



# Angel Food Catering

## Wedding Menu Options

*From the First Bite to the Final Toast,  
Let your Menu be a Celebration of Your Taste, Your Style & Your Story.*



*Explore our thoughtfully curated menu options to help you design a culinary experience that reflects your unique love story. Inside you'll find a selection of Angel Food favorites, hors d'oeuvres, salads, sides, main entrees and late night snack options. All have been crafted by our culinary team to delight every palate.*

*Whether you envision a classic, romantic dinner or a modern, fusion-inspired feast - Angel Food offers a wide variety of options to guide your menu planning with ease. Each dish is prepared with the highest quality ingredients, artistic presentation, and attention to detail - ensuring your wedding meal is as unforgettable as the day itself.*

# Angel Food Wedding Menu



## FAN FAVORITE HORS D'OEUVRES



### Warm Spinach & GF/V

#### Artichoke Dip

\$72

Artichokes, Spinach, Cheese, Roasted Red Peppers, Cream Cheese & Topped w/ Cheddar Jack

**Served w/ Tortilla Chips & Mini Naan**  
\*25-35 Servings

### Mini Beef Wellingtons

\$2.50/each

Beef & Mushroom Duxelles in Pastry Dough

### Italian Sausage Puffs

\$1.75/each

Baked in a Flaky Puff Pastry

**Served w/ Honey Dijon Dip**

### Fig & Goat Cheese Flatbread V

\$1.75/each

Fig Slices w/ Goat Cheese on a Flatbread Round



### Bacon Wrapped Dates GF/DF

\$2.00/each

### Amish Cheese Board GF/V

\$225

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

**Served w/ Heritage Cracker Assortment**

### Salmon Canape GF

\$3.00/each

Smoked Salmon w/ Lemon Cream Cheese, Dill, Caper & Red Onion on Sliced Cucumber

### Grape Caprese Skewers GF/V

\$2.50/each

Mozzarella, Grapes & Fresh Basil w/ Balsamic Glaze



## CROWD PLEASERS FOR THE MAIN COURSE



### Tarragon Dijon Chicken GF

\$6.75

Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction

### Steak Diane GF

\$19.95

6 oz. Medallion Slices in a Mushroom Brandy Demi-Glace finished w/ Cream

### Oven Roasted Redskins GF/V

\$3.00

### Vegetable Medley GF/V

\$2.75

Steamed Baby Carrots, Broccoli & Cauliflower  
\*Can Be Made Vegan

### Michigan Cherry Salad

\$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: .50**

### Tuscan Chicken

\$6.75

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

**Contains Soy**

**Can Be Made Gluten Free Upon Request**

### Braised Pot Roast

\$12.50

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

### Butternut Squash Ravioli V

\$6.00

**Choice of: Sage Cream Sauce or Butternut Squash Coulis**

### Green Bean Amandine GF/V

\$3.00

w/ Toasted Almonds \*Contains Nuts

### Garden Salad GF/Vegan

\$4.25

Mixed Greens with Shredded Red Cabbage & Carrots, Grape Tomatoes, Cucumbers & Croutons  
**Suggested Dressing: Ranch**

# Angel Food Wedding Menu

## HORS D'OEUVRES

From Stationed to Passed - Let Your Guests Enjoy Small Bites During Cocktail Hour

### 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 Otherwise.**

#### 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**

#### Crudite 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**

#### Shrimp Cocktail Platter GF/V

**Large \$100 or \$1 Per Shrimp**

Baby Shrimp Garnished w/ Lemons.

**Served w/ Traditional Cocktail Sauce**

#### 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**

#### 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,

**Served w/ Crostini Slices**

**\*Pesto Contains: Dairy & Soy**

#### Hummus Trio Platter GF/V

**Large \$170/ Small \$99**

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

**Served w/ Mini Naan**

#### 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**

#### Imported Cheese 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

**\$76**

Imported Brie Cheese Baked in a Puff Pastry.

