroom Brandy Demi Glace Finished w/ Cream

Teriyaki Steak
$19.50
8 oz. Seared Teriyaki Marinated Choice Top Sirloin Steak Served w/ Teriyaki Glaze

Meatballs Entree Portion
$7.95
Choice of Sauce:
BBQ, Swedish, Marinara or **Sweet & Savory**

PORK





Pulled Pork GF/DF
$6.95
Choice of: BBQ, Teriyaki or **Korean BBQ**
Served w/ Slider Buns

Roasted Pork Tenderloin Slices DF
$8.00
w/ Demi Glace Sauce. 6 oz. Slices

Roasted Pork Tenderloin Slices GF/DF
$8.50
Choice of:
Michigan Cherry Port Reduction or **Apricot Dijon Reduction**
6 oz. Slices

Dearborn Ham Slices GF/DF
$8.00
Choice of: Honey Glazed or **Michigan Cherry Reduction**

Brats & Kraut GF/DF
$10.00
German Style w/ Potatoes, Apples & Caraway

Pork Pot Roast *Can Be GF
$8.00
Potatoes, Onions & Carrots In White Wine & Pork Stock.

BBQ Pork Baby Back Ribs GF/DF
$15.00
Slow Cooked w/ Our Homemade BBQ Sauce
¼ Slab. 2 Per Serving

GF - Gluten Free **DF** - Dairy Free

ENTREES

CHICKEN

**Meat Prices Subject to Change for the Current Market Price & Availability.*
All Items Priced per Serving Unless Marked Otherwise. All Chicken Breasts are Boneless/Skinless & 5 oz. Servings

Tarragon Dijon Chicken GF
$7.00
Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction



Tuscan Chicken *Can Be GF
$7.00
Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce w/ Italian Herbs & Sun-Dried Tomatoes. Contains Soy.

Chicken Brittany GF/DF
$6.50
Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon



Chicken Marsala
$7.00
Sautéed w/ Mushrooms, Shallots & Garlic in a Marsala Reduction



Almond Crusted Chicken GF
$8.00
Chicken Breast in Crunchy Almond Coating & Baked with a Citrus Beurre Blanc Sauce. ***Contains Nuts**

Chicken Forestiere GF
$7.00
Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce

Chicken Piccata
$7.00
Sautéed in a Lemon & White Wine Sauce with Capers

Traverse City Chicken GF
$7.50
Marinated Grilled Chicken topped w/ Dried Cherries, Pecans, & Blue Cheese w/ Apple Glaze ***Contains Nuts**

Herb Roasted Chicken
$6.00
Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Garlic Dijon Sauce

Lemon Rosemary Chicken GF/DF
$6.50
Grilled w/ Honey, Lemon & Fresh Rosemary



BBQ Chicken Breast GF/DF
$6.50

Mission Chicken GF
$7.50
Marinated, Grilled Chicken Breast topped with Candied Pecans, Goat Cheese Crumbles, Craisins, & Fig Vinaigrette Drizzle.
***Contains Nuts**

Chicken Parmesan
$8.00
Breaded Chicken Breast w/ Italian Seasoning, Marinara Sauce & Topped w/ Provolone & Parmesan Cheese

Pollo Palomino *Can Be GF
$8.00
Sautéed Chicken Breast Topped w/ Spinach, Provolone & Palomino Sauce

Teriyaki Chicken DF
$7.00
w/ Pineapple Pepper Sauce

Jamaican Jerk Chicken GF/DF *Spicy
$7.00
Marinated & Grilled In Traditional Jerk

Chicken Chausser
$7.00
Sautéed w/ Mushrooms, Sun-Dried Tomatoes, Garlic, & Herbs. Deglazed w/ Brandy & Finished w/ Chicken Velouté

Southwestern Smothered Chicken GF
$7.50
w/ Grilled Onions, Bell Peppers, Salsa & Pepper Jack Cheese

Italian Marinated Chicken Breast GF/DF
$6.50

Southern Style Cornbread Stuffed Chicken
$8.00
w/ Chicken Velouté

Dried Fruit & Nut Stuffed Chicken
$8.00
w/ Chardonnay Cream ***Contains Nuts**

Florentine Stuffed Chicken
$8.50
Spinach & Assorted Cheeses w/ Lemon Alfredo

Saveur Stuffed Chicken
$8.50
Spinach & Artichoke w/ Forestiere Sauce

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

ENTREES

CHICKEN

**Meat Prices Subject to Change for the Current Market Price & Availability.*
All Items Priced per Serving Unless Marked Otherwise.

Pulled Chicken
$6.50
Choice of: BBQ **GF/DF**, Teriyaki **DF** or Korean BBQ **DF**
Served w/ Slider Buns

Herb Rubbed Baked Bone-In Chicken DF
$6.00
Includes: Wings, Drumsticks, Thighs & Breasts
***Minimum Order 50 Guests - 2 Pieces per Guest**



BBQ Baked Bone-In Chicken GF/DF
$6.00
Includes: Wings, Drumsticks, Thighs & Breasts
***Minimum Order 50 Guests - 2 Pieces per Guest**

Honey Lemon Baked Bone-In Chicken DF
$6.00
Includes: Wings, Drumsticks, Thighs & Breasts
***Minimum Order 50 Guests - 2 Pieces per Guest**

Jerk Baked Bone-In Chicken GF/DF
$6.00
Includes: Wings, Drumsticks, Thighs & Breasts
***Minimum Order 50 Guests - 2 Pieces per Guest**

TURKEY

Sliced Turkey, Dressing & Gravy
$9.00
w/ Cornbread Dressing

Sliced Turkey, Dressing & Gravy
$10.00
w/ Fruit & Nut Dressing

Autumn Spiced Turkey Breast GF/DF
$9.00
Rubbed w/ a Cinnamon, Nutmeg, Allspice & Ginger Rub, Roasted & Sliced
Served w/ Cranberry Relish
***Seasonal (Available October-March)**

FISH

Salmon | 6 oz
$13.00
Choice of Preparation:
Grilled, Roasted or **Blackened**
Choice of Sauce:
BBQ GF/DF
Piccata
Teriyaki *Can be GF
Dill Cream GF
Maple Dijon GF/DF
Tuscan GF
Suggested Preparation: Blackened

Mahi Mahi | 6 oz
Choice of Preparation:
Grilled, Roasted or **Blackened**
Choice of:
Tropical Fruit Salsa GF/DF 13.00
Pico de Gallo GF/DF 14.50
Teriyaki *Can be GF 13.50
Mediterranean GF *Can be DF 13.00
w/ Olives, Tomatoes, Feta & Capers



Cod | 6 oz
$12.00
Choice of Preparation:
Grilled, Roasted or **Blackened**
Choice of Sauce:
Piccata
Herb Crusted
Dill Cream GF
Mediterranean GF *Can be DF
w/ Olives, Tomatoes, Feta & Capers

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

ENTREES

VEGETARIAN & VEGAN

**All Items Priced per Serving Unless Marked Otherwise.*

Stuffed Portobello Mushroom V *Can Be Made GF
$9.00
Stuffed with a Variety of Cheeses, Roasted Veggies & Breadcrumbs
Choice of: Marinara or **Roasted Red Pepper Coulis**

Roasted Stuffed Peppers V/GF *Can Be Vegan
$7.00
w/ Artichoke Hearts, Feta, Mixed Vegetables, Brown Rice & Quinoa
Choice of: Marinara or **Roasted Red Pepper Coulis**
Add Tofu for 1.00

Roasted Portobello Caprese V/GF
$10.00
Sliced Tomatoes, Basil, Mozzarella, Extra Virgin Olive Oil & Marinara

Penne Pasta Entree V
$7.00
Choice of Sauce: Basil Pesto Cream, Tuscan, Marinara, Palomino or Alfredo

Vegetable Lasagna V
$9.00
Mixed Vegetables & Variety of Cheeses
Choice of Sauce: Marinara or Alfredo

Grilled Vegetable Melange Vegan/GF
$9.00
Marinated & Grilled Eggplant, Onion, Zucchini, Yellow Squash, Bell Peppers & Portobellos
Choice of: Marinara or Roasted Red Pepper Coulis

Vegan Italian Sausage & Peppers Vegan
$9.00

Apple Walnut Stuffed Acorn Squash Vegan/GF
$7.00
w/ Apple Cider Reduction
***Seasonal (September-February)**

Wild Mushroom Stroganoff Vegan
$10.00
over Pasta

Wild Mushroom Risotto Vegan
$9.00

Black Sesame Vegetable Stir-Fry Vegan
$8.00
Stir-Fried Vegetables w/ Teriyaki over Rice Pilaf
***Can Be GF Upon Request**
Add Tofu for 1.00

Forestiere Pasta V
$9.00
Penne Pasta w/ Wild Mushrooms in Madeira Cream

Three Cheese Penne V
$6.00
w/ Marinara & Italian Cheeses

Butternut Squash Ravioli V
$11.00
Choice of: Sage Cream Sauce, Butternut Squash Coulis or Southwestern Sauce w/ Corn & Black Beans

Eggplant Parmesan V
$9.00
Breaded Eggplant Baked w/ a Variety of Cheeses & Marinara

Pasta Primavera V
$8.00
w/ Penne, Broccoli, Cauliflower & Carrots
Choice of Sauce: Basil Pesto Cream, Tuscan, Marinara, Palomino or Alfredo

Spicy Vegetable Panang Vegan/GF
$9.00
Stir-Fried Vegetables in Red Curry Coconut Milk Cream over Rice Noodles

Pad Thai Vegan/GF
$9.00
Stir-Fried Mixed Vegetables & Rice Noodles
***Contains Nuts**
Add Tofu for 1.00

Pasta Primavera Vegan
$9.00
w/ Penne, Broccoli, Cauliflower & Carrots
Choice of Sauce:
Cauliflower Alfredo, Sun-Dried Tomato Pesto or Red Pepper Pesto

