



The Garage at Angel Food

Serving Michigan's Tastes with Heavenly Delights

\$45.95 per Guest Wedding Package Includes:

5 Hour Room Rental

Tables and Chairs for 140

China and Glassware for Dinner Service

Buffet Dinner Service

Cake Cutting Service

Professional Service Staff

In-House White Linens and Napkins

Cake Cutting

Salt and Pepper Sets with Water Service to Tables

*Package only available for 50 + Guests 15% Service charge and 6% tax to be added

Menu Selections

Entrées (Select One)

Chicken

Chicken Piccata

Sautéed Breast in Lemon Caper Sauce

Chicken Marsala

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

Tarragon Dijon Chicken

Grilled Chicken Marinated in White Wine Dijon Cream Reduction (GF)

Florentine Stuffed Chicken + \$1

Spinach & Goat Cheese with Lemon Alfredo

Mission Chicken +\$1

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

Pork

Pork Tenderloin

With Michigan Cherry Port Glaze

Dearborn Ham

Sliced Ham glazed w/ Pineapple or Michigan Cherry Reduction

Pulled Pork

Slow Braised Pork w/ Choice of Teriyaki Sauce or BBQ Sauce (Spicy or Regular).

Beef

Beef Tenderloin + \$8

Served with Demi-Glace, Burgundy Sauce, Mushroom Demi Glace or Forestiere

Steak Diane +\$9

Tenderloin Medallions w/ Brandied Herb Reduction and Finished w/ Cream (GF)

Braised Pot Roast + \$3

w/ Potatoes, Onions, and Carrots Braised in Red Wine & Finished with Beef Gravy.

Carved Roasted Beef + \$3

Vegetarian

Roasted Stuffed Peppers

w/ Artichoke Hearts, Feta, Red Peppers, Garden Vegetables, and Rice w/ Tomato Reduction (Vegan = No Feta, GF Upon Request)

Penne Forestiere

Penne with Madeira Cream Sauce with Wild Mushrooms

Grilled Vegetable Melange

With Red Pepper Coulis

Seafood

Grilled Salmon + \$8

With Piccata, Teriyaki or BBQ

Basil Crusted Sole + \$5

Filet breaded & sautéed w/ Dijon Basil Cream Sauce & garnished w/ Olives & Lime Slices

Shrimp Alfredo over Penne Pasta +\$5

Menu Selections

Sides

(Select 1 Starch, 1 Vegetable, 1 Salad, 2 Rolls)

Starch

**Mashed Redskin Potatoes
(GF)**
w/ Sour Cream, Butter + Milk

Oven-Roasted Redskins (GF)

Penne Alfredo + \$1

Wild Rice Pilaf (GF)

**Rosemary Sweet Potato
Wedges (GF)**

**Creamy Cavatappi and
Cheese**

Vegetables

Green Bean Amandine
w/ Toasted Almonds

Vegetable Medley
Seasoned Broccoli,
Cauliflower, and Carrots

Corn O'Brien
Seasoned Corn w/ Roasted
Red Peppers

Glazed or Dilled Carrots

Roasted Vegetables

Salads

Garden

Spinach, Spring & Mixed
Greens, Tomatoes,
Cucumbers, Red Cabbage,
Carrots, and Croutons on the
side w/ your Choice of Two
Dressings.

Caesar

Tossed Romaine Lettuce,
Shredded Parmesan Cheese,
Tomatoes, Herbed Croutons
w/ Caesar Dressing

Michigan Cherry +\$1

Tossed Greens, Dried
Cherries, Glazed Walnuts,
and Shredded Monterrey
Jack & Cheddar Cheese w/
Raspberry Vinaigrette.

New England Salad +\$0.50

Tossed Greens, Dried
Cranberries, and Glazed
Almonds w/ your Choice of
Dressings.

Dressings

Homestyle Ranch

White Balsamic Vinaigrette

Balsamic Vinaigrette

Poppyseed Vinaigrette

Raspberry Vinaigrette

Greek Vinaigrette

Caesar dressing

Rolls

Cracked Wheat

With Spiced Honey Butter

Rosemary Focaccia

With Roasted Garlic Butter

Italian White

With Dilled Garlic Butter

Hors d'Oeuvres Selections

Stationary Hors d'Oeuvres

Heavenly Delights \$4.95/Guest

Antipasto Platter

Italian Meats & Cheeses w/ Marinated Mushrooms, Artichokes, Olives, Roasted Red Peppers & Banana Peppers served w/ Bistro Sauce

Vegetable Crudités Platter

Distinctively Cut Seasonal Garden Vegetables may include: Cauliflower, Broccoli, Cucumbers, Radishes, Peppers, Carrots & Celery.

