



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

\$75

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

\$2.00/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

\$7.00

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

\$7.00

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

\$6.95

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)

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

\$2.50

Served w/ Sweet & Sour Chili Sauce



Beef Wellingtons

\$2.50

Beef & Mushroom Duxelles in Pastry Dough

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

Mini Vegetarian Spring Rolls ^V

\$1.75

Served w/ Hot Asian Mustard or
Sweet & Sour Sauce

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

Quinoa Tabbouleh Shooters GF/Vegan

\$3.00

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

Caesar Dressing

GF *Contains Anchovies

Blue Cheese Dressing

V/GF *Add .50/serving

Asian Citrus Vinaigrette

Vegan & Contains Soy

Fig Vinaigrette

Vegan/GF *Add .25/serving

Balsamic Vinaigrette

Vegan/GF

Raspberry Vinaigrette

Vegan/GF

Greek Vinaigrette

Vegan/GF

Poppyseed Vinaigrette

Vegan/GF

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

Italian White Rolls ^{Vegan}

\$1.00

Cornbread Muffins ^V

\$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)**

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

Asparagus ^{GF/V}

w/ Lemon Butter

\$4.00

Choice of: Steamed or Roasted

***Seasonal (April - August)**

Roasted Potatoes, Sweet Potatoes &

Butternut Squash ^{GF/V}

\$4.00

***Seasonal (September - January)**

Maple Glazed Root Vegetables ^{GF/V}

\$3.75

Medley of Root Vegetables w/ Maple & Butter

***Seasonal (September - January)**

Angel Food Wedding Menu



Potatoes

Oven Roasted Redskins GF/V

\$3.00

Mashed Redskin Potatoes GF/V

\$3.00

Mashed Idaho Potatoes GF/V

\$3.00

Twice-Baked Potatoes V

\$4.00

w/ Cheddar Jack & Scallions

Loaded Twice-Baked Potatoes

\$4.50

w/ Bacon, Cheddar Jack & Scallions

Baked Sweet Potatoes GF/Vegan

\$3.00

*Seasonal (September - January)

Sweet Potato Bake V

\$3.50

w/ Pecan Streusel Topping

*Seasonal (September - January)

Mashed Yukon Gold Potatoes GF/V

w/ Skins

\$3.00

Potato Spinach Gratin V

\$3.50

Gratin of Sliced Potatoes w/ Spinach & Swiss Cheese Sauce

Au Gratin Potatoes GF/V

\$3.50

Gratin of Sliced Potatoes in Cheddar Jack Cheese Sauce

Potatoes Dauphinoise V

\$4.00

A Gratin of Sliced Potatoes in a Gruyere Cheese Sauce

Roasted Rosemary GF/Vegan

Sweet Potato Wedges

\$3.50

*Seasonal (September - January)

