

Angel Food Catering Inc.

2012 Corporate Menu

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Angel Food Catering Inc. is pleased to offer you these special menu selections at reasonable rates, and we would be honored to serve you at your next upcoming event. We strive to maintain the highest quality of food and presentation with all our family recipes. We offer many options outside this menu, and would enjoy the challenge of creating the perfect menu and theme to fit your particular event and budget. We also offer themed sauté stations with our chef preparing meals onsite for your entertainment. Our complete menu may be found online at www.angelfoodinc.com.

Our Corporate Menu is listed with per/guest prices and does not include delivery, disposables, tax, or gratuity. We can also provide set-up, clean-up, glassware, flatware, serving staff, equipment, linens and decorations for an additional charge.

Please call us with any questions. We look forward to serving you.

Mike and Judy Maynard
Owners, Angel Food Catering Inc.

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Index

2	Index
2	Specialty Bread & Roll Selection
3	Continental Breakfast Buffets
4	Hot Breakfast Buffets
5	Breaks/Snacks
6	Side Salads and Rolls
7	Desserts
8	Soup/Sandwich/Sandwiches
9	Cold Luncheon Buffets
10	Hot Luncheon Buffets
14	Seafood Luncheon Buffets
16	Hot Executive Entrée Buffets
23	Elegant Dinner Buffets
25	Elegant Three-Entree Dinners
26	Receptions/Station Buffets



Angel Food Specialty Bread & Roll Selection

Biscuits w/Choice of Spiced Honey Butter or Jam
 Cheesy Garlic Biscuits (add \$.25/guest)
 Cracked Wheat Rolls w/Spiced Honey Butter
 Garlic Bread Slices on French Baguettes
 Italian White Rolls w/Dilled Garlic Butter
 Mini-Croissants w/Raspberry Honey Butter
 Rosemary Focaccia Rolls w/Roasted Garlic Butter
 Seven-Grain Poppyseed Rolls w/Citrus Butter

Flat Bread available w/Herbed Garlic Oil Dip (add \$.50/guest)
 Dipping Oils available (add \$.25/guest)
 Mozzarella Bread Sticks (add \$.35/guest) w/Marinara (add \$.50/Guest)

***Meat & Produce prices are subject to market change. For current pricing please call (734) 483-0135.*

Angel Food Catering

Continental Breakfast Buffets

Prices do not include delivery, serving, tax or gratuity.
Menu options limited for groups of 12 or more guests.

Continental Breakfast Buffet Options:

Package #1 ~ 2-Pastry Selections, & Juice~	\$4.15/guest
Package #2 ~ 3 Pastry Selections, & Juice~	\$5.20/guest
Package #3 ~ 2 Pastry Selections, 1 Gourmet & Juices ~	\$5.20/guest
Package #4 ~ 3 Fancy Selections & Juice~	\$6.55/guest
Package #5 ~ 2 Gourmet Selections, 1 Executive & Juice~	\$8.60/guest

Additional Pastry & Sweets Selections~\$1.10/each

Assorted Homemade Danish & Pastries
Assorted Individual Yogurt (add .50/guest)
Assorted Sweet Bread Slices
Bagels & Creamed Cheese
Biscuits w/ Spiced Honey Butter or Jam
Cinnamon Twists
Homemade Mini-Muffins w/Spiced Honey Butter
Homemade Muffins w/Spiced Honey Butter
Mini-Cinnamon Rolls
Mini-Croissants w/Jam
Mini-Drizzled or Plain Croissants w/Spiced Honey Butter
Wheat Rolls w/Spiced Honey Butter
Whole Fresh Fruit Basket

Beverage Choices~\$1.10/per beverage

Assorted Bottled Juice
Bottled Water
Brewed Iced Tea
Canned Sodas
Coffee Service-Regular & Deaf. w/Condiments
Fresh Lemonade (Cranberry or Raspberry)
Hot Tea~ Tea Assortment (add to coffee or \$.25)
Refill Coffee w/lunch service \$.50/guest

(Disposable Beverage Holders available at cost below)
\$ 2.00~ for Cold Beverages per Pitchers (1/2 gal)
\$ 5.00~ for Hot Beverage per 15 Cups holder
\$ 12.00~for Hot Beverage per 36 Cups holder

Additional Gourmet Selections~ \$2.10/each

(† indicates food is served hot & requires a chafer)
Apple Berry Chutney w/Cinnamon Crisps
Braided Coffee Cake
Domestic Cheese & Gourmet Crackers
†French Toast Wedges w/ Maple Syrup
Fresh Fruit Slices
Braided Coffee Cake
†Italian Sausage Puffs w/ Dijon Mustard
†Assorted Mini Quiche
Scones w/Jam or Devonshire Cream
Vanilla Cream, Poppysseed or Lemon)
Individual Yogurt w/Granola or Fresh Fruit
(for both add \$.50)

Executive Selections~ \$2.50-\$3.25/each

Minimum Order of 16-20 guests per item
Cranberry or Peach Chutney
& Neufchatel Spread w/Crostini \$2.85
Petite Baked Brie en Croute \$3.00
Peanut Butter/Banana Fr. Toast \$2.90
Imported Cheese & Crostini \$3.25
Biscotti, Cheese & Grapes \$3.25
Park Avenue French Toast:
Raisin Bread Stuffed w/Creamed Cheese \$3.25
Palm Springs French Toast:
Park Avenue w/Orange Marmalade \$3.50
Lox, Bagels & Cream Cheese \$3.50*

*Consuming raw or uncooked meat, beef, or eggs may increase your risk of food-borne illness,
especially with certain medical conditions.

Angel Food Catering

Hot Breakfast Buffets

Prices do not include delivery, serving, tax or gratuity.
Menu options limited for groups of 12 or more guests.
These options can be served plated for additional service charge.

Heavenly Start

Choice of 2: Muffins, Pastries,
Mini-Cinnamon Rolls, Bagels, Sweet Bread Slices
Assorted Fruit Slices
Orange Juice & Coffee (Regular & Decaf)
\$6.25 per person

European Opener or Tea

Choice of 1: Biscotti, Biscuits,
Scones or Croissants w/Honey Butter or Jam
Fresh Fruit Slices
Domestic Cheese Wedges or Brie
Coffee & Hot Tea
\$8.15 per person

Healthy Breakfast on the Seine

Scrambled Eggs & Oatmeal Bar
Fresh Fruit Slices
Individual Yogurt w/Granola
Coffee (Regular & Decaf)
\$9.35 per person

Sunrise Delight

Choice of Eggs or Strata
Hash Browns
Seasonal Fresh Fruit Slices
Muffins or Bagels & Creamed Cheese
Orange Juice & Coffee (Regular & Decaf)
\$8.65 per person

The Country Squire

Choice of Eggs or Strata
Oven Broiled Sausage or Crisp Bacon
Seasonal Fresh Fruit Slices
Fresh Baked Muffins or Bagels & Creamed Cheese
Orange Juice & Coffee (Regular & Decaf)
\$9.40 per person

Quiche or Strata Selections ~ Quiche: \$18.90 for 6-8 servings Strata: \$3.00 per guest

Choice of 1 Meat: Bacon, Ham or Sausage~ with sautéed Vegetables and Cheese

Chicken Divan~ Chicken, Broccoli, Onion, and Cheddar Cheese

Farmer's~ Sautéed Peppers, Onions, Mushrooms, & Potatoes (add Bacon for \$.50/Guest)

Fiesta~ Sautéed Peppers, Onions, Mushrooms, Black Olives with Cheddar Cheese

Florentine~ Spinach, Feta, and Cheddar Cheese

Lorraine~ Sautéed Vegetables, Bacon and Swiss

Mediterranean~ Spinach, Artichoke Hearts and Feta Cheese

Vegetarian~ a variety of sautéed Vegetables and Cheddar Cheese

Scrambled Egg or Burrito Wrap Selections ~ (Burrito wraps add .50/guest)

Cheesy~ w/ Colby & Monterey Jack Cheeses (with Ham add. \$.50/guest) **\$3.65**

Denver~ Ham, Onion, Peppers & Cheddar **\$3.65**

Fiestas~ Pepper, Onions, Colby & Monterey Jack Cheeses w/Salsa **\$3.65**

Hot Breakfast Sandwiches ~ Choice of Biscuits, Croissants, or Bagels (add .25/guest)

Choice of: Egg & Cheese **\$3.25**

 Egg, Cheese & Meat (Bacon, Sausage or Ham) **\$3.65**

Angel Food Catering

Breaks / Snacks

Prices do not include delivery, serving, tax or gratuity.
Menu options limited for groups of 20 or more guests.

