

Angel Food Catering

Holiday Menu | 2023 |

These Menus are offered from November 1 - January 6

Disposable Carefree Drop-Off Holiday Meals

Prices are for food with delivery on bulk disposable containers for **20 or more guests (within 12 mile radius)**. Does not include tax, gratuity, or disposable eating ware. Additional charges for dessert, set-up & clean up.

\$16.50/guest – 1 Entrée | \$18.95/guest—2 Entrees | \$20.95/guest—3 Entrees * *(Only Available or Over 50 Guests)

Entree Choices: (See Price Box)

- Cornbread Stuffed Chicken Breast w/Chicken Velouté
- Tuscan Chicken in a Lemon Garlic Parmesan Cream Sauce w/ Italian Herbs and Sun-Dried Tomatoes
- Dried Fruit & Nut Stuffed Chicken Breast w/ Chardonnay Cream (Add \$1.00)
- Florentine Stuffed Chicken Breasts w/Lemon Alfredo (Add \$1.00)
- Lemon Rosemary Chicken Breasts w/ Apple Glaze, Lemon & Fresh Rosemary
- Dearborn Spiral Ham w/Choice of Sauce: Michigan Cherry Port Wine, Cranberry Apple Chutney
- Pork Pot Roast w/ Demi Glace, Potato, Onion, & Carrots
- Braised Beef Pot Roast w/Potatoes, Onions, & Carrots in Red Wine Demi Glace (Add \$2.00)
- Roasted Stuffed Peppers w/ Artichoke Hearts, Feta, Red Peppers, Garden Vegetables & Rice w/ Tomato Reduction (GF/V)
- Penne Primavera w/ Choice of: Alfredo, Marinara, Palomino or Pesto Cream

Side Choices: Choose One (additional choice \$2.50/ guest)

- Choice of Stuffing: Corn Bread **or** Dried Fruit & Nuts
- Dilled Redskin Potatoes (GF/V)
- Mashed Idaho Potatoes (GF/V) OR Mashed Redskin Potatoes (GF/V)
- Oven-Roasted Redskin Potatoes (GF/V)
- Roasted Rosemary Sweet Potato Wedges (GF/Vegan)
- Ruby Wild Rice Pilaf (GF/Vegan)

Vegetable Choices: Choose One (additional choice \$2.50/ guest)

- Corn O'Brien (GF/V)
- Green Bean Bake (V)
- Roasted Brussels Sprouts
- Glazed Carrots w/ Cranberries (GF/V)
- Green Bean Amandine (GF/V)
- Vegetable Medley (Baby Carrots, Broccoli & Cauliflower)

Salad Choices: Choose One (other salads available for additional costs)

- Caesar Salad (GF/V) w/Homemade Croutons & Caesar Dressing
- Garden Salad (GF/Vegan) w/Homemade Croutons & 2 Dressings
- New England Salad (GF/Vegan) w/Glazed Almonds & Dried Cranberries & 2 Dressings
- Vegetable Slaw (GF/Vegan)

Assorted Rolls: Choice of 2

- Wheat Rolls (Vegan) w/Spiced Honey Butter
- Italian White Rolls (Vegan) w/Dill Garlic Butter
- Rosemary Focaccia Rolls (Vegan) w/Roasted Garlic Butter

Choose Your Own Christmas Menu

You may add to these menus, but no substitutions
Prices are for food only for 20 or more guests. Delivery, eating ware, linens,
decorations, service & facility are not included but can be added
Inquire for pricing.