Ratatouille Vegan/GF
$10.00
Eggplant, Zucchini, Yellow Squash, Tomatoes, Bell Peppers, Onions, Garlic & Herbs
***Minimum Order 20 Servings**
*We suggest serving this Entree along with Brown Rice Quinoa w/ Tofu

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

LUNCHEON ENTREES

Perfect for Corporate Luncheons
**All Items Priced per Serving Unless Marked Otherwise.*

Ginger Chicken Stir-Fry DF
$9.00
Chicken Breast Pieces Stir-Fried w/ Mixed Vegetables over Multi-Grain Rice Pilaf
***Can Be Made GF**

Chicken Panang GF/DF *Spicy
$9.00
Chicken & Vegetables Stir-Fried in Red Curry Coconut Milk Cream Sauce over Rice Noodles

Chicken Enchiladas
$6.95
Layered Flour Tortillas w/ Chicken, Sauteed Onions, Peppers, Cheese & Red Enchilada Sauce

Chicken Divan
$6.95
Chicken Breast Pieces, Broccoli & Cheddar Jack in a Curry Lemon Sauce over Multi-Grain Rice Pilaf

Cajun Chicken Pasta
$8.00
Blackened Chicken, Peppers, Celery & Onions in a Cajun Cream Sauce tossed w/ Pasta & Parmesan

Penne Alfredo w/ Grilled Chicken
$8.00

Pollo Rosa
$7.00
Chicken w/ Spanish Rice, Bell Peppers, Zucchini, Yellow Squash, Onions & Garlic

Ginger Sesame Beef & Noodle Stir-Fry
$15.00
Stir Fried Beef & Seasonal Vegetables with Ginger, Soy & Noodles
***Can Be Made GF**

Beef Enchiladas
$9.50
Layered Flour Tortillas w/ Ground Beef, Sauteed Onions, Peppers, Cheese & Red Enchilada Sauce

Beef Stroganoff
$10.75
Top Round Beef with Mushrooms, Sour Cream & Beef Demi-Glace over Pasta

Swedish Meatballs (All Beef)
$7.95
w/ Mushrooms, Sour Cream & Beef Demi Glace.
Served w/ Choice of Pasta or Rice

Polynesian Meatballs over Rice (All Beef)
$7.95
w/ Diced Pineapple, Bell Peppers & Onions in a Sweet & Sour Sauce over Rice

Vegetarian Enchiladas V
$6.00
Layered Flour Tortillas w/ Refried Beans, Sauteed Onions, Peppers, Cheese & Red Enchilada Sauce

Vegetable Rosa V
$7.00
Spanish Rice, Bell Peppers, Zucchini, Yellow Squash, Onions, Garlic, Salsa & Shredded Cheddar Jack Cheese

Broccoli Divan V
$5.95
Broccoli, Cauliflower, Carrots & Cheddar Jack in a Curry Lemon Sauce over Rice Pilaf

HOT FOCACCIA SANDWICHES

Smoked Turkey
$8.00
w/ Provolone, Roasted Red Peppers, Banana Peppers & Basil Pesto

Italian
$8.00
w/ Salami, Pepperoni, Provolone, Roasted Red Peppers, Banana Peppers & Basil Pesto

Ham
$8.00
w/ Cheddar, Sliced Dill Pickles & Whole Grain Mustard

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SANDWICHES

Groups of 20-50: 3 Sandwich Selections
Groups of 50+: 3- 4 Sandwich Selections
Choice of: White Hoagie Roll, Wheat Bread, Lavosh Wrap or Lettuce Wrap (GF)
Upgrade to Croissant for .50 extra
All Served w/ Lettuce & Assorted Condiments

Rustic Turkey
6 Inch: $7.00 | 3 Inch: $4.00
Choice of: Provolone, Swiss or Cheddar

Rustic Ham
6 Inch: $7.00 | 3 Inch: $4.00
Choice of: Provolone, Swiss or Cheddar

Rustic Italian
6 Inch: $7.00 | 3 Inch: $4.00
w/ Salami, Pepperoni & Provolone

Rustic Egg Salad V
6 Inch: $7.00 | 3 Inch: $4.00

Rustic Vegetable V
6 Inch: $7.00 | 3 Inch: $4.00
w/ Provolone, Bell Peppers, Cucumber, Tomato
Choice of: Herbed Cream Cheese or Hummus

Rustic Vegan
6 Inch: $7.00 | 3 Inch: $4.00
w/ Bell Peppers, Cucumber, Tomato & Hummus

Caprese V
6 Inch: $8.00 | 3 Inch: $5.00
w/ Fresh Mozzarella, Tomato & Basil Pesto (on the side)
***Seasonal (April-September)**

Roast Beef & Cheddar Bistro
6 Inch: $8.50 | 3 Inch: $5.50
w/ Tomato

Turkey Club Bistro
6 Inch: $8.00 | 3 Inch: $4.50
w/ Turkey, Swiss Cheese, Bacon, Lettuce & Tomato

California Turkey Bistro
6 Inch: $9.00 | 3 Inch: $5.00
w/ Provolone Cheese, Bacon, Tomato & Guacamole (on the side)

Tarragon Chicken Salad
6 Inch: $8.00 | 3 Inch: $5.00

Chicken Caesar Salad
6 Inch: $8.00 | 3 Inch: $5.00

Italian Bistro
6 Inch: $8.00 | 3 Inch: $5.00
w/ Salami, Pepperoni, Provolone, Banana Peppers & Sliced Tomato on the side

Tuna Salad
6 Inch: $8.00 | 3 Inch: $5.00

Greek Vegetable V
6 Inch: $7.50 | 3 Inch: $4.50
w/ Sliced Bell Peppers, Red Onion, Cucumber, Feta, Sliced Tomato & Greek Vinaigrette (on the side)

BOXED LUNCHES

Presented in Biodegradable Paper Boxes
Groups of 20-50: 3 Sandwich Selections
Groups of 50+: 3- 4 Sandwich Selections
All Lunches Include: Assorted Bags of Chips, Dill Pickle Spear, Whole Fruit, Cookie, Condiments, Napkin, Knife
Choice of: Bottled Water or Assorted Canned Sodas

Rustic Sandwich Boxed Lunches
$13.00

Bistro Sandwich Boxed Lunches
$15.00

SUBSTITUTIONS:

Replace Pickle & Chips w/ Traditional Coleslaw, Vegetable Slaw, Garden Pasta Salad or Potato Salad
Add $2.00

GF - Gluten Free DF - Dairy Free V - Vegetarian

ACTION STATIONS

Requires Chef Attendant w/ 2 Hour Minimum.
Requires Carving Station or Butane Stoves & Equipment at Additional Cost.
**Current Market Pricing & Availability will Apply. All Priced Per Guest*

CARVING STATIONS

BEEF TENDERLOIN

6 oz. Served w/ Horsey Sauce & Au Jus GF/DF

Choice of Sauce:

Demi-Glace DF or Mushroom Demi Glace DF

$18.95

Forestiere Sauce GF

$19.95

Wild Mushroom Madeira Cream Sauce

Burgundy Sauce DF

$19.95

Mushrooms, Onions & Carrots in a Demi Glace with Red Wine

Bordelaise Sauce GF

$19.95

Red Wine & Beef Stock Reduction

Add Brioche Rolls $1.00

Add Caramelized Onions, Cherry Pepper Relish & Scallion Aioli $1.00



PRIME RIB

10 oz or 12 oz

Served w/ Horsey Sauce & Au Jus GF/DF

MARKET PRICE

HONEY GLAZED HAM

Served w/ Honey Dijon Dip GF/DF

$8.00

PORK LOIN

6 oz.

Choice of Sauce:

Demi-Glace DF

or

Cherry Port Wine Reduction GF/DF

$7.00

SAUTÉ STATIONS

STIR FRY

$15.95

Guests Select Toppings & Chef will Sauté

Served Over White or Brown Rice

Choice of:

Grilled Chicken Strips, Beef Strips, Zucchini, Yellow Squash, Onions, Broccoli, Sliced Bell Peppers, Mushrooms & Water Chestnuts

Sauce Selection:

Teriyaki or Szechwan

Add Baby Shrimp: $1.00

Add Jumbo Shrimp: $2.00

GRILLED CHEESE

$7.95

Choice of:

Cheddar & Provolone

Gouda

Pepper Jack

Add Tomato Basil Soup Shooter

$4.50

ITALIAN

$15.95

Guests Select Toppings & Chef will Sauté

Choice of:

Grilled Chicken Strips, Zucchini, Yellow Squash, Onions, Broccoli, Sliced Bell Peppers, Artichokes, Olives, Spinach, Mushrooms & Feta Cheese

Sauce Selection:

Pesto, Marinara, Alfredo, Olive Oil

Add Baby Shrimp: $1.00

Add Jumbo Shrimp: $2.00

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

BUILDER BARS

**Current Market Pricing & Availability will Apply. All Priced Per Guest*

AMERICAN TACO

$17.95

Includes:

Taco Ground Beef, Taco Chicken, Flour Tortillas, Spanish Rice, Refried Beans, Salsa, Shredded Cheddar Jack, Shredded Lettuce, Diced Onion, Diced Tomatoes, Black Olives, Sour Cream, Assorted Hot Sauces & Tortilla Chips

Upgrade Ground Beef to Taco Steak: $2.00

Add Grilled Peppers, Onions, Squash & Mushroom: $4.00

Add 8 oz. Bowl of Pico de Gallo $5.00



STREET TACO

$8.95 (2 Tacos Per Serving)

Select 2: Chicken, Beef or Carnitas

Includes:

Flour Tortillas, Cilantro, Shredded Purple Cabbage, Queso Fresco, Jalapenos, Diced Onion & Lime Wedges



FAJITA

$19.95

Includes:

Taco Steak Strips w/ Peppers & Onions, Taco Chicken Strips w/ Peppers & Onions, Flour Tortillas, Refried Beans, Sliced Limes, Jalapenos, Shredded Cheddar Jack, Shredded Lettuce, Salsa, Sour Cream, Assorted Hot Sauces & Tortilla Chips

