

Angel Food Catering Inc.

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2012 Served Buffet Reception w/Rentals for 100 - 200 Guests

ENTRÉE CHOICES (1 Entrée: \$11.50/guest; 2 Entrées: \$13.35/guest; 3 Entrees: \$14.99/guest)

- Chicken Del Ray w/Artichokes & Roasted Red Peppers
- Chicken Helena w/ Roast Red Peppers & Feta
- Chicken Scaloppini, Piccata, Parmesan (add \$.50/guest)
or Cacciatore w/ Marinara or Alfredo
- Grilled Chicken Alfredo or Sun-dried Tomato Cream (add \$.50/guest)
- Herb-Roasted Chicken Breasts w/Chicken Veloute
- Italian Marinated Chicken Breasts (choice of Pineapple Pepper, Apricot or Port Wine Sauce)
- Lemon Rosemary Chicken Breasts
- Marinated Grilled Chicken Brittany (w/Cider, Balsamic, Garlic)
- Stuffed Chicken Breasts (5 Choices, add \$.50-.1.00/guest)
- Walnut Chicken Stir-Fry over Rice (add \$.50/guest)
- Fresh Turkey Slices w/ Stuffing (add \$1.00/Seasonal)
- Italian Meatballs (Choice: Swedish or Sweet & Savory or BBQ)
- Honey Glazed Ham (choice of Pineapple & Pepper, Apricot, or Michigan Cherry Port Wine Reduction)
- Pulled Pork (choice of 2 Sauces: Teriyaki, Pineapple, Pepper, Honey Dijon, Spicy, or BBQ)
- Sliced Pork Loin (Choice of Pineapple Pepper Sauce, Citrus Rosemary, or Apricot Dijon (add \$1.00/guest)
- Beef Tips w/Peppers, Onions & Demi Glaze (add \$.75)
- Sliced Beef Tender Medallions w/Demi Glaze or Burgundy or Mushroom Demi (add \$0.75/guest)
- Pasta Primavera al la Pesto or Herb Garlic Oil (add .50/guest)
- Roasted Vegetable Farfalle w/Sun-Dried Tomato Cream or Sun-Dried Tomato Pesto or Basil Pesto (add \$.50/guest)
- Sesame Vegetable Rice Stir-Fry
- Three-Cheese Penne Pasta w/Meat Sauce & Italian Sausage
- Tri-Colored Fettuccini w/ Sun-Dried Tomato Cream (add \$.50/guest)
- Vegetable Three-Cheese Penne Pasta or Vegetarian Lasagna (add \$.50/guest)

SIDE CHOICES (Choose 1; for 2 sides add \$1.10/guest)

- Au Gratin Potatoes (add .50/guest)
- Baked Sweet Potatoes w/ Brown Sugar Sauce (add .25/guest)
- Dilled or Parslied Redskin Potatoes
- Garlic Mashed Redskin Potatoes (add .25/guest)
- Kosher Baked Potato w/ Sour Cream (add .50/guest)
- Oven-Roasted Redskin or Reds & Fingerling Potatoes
- Roasted Rosemary Sweet Potatoes (add \$.50/guest)
- Savory Garlic Mashed Yukon Potatoes
- Seasoned Mashed Yukon Gold Potatoes or Mashed Idaho
- Cornbread Stuffing or Traditional Sage Stuffing
- Dried Fruit & Nut Stuffing (add \$.50/guest)
- Couscous w/Roasted Garlic & Herb (add \$.50/guest)
- Au Gratin or Creamy Mashed Cauliflower (Gluten-Free)
- Farfalle or Penne Pasta and choice of:
* Marinara or Basil Pesto or Alfredo (add \$.25/guest)
*Roasted Vegetables w/Parmesan Garlic Infused Olive Oil
*Tomato Cream or Sun-Dried Tomato Pesto (add \$.25/guest)
*Vegetable Farfalle w/Marinara or Sun-Dried Tomato Cream (add \$.50/guest)
- Multi-Grain Vegetable Rice Pilaf
- Quinoa Pilaf w/Mixed Vegetables, Garlic & Herbs (Gluten-Free add \$.50/guest)
- Sicilian Rice Pasta w/Marinara
- Spicy Vegetable Panang Stir-Fry w/Red Curry (Med.) & Rice Noodles (Gluten-Free) (add \$.50/guest)

VEGETABLE CHOICES (Choose 1; for 2 vegetables add \$.60/guest)

- Brick Oven Baked Beans or Vegetarian Baked Beans
- Corn O'Brien or Dilled Peas
- German Sauerkraut w/Apple, Potato, & Caraway.
- Green Beans Amandine or Medley or w/ Peppers
- Green Bean Bake
- Grilled or Roasted Vegetables (add \$.50/guest)
- Ratatouille (add \$1.25/guest)
- Sweet Potato & Apple Sauté (add .25/guest)
- Sweet Potato Bake w/Pecan Streusel (add \$.25/guest)
- Sautéed Yellow Squash, Zucchini & Red Onions w/Fresh Parmesan
- Seasoned or Glazed Carrots
- Seasoned Peas & Carrots or Dilled Peas
- Steamed Broccoli or Cauliflower (Au Gratin add \$.25/guest)
- Vegetable Medley

SALAD CHOICES (Choose 1; for plated salad add \$.40/guest)