*Due to supply issues some items may be substituted by Chef's Choice

Charlie Brown Christmas ~ \$ 17.99/guest

Choose each of the following from Category 1

- 1 Entree
- 1 Starch
- 1 Vegetable
- 1 Salad
- 1 Roll
- No Dessert

The Polar Express ~ \$ 18.99/guest

Choose each of the following from Category 1

- 1 Entree
- 1 Starch
- 1 Vegetable
- 1 Salad
- 1 Roll
- 1 Dessert

White Christmas ~ \$22.99/guest

Choose each of the following from Category 1 or 2

- 2 Entrees
- 1 Starch
- 1 Vegetable
- 1 Salad
- 2 Rolls
- 1 Dessert

It's A Wonderful Life ~ \$ 24.99/guest

Choose each of the following from Category 1 or 2

- 2 Entrees
- 2 Starches
- 1 Vegetable
- 1 Salad
- 2 Rolls
- 1 Dessert Choice

Category 1 Entrees

All Menus may choose from these options

Chicken

Herbed Roasted Chicken

Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Dijon Velouté

Chicken Brittany (GF/DF)

Grilled Chicken Marinated in Apple, Sweet & Savory Balsamic, Garlic & Lemon

Citrus Chicken (GF)

Orange, Lemon & Lime Marinated & Grilled Chicken w/ Apple Citrus Glaze

Lemon Rosemary Chicken (GF/DF)

w/ Apple Glaze, Lemon & Fresh Rosemary

Chicken Marsala

Chicken w/ Mushrooms & Shallots w/ Marsala

Chicken Piccata

Sautéed in Lemon Caper Sauce

Tarragon Dijon Chicken (GF)

Pan Seared Chicken Marinated in White Wine Dijon Cream Reduction

Chicken Forestiere (GF) (Add \$.50)

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

Tuscan Chicken*

Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce

w/ Italian Herbs & Sundried Tomatoes

*Can be Made GF Upon Request

Pork

Honey Glazed Dearborn Ham Slices (GF/DF)

Pork Tenderloin w/ Choice of:

Vernors Glazed, Michigan Cherry Port Wine Reduction (GF/DF) OR Pork Demi (DF)

Beef

Meatballs

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

(All-Beef by Request)

Braised Beef w/ Red Wine Reduction

Three Cheese Penne w/ Meat Sauce

Vegetarian

Vegetarian Lasagna

Apple Walnut Stuffed Acorn Squash (GF/Vegan)

Roasted Stuffed Peppers (GF/V)

Coconut Lemon Vegetable Rice (GF/Vegan/Soy Free)

Category 2 Entrees

"White Christmas" & "It's A Wonderful Life" Menus Only

Chicken

Chicken Forestiere (GF)

Chicken Breasts Sautéed w/ Wild Mushrooms & Shallots in Madeira Cream Sauce

Almond Crusted Chicken (GF)

Chicken Breast in Almond Coating w/ Citrus Beurre Blanc Sauce

Florentine Stuffed Chicken

w/ Spinach, Goat Cheese & Parmesan w/ Lemon Alfredo

Cornbread-Stuffed Chicken w/ Chicken Velouté

Traverse City Chicken (GF)

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

Mission Chicken (GF)

Marinated Grilled Chicken Breast topped w/ Candied Pecans, Gorgonzola, Goat Cheese
Crumbles, Craisins & Fig Vinaigrette Drizzle

Chicken Parmesan

Breaded Chicken Breast Topped w/ Italian Bread Crumbs, Marinara Sauce
& Blend of Italian Cheese

Turkey

Sliced Turkey Breast w/ Gravy

Sliced Turkey Breast w/ Cranberry Relish

Seafood

Salmon

Picatta or Maple Dijon

Lemon Crumb Cod

Pork

Cran-apple Pulled Pork

Spice Rubbed w/ Cran-Apple BBQ Sauce

Pork Pot Roast

w/ Potatoes, Carrots & Onions

Beef

Braised Pot Roast (Add \$2.00/guest)

w/ Potatoes, Carrots & Onions

Beef Tenderloin Slices (Add \$9.00/guest)

Choice of: Demi (DF), Mushroom Demi (DF), Burgundy (DF)

Beef Tips w/ Onions, Peppers & Mushrooms (add \$2.00/guest)

Starch Options

Add a Second Starch for \$2.00/guest

Potatoes

Mashed Yukon Gold (GF/V)
Oven Roasted Redskins (GF/V)
Steamed Redskins, Parsley or Dill (GF/V)
(Can be Vegan)
Au Gratin Potatoes (GF/V)
Potato & Spinach Au Gratin
Ranch Seasoned Potato Wedges (GF/V)