Add Grilled Peppers, Onions, Squash & Mushroom: $4.00

Add Guacamole $2.00



POTATO

$6.95

Choice of: Mashed or Baked Potatoes

Includes:

Shredded Cheddar, Crumbled Bacon, Sour Cream, Butter, Scallions & Assorted Hot Sauces

Choice of: Beef or Chicken Gravy

TRADITIONAL SALAD

$9.95

Includes:

Mixed Greens w/ Shredded Red Cabbage & Carrots, Red Onions, Cucumbers, Grape Tomatoes, Olives, Bell Peppers, Shredded Cheddar Jack, Feta, Dried Cranberries, Radishes, Chickpeas, Celery & Croutons

Choice of: Bacon or Ham

Add Hard Boiled Egg: $1.50

Add Grilled Chicken Slices: $4.00

Upgrade to Entree Portion: $4.00

AMERICAN HOT DOG

$4.95

Includes:

All Beef Hot Dogs, Hot Dog Buns, Yellow & Brown Mustards, Ketchup, Relish & Diced Onions

CONEY DOG

$6.95

Includes:

All Beef Hot Dogs, Hot Dog Buns, Yellow & Brown Mustards, Coney Chili, Shredded Cheese & Diced Onions

SANDWICH BUILDER PLATTER

$11.00

Slices of Ham, Turkey & Roast Beef

Slices of Cheddar, Swiss & Provolone Cheese

Lettuce, Sliced Tomatoes & Banana Peppers

Chef's Choice of Assorted Breads

Assorted Condiments

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

BUILDER BARS

**Current Market Pricing & Availability will Apply. All Priced Per Guest*

SLIDER

$8.95

Choice of: BBQ Pulled Pork or Chicken

Choice of Sauce:

BBQ, Teriyaki or Korean BBQ

Includes:

Slider Buns, Sliced Dill Pickles, Jalapenos, Shredded Red Cabbage, Sliced Red Onion

Upgrade to BBQ Shredded Beef: $4.00

Upgrade to Brioche Buns: $1.00



GYRO

$17.95

Includes:

Grilled Chicken Strips, Beef & Lamb Strips, Pita, Cucumbers, Sliced Tomatoes, Tzatziki Sauce, Hummus, Sliced Red Onion, Shredded Lettuce & Feta Cheese



MAC & CHEESE

$6.95

Includes:

Cavatappi & Cheese, Diced Bell Peppers, Shredded Cheddar Jack, Parmesan, Gorgonzola, Sundried Tomatoes, Jalapenos, Scallions & Assorted Hot Sauces

Add Bacon Crumbles: $1.00

Add Kielbasa: $2.00



PASTA

$6.95

Includes:

Penne Pasta, Marinara, Basil Pesto, Alfredo & Shredded Parmesan

Add Grilled Chicken: $4.00

Add Meatballs: $2.00



NACHO

$14.95

Includes:

Tortilla Chips, Taco Beef or Chicken, Seasoned Black Beans, Chile con Queso, Sour Cream, Shredded Cheddar Jack, Salsa, Pickled Jalapenos, Black Olives, Diced Tomatoes, Diced Onions, Shredded Lettuce & Cholula Hot Sauce Packets

**All 2 oz. portions except Queso which is 3 oz.*

ADDITIONS:

Pico de Gallo .50/oz.

Guacamole $1.00/oz.

Chorizo $1.00/oz.

Vegan Chorizo $2.00/oz.

Carnitas $1.00/oz.

CHILI

$6.95

8 oz Cup

Includes:

Hearty Beef Chili, Sour Cream, Salsa, Diced Onion, Shredded Cheddar Jack, Oyster Crackers & Assorted Hot Sauces.

Add Vegan Chili $ 4.25

PROTEIN BOWL

$23.95

Includes:

5 Grain Protein Blend, Quinoa w/ Brown Rice, Power Greens, Chickpeas, Black Beans, Salsa, Tzatiki, Hummus, Feta, Grilled Chicken, Salmon & Gyro Meat (Beef)

**Need 2 Week Notice*

20 Person Minimum

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

DESSERTS

TORTES

Consist of a 3 Later 9 Inch Cake of Choice, Decorated Border with Fresh Fruit, Chocolate Filigree and/or Writing. Additional Cost for Extra Decoration. Serves 14-16 Guests.

German Chocolate
$55

German Chocolate Cake layered w/ Penuche Frosting and Finished w/ **Choice of: Chocolate or Vanilla Buttercream** Frosting and Toasted Coconut

***Contains Nuts**

Chocolate Mousse
$50

Devil's Food Chocolate & Chocolate Mousse

Strawberry Heaven
$52

Strawberry Cake w/ Strawberry Filling and Finished w/ Italian Buttercream

Seasonally Can Be Garnished w/ Fresh Strawberries

Italian Vanilla Raspberry
$52

Vanilla Cake w/ Raspberry Filling & Italian Buttercream

Seasonally Can Be Garnished w/ Fresh Raspberries

Tiramisu
$52

Lady Fingers Soaked in Espresso
Layered w/ Mascarpone Sabayon w/ Kahlua & Brandy

Chocolate Flourless Truffle GF
$52



Black Forest
$55

Dark Chocolate Cake Filled w/ Layers of Cherry Filling and Finished w/ Whipped Cream

Chocolate Praline
$52

Dark Chocolate Cake w/ Toffee, Almonds & Finished in Chocolate Mousse

***Contains Nuts**

Lemon
$50

Lemon Cake Filled w/ Lemon Filling and Finished w/ Vanilla Buttercream & Lemon Twists

Coconut Cream
$52

White Cake Layered w/ Pastry Cream & Toasted Coconut. Topped w/ Whipped Cream & Coconut

Chocolate Lovers Raspberry
$52

Choice of: Vanilla or **Double Chocolate Cake**
Frosted w/ Chocolate Buttercream or Chocolate Mousse.
Filled w/ Raspberry Filling & Garnished w/ Raspberries as Available

Gluten Free Torte
$57

Choice of: Chocolate or **Vanilla Cake** w/ Buttercream

CUPCAKES

CAKE FLAVORS:
Vanilla, Yellow, Chocolate, Red Velvet, Lemon, Strawberry, Carrot Cake, Apple or Pumpkin

FROSTING FLAVORS:
Vanilla Buttercream, Chocolate Buttercream, Chocolate Mousse, Salted Caramel, Cream Cheese or Pineapple Cream Cheese



SOLD BY THE DOZEN
$21

ADD COLORED FLOWERS ON TOP
$24

DESIGN & AIRBRUSH
STARTING AT $30



GF Chocolate Cupcakes
$25/dozen

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

DESSERTS

HALF SHEET CAKES

Double Layer. Serves 48 Guests

Heath Toffee Chocolate Cake
$85
Chocolate Cake w/ Chocolate Mousse & Toffee Pieces
***Contains Nuts**

Classic Yellow Cake
$80
Yellow Cake
Choice of: Vanilla or **Chocolate Buttercream Frosting**

Strawberry Heaven Cake
$80
Strawberry Cake w/ Strawberry Filling
& Italian Buttercream Frosting

Vanilla Raspberry
$80
Vanilla Cake w/ Raspberry Filling & Vanilla Buttercream

Black Forest
$80
Dark Chocolate Cake w/ Cherry Filling & White Mousse.
Choice of: White or **Chocolate Buttercream Frosting**

Carrot Cake
$85
Carrot Cake w/ Cream Cheese Frosting

Lemon
$80
Lemon Cake w/ Lemon Filling & Vanilla Buttercream

Chocolate Lover's Cake
$80
Choice of: Vanilla or **Double Chocolate Cake**
Chocolate Cake w/ Raspberry Filling & Chocolate Mousse or
Chocolate or Vanilla Buttercream

LET OUR PASTRY TEAM ELEVATE YOUR CAKE WITH DIFFERENT TIERS OF DESIGN



Basic Decoration:
Simple Script & Decorated Border
$10 Additional



Mid-Level Decoration:
Simple Script, Decorated Border & Other Mid Sized Decorations
$25 Additional



Full Decoration:
Simple Script, Decorated Border & Large Decorations
$50 Additional

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

DESSERTS

2 TIERED WEDDING CAKE



Perfect for Your Wedding Day

6" Top Tier & 9" Bottom Tier

Starting at $154

*Fresh Florals Must be Provided by Florist/Client

CAKE FLAVORS:

Vanilla, Yellow, Chocolate, Red Velvet, Lemon, Strawberry, Carrot Cake, Apple or Pumpkin

FROSTING FLAVORS:

Vanilla Buttercream, Chocolate Buttercream, Chocolate Mousse, Salted Caramel, Cream Cheese or Pineapple Cream Cheese

FILLINGS:

Strawberry, Raspberry, Lemon, Bavarian Cream, Flavored Buttercream

Add Pastry Cream w/ Fresh Fruit $8.00



PIES

Serves 6-10 Guests

Michigan Cherry Pie
$20

Pecan Pie
$20

Traditional Pumpkin Pie
$18
w/ Whipped Cream
Seasonal (September-December)

Granny Smith Apple Pie
$20
w/ Apple Streusel

Peach Pie
$20
Glazed w/ Vanilla Icing

Key Lime Pie
$20
Serves 6-8 Guests

CRISPS

Sold in Servings of 12. Priced Per Serving

Baked Apple
$3.00

Tart Cherry
$3.00

Peaches & Cream
$3.00
w/ Apple Streusel

Apple Cranberry
$3.00

GF/DF Fruit Crisp
$4.00
w/ Oatmeal
Choice of: Apple, Cherry or Peach

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

DESSERTS

COOKIES, BROWNIES & BARS

Assorted Cookies
$1.25

May Include:
Chocolate Chunk, Double Chocolate,
Oatmeal Raisin & Sugar Cookie

Oatmeal Cranberry Cookies GF/Vegan
$1.75

Triple Chocolate Brownies
$1.50

Salted Caramel Brownies
$1.75

Cream Cheese Brownies
$1.75

Chef's Choice Cookie Bars
$1.50

May Include 2 or More of the Following:
Chocolate Chip Cookie Bars
Blondies
Mocha Toffee Blondies
Lemon Bars
Apple Strudel
Pumpkin ***Seasonal**
Raspberry Almond ***Contain Nuts**
Key Lime Kiss