Eye Opener Snack Options

Offered 9 am - 11 am

Package #1	per guest.....	\$4.15
2 Baked Goods & 1 Beverage		
Package #2	per guest.....	\$4.15
1 Snack & 2 Baked Goods		
Package #3	per guest.....	\$4.45
1 Baked Good, 1 Snack & Melon Slices		
Package #4	per guest.....	\$5.55
1 Snack, 2 Baked Goods & 1 Beverage		
Package #5	per guest.....	\$7.25
2 Baked Goods, Fresh Fruit Slices & 2 Beverages		

All-Day Break / Snack \$11.50/per guest

Coffee Services, Hot Tea *All day*

Assorted Sodas & Bottled Water

Mid-Morning/Mid-Afternoon

Morning: Choice of 3 Baked Goods
& Whole Fruit

Afternoon: Drop Cookies, Domestic
Cheese & Fruit Platter, 2 Snacks

Baked Goods \$1.10 /per guest

Bagel Quarters & Cream Cheese

Biscuits w/Jam or Honey Butter

Brownies & Cookie Bar Wedges

Croissants w/Jam or Honey Butter

Freshly Baked Cookies

Mini-Danish, Cinnamon Rolls & Pastries

Mini-Muffins w/Spiced Honey Butter

Quick Bread Slices w/Spiced Honey Butter

Beverage Choices

Apple, Orange, or Cranberry Juice

Bottled Iced Water

Regular & Decaf Hot Coffee Service

Hot Tea Service (w/Coffee add .25/guest)

Individual Canned Sodas/2-Ltr. Sodas

Afternoon Delight Options

Offered 1 pm - 4 pm

Package #1	per guest....	\$4.15
1 Baked Good, 1 Snack, & 1 Beverage		
Package #2	per guest.....	\$4.15
2 Snacks & 1 Baked Good		
Package #3	per guest.....	\$4.45
2 Snacks & Melon Slices		
Package #4	per guest.....	\$5.55
2 Snacks, 1 Baked Good & 1 Beverage		
Package #5	per guest.....	\$7.25
3 Snacks, Fresh Fruit Slices & 2 Beverages		

Snacks \$ 1.30 /per guest

Assorted Bags of Chips

Carrots, Celery & Ranch Dip or Hummus

Chex Mix, Granola Bars

Popcorn Whole Fruit Basket

Pretzels

Tortilla Chips & Salsa

Whole Fruit Basket

Yogurt (add .25/guest)

Platters for 12 or more Guests

Bread Sticks w/choice of:

Butters or Oil Dips.....	\$1.60
Marinara.....	\$1.85
Fresh Fruit Slices	\$2.10
Domestic Cheese, Biscotti, Grapes	\$3.25
Domestic Cheese & Fruit Platter.....	\$3.15
Layered Mexican Bean Dip	
w/Tortilla Chips & Salsa	\$2.05
Melon Slices	\$1.60
Munchies & Dip Platter	\$1.30
Orchard Fruit Platter	
w/Berry Yogurt Dip	\$2.35
Relish & Vegetable Platter	
w/Savory Italian Dip	\$1.60
Roll Basket w/Cracked Wheat & Italian	
White Rolls & Butters.....	\$1.05

Angel Food Catering

Side Salads & Rolls

Prices do not include delivery, serving, tax or gratuity. Menu options limited for groups of 10 or more guests.

Salads listed with meals are only suggestions; they can be exchanged for any salad below.

More Salad varieties available at additional cost.

Broccoli Pecan Salad

w/fresh Broccoli, toasted Pecans, Raisins in Aioli Sauce. Choose Bacon or Cranberries (Vegetarian)

Caprese Salad

w/Red Onion, Fresh Tomato, Mozzarella & Basil w/Balsamic Vinaigrette (add \$.95/guest)

Garden Salad

w/Grape Tomatoes, Cucumbers, Carrots & Homemade Croutons

Caesar Salad

w/Fresh Parmesan, Homemade Croutons, Black Olives & Caesar Dressing

Creamy Cole Slaw or Vegetable Slaw Vinaigrette

Southwestern Fiesta Salad

w/Black Olives, Cucumbers, Tomatoes, Green Onions, Shredded Cheese w/Spicy Ranch & Salsa

Granny Smith Spinach Salad

w/ Granny Smith Apples, Dried Cranberries, Gorgonzola, & Cajun Spiced Pecans served w/ White Balsamic Vinaigrette (add \$ 1.25/guest)

Harvest Apple Slaw

Traditional Slaw w/Apples & Dried Cranberries

Mandarin Spinach Salad

w/Mandarin oranges, green onions, celery, glazed almonds & served w/sweet & sour vinaigrette (add \$.75/guest)

New England Salad

w/ Dried Cranberries & Glazed Almonds

Roasted Redskin Potato Salad

Seasoned roasted Potatoes & Vegetables & Italian Herbs in House Vinaigrette

Seasonal Fruit Salad (add \$.25 guest)

Vegetable Pasta Salad

w/roasted vegetables such as Carrots, Zucchini, Summer Squash, Broccoli, Peppers, Green Onions & Cherry Tomatoes tossed w/Pasta & Balsamic Vinaigrette (add \$.50/guest)

HOMEMADE DRESSINGS: Choose 2

Asian Citrus Vinaigrette (low-fat)	House Italian
Balsamic Vinaigrette	Poppyseed Vinaigrette
Feta Vinaigrette	Raspberry Poppyseed
Caesar	Raspberry Vinaigrette
Homestyle Ranch	Smoked Ranch Tomato
Honey Mustard	White Balsamic Vinaigrette

ROLL SELECTIONS:

Cracked Wheat Rolls w/Spiced Honey Butter
 Italian White Rolls w/Dilled Garlic Butter
 Rosemary Focaccia Rolls w/Roasted Garlic Butter
 Seven-Grain Poppyseed Rolls w/Citrus Butter
 Cornbread w/Spiced Honey Butter
 Grilled Garlic Bread
 Cheesy Garlic Biscuits (add \$.25/guest)

Angel Food Catering

Desserts

Prices do not include delivery, serving, tax or gratuity.

Menu options limited for groups of 10 or more guests.

The Desserts listed below are only suggestions. They can be exchanged for the following options.

Other dessert options are available for an additional cost, as shown below.

****Category I Desserts (add \$1 .00/guest)**

Citrus Lemon Bars

Key Lime Bars

Heavenly Coconut Layer Bars

Oatmeal Raisin Bars

Peanut Butter Cup Bars

Pecan Bars (with or without Chocolate)

Raspberry Almond Bars

Raspberry Delight Bars

Triple-Chocolate Brownies w/ Drizzle

Freshly Baked Cookies:

Chocolate Chunk

Double Chocolate Chunk

Oatmeal Raisin

Category II Additional Desserts

Miniature Sweet Treats Platter: (add \$ 1.60/Guest)

Mini-Assorted Cookie Bar Wedges

Mini-Cherry/Strawberry/Blueberry/Lemon Tarts

Mini-Chocolate Drizzled Cream Puffs

Mini-Chocolate Mousse in Chocolate Cups

Mini -Strawberry Mousse in Chocolate Cups

Hot Crisps or Cobblers: (add \$ 1.95/Guest unless indicated)

Apple Crisp/Cobbler

Peaches and Cream Crisp/Cobbler

Tart Cherry Crisp/Cobbler (add \$2.25/guest)

Very Berry Crisp/Cobbler (add \$2.25/guest)

Tortes, Bundt & Half-Sheet Cakes

Tortes & Bundt serve 16 and cost \$ 36.00 each

Half-Sheet Layer Cakes serve 35-50 and cost \$ 50.00-62.00 each

Chocolate Mousse Cake w/ Chocolate Glaze or Chocolate Butter Cream

Chocolate Lover's Raspberry Cake w/ Chocolate Glaze

Citrus Lemon Cake with Lemon Glaze

Strawberry Cake w/ Strawberry Glaze

Black Forest Cherry w/Chocolate Glaze

~Assorted Pies, Tortes, Cheesecakes and other Pastry Specials also available for additional cost~

Angel Food Catering

Soup / Sandwich / Salad ~ Our Triple Savory Selection

Prices do not include delivery, serving, tax or gratuity. Menu options limited for groups of 10+ guests.