**Served w/ French Bread Slices**

**Stuffed w/ Dried Fruit & Nuts \$82**

#### Caprese Platter GF/V

**Large \$126 (Serves 40)**

**Small \$82 (Serves 25)**

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

**\*Seasonal Available June-October**

# Angel Food Wedding Menu



## HOT HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection. All Priced Individually.

### Mini Quiche Lorraine w/ Bacon

\$1.75

### Bacon Wrapped Dates GF/DF

\$2.50

### Bacon Wrapped Brussels Sprouts GF

\$2.50

Tossed in a Thai Chili Glaze

### Bacon Wrapped Chicken Bites GF/DF

\$3.00

Bacon Wrapped around Grilled Chicken Breast & Glazed w/ BBQ Sauce

### Beef Empanada

\$2.00

Served w/ Sour Cream & Salsa on the Side

### Seasoned Meatballs

\$.85

All Beef

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

### Gluten Free Meatballs

\$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

\$2.00

Served w/ Sweet & Sour Chili Sauce



### Beef Wellingtons

\$2.50

Beef & Mushroom Duxelles in Pastry Dough

### Crab Cakes

\$4.00

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

### Mini Vegetarian Spring Rolls V

\$1.75

Served w/ Hot Asian Mustard or Sweet & Sour Sauce

### Wild Mushroom in Phyllo V

\$1.75

### Wild Mushroom Spanakopita V

\$2.00

### Cream Cheese Jalapeno Popper V

\$1.00

### Southwest Cheese Tarts V

\$1.75

Pepper Jack Queso in a Phyllo Shell



# Angel Food Wedding Menu



## COLD HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection. All Priced Individually.

### Asparagus & Prosciutto Wraps GF

**\$4.00**

\*Seasonal (April-September)

### Melon & Prosciutto Wraps GF

**\$4.00**

### Shrimp Cocktail Shooters GF

**\$4.00**

Two Shrimp

Served w/ **Choice of:**  
Gazpacho,

### Orange Marmalade Cocktail Sauce

or

### Traditional Cocktail Sauce

\*Subject to Market Pricing

### Shooter w/ 3 Shrimp: Add \$1

Lavosh Wheels

**\$2.00**

Pinwheels w/ Herbed Cream Cheese

### Choice of: Ham, Turkey, Italian or Vegetarian

### Focaccia Points

**\$3.00**

Triangle Points with Basil Pesto & Melted  
Provolone Cheese

### Choice of: Italian, Smoked Turkey or Vegetable

### Vegetarian California Sushi GF/Vegan

**\$1.00**

Avocado & Cucumber Rolled in Rice & Nori  
Served w/ Soy Sauce, Wasabi & Pickled Ginger  
Minimum Order 80 Pieces

### California Sushi GF

**\$1.50**

Crab, Avocado & Cucumber Rolled in Rice & Nori  
Served w/ Soy Sauce, Wasabi & Pickled Ginger  
Minimum Order 80 Pieces

### Shrimp Tempura Sushi GF

**\$1.75**

Tempura Shrimp, Avocado & Cucumber Rolled  
in Rice & Nori  
Served w/ Soy Sauce, Wasabi & Pickled Ginger  
Minimum Order 80 Pieces

### Deviled Eggs GF/V

**\$2.25**

Traditional Filled Egg Whites w/ Paprika & Dill

### Caprese Skewers GF/V

**\$2.50**

Mozzarella, Cherry Tomato & Fresh Basil w/  
Balsamic Glaze

### Chevre Stuffed Cherry Peppers GF/V

**\$2.50**

### Feta & Tapenade in Phyllo Cups V

**\$1.75**

Baked Phyllo Cup w/ Olive Tapenade  
& Feta Cheese

\*Can Be Made Vegan

### Roasted Red Pepper Hummus Vegan in Phyllo Cups

**\$1.75**

### Fruit Skewers GF/Vegan

**\$2.25**

Melons, Grape & Pineapple on a Skewer

### Pear & Gorgonzola Phyllo Tartlets V

**\$2.00**

### Caramelized Onion & Goat Cheese V

### Phyllo Tartlets

**\$1.75**

### Wild Mushroom Pâté Crostini Vegan

**\$2.00**

### Crostini Pomodoro V

**\$1.50**

Crostini w/ Herbed Olive Oil, Sliced Tomato &  
Provolone Cheese

### Quinoa Tabbouleh in GF/Vegan

### Romaine Spears

**\$3.00**

\*Can't Be Passed

### Bruschetta V

**\$1.75**

Crostini w/ Goat Cheese & Choice of Topping:

Tomato Fresca, Gazpacho or Tapenade

\*Can Be Made Vegan



# Angel Food Wedding Menu



## Salad Selections

All Salads are Side Servings & Come with 2 Dressing Selections. Croutons Served on the Side

**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, Black 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: .50**