GF Everything Cookie Bars
$1.75

***Contains Nuts**

MINI DESSERTS

Recommend 3-4 Servings Per Guest

Mini Sweet Treats Platter
Large: $110 | Small: $55

Chef's Choice Assortment May Include:
Chocolate or Strawberry Mousse in Chocolate Cups, Drizzled Cream Puffs, Fruit Tarts, Assorted Bar Wedges & Thumbprint Cookies

Mini Chocolate Mousse Cups GF
$1.25

Imported Dark Chocolate Cups Filled with
Choice of: Chocolate, Strawberry or **Vanilla Mousse**
Topped w/ Whipped Cream



Coconut Maple Truffles GF/Vegan
$1.25

Coconut Crunch Mini Tarts
$1.25

Tart Cups Filled w/ Vanilla & Coconut Cream
Topped w/ Toasted Coconut & Whipped Cream
Sold Per Dozen

Dark Chocolate Mini Mousse Shooters GF/Vegan
$2.00

Raspberry Dark Chocolate Mini Mousse Shooters GF/Vegan
$2.50

White or Dark Chocolate Dipped Strawberries
$2.25

Seasonally Available June-August

Tuxedo Style Dipped Strawberries
$2.75

Seasonally Available June-August

Miniature Cream Puffs
$1.25

w/ Pastry Cream & Drizzled w/ Chocolate
Sold Per Dozen

Miniature Fruit Tarts
$1.25

w/ Bavarian Cream & Fruit
Sold Per Dozen

French Macarons GF
$1.50

Assorted Variety of Vanilla, Raspberry, Lemon,
Cappuccino, Pistachio & White Chocolate
2 Dozen Minimum

Homemade Cake Bon Bons/Truffles
$1.75

Coated in Chocolate, Rolled in Cocoa or Sugar.
Choice of:
Peppermint Chocolate, Chocolate Toffee or Chocolate Dipped
Sold Per Dozen

Mini Dessert Parfait Shooters
$4.00

Chef's Choice of Assorted Flavors:
Chocolate Mousse, Raspberry & Cream, Pumpkin & Ginger,
Tiramisu, Fruit Parfait w/ Vanilla or Strawberry Mousse,
Chocolate, Berries & Cream

Mini Cannolis
$2.50

Cannoli Cream w/ Citrus Hints & Chocolate Chips in a Cannoli Shell
2 Dozen Minimum

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

DESSERTS

CHEESECAKE

Nancy's Cheesecakes - Always Incredible to the Last Bite & Beautifully Garnished.
Advanced Notice Needed for Ordering

10" Traditional Round
$50
Choice of:
New York Style w/ Seasonal Fruit Topping,
Chocolate Chip, Marble or Mocha
Serves 16

10" Gourmet Round
$54
Choice of:
Chocolate Almond, Chocolate Toffee,
Amaretto Almond & White Chocolate Cherry
Serves 16

Nancy's Cheesecake Wedges
$1.75
Choice of:
New York Style | Chocolate Chip
White Chocolate Chip | Marble w/ Graham or Chocolate Crust
Mocha Chocolate | Chocolate Almond | Chocolate Toffee
Amaretto Almond or White Chocolate Cherry
Add on Strawberry or Cherry Sauce 8.00 Per 10 oz. Bowl
***Minimum 50 Servings per Flavor**



ADDITIONAL ITEMS & DESSERT BARS

Priced Per Serving Unless Marked Otherwise. Additional Equipment May Be Needed for Certain Items

Ice Cream Novelties
$2.50
Chef's Choice Assortment May Include:
Drumsticks, Ice Cream Sandwiches, Bomb Pops,
Popsicles, Snickers Ice Cream
***Depends on Availability**
***Dry Ice Needed | Available at Additional Cost.**

Orchard Donuts
$1.75
Choice of:
Plain, Apple, Pumpkin, Cherry or Blueberry
Toppings:
Cinnamon Sugar, Powdered Sugar, Maple Icing,
Chocolate Icing or Salted Caramel Icing
***Seasonal | Sold Per Half Dozen**

Angel Food Cake
$40
w/ Seasonal Berry Sauce & Fresh Whipped Cream
***Seasonal (June to August)**

Callebaut Chocolate Fondue
$5.50
Includes:
Marshmallows, Hard Pretzels, Graham Crackers, Cookies,
Bananas, Maraschino Cherries, Carved Apples, Dried Fruit
Minimum 25 Guests | Served Events Only

Ice Cream Sundae Bar
$7.00
Includes:
Vanilla & Chocolate Ice Cream, Sliced Bananas, Hot Fudge,
Chocolate Syrup, Caramel Syrup, Strawberry Syrup, Nuts, Sprinkles,
Oreo Pieces, Maraschino Cherries & Whipped Cream
Minimum 25 Guests | Served Events Only

S'mores Bar
$4.50
Includes:
Wooden Skewers for Roasting, Milk Chocolate Bars,
Graham Crackers & Marshmallows
Event Location Permission Required Before Ordering

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

Angel Food Catering

2025 Holiday Menu Packages

Available from **November 1st- January 31st**
$1000 Minimum for Events December 1st-December 23rd
All Priced Per Guest. No Substitutions.
Prices Do Not Include Beverages, Disposables, Service, Delivery or Tax.
All Meat Prices are Subject to Change for Current Market Pricing.

Charlie Brown Christmas

$18.99/Guest

1 Entree

Choose from Category 1

1 Starch
1 Vegetable
1 Salad
1 Roll
No Dessert

The Polar Express

$19.99/Guest

1 Entree

Choose from Category 1

1 Starch
1 Vegetable
1 Salad
1 Roll
1 Dessert

White Christmas

$22.99/Guest

2 Entrees

Choose from Category 1 or 2

1 Starch
1 Vegetable
1 Salad
2 Rolls
1 Dessert

It's A Wonderful Life

$24.99/Guest

2 Entrees

Choose from Category 1 or 2

2 Starches
1 Vegetable
1 Salad
2 Rolls
1 Dessert

Category 1 Entree Choices

CHICKEN

Herb Roasted Chicken
Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Garlic Dijon Sauce

Chicken Brittany **GF/DF**
Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon

Lemon Rosemary Chicken **GF/DF**
Grilled w/ Honey, Lemon & Fresh Rosemary

Tuscan Chicken
Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce w/ Italian Herbs & Sun-Dried Tomatoes.
***Contains Soy. Can be Made Gluten Free Upon Request**

Chicken Marsala
Sautéed w/ Mushrooms, Shallots & Garlic in a Marsala Reduction

Chicken Piccata
Sautéed in a White Wine, Lemon Caper Sauce

Tarragon Dijon Chicken **GF**
Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction

Chicken Forestiere **GF**
Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce

PORK

Dearborn Ham Slices **GF/DF**
Choice of: Honey Glazed or Michigan Cherry Reduction

Cran-Apple Pulled Pork **GF/DF**
Slow Braised Pork Served w/ Slider Buns

BEEF

All Beef Meatballs
Choice of: Swedish, Sweet & Savory, Marinara or BBQ

Three Cheese Penne w/ Meat Sauce

VEGETARIAN

Vegetable Lasagna

Roasted Stuffed Peppers **GF/V**
w/ Artichoke Hearts, Feta, Mixed Vegetables, Brown Rice & Quinoa
***Can be Vegan Upon Request**
Choice of: Marinara or Roasted Red Pepper Coulis

Apple Walnut Stuffed Acorn Squash **GF/Vegan**

Sesame Vegetable & Tofu Stir Fry over Quinoa **Vegan *Can be GF Upon Request**
Stir-Fried Vegetables w/ Teriyaki over Quinoa

Pasta Primavera
Choice of: Marinara Vegan, Alfredo or Pesto Cream

GF - Gluten Free DF - Dairy Free V - Vegetarian

Category 2 Entree Choices

CHICKEN

Pollo Palomino
Sautéed Chicken Breast Topped w/ Spinach, Provolone & Palomino Sauce
***Can Be Made Gluten Free Upon Request**
Almond Crusted Chicken GF *Contains Nuts
Chicken Breast in Crunchy Almond Coating & Baked with a Citrus Beurre Blanc Sauce
Florentine Stuffed Chicken
Spinach & Assorted Cheeses w/ Lemon Alfredo
Dried Fruit & Nut Stuffed Chicken
w/ Chardonnay Cream
Traverse City Chicken GF
Marinated Grilled Chicken topped w/ Dried Cherries, Pecans, & Blue Cheese w/ Apple Glaze
Chicken Parmesan
Breaded Chicken Breast w/ Italian Seasoning, Marinara Sauce & Topped w/ Provolone Cheese & Parmesan

TURKEY

Sliced Turkey Breast w/ Gravy

Autumn Spiced Turkey Breast
Served w/ Cranberry Relish

FISH

Salmon w/ Piccata, Dill Cream GF, Maple Dijon GF/DF or Tuscan GF *Add 5.00*
Cod w/ Dill Cream GF, Piccata or Herb Crusted DF *Add 4.00*

PORK

Pork Pot Roast

Pork Tenderloin
Choice of:
Demi-Glace DF, Michigan Cherry Port DF/GF or Apricot Dijon Reduction GF/DF

BEEF

Braised Pot Roast *Add 5.00*
w/ Potatoes, Onions, & Carrots in Red Wine Demi Glace
Beef Tenderloin Medallion Slices *Add 14.00*
Choice of: Demi-Glace DF, Mushroom Demi-Glace DF or Forestiere Sauce GF