- Package #1 ~ \$ 7.30** Choose 1 Soup, 1 Salad & 1 Dessert Choice
Package #2 ~ \$ 7.30 Choose 2 Sandwich Choices, 1 Salad & 1 Dessert Choice
Package #3 ~ \$ 7.80 Choose 1 Soup, 2 Sandwich Choices & 1 Dessert Choice
Package #4 ~ \$ 8.95 Choose 3 Sandwich Choices, 1 Salad, 1 Dessert & Vegetable Relish Platter
Package #5 ~ \$ 8.95 Choose 1 Sandwich Builder Platter, 1 Salad & 1 Dessert
Package #6 ~ \$ 9.95 Choose 3 Sandwich Choices; 1 Soup; 1 Salad; 1 Dessert

NOTE: Vegetable Relish Platter Can Replace a Dessert Option (for .25/guest)

Homemade Soups

Broccoli or Cauliflower Au Gratin	Minestrone~ Vegetarian (Vegan)
Butternut Squash w/ Pinenut Butter (\$.25/guest)	New England Clam Chowder
Country Potato Chowder	Tomato Cream w/ Fresh Dill (Vegetarian)
French Onions w/Crudités & Provolone	Tomato Spinach Cheese Tortellini w/wo Sausage (Vegetarian)
Hearty Chili (w/wo Beef)	White Bean Chili
Homestyle Corn Chowder	Wisconsin Cheese (Vegetarian)

Cold Sandwiches (1 choice per 12 guests or 3 choices per event)

- Choose:** : **Assorted Rolls, Baguettes, Croissants, or Pitas/Lavosh** (add .50/guest)
Elite Mini-Sandwiches: (add \$1.00/guest): Artichoke & Provolone Cheese; Beef Tenderloin w/Horsey (add .25/guest)
 Grilled Vegetables; Provolone & Guacamole; Salami w/ Roasted Red Peppers;
 Smoked Salmon w/Herbed Cream Cheese,

Hearty 6" Subs: White or Wheat Baguettes w/ choice of Antipasto; Meat & Cheese; Turkey; Vegetarian. (Subs can be sliced in half for variety)

Lavosh Sandwiches: (add \$.50/guest: Lavosh bread rolled with herbed cheese spread and choice of: Antipasto; Meat & Cheese; Turkey Club; Vegan w/Hummus; Vegetarian

Mini-Sandwiches: Chicken Salad; Egg Salad; Grilled Vegetable w/Hummus; Ham & Cheddar **or** Provolone; Herbed Cream Cheese & Cucumber; Roast Beef & Cheddar (add .25/guest); Turkey & Swiss; Tuna Salad

OR:

Sandwich Builder Platters (add \$2.00/guest) Call for specific recipes and sandwich ideas

- Traditional Platter:** Ham, Roast Beef, Turkey, 3 Cheeses, Lettuce & Tomato, Onions & Assorted Condiments served w/ Mini-Croissants, White & Wheat Baguettes or Mini Rolls
Reuben Builder: Corned Beef, Turkey, Swiss, Sauerkraut, Lettuce & Tomato, Cole Slaw, Russian Dressing, Variety of Mustards, Rye Bread & Onion Rolls
Italian Builder: Ham, Salami, Pepper Jack, Provolone, Olive Salad, Lettuce & Tomato, Banana Peppers, Red Onion Slices, Italian Dressing, Yellow & Whole Grain Mustard w/ White & Wheat Hoagies
Club Builder: Bacon, Ham, Turkey, Cheddar, Swiss, Lettuce & Tomato, Mayo, Mustards, Bistro Sauce w/ White & Wheat Rolls

Salad Selections ~ See Page 6

Dessert Selections ~ See Page 7

Angel Food Catering

Cold Luncheon Buffets

Prices do not include delivery, serving, tax or gratuity.
Menu options limited for groups of 10 or more guests.

- Cold Menu Option #1:** **\$8.35**
 Entree Chef Salad w/Two Choices of Dressing or Grilled Chicken Caesar
 Assorted Rolls & Butters
 One Dessert Option**
- Cold Menu Option #2:** **\$8.95**
 Stuffed Focaccia Sandwiches:
 • Smoked Turkey & Provolone, Roasted Red Peppers & Banana Peppers
 • Grilled Vegetables, Tomato, Provolone & Sun-Dried Tomato Pesto
 • Smoked Turkey Reuben w/Sauerkraut, Pickles & Whole Grain Mustard
 Vegetable Relish Platter w/Dip
 Orchard Fruit Platter w/Berry Yogurt Dip
 One Dessert Option**
- Cold Menu Option #3:** **\$ 8.99**
 Entree Chicken Caesar Salad w/Caesar Dressing
 Assorted Rolls & Butter
 One Dessert Option**
- Cold Menu Option #4:** **\$ 8.99**
 Hearty 6" Sub Sandwiches w/Choice of: (cut ½ for 3" Sandwiches)
 • Antipasto • Turkey and Swiss
 • Ham and Cheddar • Vegetarian
 • Roast Beef & Provolone Cheese (add .25 ea)
 Vegetable Relish Tray Including: Baby Carrots, Pickles & Olives, Celery Trees & Vegetable Dip
 Traditional Potato Salad or Roasted Redskin Potato Salad or Harvest Apple Coleslaw
 One Dessert Option**
- Cold Menu Option #5:** **\$ 8.99**
 Assorted Lavosh Wrapped Sandwiches w/Choice of: (for 2/ea. add \$1.50 per guest)
 • Antipasto • Roast Beef (add .25/each)
 • Turkey • Vegan w/ Hummus
 • Ham • Vegetarian
 Fresh Fruit Slices* or Garden Caesar Salad
 Vegetable Relish Platter w/Ranch Dip or Garden Caesar Salad
 One Dessert Option**
- Cold Menu Option #6:** **\$ 8.99**
 Almond Chicken Salad Croissants or Assorted Mini-Sandwiches w/Choice of:
 • Chicken Salad • Turkey
 • Ham • Vegetarian: Herbed
 • Roast Beef (add \$.25/each) Cream Cheese & Cucumber
 • Tuna Salad
 New England Salad w/choice of dressing or Fresh Fruit Slices
 Vegetable Relish Platter w/Savory Vegetable Dip
 One Dessert Option**
- Cold Menu Option #7** **\$ 8.99**
 Choice of One Sandwich Builder Platter (New York Deli add \$1.00)
 Garden Salad or Caesar Salad w/ 2 Dressing Options
 One Dessert Option**

Angel Food Catering

Hot Luncheon Buffets

Prices do not include delivery, serving, tax or gratuity.

Menu Options limited for groups of 10 or more guests.

Vegetarian Luncheon Buffets

<u>Hot Luncheon Buffet Option # 1</u>	\$ 9.50
Farfalle w/Grilled Vegetables in Sun-Dried Tomato Cream	
Broccoli Pecan Salad*	
Garlic Bread Slices	
One Dessert Choice**	
<u>Hot Luncheon Buffet Option # 2</u>	\$ 9.50
Cheese Stuffed Tortellini with Marinara & Sautéed Mushrooms	
Caesar Salad with French Caesar Dressing*	
Rosemary Focaccia Rolls w/Roasted Garlic Butter	
One Dessert Choice**	
<u>Hot Luncheon Buffet Option # 3</u>	\$ 9.25
Tri-Colored Fettuccini Alfredo w/ Freshly Shredded Parmesan	
Garden Salad w/Roasted Garlic Vinaigrette	
Garlic Cheese Biscuits	
One Dessert Choice**	
<u>Hot Luncheon Buffet Option # 4</u>	\$ 9.25
Penne Palomino w/ Spinach in a Tomato Alfredo or	
Pasta Del Ray w/ Artichokes & Roasted Red Peppers	
Garden Salad w/Roasted Garlic Vinaigrette	
Italian White Rolls w/ Dilled Garlic Butter	
One Dessert Choice**	
<u>Hot Luncheon Buffet Option # 5</u>	\$ 8.50
Choice of: Seasoned Rice, Bean & Cheese Enchiladas/ Burrito/ Fajitas	
in Soft Tortilla Shells w/Cheese, Rice, & Sautéed Peppers & Onions	
Choice of Cornbread Bake or Southwestern Rice or Southwestern Hash Browns	
Tortilla Chips w/Salsa & Sour Cream	
One Dessert Choice**	
<u>Hot Luncheon Buffet Option # 6</u>	\$ 8.55
Roasted Quesadillas w/Cheddar Jack Cheese, Beans & Vegetables	
served w/Cilantro Sauce & Salsa	
Choice of: Southwestern Rice Pilaf or Fiesta Hash Browns	
Tortilla Chips w/Salsa	
One Dessert Choice**	
<u>Hot Luncheon Buffet Option # 7</u>	\$ 8.99
Stuffed Peppers Roasted w/Artichoke, Feta Cheese, Red Pepper (seasonally available),	
Garden Vegetables & Rice Stuffing w/ Tomato Reduction	
Fresh Fruit Salad*	
Rolls & Butter	
One Dessert Choice**	