Sweet Potatoes

Roasted Rosemary Sweet Potato Wedges
(GF/Vegan)
Mashed Sweet Potatoes
Sweet Potato Bake w/ Pecan Streusel

Rice

Rice Pilaf w/ Orzo
Wild Rice Pilaf (V)
Ruby Wild Rice Pilaf (GF/Vegan)

Other Starches

Cornbread Stuffing
Dried Fruit & Nut Stuffing
(Add \$.50/guest)
Penne w/ Choice of Sauce
Marinara (DF/Vegan), Meat Sauce, Alfredo
(V) or Palomino (V)
Creamy Cavatappi & Cheese (V)

Vegetables

Green Beans
Green Bean Amandine
Green Bean Bake
Corn O'Brien
Roasted Brussels Sprouts
Vegetable Medley
Glazed Carrots
Glazed Carrots & Craisins

Rolls

Wheat Rolls (Vegan)
w/ Honey Butter
Italian White Rolls (Vegan)
w/ Garlic Butter
Rosemary Focaccia Rolls (Vegan)
w/ Roasted Garlic Butter

Salad Selections

Garden Salad (GF/Vegan)

Mixed Greens w/ Shredded Red Cabbage & Carrots, Grape Tomatoes, Cucumbers & Croutons.

Caesar Salad (GF/V) w/ Caesar Dressing

Romaine Lettuce & Mixed Greens w/ Shredded Red Cabbage & Carrots, Shaved Parmesan Cheese, Grape Tomatoes, Black Olives & Croutons.

New England Salad (GF/Vegan)

Mixed Greens w/ Shredded Red Cabbage & Carrots, Dried Cranberries & Toasted Almonds (Contains Nuts). Suggested Dressing: Raspberry Vinaigrette. (Add Gorgonzola Cheese for \$.50/guest)

Michigan Cherry Salad (GF/V) (add \$.50/guest)

Mixed Greens w/ Shredded Red Cabbage & Carrots, Dried Cherries, Candied Walnuts, & Shredded Cheddar Jack Cheese (Contains Nuts)

Pear Gorgonzola Salad (GF/V) (add \$1.00/guest)

Mixed Greens w/ Shredded Red Cabbage & Carrots, Sliced Pears, Dried Cherries, Crumbled Gorgonzola & Candied Pecans (Contains Nuts).

Granny Smith Spinach Salad (GF/V) (add \$1.00)

Baby Spinach & Mixed Greens w/ Shredded Red Cabbage & Carrots, Granny Smith Apple Slices, Candied Pecans, Gorgonzola & Cranberries (Contains Nuts).

Harvest Apple Cole Slaw (V)

Apples & Coleslaw w/Poppyseed Vinaigrette Dressing

Cranberry-Orange Relish (GF/Vegan)

Broccoli Pecan Salad (GF)

Broccoli, Bacon, Candied Pecans, Dried Cranberries, & Red Onions in a Sweet & Sour Dressing. *Can be Made Vegetarian.

Homemade Salad Dressing Choices: (Choice of 2)

~ Caesar (GF)

~ Homestyle Ranch (GF/V)

~ White Balsamic Vinaigrette (GF/Vegan)

~ Poppyseed Vinaigrette (GF/Vegan)

~ Balsamic Vinaigrette (GF/Vegan)

~ Fig Vinaigrette (GF/Vegan)

~ Raspberry Vinaigrette (GF/Vegan)

~ Asian Sesame (GF/Vegan)

~ Bleu Cheese (GF/V)

Holiday Desserts

Dessert Options included with packages

Pumpkin Bars
Cran-Orange Bars
Apple Strudel Bars
Mint Brownies
Pumpkin Tarts
Apple Tarts
Pumpkin Cupcakes w/ Cream Cheese Frosting
Spice Cupcake w/ Lemon Cream Cheese
Hazelnut Toffee Truffles
Chocolate Mint Truffles
Ginger Snaps
Cream Cheese Brownies
Chocolate Cupcakes w/ Buttercream
Pumpkin Spice Cookies (GF)
Pumpkin Cranberry Oat Cookies (GF/Vegan)