VEGETARIAN

Butternut Squash Ravioli w/ Sage Cream Sauce

Cheese Tortellini
Choice of: Marinara Vegan, Alfredo, Pesto Cream or Palomino

GF - Gluten Free DF - Dairy Free V - Vegetarian

Salads, Sides & Desserts

SALAD SELECTIONS

Garden Salad GF/Vegan
Caesar Salad GF/V
New England Salad GF/Vegan
Michigan Cherry Salad GF/V **add .50*
Granny Smith Spinach Salad GF/V **add $1.00*
Harvest Apple Coleslaw
Apples & Coleslaw w/ Poppyseed Vinaigrette

CHOICE OF 2 DRESSINGS:

Balsamic Vinaigrette Vegan/GF
Poppyseed Vinaigrette Vegan/GF
House Italian Vinaigrette V/GF
Fig Vinaigrette Vegan/GF **Add .25*
Homestyle Ranch V/GF
Raspberry Vinaigrette Vegan/GF
Caesar Dressing GF *Contains Anchovies
White Balsamic Vinaigrette Vegan/GF
Blue Cheese Dressing V/GF **Add .50*

STARCHES

Potato Spinach Gratin V
Au Gratin Potatoes V/GF
Mashed Potatoes V/GF
Choice of: Idaho, Redskin or Yukon Gold w/ Skins
Oven Roasted Redskins V/GF
Roasted Rosemary Sweet Potato Wedges Vegan/GF
Sweet Potato Bake V
Wild Rice Pilaf V
Ruby Wild Rice Pilaf Vegan/GF
Brown Rice & Quinoa Pilaf V/GF
Garlic & Lemon Mediterranean Rice V
Broccoli Rice Au Gratin Bake V
Penne Pasta w/ Marinara Vegan
Cavatappi & Cheese V

ROLLS

Wheat Rolls Vegan
Rosemary Focaccia Rolls Vegan
Italian White Rolls Vegan
Choice of: **Butter, Roasted Garlic Butter or Honey Butter**

VEGETABLES

Steamed Green Beans V/GF
Green Bean Amandine V/GF
Green Bean Bake V
Corn O'Brien V/GF
Roasted Brussels Sprouts V/GF
Vegetable Medley V/GF
Glazed Baby Carrots & Craisins V/GF
Cherry Glazed Brussels Sprouts V/GF **add 1.00**
Cherry Glazed Baby Carrots V/GF **add 1.00**

DESSERTS

Assorted Holiday Bars
to Include: Pumpkin, Cran-Orange & Apple Strudel
Mint Brownies
Pumpkin Tarts
Apple Tarts
Pumpkin Cupcakes
w/ Cream Cheese Frosting
Spice Cupcake
w/ Lemon Cream Cheese Frosting
Assortment of Holiday Truffles
Assortment of Holiday Cookies
to Include: Gingersnaps, Peppermint & Decorated Sugar Cookies
Cream Cheese Brownies
Chocolate Cupcakes
w/ Buttercream Frosting
Assorted Mini Chocolate Mousse Cups in Holiday Flavors
Pumpkin Cranberry Oat Cookies Vegan/GF

GF - Gluten Free DF - Dairy Free V - Vegetarian

BEVERAGES

HOT BEVERAGES

Roos Roast Regular Coffee
"Lobster Butter Love"
$2.50 | Cup

Roos Roast Decaf Coffee
"Decaf Lovers Decaf"
$2.75 | Cup
Organic & H20 Processed

All Coffee Served w/ Creamer, Sugar & Sweeteners

About Roos Roast:
Ann Arbor based Artisan Coffee Roaster Focusing on Quality, Small-Batch and mainly Organic/Fair Trade Beans Roasted on a Solar Powered Eco-Roaster



Assorted Numi Hot Teas
$2.00 | Cup
Organic

Hot Chocolate
$2.00 | Cup

Mocha
$2.25 | Cup

Hot Apple Cider
$18 | Gallon
***Seasonally Available September-December**

COLD BEVERAGES

Assorted Canned Sodas
Coke, Diet Coke, Sprite & Assorted Lacroix
$1.25 | Can

Bottled Spring Water
Absopure
$1.25 | Bottle

Individual Juice Bottles
May Include: Orange, Apple, Cranberry, Ruby Red Grapefruit or Other Flavors
$1.75 | Bottle

San Pellegrino
½ Liter Bottles
$1.75 | Bottle

2 Liter Sodas
Assorted Variety
$4.00 | Each

Bulk Juice
Choice of: Cranberry, Apple, Orange or Ruby Red Grapefruit
$14 | Gallon

Cold Apple Cider
***Seasonal: September-December**
$18 | Gallon

Ice
20 lb Bag
$10 | Bag



Fresh Lemonade
$14 | Gallon

Flavored Lemonade
Choice of:
Strawberry, Raspberry or Blackberry
$16 | Gallon

Go Blue! Lemonade
Blue Raspberry Lemonade w/ Pineapple Block M's for Garnish
***Block M's Not Available for Drop off on Disposable**
$18 | Gallon

Freshly Brewed Iced Tea
Unsweetened
$14 | Gallon

Freshly Brewed Sweet Tea
$15 | Gallon

Flavored Iced Tea
Choice of:
Raspberry, Peach or Mango
$16 | Gallon

Infused Water
Choice of:
Citrus, Cucumber Mint or Basil Cucumber Lemon
$14 | Gallon
***Not Available for Drop off**

Punch
Choice of:
Celebration Punch or Cranberry Splash Punch
$16 | Gallon

BEVERAGES

BEVERAGE BARS

Minimum Order of 20 Guests & Intended for Served Events Only.
All Alcohol Must Be Provided By Client. Angel Food Catering Does Not Sell Alcohol.

Gourmet Coffee Bar

w/ 4 Assorted Flavor Pumps
(May Include: Vanilla, Hazelnut, Pistachio, Caramel or Additional Flavors),
Assorted Shaker Toppings (Vanilla, Cinnamon, Cocoa & Nutmeg) & Whipped Cream

$4.75 | Person



Gourmet Hot Chocolate Bar

w/ Mini Marshmallows, Chocolate Sprinkles, Whipped Cream & Assorted Shaker Toppings (Vanilla, Cinnamon, Cocoa & Nutmeg)

$3.75 | Person

Iced Coffee Bar

w/ 4 Assorted Flavor Pumps, Caramel Syrup, Chocolate Syrup, Whipped Cream, Creamer, Oat Milk, Flavored Creamer & Ice

$4.75 | Person



Bar Mixer Package

***Should Be Combined with AFC Bar Equipment & AFC Bartending Services**

Includes:

Coke, Diet Coke, Sprite, Vernors, Cranberry Juice, Orange Juice, Club Soda, Tonic Water, Lemons, Limes, Oranges, Bitters, Picks & Stir Sticks

***Other Mixers Available for Additional Charge**

$5.00 | Person

Bloody Mary Bar

Includes:

Zing Zang Bloody Mary Mix, Pickles, Celery, Olives, Hot Sauce, Worcestershire Sauce, Horseradish, Celery Salt & Lime Wedges

$4.00 | Person

Mimosa Bar

Includes:

Orange Juice, Cranberry Juice, Pineapple Juice & Seasonal Berries for Garnish

$4.00 | Person

Sangria Mixer

***To Be Mixed with Client Provided Wine**

Includes:

Assorted Fresh & Frozen Fruits, & Juices Including: Cranberry, Orange & Grapefruit

$4.00 | Person

Mocktini Bar

***Minimum 50 Guests**

Choice of 3 Options:

Cranberry Splash, Vernors Punch, Shirley Temple, Coconut Pineapple Twist or Mojito Mocktail. Includes Garnish

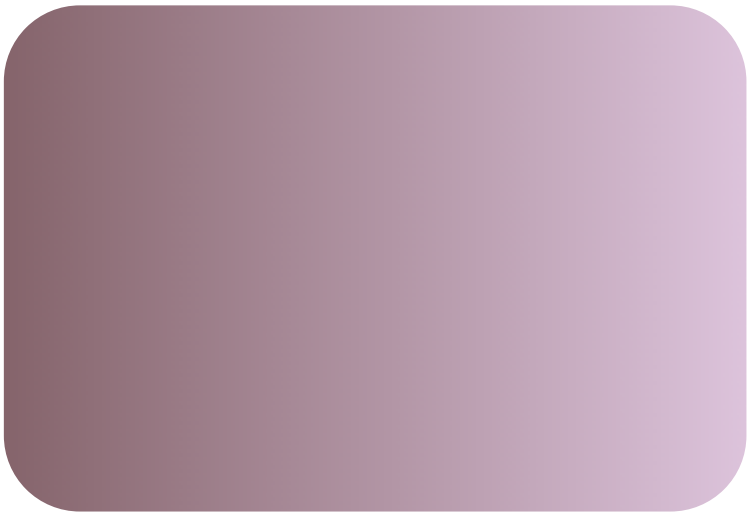
$4.00 | Person



BEVERAGE BARS

Minimum Order of 20 Guests & Intended for Served Events Only.
All Alcohol Must Be Provided By Client. Angel Food Catering Does Not Sell Alcohol





Coffee Bar







Mocktini Bar

TAILGATE PACKAGES 2025

50 Guest Minimum for Packages. All Priced Per Guest. No Substitutions.
May Add On Additional Items A La Carte.
Prices Do Not Include Beverages, Disposables, Service, Delivery or Tax.
All Meat Prices are Subject to Change for Current Market Pricing.