Beef Luncheon Buffets

Hot Luncheon Buffet Option # 8 **\$ 9.50**

Roasted Beef Stroganoff over Pasta **or** Rice **or** Mashed Potatoes
 New England Salad w/ Dried Cranberries & Glazed Almonds
 Rolls & Butter Option
 One Dessert Option**

Hot Luncheon Buffet Option # 9 **\$ 8.95**

Baked Rigatoni w/ Cheese & w/wo Meat Sauce
 Garden Salad w/ Croutons
 Garlic Bread Slices
 One Dessert Option**

Hot Luncheon Buffet Option # 10 **\$ 8.95**

Three-Cheese Penne w/Italian Sausage & Meat Sauce
 Caesar Salad w/Croutons & Caesar Dressing
 Garlic Bread
 One Dessert Option**

Hot Luncheon Buffet Option # 11 **\$ 8.95**

Salisbury Steak w/Swiss Vegetable Sauce
 Seasoned Mashed Potatoes
 Creamy Coleslaw
 One Dessert Option**

Hot Luncheon Buffet Option # 12 **\$ 10.50**

Beef Tips w/ sautéed Peppers & Onions
 Parsley Redskin Potatoes
 Broccoli Pecan Salad
 One Dessert Option**

Hot Luncheon Buffet Option # 13 **\$ 9.95**

Yankee Pot Roast w/ Potatoes, Carrots & Onions
 Michigan Cherry Salad w/2 Dressings
 Cracked Wheat Rolls w/ Spiced Honey Butter
 One Dessert Option**

Hot Luncheon Buffet Option # 14 **\$ 8.55**

Swedish Meatballs **or** Sweet & Tangy Meatballs over Choice of:
 Mashed Potatoes, Pasta **or** Rice Pilaf
 Garden Salad w/ Choice of 2 Dressings
 Rolls & Butter Option
 One Dessert Option**

Chicken Luncheon Buffets

Hot Luncheon Buffet Option # 15 **\$ 8.75**

Chicken Divan w/ Broccoli over
Multi-Grain Vegetable Rice Pilaf
Fresh Fruit Salad*
Roll & Butter Option
One Dessert Option**

Hot Luncheon Buffet Option # 16 **\$ 8.95**

Chicken **or** Turkey Tetrizzini over Pasta
New England Salad* w/ 2 Dressings
Roll & Butter Option
One Dessert Option**

Hot Luncheon Buffet Option # 17 **\$ 9.50**

Chicken Alfredo w/Tri-Colored Fettuccini
Caesar Salad w/ Croutons & Caesar Dressing
Roll & Butter Option
One Dessert Option**

Hot Luncheon Buffet Option # 18 **\$ 8.95**

Chicken Del Ray over Multi-Grain Rice Pilaf **or** Pasta
Garden Salad w/ 2 Dressings
Assorted Rolls & Butter
One Dessert Option**

Hot Luncheon Buffet Option # 19 **\$ 8.95**

Lemon Rosemary **or** Grilled Italian Marinated Chicken Breasts
Michigan Cherry Salad w/ 2 Dressings
Rosemary Focaccia Rolls w/Dill Garlic Butter
One Dessert Option**

Hot Luncheon Buffet Option # 20 **\$ 8.70**

Cajun Chicken Pasta w/ Freshly Shredded Parmesan
Spicy Cabbage Slaw w/ Vinaigrette
Corn Bread w/ Spiced Honey Butter
One Dessert Option**

Chicken, Pork or Beef Luncheon Buffets

Hot Luncheon Buffet Option # 21 **\$ 8.50**

Seasoned Ground Beef, Chicken **or** Pork Enchiladas
on Soft Tortilla Shells w/Cheese & Sautéed Peppers & Onions
Seasoned Refried Beans* **or** Cornbread Bake* **or** Southwestern Rice*
Tortilla Chips w/Salsa & Sour Cream
One Dessert Option**

<u>Hot Luncheon Buffet Option # 22</u>	\$ 9.45
Stromboli~ Choice of 1: Pepperoni, Cheese Burger, Meatball, Buffalo Chicken, Chili & Cheese, Philly Steak <u>or</u> Florentine Garden Salad w/ Croutons & 2 Dressings* Vegetable Relish Tray w/Savory Vegetable Dip One Dessert Option**	
<u>Hot Luncheon Buffet Option # 23</u>	\$ 9.45
Meatball, Cheeseburger, Philly Cheese Steak, Buffalo Chicken, Pepperoni Stromboli <u>or</u> Florentine Garden Salad w/ 2 Dressings Cheesy Bread Sticks One Dessert Option**	
<u>Hot Luncheon Buffet Option # 24</u>	\$ 9.50
Ropa Vieja ~ Shredded Beef in Cuban Broth w/Yellow Rice & Black Beans Garden Salad w/ 2 Dressings Corn Bread served w/Spiced Honey Butter One Dessert Option**	
<u>Hot Luncheon Buffet Option # 25</u>	\$ 8.35
BBQ Ham, Chicken, <u>or</u> Pulled Pork Sandwiches (BBQ Chicken add \$.25) Brick Oven Baked Beans Creamy Coleslaw One Dessert Option**	
<u>Hot Luncheon Buffet Option # 26</u>	\$ 9.45
Philly Cheese Steak or Grilled Chicken Sandwiches Oven-Roasted Redskin Potatoes Vegetable Relish Platter w/Savory Italian <u>or</u> Ranch Dip One Dessert Option**	
<u>Hot Luncheon Buffet Option # 27</u>	\$ 8.95
Jambalaya Chicken & Sausage over Rice (w/Shrimp add \$.50) Spicy Cole Slaw* Corn Bread Bake One Dessert Option**	
<u>Hot Luncheon Buffet Option # 28</u>	\$ 8.95
Grilled Sausage & Kraut w/Apples & Caraway Hot German Potato Salad Vegetable Relish Platter w/ Savory Vegetable Dip One Dessert Option**	
<u>Hot Luncheon Buffet Option # 29</u>	\$ 8.95
Salmon Cakes w/Aioli Sauce <u>or</u> White Wine Reduction Oven Roasted Potatoes Vegetable Slaw Vinaigrette One Dessert Option**	

Seafood Luncheon Buffet Menus

Prices do not include delivery, serving, tax or gratuity.
Menu options limited for groups of 10 or more guests.

Cold Seafood Luncheon Buffets

(all Salads can be pre-plated for \$1.00/ per guest)

Cold Seafood Buffet Option # 1 **\$ 10.50**

Assorted Smoked Salmon w/Herbed Cream Cheese & Tuna Salad Croissants
Roasted Redskin Potato Salad
Assorted Fresh Fruit Slices
One Dessert Choice**

Cold Seafood Buffet Option # 2 **\$ 11.50**

Herbed Focaccia stuffed with Smoked Salmon & Herbed Vegetable Cheese
Strawberry Spinach Salad w/Poppysseed Vinaigrette
Mini-Vegetable & Relish Platter w/Savory Italian Dip
One Dessert Choice**

Cold Seafood Buffet Option # 3 **\$ 11.50**

Grilled Tuna or Salmon Entrée Caesar Salad w/Caesar Dressing
Rosemary Focaccia Rolls w/ Dilled Garlic Butter
One Dessert Choice**

Cold Seafood Buffet Option # 4 **\$ 10.50**

Seafood Salad over Bed of Greens (entrée) w/Boiled Eggs & Tomatoes
Mini-Baked Brie en Croute w/Gourmet Crackers
One Dessert Choice**

Cold Seafood Buffet Option # 5 **\$ 11.50**

Grilled Salmon Entrée Salad w/Dried Cranberries, Cucumber & Tomato
Cracked Wheat Rolls w/Spiced Honey Butter
One Dessert Choice**

Cold Seafood Buffet Option # 6 **\$ 11.50**

Mini Shrimp Entrée Mediterranean Salad w/Balsamic Vinaigrette
Rosemary Focaccia Rolls w/Dilled Garlic Butter
One Dessert Choice**