Pasta

Marinara Penne Pasta Vegan

\$5.25

Spinach & Palomino V

Penne Pasta

\$5.25

Penne Pasta V

\$5.50

Choice of Sauce: Alfredo, Tuscan,

Sun-Dried Tomato Cream or

Basil Pesto Cream

Forestiere w/ Penne Pasta V

\$6.95

w/ Wild Mushrooms in Madeira Cream

Marinara Cheese Tortellini V

\$5.00

Cheese Tortellini V

\$6.00

Choice of Sauce: Alfredo, Palomino,

Sun-Dried Tomato Cream or

Basil Pesto Cream

Butternut Squash Ravioli V

\$6.95

Choice of: Sage Cream Sauce or
Butternut Squash Coulis

Wild Mushroom Risotto V

\$6.95

w/ Garlic & Fresh Herbs

Marinara Pasta Primavera Vegan

\$5.75

Penne Pasta w/ Chef's Choice Vegetables

Spinach & Palomino V

Pasta Primavera

\$5.75

Penne Pasta w/ Chef's Choice Vegetables

Pasta Primavera V

\$6.00

Penne Pasta w/ Chef's Choice Vegetables

Choice of Sauce: Alfredo, Tuscan,

Sun-Dried Tomato Cream or

Basil Pesto Cream

Cavatappi & Cheese V

\$4.00

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}

\$7.00

Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction

Tuscan Chicken

\$7.00

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}

\$6.50

Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon

GF/DF

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

Mission Chicken ^{GF}

\$7.25

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

***Contains Nuts**

Teriyaki Chicken ^{DF}

\$7.00

w/ Pineapple Pepper Sauce

Chicken Chausser

\$6.50

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

Chicken Piccata

\$7.00

Sautéed in a Lemon & White Wine Sauce with Capers

Traverse City Chicken

\$7.50

GF

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

***Contains Nuts**

Lemon Rosemary Chicken ^{GF/DF}

\$6.50

Grilled w/ Honey, Lemon & Fresh Rosemary

Chicken Parmesan

\$8.00

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

\$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

Angel Food Wedding Menu

Pork Entrees

Pork Pot Roast

\$8.00

Potatoes, Onions & Carrots In White Wine & Pork Stock

***Can Be Made Gluten Free**

Roasted Pork Tenderloin w/ GF/DF
Michigan Cherry Port Reduction

\$8.50

6 oz. Slices

Demi-Glace Roasted Pork^{DF}

Tenderloin

\$8.00

6 oz. Slices

Apricot Dijon Roasted Pork^{GF/DF}

Tenderloin

\$8.50

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^{GF/DF}

\$13.00

Salmon Piccata

\$13.00

Teriyaki Salmon

\$13.00^{GF}

***Can Be Made Gluten Free**

Salmon w/ Dill Cream

\$13.00

Maple Dijon Salmon^{GF/DF}

\$13.00

Tuscan Salmon^{GF}

\$13.00

Suggested Preparation: Blackened

Cod Piccata

\$12.00

Dill Cream Cod

\$12.00

Mahi Mahi^{GF/DF}

w/ Tropical Fruit Salsa

\$14.50

Teriyaki Mahi Mahi

\$13.00

***Can Be Made Gluten Free**

Mahi Mahi^{GF/DF}

w/ Pico de Gallo

\$13.50

Mediterranean Mahi Mahi^{GF}

\$13.00

w/ Olives, Tomatoes, Feta & Capers

***Can Be Made Dairy Free**

Herb Crusted Cod^{DF}

\$12.00

***Can Be Made Gluten Free**

Mediterranean Cod^{GF}

\$12.00

w/ Olives, Tomatoes, Feta & Capers

***Can Be Made Dairy Free**

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}

\$10.00

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

Eggplant Parmesan ^V

\$9.00

Breaded Eggplant Baked w/ a Variety of Cheeses and Marinara

Butternut Squash Ravioli ^V

\$11.95

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}

\$9.00

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

Choice of Sauce: Marinara or
Roasted Red Pepper Coulis

Ratatouille ^{Vegan/GF}

\$10.00

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}

\$9.00

Penne Pasta w/ Broccoli, Carrots & Cauliflower

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

Wild Mushroom Risotto ^{Vegan}

\$9.00

Wild Mushroom Stroganoff ^{Vegan}

\$10.00

over Pasta

Pad Thai ^{Vegan/GF}

\$9.00

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

\$22.95

Sliced & Smoked in a BBQ Glaze

Pulled Chicken GF/DF

\$6.50

Choice of: BBQ, Korean BBQ or Teriyaki

Served w/ Slider Buns

BBQ Chicken Breasts GF/DF

\$6.00

Baked Bone-In Chicken

\$6.00

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

\$6.95

Slow Braised Pork

Served w/ Slider Buns

Choice of: BBQ, Korean BBQ or Teriyaki

BBQ Pork Baby Back Ribs GF/DF

\$15.00

Slow Cooked w/ Our Homemade BBQ
Sauce

¼ Slab *2 per Serving

Bread

Cornbread Muffins V

\$1.75

Served w/ Honey Butter

Cheesy Garlic Biscuits 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 Cobquettes (Full) V/GF

\$3.00

***Seasonal (April-September)**

Corn Cobquettes (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

\$6.95 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

\$4.95 per serving

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

Coney Dog

\$6.95 per Serving

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

Slider Bar

\$8.95 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

\$8.95

2 Tacos per Serving

Select 2 Options: 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