**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**

**Mission** GF/V

**\$5.75**

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

**\*Contains Nuts**

**Suggested Dressing: Fig 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**

**Autumn Apple Salad** GF/V

**\*Seasonal (September–November)**

**\$5.75**

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

**Suggested Dressing: Apple Cider 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: .50**

**Mandarin Spinach** GF/Vegan

**\$4.25**

Baby Spinach & Mixed Greens, Mandarin Oranges, Celery, Scallions, Dried Cranberries & Toasted Almonds  
(Contains Nuts)

**Suggested Dressing: Asian Citrus Vinaigrette**

**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**

**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**

## SALAD DRESSING

### SELECTIONS:

**Homestyle Ranch**  
V/GF

**Balsamic Vinaigrette**  
Vegan/GF

**Caesar Dressing**  
CF \*Contains Anchovies

**Raspberry Vinaigrette**  
Vegan/GF

**Blue Cheese Dressing**  
V/GF \*Add .50/serving

**Greek Vinaigrette**  
Vegan/GF

**Asian Citrus Vinaigrette**  
Vegan & Contains Soy

**Poppyseed Vinaigrette**  
Vegan/GF

**Fig Vinaigrette**  
Vegan/GF \*Add .25/serving

**White Balsamic Vinaigrette**  
Vegan/GF

# Angel Food Wedding Menu



## Bread Selections

*Served with your choice of: Roasted Garlic Butter, Honey Butter or Regular Butter*

**Rosemary Focaccia Rolls** Vegan

**\$1.00**

**Cornbread Muffins** V

**\$1.00**

**Italian White Rolls** Vegan

**\$1.00**

**Cheesy Garlic Biscuits** V

**\$1.00**

**Wheat Rolls** Vegan

**\$1.00**

## Vegetable Selections

**Steamed Green Beans** GF/V

**\$2.75**

**Steamed Green Beans & Red Peppers** GF/V

**\$3.00**

**Green Bean Amandine** GF/V

**\$3.00**

w/ Toasted Almonds \*Contains Nuts

**Baby Carrots** GF/V

**\$2.75**

Choice of: Dilled, Roasted or Glazed

\*Can Be Made Vegan

**Tri-Colored Roasted Carrots** GF/V

**\$3.50**

\*Can Be Made Vegan

**Roasted Brussels Sprouts** GF/V

**\$2.75**

**Casino Buttered Brussels Sprouts** GF

**\$3.25**

w/ Garlic, Diced Bell Peppers & Bacon

**Roasted Butternut or Acorn Squash** GF/V

**\$3.00**

w/ Brown Sugar, Cinnamon & Butter

\*Seasonal (September - January)

**Maple Glazed Root Vegetables** GF/V

**\$3.75**

Medley of Root Vegetables w/ Maple & Butter

\*Seasonal (September - January)

**Vegetable Medley** GF/V

**\$2.75**

Steamed Baby Carrots, Broccoli & Cauliflower

\*Can Be Made Vegan

**Roasted Vegetable Medley** GF/V

**\$2.75**

Zucchini, Yellow Squash, Bell Peppers & Onions

**Steamed Broccoli** GF/Vegan

**\$2.75**

**Steamed Broccoli** GF/V

w/ Lemon Butter

**\$3.00**

**Steamed Cauliflower** GF/Vegan

**\$2.75**

**Steamed Cauliflower** GF/V

w/ Lemon Butter

**\$3.00**

**Asparagus** GF/V

w/ Lemon Butter

**\$4.00**

Choice of: Steamed or Roasted

\*Seasonal (April - August)

**Sauteed Sugar Snap Peas** GF/V

**\$4.00**

\*Seasonal (April - August)

**Roasted Potatoes, Sweet Potatoes &**

**Butternut Squash** GF/V

**\$4.00**

\*Seasonal (September - January)



# Angel Food Wedding Menu



## Grains

Brown Rice Pilaf	V	\$3.25
Ruby Wild Rice Pilaf	GF/Vegan	\$2.75
Mediterranean Brown Rice	V	\$4.00
	w/ Olives, Artichokes & Feta	
Broccoli Rice Au Gratin Bake	V	\$3.25
	w/ Rice, Cheddar Cheese & Fried Onion Chips	

Brown Rice & Quinoa Pilaf	GF/V	\$2.75
	w/ Mixed Vegetables & Herbs	
Long & Wild Rice Pilaf	GF/V	\$2.75
	*Can Be Made Vegan	
Garlic & Lemon Mediterranean Rice	V	\$2.75
	*Can Be Made Vegan	
Wild Rice Pilaf	V	\$3.25

## Beef Entrees

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	
Steak Diane	GF
	\$19.95
6 oz. Medallion Slices in a Mushroom Brandy	
Demi-Glace finished w/ Cream	
Beef Tips	
	\$20.25
Sirloin Tips Sautéed w/ Onions, Peppers &	
Mushrooms in Beef Demi-Glace	
Three Cheese Penne	
Pasta	
	\$9.25
Penne Pasta w/ Marinara Sauce	
& Ground Beef	
Baked Rigatoni	
	\$10.95
w/ Marinara Meat Sauce & Italian Cheeses	
Blend. Served w/ Parmesan.	