SIMPLY OUTDOORS

$15.00/Guest

Bone-In Chicken
Choice of:
BBQ, Herb Rub or Honey Lemon
All Beef Hot Dogs w/ Buns,
Ketchup, Mustard, Relish
& Diced Onions
Upgrade to Brats for $1
1 Hot Side Option
1 Cold Side Option
1 Snack Option

BBQ BONANZA

$23.95/Guest

3 Entrees
BBQ Pulled Pork w/ Slider Buns
Bone-In Chicken
Choice of:
BBQ, Herb Rub or Honey Lemon
All Beef Hot Dogs w/ Buns,
Ketchup, Mustard, Relish
& Diced Onions
1 Hot Side Option
1 Cold Side Option
Assorted Cookies

TRADITIONAL BACKYARD

$16.00/ Guest

Choice of:
BBQ Pulled Pork **OR** Chicken
w/ Slider Buns
All Beef Hot Dogs w/ Buns,
Ketchup, Mustard, Relish
& Diced Onions
Upgrade to Brats for $1
1 Hot Side Option
1 Cold Side Option
1 Snack Option

4TH OF JULY COOKOUT

$27.95/Guest

BBQ Beef Brisket
Bone-In Chicken
Choice of:
BBQ, Herb Rub or Honey Lemon
2 Hot Side Options
1 Cold Side Option

SKIP IN THE MEADOW

$21.00/Guest

Bone-In Chicken
Choice of:
BBQ, Herb Rub or Honey Lemon
BBQ Baby Back Ribs
1 Hot Side Option
1 Cold Side Option
1 Snack Option

COLD SIDE OPTIONS

Traditional Coleslaw
Vegetable Slaw
Garden or Caesar Salad
(Add $.50)
Traditional **or** Redskin Potato Salad
Vegetable Relish Platter w/ Dip
Garden Pasta Salad
Fruit Salad
Seasonal Fruit Slices

HOT SIDE OPTIONS

Vegetarian Baked Beans **(Add Bacon $1)**
Ranch Seasoned Potato Wedges **(Add $.50)**
Corn O'Brien
Corn Cobbettes w/ Butter ***Seasonal**
Cavatappi & Cheese **(Add $1)**
Sauteed Onions or Mushrooms
Coney Chili or Sauerkraut
Twice Baked Potatoes
Loaded Twice Baked Potatoes **(Add $1)**

SNACK OPTIONS

Assorted Chips
Served w/ French Onion Dip
Tortilla Chips
Served w/ Salsa
Cornbread Muffins
Served w/ Spiced Honey Butter
Assorted Cookies

VEGETARIAN & VEGAN OPTIONS

Black Bean Burgers V w/ Buns **$6.00**
Impossible Burgers Vegan w/ Buns **$6.00**
Beyond Brats Vegan w/ Buns **$5.00**

TAILGATE PACKAGES 2026

50 Guest Minimum for Packages. All Priced Per Guest. No Substitutions.
May Add On Additional Items A La Carte.
Prices Do Not Include Beverages, Disposables, Service, Delivery or Tax.
All Meat Prices are Subject to Change for Current Market Pricing.





SIMPLY OUTDOORS

$15.00/Guest

Chicken Wings

Choice of:

BBQ or Buffalo, w/ celery, carrots and ranch

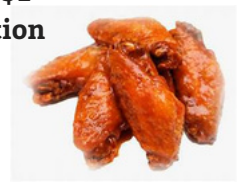
All Beef Hot Dogs

Comes w/ Buns,
Ketchup, Mustard, Relish
& Diced Onions

Upgrade to Brats for $1

1 Hot or Cold Side Option

2 Snack Options



TRADITIONAL BACKYARD

$16.00/ Guest

Choice of:

BBQ Pulled Pork **OR** Chicken

w/ Slider Buns

All Beef Hot Dogs w/ Buns,

Ketchup, Mustard, Relish
& Diced Onions

Upgrade to Brats for $1

1 Hot Side Option

1 Cold Side Option

1 Snack Option

CLASSIC BBQ

$21.00/Guest

Bone-In Chicken

Choice of:

BBQ, Herb Rub or Honey Lemon

BBQ Baby Back Ribs



1 Hot Side Option

1 Cold Side Option

1 Snack Option

TAILGATE TOUCHDOWN

$27.95/Guest

BBQ Beef Brisket

Bone-In Chicken

Choice of:

BBQ, Herb Rub or Honey Lemon

2 Hot Side Options

1 Cold Side Option



COLD SIDE OPTIONS

Traditional Coleslaw
Vegetable Slaw
Garden or Caesar Salad
(Add $.50)
Traditional **or** Redskin Potato Salad
Vegetable Relish Platter w/ Dip
Garden Pasta Salad
Fruit Salad
Seasonal Fruit Slices

HOT SIDE OPTIONS

Vegetarian Baked Beans **(Add Bacon $1)**
Ranch Seasoned Potato Wedges **(Add $.50)**
Corn O'Brien
Corn Cobbettes w/ Butter ***Seasonal**
Cavatappi & Cheese **(Add $1)**
Loaded Twice Baked Potatoes **(Add $1)**

SNACK OPTIONS

Assorted individual Chip bags
Triple chocolate Brownies
Cornbread Muffins
Served w/ Spiced Honey Butter
Assorted Cookies
Seven Layer Dip w/ Tortilla chips

*VEGETARIAN & VEGAN ADD ONS

Black Bean Burgers V w/ Buns **$6.00** | **Impossible Burgers Vegan** w/ Buns **$6.00** | **Beyond Brats Vegan** w/ Buns **$5.00**

Tailgating Packages



*Food Cost Only. No Substitutions.
May Add on Additional Items A La Carte.
Disposables, Linens, Delivery & Service Charge Fees, Beverages & Tax- Additional Cost

Call 734-697-1100 or e-mail at social@angelfoodinc.com

START THE PARTY

$21.95

Nacho Builder Bar GF
Tortilla Chips, Taco Beef, Queso, Diced Tomato, Diced Onion, Scallions, Black Beans, Lettuce, Salsa, Sour Cream, Assorted Hot Sauces

Soft Pretzel Sticks V

Bone-In Chicken Wings
Choice of: **BBQ** or **Buffalo Sauce**
Served w/ Carrots, Celery & Ranch Dressing

Jalapeno Poppers V

Assorted Cookies V

BEST OF BOTH WORLDS

Minimum 25 Guests

$23.95

Choice of: **Pulled Pork or Chicken GF/DF**
Served w/ Slider Buns

Cavatappi & Cheese V

Traditional Coleslaw V/GF

Breakfast Sandwiches
Choice of: 2 Sandwich Types
Egg & Cheese V, Bacon, Egg & Cheese
or **Sausage, Egg & Cheese**
on **Croissant, Bagel** or **Biscuit**

Cinnamon French Toast V
Served w/ Maple Syrup & Butter

Seasonal Fruit Platter GF/Vegan

DETROIT CLASSICS

$13.95

All Beef Hot Dogs GF
w/ Hot Dog Buns, Ketchup, Yellow & Brown Mustards, Relish, Shredded Cheese & Diced Onions

Coney Chili

Better Made Chips V/GF

Greek Salad V/GF
Mixed Greens with Shredded Red Cabbage & Carrots, Cucumbers, Grape Tomatoes, Red Onion, Kalamata Olives, Pickled Beets, Bell Peppers, Chickpeas, Pepperoncini, Feta Cheese, Oregano & Grilled Chicken
Suggested Dressing: Greek Vinaigrette

Assorted Canned Faygo or Vernors

LOX OF THINGS

Minimum 50 Guests

$21.95

Smoked Salmon Platter GF
Smoked Filet of Salmon w/ Eggs, Capers, Red Onions, Lemons, Tomatoes, Cucumbers & Whipped Cream Cheese
Served w/ Assorted Bagels

Mini Homemade Danish V *May Contain Nuts

Seasonal Fruit Salad GF/Vegan

Cheesy Scrambled Eggs GF/V

Homefries GF/V

Breakfast Meat GF/DF
Choice of: Bacon, Sausage Links or Turkey Sausage Links

Grilling on Site Packages



*Food Cost Only. Minimum 50 Guests. No Substitutions.
May Add on Additional Items A La Carte. Not Available for Drop Offs.
Disposables, Linens, Delivery & Service Charge Fees, Beverages, Grill, Propane & Tax - Additional Cost

Call 734-697-1100 or e-mail at social@angelfoodinc.com

ALL STAR BBQ

$19.50

¼ lb. Beef Burgers GF
w/ Hamburger Buns & Burger Builder Platter
All Beef Hot Dogs GF
w/ Hot Dog Buns & Condiments
Choice of 1 Hot Side Option
Choice of 1 Cold Side Option
Choice of 1 Snack Option

MIDWESTERN BBQ

$33.00

8 oz. Choice Top Sirloin - Marinated DF
Steak Sauce Available Upon Request
BBQ or Italian Marinated Chicken Breasts GF
Choice of 2 Hot Side Options
Choice of 1 Cold Side Option

WALK IN THE PARK

$21.50

¼ lb. Beef Burgers GF
w/ Hamburger Buns & Burger Builder Platter
Brats GF
w/ Hot Dog Buns, Condiments & Grilled Onions
Choice of 1 Hot Side Option
Choice of 1 Cold Side Option
Seasonal Fruit Slices

MEATLESS OPTIONS

Black Bean Burgers V/GF
w/ Hamburger Buns
6.00
Impossible Burgers Vegan/GF
w/ Hamburger Buns
7.50
Beyond Brats Vegan/GF
w/ Hot Dog Buns
5.00

COLD SIDE OPTIONS

Traditional Coleslaw V/GF
Vegetable Slaw Vegan/GF
Garden Vegan/GF or Caesar Salad V/GF
Add .50
Traditional V/GF or Redskin Potato Salad Vegan/GF
Vegetable Relish Platter w/ Dip Vegan/GF
Garden Pasta Salad V
Fruit Salad V/GF
Seasonal Fruit Slices V/GF *Add .50

HOT SIDE OPTIONS

Vegetarian Baked Beans V/GF
Ranch Seasoned Potato Wedges V/GF *Add $.50
Corn O'Brien V/GF
Corn Cobbettes w/ Butter V/GF
Cavatappi & Cheese V *Add $1
Grilled Vegetables
Twice Baked Potatoes
Loaded Twice Baked Potatoes *Add $1
Coney Chili or Sauerkraut