Savory Vegetable Dip OR Hummus

BBQ Meatballs

Sincere Starts \$3.95/Guest

Orchard Fruit Platter

Seasonal Fruit including: Melons, Pineapple, Grapes, Berries, Kiwis, & More Fruits.

Domestic Cheese Platter

Swiss, Medium Cheddar, Co-Jack & Pepper Jack

Gourmet Crackers

Perfect Pairings \$2.95/Guest

Vegetable and Relish Platter

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

Warm Spinach and Artichoke Dip

Artichokes, Spinach, Onions & Roasted Red Peppers Baked in Cream w/ Three Cheeses. Served

Mini Naan Bread

Tortilla Chips

Hors d'Oeuvres Selections

Butler Passed Hors d'Oeuvres

Floating on Cloud 9 \$7.95/Guest

Smoked Salmon Cucumber Canapé

Lemon Cream Cheese with Capers, Smoked Salmon and Dill on Cucumber

Mini Beef Wellingtons

Beef Mushroom Duxelles in a Pastry Dough

Fig and Goat Cheese on Flatbread

Fig slices w/ Goat Cheese on a Flat Bread Canapé

Mini Fruit Skewers

Wings to Fly \$6.95/Guest

Italian Sausage Puffs

Baked in Flaky Puff Pastry Served w/ a Honey Dijon Dip

Caprese Skewers

Grape Tomatoes, Fresh Mozzarella, Fresh Basil & Olives w/ Balsamic Drizzle

Caramelized Onion and Goat Cheese Tarts

Phyllo Tarts filled w/ Caramelized Onions, Goat Cheese & Seasoned w/ Thyme

Mini Brioche

Choice of: Egg Salad, Tuna Salad, Chicken Salad, Herbed Chevre & Cranberry Chutney (Seasonal) or Tapenade & Feta

Heaven on Earth \$5.95/Guest

Bacon Wrapped Water Chestnuts

Marinated Water Chestnuts wrapped in Bacon & Broiled w/ a BBQ Sauce

Ratatouille Tarts

Stuffed Mushrooms

With Spinach and Goat Cheese

Bruschetta

Herbed Chevre with Gazpacho Garnish

Dessert Selections

Assorted Sweets \$5.95/Guest

Assorted Mini Sweet Treats

No Substitutions Including mini: Double Chocolate or Strawberry Mousse in Chocolate Cups, Drizzled Cream Puffs, Fruit Tarts, and Assorted Cookie Bar Wedges

Cheese Cake Wedges

Minimum 50 per flavor

New York Style, Chocolate Chip, White Chocolate Chip, Marble, Mocha, Chocolate Almond, Chocolate Toffee, Amaretto Almond, White Chocolate Cherry.

Cookie Bars

Key Lime Kiss, Apple Strudel, Pumpkin, Raspberry Almond, Heavenly Layer Bars Lemon Bars, Mocha Toffee Blondies, Chocolate Peanut Butter

Cupcakes

Chocolate, Vanilla, Cherry or Strawberry with Italian Buttercream or Chocolate Mousse

Ice Cream Sundae Bar \$4.95/Guest

Vanilla or Chocolate Ice Cream

Vanilla Ice Cream, Bananas, Hot Fudge, Chocolate Syrup, Caramel Sauce, Nuts, Graham Crackers, Crushed Cookies Whipped Cream, Sprinkles & Cherries

Traditional Sweets \$3.95/ Guest

Cupcakes

Chocolate, Vanilla, Cherry or Strawberry with Italian Buttercream or Chocolate Mousse

Assorted Cookies

Chocolate Chunk, Oatmeal Raisin & Double Chocolate Chunk (No Nuts)

Triple Chocolate Brownies

Gourmet Coffee Bar \$3.50/Guest

Bearclaw Coffee

4 Flavored Syrups: Hazelnut, Vanilla, Salted Caramel, Sugar Free Vanilla Whipped Cream, Cinnamon, Chocolate Sprinkles, Cocoa, Nutmeg