Beef Tenderloin w/ Demi-Glace	DF
	\$19.95
6 oz. Medallion Slices	
Beef Tenderloin w/	DF
Mushroom Demi-Glace	
	\$19.95
6 oz. Medallion Slices	
Beef Tenderloin w/	GF
Forestiere Sauce	
	\$20.95
6 oz. Medallion Slices	
Beef Tenderloin w/	DF
Burgundy Sauce	
	\$20.95
6 oz. Medallion Slices w/ Mushrooms, Onions	
& Carrots in a Demi-Glace w/ Red Wine	
Beef Tenderloin w/	GF
Bordelaise Sauce	
	\$21.95
6 oz. Medallion Slices w/ Red Wine & Beef	
Stock Reduction	
Teriyaki Steak	
	\$19.50
8 oz. Seared & Teriyaki Marinated Top Sirloin	
Steak served w/ Teriyaki Glaze	

# Angel Food Wedding Menu



## Chicken Entrees

### Tarragon Dijon Chicken GF

**\$6.75**

Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction

### Tuscan Chicken

**\$6.75**

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 Brittany GF/DF

**\$6.00**

Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon

GF/DF

### Chicken Marsala

**\$6.75**

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

### Almond Crusted Chicken GF

**\$7.50**

Chicken Breast in Crunchy Almond Coating & Baked with a Citrus Beurre Blanc Sauce

**\*Contains Nuts**

### Chicken Forestiere GF

**\$6.50**

Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce

### Mission Chicken GF

**\$7.25**

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

**\*Contains Nuts**

### Chicken Helena

**\$6.50**

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

### Chicken Romesco GF/DF

**\$6.50**

w/ Roasted Red Peppers, Toasted Almonds, Garlic, Olive Oil, & Orange Zest

**\*Contains Nuts**

### Chicken Provencal GF/DF

**\$6.50**

Baked w/ Tomatoes, Nicoise Olives, Peppers, Lemon, Parsley, Herbs Provencal, & Garlic in a White Wine Reduction

### Chicken Piccata

**\$6.75**

Sautéed in a Lemon & White Wine Sauce with Capers

### Traverse City Chicken

**\$7.25**

GF

Marinated Grilled Chicken topped w/ Dried Cherries, Pecans, & Blue Cheese w/ Apple Glaze

**\*Contains Nuts**

### Lemon Rosemary Chicken GF/DF

**\$6.00**

Grilled w/ Honey, Lemon & Fresh Rosemary

### Chicken Parmesan

**\$7.25**

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

### Pollo Palomino

**\$8.00**

Sautéed Chicken Breast Topped w/ Spinach, Provolone & Palomino Sauce

**\*Can Be Made Gluten Free Upon Request**

### Southern Style Cornbread

### Stuffed Chicken

**\$7.00**

w/ Chicken Velouté

### Dried Fruit & Nut Stuffed Chicken

**\$7.25**

w/ Chardonnay Cream

**\*Contains Nuts**

### Florentine Stuffed Chicken

**\$8.00**

Spinach & Assorted Cheeses w/ Lemon Alfredo

### Saveur Stuffed Chicken

**\$8.00**

Spinach & Artichoke w/ Forestiere Sauce

### Chicken Chausser

**\$6.50**

Sautéed w/ Mushrooms, Sun-Dried Tomatoes, Garlic & Herbs. Deglazed w/ Brandy & finished w/ Chicken Velouté

# Angel Food Wedding Menu



## Pork Entrees

Pork Pot Roast	Demi-Glace Roasted Pork <sup>DF</sup>
\$8.00	Tenderloin
Potatoes, Onions & Carrots In White Wine &	\$8.00
Pork Stock	6 oz. Slices
<b>*Can Be Made Gluten Free</b>	
Michigan Cherry Port Red <sup>GF/DF</sup>	Apricot Dijon Roasted Pork <sup>GF/DF</sup>
Roasted Pork Tenderloin	Tenderloin
\$8.50	\$8.50
6 oz. Slices	6 oz. Slices