Hot Seafood Luncheon Buffets

<u>Hot Seafood Buffet Option # 1</u>	\$ 11.50
Shrimp & Farfalle w/Sautéed Vegetables in Sun-Dried Tomato Cream Broccoli Pecan Salad* Garlic Cheese Biscuits One Dessert Choice**	
<u>Hot Seafood Buffet Option # 2</u>	\$ 12.50
Grilled Salmon or Tuna Steaks (4 oz., choice of Dill Cream or Teriyaki) w/Peach Salsa Multi-grain Rice Pilaf w/Roasted Vegetables Seasonal Fresh Fruit Salad One Dessert Choice**	
<u>Hot Seafood Buffet Option # 3</u>	\$ 10.95
Tri-Colored Fettuccini Alfredo w/ Shrimp (KRAB can be substituted) Fresh Parmesan Caesar or Garden Salad w/Roasted Garlic Vinaigrette Garlic Bread Slices One Dessert Choice**	
<u>Hot Seafood Buffet Option # 4</u>	\$ 10.50
Seasoned Seafood & Cheese Enchiladas or Burrito in Soft Tortilla Shells w/Cheese & Sautéed Peppers & Onions Choice of Cornbread Bake <u>or</u> Southwestern Rice Tortilla Chips w/Salsa & Sour Cream One Dessert Choice**	
<u>Hot Seafood Buffet Option # 5</u>	\$ 11.25
Broiled White Fish w/Choice of Pineapple Pepper Reduction <u>or</u> Teriyaki Glaze Roasted Fresh Vegetables New England Salad w/ Choice of Dressing One Dessert Choice**	
<u>Hot Seafood Buffet Option # 6</u>	\$ 10.75
Seafood & Vegetable Lasagna w/Choice of Marinara <u>or</u> Alfredo Sauce Caesar Salad with Homemade Croutons & Caesar Dressing Rosemary Focaccia Rolls w/Dilled Garlic Butter One Dessert Choice**	
<u>Hot Seafood Buffet Option # 7</u>	\$ 10.50
Basil Crusted White Fish (4oz) Roasted Redskin Potatoes Michigan Cherry Salad w/ Choice of Dressing One Dessert Choice**	
<u>Hot Seafood Buffet Option # 8</u>	\$ 11.50
Salmon Cakes w/ Salsa <u>or</u> Artichoke Crab au Vin served over Multi-Grain Vegetable Rice Pilaf Garden Salad w/ Choice of Dressing One Dessert Choice**	

Angel Food Catering

Hot Executive Entree Buffets

Menu Options limited for groups 10 or more guests.

Most of these menus can be served-plated for an additional service charge

Vegetarian Dinner Buffets

Grilled Chicken Strips can be added to any Vegetarian menu for \$1.75

Taste of Italy # 1~ Dinner Option # 1 \$ 11.55

Pasta Primavera al Pesto **or** Creamy Pesto **or** Spinach & Tomato Alfredo
Green Bean Medley
Caprese Salad (seasonal)
Garlic Bread Slices
One Dessert Option**

Taste of Italy #2~ Dinner Option # 2 \$ 11.55

Tri-Colored Fettuccini w/ Sun-dried Tomato Cream
w/ Fresh Parmesan
Grilled Marinated Vegetables
Garden Salad w/Croutons Ranch & House Vinaigrette
Rosemary Focaccia Rolls w/Dilled Garlic Butter
One Dessert Option**

Taste of Italy # 3~ Dinner Option # 3 \$ 11.25

Penne Palomino w/ Spinach & Tomato Alfredo
Italian Vegetable Sauté
Caesar Salad w/Balsamic Vinaigrette
Focaccia Flat Bread w/Herbed Garlic Oil Dip
One Dessert Option**

Asian Style Cuisine~ Dinner Option # 4 \$ 12.55

Sesame Vegetable Rice Stir-fry
Vegetable Spring Rolls w/ Sweet & Sour Sauce
Sautéed Green Beans w/Peppers
Mandarin Spinach Salad w/Asian Citrus Vinaigrette
One Dessert Option**

Mediterranean Vegetarian~ Dinner Option # 5 \$ 10.95

Mediterranean Angel Hair Pasta w/Fresh Feta, Tomatoes, Olives,
Artichokes, Garlic & Herbs
Greek Salad w/Balsamic Vinaigrette
Pita Wedges w/Hummus **or** Focaccia Rolls w/Roasted Garlic Butter
One Dessert Option**

Southern Paris Venture~ Dinner Option # 6 \$ 11.99

Stuffed Baby Bellas w/Goat Cheese, Artichokes & Roasted Vegetables w/Red Pepper Coulis
Seasoned Vegetable Medley
Strawberry Spinach Salad w/ Strawberries, Dried Cherries, Green Onions,
& Glazed Pecans, Gorgonzola & Poppy Seed Vinaigrette
Mini Croissants w/ Spiced Honey Butter
One Dessert Option**

Beef or Pork Dinner Buffets

Southern Comfort ~ Dinner Option # 7 **\$ 11.50**

Glazed Ham Steaks w/ Stone Ground Honey Mustard
 Home-Style Au Gratin Potatoes
 Green Bean Almandine
 Michigan Cherry Salad w/ Ranch & Poppy Seed Dressings
 Chef's Choice Dessert

Night in Naples ~ Dinner Option # 8 **\$ 12.75**

Three-Cheese Penne Pasta w/ Meat Sauce
 Fettuccini Alfredo w/ Freshly Shredded Parmesan
 Italian Vegetable Sauté
 Caesar Salad w/ Homemade Croutons & Caesar Dressing
 Italian White Rolls w/ Dilled Garlic Butter
 Chef's Choice Dessert

Dakota Spread ~ Dinner Option # 9 **\$ 10.75**

Dilled Swedish Meatballs
 Seasoned Mashed Potatoes
 Steamed Broccoli
 New England Salad w/ Ranch & Raspberry Vinaigrette
 Chef's Choice Dessert

OR

Old Fashioned Meatloaf w/ Tomato Reduction
 Seasoned Mashed Potatoes w/ Gravy
 Glazed Carrots **or** Seasoned Carrots
 Michigan Cherry Salad w/ Ranch & Roasted Garlic Vinaigrette
 Chef's Choice Dessert

Texas Roadhouse ~ Dinner Option # 10 **\$ 9.99**

Hearty Beef Chili w/ Shredded Cheese, Diced Onions, Banana Peppers,
 Sour Cream & Hot Sauce
 Oyster Crackers
 Kosher Baked Potatoes served w/ Chive Sour Cream & Butter
 Harvest Apple Coleslaw
 Chef's Choice Dessert

OR

Sausage **or** Brats w/ Ketchup, Mustard & Relish **or** Hot BBQ Wings & Thighs
 Grilled Peppers & Onions
 Brick Oven Baked Beans w/ Ham
 Creamy Mustard Potato Salad
 Chef's Choice Dessert

<u>Italian Pasta Bar ~ Dinner Option # 11</u>	\$ 11.50
Italian Marinated Chicken Breast Tri-Colored Fettuccini in Alfredo Sauce w/Freshly Grated Parmesan Green Bean Medley Caesar Salad w/Homemade Croutons Chef's Choice Dessert	
<u>Fiesta Beef Fiesta ~ Dinner Option # 12</u>	\$ 10.75
Choice of one: Burrito/Enchiladas/Fajita w/ Caramelized Peppers & Onions w/ Choice of Filling: Ground Beef; Seasoned Chicken; Beans & Rice; Roast Beef (add\$.50) Southwestern Rice Pilaf w/Corn & Peppers Fiesta Salad w/Olives, Cucumber, Tomatoes, Green Onions & Shredded Cheese w/Spicy Ranch & Salsa Tortilla Chips & Salsa (Add Guacamole for \$1.00/guest) Chef's Choice Dessert	
<u>Swiss Fare ~ Dinner Option # 13</u>	\$ 13.95
Swiss Steak w/ Vegetables in a Tomato Vegetable Reduction Seasoned Mashed Potatoes w/Gravy Peas w/Mushrooms New England Salad w/Ranch & Poppy Seed Dressing Chef's Choice Dessert	
<u>Fruited Roast Pork~ Dinner Option # 14</u>	\$ 13.99
Winter Fruit & Nut Stuffed Pork Loin Slices w/ Michigan Cherry Port Wine Reduction Roasted Rosemary Sweet Potatoes Green Beans Amandine Garden Salad w/Ranch & Raspberry Vinaigrette Dressing Chef's Choice Dessert	
<u>European Celebration~ Dinner Option # 15</u>	\$ 13.50
Florentine Stuffed Pork Loin w/ Spinach & Goat Cheese w/ Mushroom Demi Glaze Parslied Red Skin Potatoes Vegetable Medley Vineyard Salad w/ Bleu Cheese, Bacon, Almonds & Cranberries w/ Poppysed Vinaigrette Chef's Choice Dessert	
<u>Midwestern Round-up 1 ~ Dinner Option #16</u>	\$ 10.50
Sliced Beef Tender Medallions w/Mushroom Demi-Glaze Oven Roasted Red Skin Potatoes Corn O'Brien* Apple Waldorf Salad Cracked Wheat Rolls w/Spiced Honey Butter One Dessert Choice**	
<u>Midwestern Round-up 2 Dinner Option #17</u>	\$ 10.75
Beef Tips w/ Peppers, Onions w/ Demi-glaze Dilled Red Skin Potatoes Green Bean Medley* Traditional Creamy Coleslaw Cracked Wheat Rolls w/Spiced Honey Butter & One Dessert Choice**	