Orchard Cider and Donuts \$3.45/Guest

Hot or Cold Apple Cider

Blueberry, Pumpkin, Plain, Cherry, or Apple Donuts

Plain, Glaze, Cinnamon Sugar, Vanilla Frosting, Salted Caramel Frosting

Cake \$2.50/Guest

Couple's 10" Torte to Cut

Half Sheet Cakes (Kept in Kitchen to Cut)

Chocolate, Vanilla, Cherry or Strawberry Cake with Italian Buttercream or Chocolate Mousse

*Package only available for 50 + Guests 15% Service charge and 6% tax to be added

Afterglow Selections

For at Least 50% of Guest Count

Potato Bar \$4.99/Guest

Mashed or Baked Potatoes

w/ Cheddar Cheese, Steamed Broccoli, Bacon, Gravy (Beef or Chicken), Chives, Sour Cream, Salsa & Butter

Mac and Cheese Bar \$4.25/Guest

Creamy Cavatappi and Cheese

Cheddar, Parmesan, Gorgonzola, Sun-Dried Tomatoes, Bell Peppers, Jalapeños, Scallions, Salsa, & Hot Sauce

Add Meat + \$1.70

(choose one)

Ham, Bacon, Chorizo, or Smoked Kielbasa

Chicago Hot Dog Bar \$3.95/Guest

Hot Dogs

w/ Sports Peppers, Chicago Relish, Tomato Wedges, Pickle Spears, Diced Onions, & Mustard w/ Poppyseed Bun

Detroit Coney Bar \$2.95/Guest

Hot Dogs and Buns

w/ Chili, Shredded Cheese, Diced Onions, & Mustard

Slider Station \$2.95/Guest

Sliders

Choose one: Beef Pot Roast, BBQ Beef, Pulled Pork, Pulled Chicken

Choice of :BBQ, Teriyaki, or Honey Dijon Sauce

Popcorn Cart \$1.00/Guest

Popcorn

With Assorted Seasonings

+\$100 Popcorn Cart Rental Required

Beverage Selections

Beverage Package without Alcohol Service \$4.95/Guest

For 5 Hours (+\$1.50/Guest per Additional hour)

Includes:

Iced Water, 2 Cold Beverage Choices, Hot Tea, Regular, Coffee, Decaf Coffee, and Hot Tea

Cold Beverage Options

2 Liter Sodas (Coke Products), Infused Water, Punch, Iced Tea, Lemonade, Juice

Beverage Package \$3.95/Guest (reduced due to service of alcohol)

For 5 Hours (+\$1/Guest per Additional hour)

Includes:

Iced Water, 2 Cold Beverage Choices, Hot Tea, Regular, Coffee, Decaf Coffee, and Hot Tea

Cold Beverage Options

2 Liter Sodas (Coke Products), Infused Water, Punch, Iced Tea, Lemonade, Juice

Bar Mixer & Condiment Package \$3.95/Guest

(Grenadine & Bloody Mary Mix available upon request or other special Signature Drink mixers ~Extra Charge~)

Cranberry Juice, Grapefruit Juice, Orange Juice, Lime Juice, Sweet & Sour Mix, Soda & Tonic Water Olives, Lemon & Lime

Wedges, Lemon & Lime Twists, Maraschino Cherries, Picks & Stir-Sticks

Hot Beverages

Fresh Brewed Bearclaw Coffee

Regular & Decaffeinated. Our Coffee is handpicked

Bearclaw Coffee served w/ Cream, Sugar, & Sweeteners

\$1.35

Organic Numi Hot Tea Service

\$1.50

Hot Apple Cider or Wassail

Seasonal Availability Only (October-November)

\$1.95

Hot Chocolate

Cup \$1.75

Gallon \$20

Mocha

1/2 Coffee / 1/2 Hot Cocoa

\$2

Cold Beverages

2-Liter Soda

Per 2-Liter

\$2.95

Pellegrino

w/ Lime Wedges (Per Liter)

\$5.95

Fresh Lemonade

Per Gallon

\$12.50

Fresh Brewed Gourmet Iced Tea

Per Gallon

\$12.50

Infused Water

Flavors include: Cucumber Mint, Basil or Herbed Citrus,

Dilled Lemon, and Lavender. Served per gallon.

\$12.50

Infused Iced Tea or Lemonade

Flavors include: Cranberry, Raspberry, Pomegranate,

Herb, Mint, or Blueberry. Served per Gallon

\$16