## Fish Entrees

*\*Subject to Market Pricing. All Fish are 6 oz. Portions.  
All Fish May Be Prepared as Grilled, Roasted or Blackened*

BBQ Salmon <sup>GF/DF</sup>	Mahi Mahi <sup>GF/DF</sup>
\$13.00	w/ Tropical Fruit Salsa
Salmon Piccata	\$14.50
\$13.00	Teriyaki Mahi Mahi
Teriyaki Salmon	\$13.00
\$13.00 <sup>GF</sup>	<b>*Can Be Made Gluten Free</b>
<b>*Can Be Made Gluten Free</b>	Mahi Mahi <sup>GF/DF</sup>
Salmon w/ Dill Cream	w/ Pico de Gallo
\$13.00	\$13.50
Maple Dijon Salmon <sup>GF/DF</sup>	Mediterranean Mahi Mahi <sup>GF</sup>
\$13.00	\$13.00
Tuscan Salmon <sup>GF</sup>	w/ Olives, Tomatoes, Feta & Capers
\$13.00	<b>*Can Be Made Dairy Free</b>
<b>Suggested Preparation: Blackened</b>	Herb Crusted Cod <sup>DF</sup>
Cod Piccata	\$12.00
\$12.00	<b>*Can Be Made Gluten Free</b>
Dill Cream Cod	Mediterranean Cod <sup>GF</sup>
\$12.00	\$12.00
	w/ Olives, Tomatoes, Feta & Capers
	<b>*Can Be Made Dairy Free</b>

# Angel Food Wedding Menu



## Vegetarian Entrees

### Stuffed Portobello Mushroom V

**\$9.00**

Stuffed w/ a Variety of Cheeses, Roasted Veggies & Breadcrumbs

**Choice of Sauce:** Marinara or Roasted Red Pepper Coulis  
\*Can Be Made Gluten Free

### Roasted Stuffed Peppers V/GF

**\$7.00**

w/ Artichoke Hearts, Feta, Mixed Vegetables, Brown Rice & Quinoa

**Choice of Sauce:** Marinara or Roasted Red Pepper Coulis  
\*Can Be Made Vegan  
\*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

### Roasted Portobello Caprese V/GF

**\$9.00**

Sliced Tomatoes, Basil, Mozzarella, Extra Virgin Olive Oil & Marinara

### Eggplant Parmesan V

**\$8.00**

Breaded Eggplant Baked w/ a Variety of Cheeses and Marinara

### Butternut Squash Ravioli V

**\$11.00**

**Choice of:** Sage Cream Sauce, Butternut Squash Coulis or Southwestern Sauce w/ Corn & Black Beans

### Pasta Primavera V

**\$8.00**

Penne Pasta w/ Chef's Choice Vegetables

**Choice of Sauce:** Marinara, Palomino, Alfredo, Tuscan, Sun-Dried Tomato Cream or Basil Pesto Cream

## Vegan Entrees

### Grilled Vegetable Melange Vegan/GF

**\$8.00**

Marinated & Grilled Eggplant, Onion, Zucchini, Yellow Squash, Bell Peppers & Portobellos

**Choice of Sauce:** Marinara or Roasted Red Pepper Coulis

### Ratatouille Vegan/GF

**\$9.00**

Eggplant, Zucchini, Yellow Squash, Tomatoes, Bell Peppers, Onion, Garlic & Herbs

**Minimum Order: 20 Servings**

We Suggest Serving This Entree along with Brown Rice Quinoa w/ Tofu

### Pasta Primavera Vegan

**\$8.00**

Penne Pasta w/ Broccoli, Carrots & Cauliflower

**Choice of Sauce:** Cauliflower Alfredo, Sun-Dried Tomato Pesto or Red Pepper Pesto

### Asparagus & Cannellini Risotto Vegan

**\$8.00**

\*Seasonal (April-August)

### Wild Mushroom Risotto Vegan

**\$8.00**

w/ Quinoa, Spinach & Leeks

### Wild Mushroom Stroganoff Vegan

**\$8.00**

over Brown Rice Quinoa

### Pad Thai Vegan/GF

**\$8.00**

Stir-Fried Mixed Vegetables & Rice Noodles

\*Contains Nuts

Add Tofu for 1.00

### Black Sesame Vegetable Stir Fry Vegan

**\$8.00**

Stir-Fried Vegetables w/ Teriyaki over Rice Pilaf

Can Be Made Gluten Free

Add Tofu for 1.00

### Apple Walnut Stuffed Acorn Squash Vegan/GF

**\$7.00**

w/ Apple Cider Reduction

\*Seasonal (April-August)