<u>Tour de France~ Dinner Option # 18</u>	\$ 12.95
Beef Burgundy w/Carrots, Pearl Onions & Tomatoes	
Mashed Redskin Potatoes	
Grilled Vegetables w/Asparagus	
Mini-Croissants <u>or</u> French Bread Slices w/Spiced Honey Butter <u>or</u> Jam	
Mini Imported Dark Chocolate Cups filled w/Chocolate Mousse & Whipped Cream	
<u>Grilling Fare~Dinner Option # 19</u>	\$ 11.95
Beef Kabobs (recommend grilling onsite) <u>or</u> Beef & Vegetable Stir-Fry	
Vegetable Rice Pilaf	
Corn on Cob* w/ Butter	
Assorted Rolls w/Butter	
One Dessert Option**	
<u>Pasta Delight~Dinner Option # 20</u>	\$ 11.50
Baked Rigatoni w/Meat Sauce & Italian Cheese	
Italian Vegetable Sauté	
Freshly Shredded Parmesan Cheese	
Caesar Salad w/ Croutons & Caesar Dressing	
Roll & Butter Option	
One Dessert Choice*	
<u>Northern Delights~Dinner Option # 21</u>	\$ 11.75
Yankee Pot Roast w/ Vegetables	
Seasoned Mashed Potatoes	
Green Beans Bake <u>or</u> Green Beans w/ Red Peppers	
Garden Salad w/ Croutons, Honey Dijon & House Vinaigrette	
Roll & Butter Option	
One Dessert Choice*	
<u>Louisiana Party~Dinner Option # 22</u>	\$ 11.25
Glazed Ham Steaks w/Michigan Cherry Port Wine Reduction	
Au Gratin Potatoes	
Sweet Potato & Pecan Bake* <u>or</u> Green Bean Bake	
Roll & Butter Option	
One Dessert Choice*	
<u>Cuban Cruise~Dinner Option # 23</u>	\$ 12.50
Ropa Vieja~ shredded Beef braised in Cuban Broth	
Yellow Rice & Black Beans	
Roasted Plantain Slices w/Mango Chutney	
Spicy Vegetable Slaw Vinaigrette	
Cumin Corn Bread w/ Spiced Honey Butter	
One Dessert Choice*	
<u>Pork Classic~Dinner Option # 24</u>	\$ 12.99
Roasted Pork Loin Slices w/Roasted Apples & Onions	
<u>or</u> Apricot Dijon Reduction	
Roasted Rosemary Sweet Wedges* <u>or</u> Garlic Mashed Red Skins	
Green Bean Bake	
Cranberry Relish <u>or</u> Harvest Apple Slaw	
Corn Bread & Honey Butter & One Dessert Choice*	

Chicken or Turkey Dinner Buffets

<u>Georgia Swing Party~ Dinner Option # 25</u>	\$ 11.80
Pecan Crusted Chicken w/Chardonnay Cream	
Multi-Grain Vegetable Rice Pilaf	
Broccoli Pecan Salad <u>or</u> Broccoli Au Gratin	
Strawberry Spinach Salad w/Raspberry Vinaigrette <u>or</u> Poppy seed Vinaigrette	
Chef's Choice Dessert	
<u>Major Grey's~ Dinner Option # 26</u>	\$ 12.95
Major Grey's Chicken w/Vegetables in Mango Chutney Cream	
Roasted Garlic Couscous	
Roasted Squashes, Onions & Peppers	
Mandarin Orange Spinach Salad w/Asian Citrus Vinaigrette Dressing	
Chef's Choice Dessert	
<u>Indian Curry Dinner~ Dinner Option # 27</u>	\$ 12.35
Curried Chicken w/Vegetables in Indian Style Curry Sauce	
Curried Mashed Potatoes & Onions (Vegetable Samosa available, add 1.50/each)	
Yellow Saffron Rice w/Peas, Carrots & Onion	
Grilled Flat Bread w/Herbed Olive Oil (Naan available for .75/guest)	
Chef's Choice Dessert	
<u>Apple Teriyaki Chicken~ Dinner Option # 28</u>	\$ 11.80
Apple Teriyaki Chicken Breasts w/Apple Cider, Soy, Ginger, Garlic, & Lemon	
Brown Rice <u>or</u> Multi-Grain Vegetable Rice Pilaf	
Grilled Vegetables	
Michigan Cherry Salad w/Ranch & Raspberry Vinaigrette Dressing	
Chef's Choice Dessert	
<u>Cacciatore Style Dinner ~ Dinner Option # 29</u>	\$ 10.99
Chicken Cacciatore Breasts w/ Sautéed Mushrooms, Onions, Peppers, Tomatoes, Herbs & Garlic	
Angel Hair Pasta w/Marinara	
Garden Salad w/Croutons & Italian & Ranch Dressings	
Italian White Rolls w/Dilled Garlic Butter	
Chef's Choice Dessert	
<u>Italian Florentine Dinner~ Dinner Option # 30</u>	\$ 12.75
Chicken Florentine w/Spinach in Lemon Alfredo	
Fettuccini Alfredo <u>or</u> Marinara	
Italian Vegetable Sauté w/Freshly Shredded Parmesan	
Caprese Garden Salad w/Fresh Mozzarella, Tomatoes, Red Onion in Balsamic Vinaigrette	
Chef's Choice Dessert	
<u>New England Fare~ Dinner Option # 31</u>	\$ 11.50
Grilled Lemon Rosemary Chicken Breasts	
Multigrain Vegetable Rice Pilaf w/ Dried Fruit & Nuts	
Grilled Vegetables	
New England Salad w/Ranch & Raspberry Vinaigrette	
Chef's Choice Dessert	

- Chicken Fiesta~ Dinner Option # 32** **\$ 10.75**
 Chicken Enchiladas or Burritos (available w/ Beef or Shredded Pork)
 Seasoned Refried Beans **or** Corn & Black Bean Salad (add.\$50/guest)
 Southwestern Rice Pilaf w/ Peppers
 Fiesta Salad w/Olives, Cucumber, Tomatoes, & Shredded Cheese w/Spicy Ranch & Salsa
 Chef's Choice Dessert**
OR
 Monterey Chicken w/Peppers & Onions & Monterey Pepper Jack **\$ 11.95**
 Southwestern Hash Browns
 Corn O'Brien **or** Corn Bread Bake
 Tortilla Chips & Salsa
 Fiesta Salad w/Olives, Cucumber, Tomatoes, Green Onions & Shredded Cheese
 w/Spicy Ranch & Salsa
 Chef's Choice Dessert
- Roasted Classics~ Dinner Option # 33** **\$ 10.50**
 Herb Roasted Chicken Breasts
 Roasted Redskin Potatoes
 Michigan Cherry Salad w/Ranch & Poppy Seed Vinaigrette
 Cracked Wheat Rolls w/Spiced Honey Butter
 Chef's Choice Dessert
- Heavenly Barbeque~ Dinner Option # 34** **\$ 10.50**
 BBQ Bone-In Chicken **or** Pulled Pork w/ Choice of BBQ, Teriyaki **or** Honey Mustard Sauce
 Seasoned Mashed Potatoes
 Corn O'Brien
 Apple Cabbage Coleslaw
 Chef's Choice Dessert
- Chasseur Chicken Dinner~ Dinner Option # 35** **\$ 13.50**
 Chicken Chasseur w/Sautéed Mushrooms, Sun-Dried Tomato, Garlic & Herbs
 Deglazed w/Brandy & Chicken Veloute
 Farfalle w/Sun Dried Tomato Pesto & Toasted Pine Nuts
 Roasted Vegetables w/Asparagus
 Heavenly Vineyard Salad w/Tossed Greens, Carrots, Blue Cheese, Bacon,
 Glazed Almonds, Cranberries w/Sweet & Sour Vinaigrette
 Chef's Choice Dessert
- Del Ray Evening~ Dinner Option # 36** **\$ 11.80**
 Chicken Del Ray w/ Artichokes & Red Peppers
 in White Wine Lemon Sauce
 Vegetable Rice Pilaf
 Steamed Broccoli (Au Gratin add \$.50)
 Pear & Gorgonzola Salad w/Poppy Seed & White Balsamic Vinaigrettes
 Chef's Choice Dessert
- Dijon Delights~ Dinner Option # 37** **\$ 11.25**
 Dijon Chicken Breasts w/ Honey & Lemon Dijon Sauce
 Dilled Redskin Potatoes
 Broccoli, Cauliflower & Carrots w/Herbs
 New England Salad w/Dried Cranberries & Glazed Almonds w/Ranch & Raspberry Vinaigrette
 Chef's Choice Dessert