SNACK OPTIONS

Assorted Chips
Served w/ French Onion Dip
Tortilla Chips
Served w/ Salsa
Cornbread Muffins
Served w/ Honey Butter
Assorted Cookies

BURGER BUILDER PLATTER INCLUDES:

Lettuce, Tomato, Sliced Onion, Pickles,
Mayo, Ketchup, Mustard & Relish

ADD CHEESE SLICES:
$1/GUEST

Corporate Packages



*Food Cost Only. Minimum 10 Guests.
*No Substitutions. 10 Day Notice Needed.
Disposables, Linens, Delivery & Service Charge Fees, Beverages & Tax - Additional Cost

Call 734-697-1100 or e-mail at social@angelfoodinc.com

SIMPLY CHICKEN DELIGHT

$17.95

Michigan Cherry Salad V/GF
Walnuts & Shredded Cheddar Jack can be on the side
w/ Ranch & Raspberry Vinaigrette

Choice of 1 Chicken Entree:

Chicken Brittany GF/DF
Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon

OR

Lemon Rosemary Chicken GF/DF
Grilled w/ Honey, Lemon & Rosemary

Garlic & Lemon Mediterranean Rice GF/Vegan
Vegetable Medley GF/V * Can be Vegan
Steamed Baby Carrots, Cauliflower & Broccoli
Assorted Cookies V

POT ROAST PERFECTION

$26.25

Garden Salad Salad Vegan/GF
w/ Croutons on the Side
w/ Ranch & White Balsamic Vinaigrette

Braised Pot Roast
w/ Potatoes, Onions & Carrots in Red Wine Demi Glace

Mashed Redskin Potatoes GF/V
Penne Marinara Vegan
Assorted Cookies V

SOUTHWEST FIESTA

$21.95

Fiesta Salad V/GF
w/ Cheddar Jack Cheese
w/ Ranch & Italian Vinaigrette

Southwestern Smothered Chicken GF
w/ Grilled Onions, Bell Peppers, Salsa & Pepper Jack Cheese

Spanish Rice V
Mexican Street Corn GF/V
Assorted Cookies V

ASIAN FUSION

$19.95

Mandarin Spinach Salad Vegan/GF
Toasted Almonds can be served on the side
w/ Ranch & Asian Citrus Vinaigrette

Ginger Chicken Stir-Fry DF
Chicken Breast Pieces Stir Fried w/ Mixed Vegetables over Multi-Grain Rice Pilaf

Black Sesame Vegetable Stir-Fry Vegan *Can Be GF
Stir Fried Vegetables w/ Teriyaki over Rice Pilaf **Add Tofu 1.00**

Seasonal Fruit Salad GF/Vegan
Wheat Rolls Vegan
w/ Spiced Honey Butter
Triple Chocolate Brownies V

SLIDERS & MAC

$17.95

Traditional Coleslaw V/GF
Shredded Cabbage & Carrots in a Sweet & Sour Dressing

Choice of:

Pulled Chicken GF/DF

OR

Pulled Pork GF/DF

Choice of Sauce: BBQ, Korean BBQ or Teriyaki
Served w/ Slider Buns

Mac & Cheese V
Cornbread Muffins V
w/ Regular Butter
Chef's Choice Cookie Bars V

ITALIAN FEAST

$22.75

Caesar Salad V/GF
Croutons on the Side w/ Caesar & White Balsamic

Italian White Rolls Vegan
w/ Roasted Garlic Butter

Chicken Parmesan
Penne Marinara Vegan
Steamed Green Beans Vegan
Assorted Cookies

Graduation Packages

*Food Cost Only. Minimum 50 Guests. *No Substitutions.

Disposables, Linens, Delivery & Service Charge Fees, Beverages & Tax - Additional Cost

Call 734-697-1100 or e-mail at social@angelfoodinc.com

AMERICAN TACO

$17.95

Includes:

Taco Ground Beef, Taco Chicken,
Flour Tortillas, Spanish Rice, Refried Beans,
Salsa, Shredded Cheddar Jack,
Shredded Lettuce, Diced Onion,
Diced Tomatoes, Black Olives, Sour Cream,
Assorted Hot Sauces & Tortilla Chips

Upgrade Ground Beef to Taco Steak: $2.00

Add Grilled Peppers, Onions,
Squash & Mushroom: $4.00

Add 8 oz. Bowl of Pico de Gallo $5.00

LET'S DO BRUNCH

$23.50

Strawberry Spinach Salad
w/ Choice of 2 Dressings

2 Quiche Choices
Lorraine, Florentine, Vegetarian,
Fiesta or Mediterranean

Bacon Slices, Sausage Links or Turkey Sausage

3" Tarragon Chicken Salad Croissants

Mini Homemade Danish V

Seasonal Fruit Salad Vegan/GF

UPSCALE HORS D'OUEVRES

$24.95

Mini Beef Wellingtons

Chicken Satay
w/ Thai Peanut **or** Sweet & Sour Sauce

Fig & Goat Cheese Flatbread V

Shrimp Cocktail Shooters GF
w/ Traditional Cocktail Sauce

Artisan Antipasto Platter GF
Served w/ Artisan Bread

Imported Cheeses w/ Brie Platter V/GF
w/ Assorted Crackers

Hummus Trio Platter Vegan/GF
Served w/ Mini Naan

Fresh Vegetable Shooters V/GF
w/ Choice of Dip

GRADUATION OPEN HOUSE

$18.95

Bone-In Chicken Wings
Choice of: BBQ or Buffalo Sauce
Served w/ Carrots, Celery & Ranch Dressing

All Beef Meatballs
Choice of: Sweet & Savory, Swedish, BBQ or Marinara Sauce

Spanakopita V
Served w/ Tzatiki Sauce

Antipasto Platter GF
Served w/ Assorted Crackers

Seasonal Fruit Platter Vegan/GF

Hummus Trio Platter Vegan/GF
Served w/ Mini Naan

Spinach & Artichoke Dip OR Chile con Queso V
Served w/ Tortilla Chips

DIY GRADUATION

$16.50

3" Sandwiches
Choose 3: Chicken Salad, Ham, Turkey, Vegetarian or Italian
Served w/ Assorted Condiments

Seasonal Fruit Platter Vegan/GF

Vegetable Relish Platter Vegan/GF
Choice of Dip

Potato Salad or Coleslaw V

Assorted Cookies

BBQ ALL STAR

$23.95

BBQ Pulled Pork GF/DF
w/ Slider Buns

Bone-In Chicken DF
Choice of: BBQ GF/DF, Herb Rubbed or Honey Lemon

Traditional GF/V OR Vegetable Slaw Vegan

Cavatappi & Cheese V

Vegetarian Baked Beans

Watermelon Slices V

Memorial Luncheons



*Food Cost Only. Minimum 25 Guests.
Additional Menu Options Available at angelfoodinc.com
Disposables, Linens, Delivery & Service Charge Fees, Beverages & Tax - Additional Cost

Call 734-697-1100 or e-mail at social@angelfoodinc.com

OPTION 1

$24.75

Michigan Cherry Salad V/GF
Walnuts & Shredded Cheddar Jack
w/ Ranch & Raspberry Vinaigrette

Braised Pot Roast
w/ Potatoes, Onions & Carrots in Red Wine Demi Glace

Herb Roasted Chicken
Chicken Breast Lightly Breaded w/ Italian Herbs
& Oven-Roasted in a Garlic Dijon Sauce

Mashed Potatoes GF/V

Steamed Green Beans GF/V

Italian White Rolls Vegan

OPTION 2

$19.95

Garden Salad Vegan/GF
w/ Croutons on the Side
w/ Ranch & White Balsamic Vinaigrette

Dearborn Ham Slices GF/DF

Choice of:
Honey Glazed **or** Michigan Cherry Reduction

Au Gratin Potatoes V/GF
Gratin of Sliced Potatoes in a Cheddar Jack Cheese Sauce

Green Bean Bake GF/V

Rosemary Focaccia Rolls Vegan
w/ Roasted Garlic Butter

OPTION 3

$18.95

New England Salad Vegan/GF
w/ Ranch & White Balsamic Vinaigrette

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

Oven Roasted Redskins GF/V

Vegetable Medley Vegan

Wheat Rolls Vegan
w/ Spiced Honey Butter

OPTION 4

$17.95

Chicken Salad on Croissant

Turkey & Provolone on White Hoagie

Garden Salad Vegan/GF
w/ Croutons on the Side
w/ Ranch & White Balsamic Vinaigrette

Choice of Soup (8oz)

Choice of:

Rosemary Focaccia, Italian White or Wheat Roll Vegan
w/ Roasted Garlic Butter or Spiced Honey Butter

HORS D'OEUVRES OPTIONS

Antipasto Platter GF
Large: $200 | Small: $115
Italian Meats & Cheeses, w/ Giardiniera, Artichokes, Olives,
Roasted Red Peppers & Banana Peppers
Served w/ Assorted Crackers

Seasonal Orchard Fruit Platter GF/Vegan
Large: $170 | Small: $98
Assorted Seasonal Fruit. May include Melons, Pineapple,
Grapes, Berries, Kiwi & More Fruit as Available
Add Berry Yogurt Dip $8

Vegetable & Relish Platter GF/Vegan
Large: $105 | Small: $54
Dill & Sweet Pickles, Olive Medley, Baby Carrots,
Banana Peppers, Grape Tomatoes, Cucumbers & Celery
Choice of:
Savory Vegetable Dip V | French Onion Dip V
or **Hummus Vegan**

Domestic Cheese Platter GF/V
Large: $182 | Small: $100
Assorted Cubed & Sliced Cheeses
Served w/ Assorted Crackers

U of M Lunch Packages

*Food Cost Only. Minimum 10 Guests.
*No Substitutions. 10 Day Notice Needed. We Accept Shortcode.
Does not include: Disposables, Serving Utensils, Linens, Delivery & Service Charge Fees, Beverages or Tax