# Angel Food Wedding Menu



## BBQ Inspired Menu Options

### Entrees

#### BBQ Shredded Beef GF/DF

\$10.95

Slow Cooked, Shredded & Cooked in Our  
Homemade BBQ Sauce

#### BBQ Brisket GF/DF

\$21.95

Sliced & Smoked in a BBQ Glaze

#### Pulled Chicken GF/DF

\$5.50

Choice of: BBQ, Korean BBQ or Teriyaki

Served w/ Slider Buns

#### BBQ Chicken Breasts GF/DF

\$6.00

#### Baked Bone-In Chicken

\$5.00

Choice of:

BBQ, Herb Rubbed or Honey Lemon

Includes:

Wings, Drumsticks, Thighs & Breasts

2 Pieces Per Guest

\*Minimum Order 50 Servings

#### Pulled Pork GF/DF

\$5.50

Slow Braised Pork

Served w/ Slider Buns

Choice of: BBQ, Korean BBQ or Teriyaki

#### BBQ Pork Baby Back Ribs GF/DF

\$13.75

Slow Cooked w/ Our Homemade BBQ

Sauce

1/4 Slab \*2 per Serving

### Bread

#### Cornbread Muffins V

\$1.75

Served w/ Honey Butter

#### Cheesy Garlic Biscuit V

\$2.00

### Hot Sides

#### Cavatappi & Cheese V

\$4.00

#### Corn O'Brien V/GF

\$2.75

Corn Kernels w/ Diced Red & Green  
Peppers

\*Can Be Made Vegan

#### Corn Cobbettes (Full) V/GF

\$3.00

\*Seasonal (April-September)  
Corn Cobbettes (Half) V/GF

\$2.50

\*Seasonal (April-September)

#### Vegetarian Baked Beans V/GF

\$3.00

Add Bacon for \$1.00

#### Baked Idaho Potatoes V/GF

\$3.50

#### Ranch Seasoned Potato Wedges V/GF

\$3.50

### Side Salads

#### Redskin Potato Salad GF/Vegan

\$3.25

Roasted Potatoes Tossed in a House  
Vinaigrette

#### Traditional Potato Salad GF/V

\$3.25

#### 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

#### Garden Pasta Salad V

\$3.75

Tri-Color Rotini, Red Onion, Carrots,  
Broccoli, Celery, Bell Peppers, Grape  
Tomatoes & Olives tossed in White  
Balsamic Vinaigrette

# Late Night Snack Inspo

Give Your Guests More Dancing Fuel to Dance the Night Away

## Mac & Cheese Bar

\$5.50 per Serving

**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**

## Whole Grain Mustard

&

## English Ale Fondue

\$90

**V \*25-40 servings**

Whole Grain Mustard Ale & a Blend of Cheeses.  
Served w/ Tortilla Chips, Crostini & Hard Pretzels

**Add Soft Pretzels for \$1.25 each**

## Chile con Queso

\$60

**GF/V \*20-35 servings**

Served w/ Tortilla Chips  
**Add Chorizo for \$15**

## Grilled Cheese Station

**Requires Chef & Butane Stoves**

**Choice of:**

Cheddar & Provolone, Gouda or Pepperjack

\$7.95 per Serving

**Add Tomato Basil Soup Shooter**

\$4.50 per Serving

## American Hot Dog

\$6.00 per serving

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

## Coney Dog

\$7.95 per Serving

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

## Slider Bar

\$7.95 per Serving

**Choice of: 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**



## Street Taco Bar

\$8.00

2 Tacos per Serving

**Choice of: Beef, Chicken or Carnitas**

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

## Popcorn Cart

\$2.00 per Serving

**Requires Rental of AFC Popcorn Cart.**

**Includes:** Popcorn Kernels, Oil, Flavorings & Supplies

## Slushie Station

\$2.00 per Serving

**Requires Rental of AFC Machine**

**Served with Hawaiian Shaved Ice Syrups**

**\*Minimum 25 Guests**

## S'mores Bar

\$4.50 per Serving

**Event Location Permission Required Before Ordering. Requires AFC S'mores Equipment.**

**Includes:** Wooden Skewers for Roasting, Milk Chocolate Bars, Graham Crackers & Marshmallows