Mediterranean Dinner~ Dinner Option # 38 **\$ 12.99**

Chicken Helena Breasts w/Roasted Red Peppers & Feta Cheese
 w/Red Pepper Coulis
 Parsley & Roasted Garlic Couscous
 Grilled Vegetables w/Balsamic Glaze
 Mediterranean Salad w/Artichokes, Olives & Goat Cheese w/Balsamic Vinaigrette
 Chef's Choice Dessert

Traverse City Dinner~ Dinner Option # 39 **\$ 11.95**

Traverse City Chicken Breasts w/Dried Cherries Pecans & Blue cheese
 w/Apple Cider Reduction
 Garlic Mashed Yukon Gold Potatoes
 Corn Sauté w/Bell Peppers
 Michigan Cherry Salad w/Ranch & Raspberry Vinaigrette
 Chef's Choice Dessert

New Orleans Marti Gras ~Dinner Option # 40 **\$ 11.50**

Seasoned Jamaican Jerk or Blackened Chicken Breast or Jambalaya
 Red Beans & Rice
 Spicy Cabbage Slaw Vinaigrette
 New Orleans Fruit Salad w/Mangos, Papayas, Kiwi, Strawberries,
 Grapes & Star Fruit in Red Wine Vinaigrette (as seasonally available)
 Corn Bread Bake or Choice of Rolls & Butter

Southern Style Buffet ~Dinner Option # 41 **\$ 12.50**

Stuffed Chicken~ choice of 1 stuffing w/Chardonnay Cream:
 Cornbread, Dried Fruit & Nut, Florentine, Cordon Bleu
 Sweet Potato Bake w/Pecan Streusel
 Broccoli Pecan Salad or Apple Waldorf Salad or Fresh Fruit Salad
 Bacon Spinach Salad w/Hot Bacon Dressing
 Chef's Choice Dessert or Choice of Rolls & Butter

Chicken Italian ~ Dinner Option # 42 **\$ 11.75**

Grilled Italian Marinated Chicken Breasts
 Farfalle w/Marinara & Mushrooms
 Italian Vegetable Sauté w/ Freshly Shredded Parmesan
 Caesar Salad w/ Croutons & Caesar
 Chef's Choice Dessert or Choice of Rolls & Butter

Parmesan Chicken~ Dinner Option # 43 **\$ 11.95**

Chicken Parmesan w/ Marinara
 Farfalle or Penne w/Alfredo or Creamy Tomato Sauce
 Steamed Broccoli or Seasoned Vegetable Medley
 Caesar Salad w/Home Made Croutons
 Chef's Choice Dessert or Choice of Rolls & Butter

Fall Festival ~ Dinner Option # 44 **\$ 12.50**

Pre-Carved Turkey Breast Slices
 Dried Fruit & Nut Stuffing
 Seasoned Mashed Potatoes & Gravy
 Green Beans w/Red Peppers
 Cranberry Relish (seasonally available)
 Chef's Choice Dessert or Choices of Rolls & Butter

Angel Food Catering

Elegant Dinner Buffets

Elegant Dinner Options limited to 16 or more guests & can be served plated for additional Service fee*
Desserts serve an average of 16 guests. Themed-Three Entrée Menus are limited to groups over 50 guests.

Elegant Dinner Option # 1 **\$ 18.50**

Grilled Chicken w/Boursin & Shiitake Mushroom Cream
Duchess Potatoes
Oven Roasted Vegetables
Granny Smith Apple Salad w/Apples, Cajun Pecans, Gorgonzola & Dried Cranberries
in Balsamic Vinaigrette
Assorted Rolls served with Butter
Chocolate Lovers Torte w/Chocolate Sauce & Raspberry Glaze (serves 16)

Elegant Dinner Option # 2 **\$ 18.95**

Choice of: Chicken Scallopini/Chicken Piccata/Chicken Marsala
Tri-colored Fettuccini in Sun-Dried Tomato Cream or Marinara
Fresh Vegetable Medley
Caesar Salad w/Homemade Croutons
Capri Salad w/ Fresh Tomato, Mozzarella & Basil Salad in Vinaigrette
Cheesy Garlic Biscuits w/Dilled Garlic Butter
Poached Pears in Red Wine Sauce

Elegant Dinner Option # 3 **\$ 15.95**

Corn Bread Stuffed Chicken Breasts (8oz) w/Chicken Velouté
Sweet Potato Bake w/Toasted Pecans
Cranberry Apple Relish
Strawberry Spinach Salad w/ Raspberry Poppy Seed Vinaigrette
Assorted Rolls served with Butter
Hot Apple or Peach Cobbler or Crisp (add Ice Cream for \$1.00/guest)

Elegant Dinner Option # 4 **\$ 16.75**

Chicken a la Orange served with Sautéed Spinach & Orange Zest
Mushroom Barley Pilaf
Fresh Green Bean Medley
Apple Waldorf Salad w/Dried Fruits
Assorted Rolls served with Butter
Fresh Berry & Mascarpone Cream Napoleons

Elegant Dinner Option # 5 **\$ 16.99**

Sliced Crab & Boursin Stuffed Pork Loin w/Chardonnay Reduction
Seasoned Couscous w/Dries Cranberries & Toasted Pinenuts
Golden Sweet Potato & Apple Sauté
Heavenly Vineyard Salad w/ Sweet & Savory Vinaigrette
Assorted Rolls served with Butter
Chocolate Toffee Torte w/Heath Brinkles

<u>Elegant Dinner Option # 6</u>	\$ 20.50
BBQ Beef Brisket Slices	
Au Gratin Potatoes	
Corn O'Brien	
Harvest Apple Slaw	
Assorted Rolls served w/Butter	
Mini Double Chocolate Mousse Cups w/Whipped Cream & Chocolate Sauce	
<u>Elegant Dinner Option # 7</u>	\$ 21.99
Beef Tenderloin Slices w/Mushrooms Demi-Glace (6oz.)	(\$ 23.95 for 8 oz. serving)
(add Bleu Cheese Crumbs for \$1.50/Guest)	
Twice Baked Cheddar Potato	
Asparagus w/Balsamic Reduction	
Michigan Cherry Salad w/Choice of Dressing	
Assorted Rolls served with Butter	
Amaretto Almond Cheesecake (serves 16)	
<u>Elegant Dinner Option # 8</u>	\$ 18.95
Beef Wellington w/Mushroom Duxelle & Forestiere Cream (6oz.)	(\$ 21.95 for 8oz serving)
Savory Garlic Yukon Gold Mashed Potatoes	
Sautéed Brussels Sprouts w/Cashews	
Granny Smith Spinach Salad w/Dried Cranberries, Gorgonzola, & Cajun Pecans	
w/White Balsamic Vinaigrette	
Assorted Rolls served with Butter	
Mini Sweet Treats Platter	
<u>Elegant Dinner Option # 9</u>	\$ 23.99
Pistachio Crusted Sea Bass w/Tomato Fennel Coulis	
Couscous w/Sun-dried Tomato Pesto	
Steamed Asparagus w/Mustard Lemon Butter	
Assorted Rolls served with Butter	
Individual w/ Crème Brule' w/Mint Garnish (add Fresh Berries for \$.75/guest)	
<u>Elegant Dinner Option # 10</u>	\$ 19.50
Grilled or Broiled Salmon Steaks (8oz.) w/Apple Cider Teriyaki Glaze	
Sesame Vegetable Rice Stir-fry	
Honey Lime Fruit Salad w/Toasted Almonds	
Assorted Rolls served with Butter	
Black Forest Torte w/ Cherry Kirsch	
<u>Elegant Dinner Option # 11</u>	\$ 16.95
Artichoke Crab au Vin over Multi-Grain Vegetable Rice Pilaf	
Sautéed Zucchini, Yellow Squash & Red Onions	
New England Salad w/Choice of Dressing	
Assorted Rolls served with Butter	
Lemon Twist Bundt Cake w/Lemon Glaze (serves 16)	

Angel Food Catering

Elegant Three-Entree Dinners

These menu options can be served plated for additional Service & Gratuity fee.*
Menus are limited to groups of 32 guests or more with entrée' selections reserved ahead.
Desserts serve an average of 16 guests each.