Call 734-697-1100 or e-mail at social@angelfoodinc.com

SIMPLY CHICKEN DELIGHT

$17.95

Michigan Cherry Salad V/GF
Walnuts & Shredded Cheddar Jack can be on the side
w/ Ranch & Raspberry Vinaigrette

Choice of 1 Chicken Entree:

Chicken Brittany GF/DF
Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon

OR

Lemon Rosemary Chicken GF/DF
Grilled w/ Honey, Lemon & Rosemary

Ruby Wild Rice Pilaf GF/Vegan

Vegetable Medley GF/V * Can be Vegan
Steamed Baby Carrots, Cauliflower & Broccoli

Assorted Cookies V

TACO BAR

$17.95

Taco Ground Beef	Salsa
Taco Chicken	Shredded Cheddar Jack
Flour Tortillas	Shredded Lettuce
Spanish Rice	Diced Onion
Refried Beans	Diced Tomatoes
Tortilla Chips	Black Olives
Assorted Hot Sauces	Sour Cream

Upgrade Ground Beef to Taco Steak 2.00
Add Grilled Peppers, Onions, Squash & Mushrooms V 4.00
Add 8 oz. Bowl of Pico de Gallo 5.00

ASIAN FUSION

$19.95

Mandarin Spinach Salad Vegan/GF
Toasted Almonds can be served on the side
w/ Ranch & Asian Citrus Vinaigrette

Ginger Chicken Stir-Fry DF
Chicken Breast Pieces Stir Fried w/ Mixed Vegetables over Multi-Grain Rice Pilaf

Black Sesame Vegetable Stir-Fry Vegan *Can Be GF
Stir Fried Vegetables w/ Teriyaki over Rice Pilaf **Add Tofu 1.00**

Seasonal Fruit Salad GF/Vegan

Wheat Rolls Vegan
w/ Spiced Honey Butter

Triple Chocolate Brownies V

SLIDERS & MAC

$17.95

Traditional Coleslaw V/GF
Shredded Cabbage & Carrots in a Sweet & Sour Dressing

Choice of:

Pulled Chicken GF/DF

OR

Pulled Pork GF/DF

Choice of Sauce: BBQ, Korean BBQ or Teriyaki

Mac & Cheese V

Cornbread Muffins V
w/ Regular Butter

Chef's Choice Cookie Bars V

SOUP, SALAD & SANDWICH

$17.95 *Minimum 25 Guests

Garden Salad Vegan/GF
Croutons on the Side & Your Choice of Dressing

Choice of: 6" Sandwich:
Select 2 Options
Turkey, Ham, Italian, Chicken Salad, Vegetarian, Vegan

Choice of Soup (8oz)

Italian White Rolls
w/ Roasted Garlic Butter

MEMORIAL LUNCHEON PACKAGES

Prices are Food Cost Only. Does not include: Disposables or China, Service Fees, Labor, Beverages or Tax

OPTION 1

Braised Pot Roast, Herb Roasted Chicken, Mashed Potatoes, Green Beans, Garden Salad & Rolls
$21.50/person

OPTION 2

Dearborn Ham Slices, Au Gratin Potatoes, Green Bean Bake, Michigan Cherry Salad & Rolls
$19.50 per person

OPTION 3

Tuscan Chicken, Oven Roasted Redskins, Vegetable Medley, New England Salad & Rolls
$18.00 Per person

OPTION 4

Chicken Salad on Croissant, Turkey & Provolone on White Hoagie, Garden Salad, Choice of Soup (8oz) & Rolls
$17.95 Per person

Visit angelfoodinc.com/menu for More Menu Options, Beverages and Desserts

Call: 734-697-1100

or

E-mail: social@angelfoodinc.com

Memorial Luncheon Packages

Prices are Food Cost Only. Does not include: Disposables or China, Service Fees, Labor, Beverages or Tax

OPTION 1

Garden Salad & Rolls | Herb Roasted Chicken | Braised Pot Roast | Mashed Potatoes | Steamed Green Beans

$23.95/per person

OPTION 2

Michigan Cherry Salad & Rolls | Dearborn Ham Slices | Au Gratin Potatoes | Green Bean Bake

$19.50/per person

OPTION 3

New England Salad & Rolls | Tuscan Chicken | Oven Roasted Redskins | Vegetable Medley

$18.00/Per person

OPTION 4

Chicken Salad on Croissant | Turkey & Provolone on White Hoagie | Garden Salad | Choice of Soup (8oz) & Rolls

$17.95/Per person

HORS D'OEUVRES

Antipasto Platter - $200

Seasonal Orchard Fruit Platter - $170

Crudite Platter - $170

E-mail: social@angelfoodinc.com
Phone: 734-697-1100

Angel Food Catering

GRILLING ON SITE PACKAGES

2025



50 Guest Minimum for Packages. All Priced Per Guest. No Substitutions.
May Add On Additional Items A La Carte.
Prices Do Not Include Beverages, Disposables, Service, Delivery or Tax.
Grilling On Site Packages Must be Served Events.
Grill & Propane is an Additional Charge.
All Meat Prices are Subject to Change for Current Market Pricing.

ALL STAR BBQ

$19.50/Guest

1/4 lb. Beef Burgers w/ Buns
& Burger Builder Platter
All Beef Hot Dogs w/ Buns,
Ketchup, Mustard, Relish
& Diced Onions
1 Hot Side Option
1 Cold Side Option
1 Snack Option

MIDWESTERN BBQ

$33.00/Guest

8 oz. Choice Top Sirloin - Marinated
**Steak Sauce Available upon Request*
BBQ Chicken Breasts
2 Hot Side Options
1 Cold Side Option

WALK IN THE PARK

$21.50/Guest

1/4 lb. Beef Burgers w/ Buns
& Burger Builder Platter
Brats w/ Buns,
Ketchup, Mustard, & Grilled Onions
1 Hot Side Option
1 Cold Side Option
Seasonal Fruit Slices

COLD SIDE OPTIONS

Traditional Coleslaw
Vegetable Slaw
Garden or Caesar Salad
(Add $.50)
Traditional **or** Redskin Potato Salad
Vegetable Relish Platter w/ Dip
Garden Pasta Salad
Fruit Salad
Seasonal Fruit Slices

HOT SIDE OPTIONS

Vegetarian Baked Beans (**Add Bacon $1)**
Ranch Seasoned Potato Wedges (**Add $.50)**
Corn O'Brien
Corn Cobbettes w/ Butter ***Seasonal**
Cavatappi & Cheese **(Add $1)**
Sauteed Onions or Mushrooms
Coney Chili or Sauerkraut
Twice Baked Potatoes
Loaded Twice Baked Potatoes **(Add $1)**
Grilled Vegetables

SNACK OPTIONS

Assorted Chips
Served w/ French Onion Dip
Tortilla Chips
Served w/ Salsa
Cornbread Muffins
Served w/ Spiced Honey Butter
Assorted Cookies

VEGETARIAN & VEGAN OPTIONS

Black Bean Burgers V w/ Buns **$6.00**
Impossible Burgers Vegan w/ Buns **$6.00**
Beyond Brats Vegan w/ Buns **$5.00**

Burger Builder Platter Includes:

Lettuce, Tomato, Sliced Onion, Pickles, Mayo, Ketchup, Mustard & Relish

Add Cheese Slices: $1/guest

BEVERAGES

HOT BEVERAGES

Bearclaw Coffee $1.50/cup

*Made in Michigan
Regular & Decaffeinated.
Served w/ Creamer, Sugar & Sweeteners

Organic Numi Hot Teas $1.75/cup

Hot Chocolate $2.00/cup

Mocha $2.00/cup
Half Hot Chocolate/Half Coffee

Hot Apple Cider $18/gallon
***Available Only September-November**

BEVERAGE BARS

Minimum Order of 20 Guests & Intended for Served Events Only.
All Alcohol Must Be Provided By Client. Angel Food Catering Does Not Sell Alcohol

Gourmet Coffee Bar $3.75/person
w/ 4 Assorted Flavor Pumps (May Include: Vanilla, Hazelnut, Pistachio, Caramel, etc.) & Assorted Shaker Toppings (Vanilla, Cinnamon, Cocoa & Nutmeg)

Gourmet Hot Chocolate Bar $3.75/person
w/ Mini Marshmallows, Chocolate Sprinkles, Whipped Cream, Assorted Shaker Toppings (Vanilla, Cinnamon, Cocoa & Nutmeg)

Iced Coffee Bar $3.75/person
w/ 4 Assorted Flavor Pumps, Caramel Syrup,, Chocolate Syrup, Whipped Cream, Creamer, Oat Milk, Flavored Creamer & Ice

Sangria Mixer $20/Gallon
***To Be Mixed with Client Provided Wine**
Includes: Assorted Fresh & Frozen Fruits, Juices Including: Cranberry, Orange, Grapefruit

Bar Mixer Package $4.00/person
***Should be Combined with Bar Equipment & Bartending Services**
Includes: 2 Liters of Coke, Diet Coke, Sprite & Vernors, Cranberry Juice, Orange Juice, Club Soda, Tonic Water, Lemons, Limes, Oranges, Bitters, Picks & Stir Sticks
*Other Mixers Available for Additional Charge

Bloody Mary Bar $4.00/person
Includes: Tomato Juice, V-8, Clamato Juice, Hot Sauce, Worcestershire Sauce, Horseradish, Pickles, Celery, Olives, Celery Salt & Lime Wedges

Mimosa Bar $4.00/person
Includes: Orange Juice, Cranberry Juice, Pineapple Juice, & Seasonal Berries for Garnish

Mocktini Bar $4.00/person
***Minimum 50 Guests**
Choice of 3: Cranberry Splash, Vernors Punch, Shirley Temple, Coconut Pineapple Twist, Mojito Mocktail. Includes Garnish.