- Creamy Coleslaw or Harvest Apple Coleslaw or Traditional Potato Salad
- Caesar Salad w/ Fresh Shredded Parmesan, Black Olives & Homemade Croutons
- Garden Salad w/ Cucumbers, Tomatoes, Carrots, Croutons
- Granny Smith Apple Spinach Salad w/Cajun Pecans & Cranberries (add \$1.25/guest)
- Mandarin Spinach Salad w/Mandarin Oranges, Glazed Almonds, Green Onion, Celery (add \$.60/guest)
- Michigan Cherry Salad w/ Dried Cherries, Shredded Cheese, & Glazed Walnuts (add .50/guest) or w/Blue Cheese (add \$0.95/guest)
- New England Salad w/Dried Cranberries, Sugared Almonds
- Pear & Gorgonzola Salad w/ Wild greens, Dried Cherries, Pecans, & Gorgonzola (add \$1.00/guest)
- Spring Green Mixed Salad w/Spinach & Homemade Croutons (add Feta for \$.50/guest)

SALAD DRESSINGS (Choose 2)

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|--------------------------|-----------------|---------------------------------|----------------------------|
| Asian Citrus Vinaigrette | Homestyle Ranch | Mediterranean Lemon Vinaigrette | Raspberry Vinaigrette |
| Caesar | Honey Dijon | Poppyseed Vinaigrette | Smoked Tomato Ranch |
| Feta Vinaigrette | House Italian | Raspberry Poppyseed | White Balsamic Vinaigrette |

ASSORTED ROLLS (Choose 2)

- Cracked Wheat Rolls w/ Spiced Honey Butter
- Italian White Rolls w/ Dill Garlic Butter
- Poppyseed Seven-Grain Rolls w/Citrus Butter
- Rosemary Focaccia w/Roasted Garlic Butter (Dipping Oil available for Family-Style Service)

BEVERAGES (\$2.60/guest)

- Choice of two cold: Fresh Brewed Iced Tea, Lemonade, Raspberry or Cranberry Lemonade, Assorted Sodas or Punch
- (Choice of Cranberry Splash, Citrus Punch, or Celebration Punch (clear & non-staining) (add 2nd choice for \$.50/guest)
- Regular & Decaffeinated Coffee Service (add Hot Tea for \$.25/guest).

DESSERT

Many varieties of our homemade desserts are available, including our Decorated Wedding Tiered Cheesecakes, Cupcakes & Tortes. Please inquire. Prices range from \$1.00/per guest to \$5.95/guest.

DISPOSABLE EATING WARE

Disposables range from simple White to Clear to Eco-Friendly ("Green"), and packages range from \$.25/guest to \$1.25/guest.

EQUIPMENT CHARGES (1 Served Buffet per 100 guests)

\$12.00-\$24.00 sterno fee per buffet. All buffet linens, skirting & decorations are included. Fresh florals, fresh fruit & lighting can be added for an additional cost

RENTALS

Standard Rental & Linen Package w/1 hour set-up & 1 hour clean-up. See below.

- Water Goblets
- 10 ¾" Clear Glass Dinner Plate
- Dinner Knives, Forks & Spoons
- 90" x 90" Square White Linens to fit 60" Round Tables(1 Table per 8 guests)—Many other linen options are available.
- White Fan-Folded Cloth Napkins (24 other colors available)

SAMPLE BID ESTIMATE FOR 100 GUESTS

The sample bid below includes food (1 entrée), delivery (in the Ypsilanti/Ann Arbor Area), set-up, clean-up, and decoration of the buffet. Labor includes a served buffet with 2 hours set-up and 1.5 hour clean-up and 4 hours serving. Bid does not include dessert, other rentals, eating ware disposables, or decorations other than buffet table. Our standard Rental & Linen Package is included in this sample bid.

		100 Guests		200 Guests
Dinner – 1 Entree	\$ 11.50/guest	\$ 1,150.00	\$ 11.50/guest	\$ 2,300.00
Beverages	\$ 2.60/guest	\$ 260.00	\$ 2.50/guest	\$ 520.00
Delivery / Gas Mileage		\$ 45.00		\$ 45.00
Labor	7.5 hours	\$ 787.50		\$ 1,537.50
Total Disposables		None included		None included
Standard Rentals	see above	\$ 305.00		\$ 610.00
Equipment		\$ 24.00		\$ 48.00
Subtotal	\$ 25.72/guest	\$ 2,571.50	\$ 25.30/guest	\$ 5,060.50
6% Michigan Sales Tax		\$ 154.29		\$ 303.63
Total		\$ 2,725.79		\$ 5,364.13
15% Gratuity		\$ 408.21		\$ 804.87
Grand Total		\$ 3,134.00		\$ 6,169.00

ADDENDUM

1) Bartending 1 Bartender (per 80 guests) & 4 hours service + .5 set-up & clean-up = \$125.00 + tax & gratuity. Each additional hour is \$ 25.00/hour + tax & gratuity

2) Coordination Many services are available including Alcohol, Cake, Chocolate Fountains, Decorating, Floral, & Lighting. Rentals are available at \$25.00/hour.

3) Additional Rentals China, Glass & Flatware available, including Plates (Hors, Plated Salad, Dessert), Wine Glasses, Champagne Flutes, Pilsners, Upgraded Linens, Chair Covers, Table Runners etc.

We strive to create the event you want with the budget you have. Please call us to set-up your free one-hour wedding consultation.

"Serving Michigan's Tastes with Heavenly Delights"
Angel Food Catering, Inc.