Three-Entrée ~ Tropical Island Spread ~ Option # 1 **\$ 22.95**

**Braised Pork Loin Medallions w/Dijon Apricot or Roasted Apples & Red Onion Reduction
Monterey Stuffed Chicken Breast w/Mild Chilies & Monterey Jack Cheese Stuffing
Broiled Salmon Cakes w/Mango Pineapple Salsa or Caper Aioli
Grilled Marinated Vegetables & Caramelized Onions
Black Beans & Rice or Red Beans & Rice
Mandarin Spinach Salad w/Asian Citrus Vinaigrette
Cracked Wheat Rolls w/Spiced Honey Butter or Corn Bread w/Spiced Honey Butter
Citrus Lemon Cake or Chocolate Carmel Pecan Cake

Three-Entrée ~ Quiet Night on the Gondola ~ Option # 2 **\$ 25.95**

Chicken ala Orange' w/Sautéed Spinach
or Chicken Cannelloni w/ Spinach & Italian Cheese & Marinara
Pescado Vera Cruz (White Fish) w/ Parsley & Lemon Slices
**Veal Piccata w/Lemon Caper Reduction
or Beef Tenderloin Medallions w/ Port Wine Demi Glaze
Tri-colored Fettuccini w/Sun-Dried Tomato Cream
Italian Sautéed Vegetables w/Fresh Parmesan Cheese
Caesar Salad w/Homemade Croutons & Fresh Parmesan Cheese
Italian White Rolls w/Dilled Garlic Butter
Choice of: Tiramisu Torte or Chocolate Praline Torte (16 servings each)

Three-Entrée ~ Celebration on the Riviera ~ Option #3 **\$ 24.50**

**Beef Wellington w/ Demi Glaze or Tenderloin Medallion w/ Gorgonzola Cream
Basil Crusted White Fish w/Chardonnay Reduction & Toasted Pecans
Chicken Cordon Blue w/White Wine Cream or Grilled Boursin Chicken w/ Shiitake Cream
Multigrain Vegetable Rice Pilaf w/Wild Rice & Peppers
Roasted Vegetables w/Asparagus, Squash, Onions, Leeks & Tomatoes
Granny Smith Apple Salad w/ Apples, Cajun Pecans, Gorgonzola & Dried Cranberries
in White Balsamic Vinaigrette
Cracked Wheat Rolls & Mini Croissants w/Spiced Honey Butter
Cappuccino Kahlua Cheesecake or Pina Colada Cheesecake (16 servings each)

****Vegetarian Selections can be Substituted for Beef / Pork Selections**

Portobello Mushrooms w/ Roasted Vegetables & Goat Cheese in Roasted Red Pepper Coulis
Roasted Peppers w/ Artichoke Hearts, Feta, Red Peppers & Garden Vegetable Stuffing
w/ Tomato Reduction
Butternut Squash Ravioli w/Sage Cream, Fresh Herbs & Parmesan Cheese (add 1.50/guest)
Cannelloni Stuffed w/Spinach, Ricotta & Italian Cheeses w/ Marinara

Angel Food Catering

Receptions / Station Buffets

Add Punch to any Reception for \$.1.00/guest~ for Stations remove the Dessert & reduce cost \$.90/guest
* Reception options limited to groups of 25 or more guests. *

Light Reception

\$ 9.50

Domestic Cheese Platter & Gourmet Crackers
Fresh Vegetable & Relish Platter w/ Savory Italian Dip
Layered Fiesta Bean Dip w/Tortilla Chips & Salsa
Deviled Eggs or Lavosh Wheels (Vegetarian or Meat & Cheese)
Gourmet Cookie Bar Wedges

Tea & Crumpet Reception

\$ 10.50

Orchard Fruit Platter served with Island Spice Dip
Domestic Cheese & Gourmet Cracker Platter
Vegetable Relish Platter w/Savory Vegetable Dip
Assorted Tea Sandwiches~ many varieties available
Mini-Sweet Treats Platter including Assorted Gourmet Cookie Bar Wedges, Min-Fruit Tarts,
Mini-Cream Puffs, Mini Chocolate or Strawberry Mousse Cups

Taste of Italy Reception

\$ 10.75

Antipasto Platter w/ Assorted Meats, Cheese, Olives, & Mushrooms w/Gourmet Crackers
Italian Meatballs w/ Sweet & Tangy or Marinara Sauce
Tuscan Platter including Cannellini Bean Dip, Crostini, Garlic, Olives, Carrots,
Fennel, Peppers, Cucumbers, Curried Yogurt Dip & Crostini
Wild Mushroom Sacchetti w/Sun Dried Tomato Cream
Fresh Mozzarella & Basil Stuffed Cherry Tomatoes or Caprese Platter
Gourmet Cookie Bar Wedges

French Twist Reception

\$ 13.50

Baked Brie en Croute' w/French Baguette Slices (Stuffed add \$.40/guest)
Orchard Fruit Platter
Crab and Swiss Stuffed Mushrooms
Mini Chicken Boursin Wellingtons
Florentine & Goat Cheese Bread Ring w/Tomatoes & Ranch Dip
Mini-Fruit Tartlets & Mini Cream Puffs filled w/Bavarian Cream & Chocolate Glaze

Hors d'Oeuvres on the Riviera

\$ 11.95

Grilled Vegetable Platter Drizzled w/ Balsamic Vinaigrette & Fresh Herbs
Fresh Fruit & Cheese w/Brie Platter & Gourmet Crackers
Assorted Mini Quiche' w/Toasted Pinenuts
Caramelized Onion & Goat Cheese Tarts
Mini Chocolate Drizzled Croissants w/ Jam & Spiced Honey Butter

Follow the Eastern Star

\$ 11.50

Lavosh Wheels~ Vegetarian & Meat & Cheese
Spanokopita Spinach & Goat Cheese Triangles
Hummus Trio Platter w/Crudites, Olives& Banana Peppers served w/Pita Wedges
Greek Platter including Tapenade & Tzatziki Sauce Served w/Peppers, Cucumbers, Tomatoes,
Feta Cheese, Greek Olives & Pita Wedges
Mini-Fruit Tarts in Honey Phyllo Cups

Northern Lights Delight**\$ 10.50**

Swedish Meatballs **or** Sweet & Tangy Meatball
 Rumaki **or** Italian Sausage Puffs w/ Honey Dijon Sauce
 Orchard Fruit Platter **or** Fresh Vegetable Platter w/Savory Vegetable Dip
 Domestic Cheese & Crackers Platter
 Assorted Gourmet Cookie Wedges

A Night on the Thames**\$ 13.75**

Caprese Skewers w/ Balsamic Vinaigrette Drizzle & Fresh Basil
 Crab Muffins w/Herbed Cream Cheese
 Crostini Broiled w/Provolone & Roma Tomato Slices
 Asparagus & Prosciutto Wraps
 Chicken Sate' w/Spicy Peanut Dip **or** White Wine Cream **or** Sun-dried Tomato Cream
 Mini-Double Chocolate & Strawberry Mousse Cups w/Whip Cream

On the Orient Express**\$ 12.50**

Coconut Chicken w/ Plum Sauce **or** Thai Peanut Sauce
 Miniature Fruit Kabobs
 Crab & Cheese Filled Snow Pea Pods
 Shrimp Tempura w/ Sweet & Sour Teriyaki
 Asian Sweet & Sour Meatballs w/Peppers & Pineapple
 Fresh Orange Slices & Fortune Cookies

Brunch~ Style Reception**\$ 10.99**

Mini-Potato Cakes w/Cheddar & Chived Sour Cream **or** Apple Chutney
 Spinach Dip Platter w/Crudité's **or** Hot Spinach & Artichoke Dip w/ Pita
 Italian Sausage Puffs w/Honey Dijon Sauce
 Mini Assorted Florentine & Lorraine Tartlets
 Deviled Eggs
 Freshly Baked Cookies

Southwestern Reception**\$ 10.50**

Assorted Quesadillas
 Orchard Fruit Platter w/Island Spice Dip
 Southwestern Cheese Puffs w/Salsa
 Layered Fiesta Bean Dip **or** Santé Fe Platter
 Tortilla Chips & Salsa
 Key Lime Kisses & Pecan Bars

Elegant Hors d'Oeuvres Reception**\$ 17.25**

Smoked Salmon Rolls
 Rumaki-Broiled Bacon Wrapped Water-Chestnuts
 Chicken Satay w/Peanut & Honey Dijon Sauces
 Shrimp Tempura w/Sweet & Sour Teriyaki
 Warm Spinach & Artichoke Dip w/Toasted Pita Wedges
 Imported & Gourmet Cheese Platter w/Gourmet Crackers
 Assorted Mini-Sweet Treats Platter