

Angel Food Catering's Holiday Menu - 2011

Angel Food Catering, Inc. wishes the best for you, your staff and your family this upcoming Holiday Season. Whether your event is a large company Christmas party or a small private get-together, we strive at *Angel Food, Inc.* to give your special holiday event that personal touch.

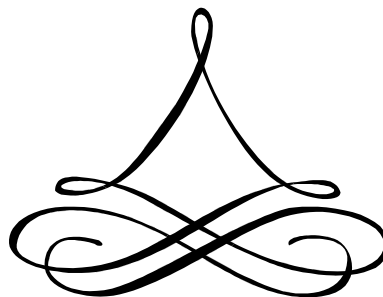
Our newest holiday menus are included in this packet. We've also added our new Carefree Drop-Off Holiday Meals that conveniently provide serving utensils, containers, and delivery on disposables (please see pages 3 and 4). Please note that substitutions may be made from our catering catalog and we will gladly create original menus to fit your desired budget and facility needs. Please call if you have questions or would like suggestions as you plan your special event.

For a light holiday meal, our Hors d'oeuvre section offers an elegant menu that is perfect for any stand-up reception or informal gathering. And of course, our hors d'oeuvres may be added to your dinner menu for a well-rounded meal. We also offer Themed Sauté Stations, Short Plates, & Shooters to give your holiday party that extra holiday cheer.

Lastly, don't forget to look over our extensive dessert menu. Whether it's a classic torte, a decadent crème brûlée, or simple holiday pie, we have the perfect ending for your holiday menu. Or consider hosting a dessert reception with our fondue dips or chocolate fountain. Our finger desserts are also quite popular, and offer a simple, yet elegantly garnished finale for small intimate dinners, receptions, or even large holiday affairs.

We have carefully selected our most popular items for our 2011 Holiday Dinner Menu, but please note that these seasonally selected items may not be available on short notice.

We look forward to serving you this Holiday Season!



Hors d'oeuvre Buffets

Priced for 25+ guests with approximately 10-12 pieces per guest. Recommended for light receptions or informal gathering; not intended to replace a meal. Does not include delivery, eating ware, service, facility rental, or entertainment.

Holiday on Orient Express ~ \$ 14.50/guest

Coconut Chicken Skewers w/ Plum Sauce
Miniature Fresh Fruit Kabobs
Canapés: Cucumbers w/Piped Crab Pate
Asian Sweet & Sour Meatballs w/Peppers & Pineapple
Shrimp Tempura w/ Spicy Chili Sauce
OR Vegetarian Egg Rolls
Gingerbread w/Whipped Cream & Fresh Orange Slices

Silent Night in Barcelona ~ \$ 12.50/guest

Roasted Butternut Squash in Phyllo Garnished w/ Pine
Nut Butter & Cranberries
Tuscan Platter including Cannelloni Bean Dip
served w/ Crostini,
Garlic, Olives, Carrots, Fennel, Peppers, Cucumbers
& Curried Yogurt Dip
Smoked Trout Pate Canapés
(served w/Crostini **OR** Cucumbers)
Asparagus & Prosciutto Wraps
OR Prosciutto Wrapped Figs
Wild Mushroom Sacchetti in Sun Dried Tomato Cream
Mini-Double Chocolate & Strawberry Mousse Cups
w/Whipped Cream

Following the Eastern Star ~ \$ 10.95/guest

Spanokopita-Spinach & Feta in Phyllo
Stuffed Mini-Focaccia Points: Grilled Vegetable &
Herbed Cream Cheese, Herbed Goat Cheese &
Prosciutto, Smoked Turkey w/Provolone & Sun-Dried
Tomato Pesto, Muffaletta Salami,
Mortadella & Prov. w/Olive Salad
Greek Platter w/ Tapenade & Tzatziki Sauce, Peppers,
Cucumbers, Tomatoes, Green Olives & Feta
Eastern Platter w/ Red Pepper Hummus, Tapenade,
Olives, Tomatoes & Pita Wedges
Hot Spinach & Artichoke Dip w/Tortilla Chips
Mini-Fruit Filled Tarts w/ Whipped Cream
& Gourmet Cookie Bars

Hors d'oeuvres on the Riviera ~ \$ 10.50/guest

Dried Fruit & Nut Stuffed Baked Brie
en Croute w/ Crostini
Orchard Fruit & Cheese Platter w/Gourmet Crackers
Assorted Mini Quiche w/ Toasted Pinenuts
Bruchetta w/Sun-Dried Tomato Pesto & Basil Shreds
Wild Mushroom Sacchetti in Wild Mushroom Forestiere
Sweet Treats Platter Including:
Assorted Cookie Bar Wedges, Mini-Fruit Tarts,
Mini-Cream Puffs & Mini-Chocolate
or Strawberry Mousse Cups

Elegant Holiday Fare ~ \$ 14.50/guest

Bacon Wrapped BBQ Chicken Bites
Wild Mushroom & Spinach Parcels
Butternut Squash Tarts
w/Toasted Pinenuts
Prosciutto Wrapped Figs
Grape Chevre & Pistachio Truffles
Apple Strudel Wedges

Northern Lights Delight ~ \$ 11.50/guest

Sweet & Savory Meatballs
Chicken Boursin Wellington
Orchard Fruit Platter w/ Island Spiced Dip
Herbed Goat Cheese & Cranberry Chutney
in Phyllo Cups
Gourmet Cheese & Crackers Platter
OR Fresh Vegetable Platter w/Dip
Assorted Sweet Treats Platter, including
Mini-Double Chocolate or Strawberry Mousse in
Chocolate Cups, Drizzled Cream Puffs, Fruit Tarts
& Assorted Cookie Bar Wedges

Brunch-Style Reception ~ \$ 10.50/guest

Wild Mushroom Ragout & Artisan Bread Slices
w/Crustini & Crudités
Italian Sausage Puffs w/Honey Dijon Sauce
Assorted Tea Sandwiches w/ 3 Choices of:

- Herbed Cream Cheese & Cucumbers
- Roasted Beef & Bleu Cheese Walnut Spread
- Turkey w/ Roasted Red Pepper Sauce
- Ham & Stone Ground Mustard
- Roast Beef & Horsey Sauce
- Egg Salad

Potato Pancakes w/ Apple Cranberry Chutney
Freshly Baked Cookies
OR Mini-Pastries & Cinnamon Rolls

Southwestern Holiday Reception ~ \$10.50/guest

Quesadillas (Choice of Three Cheese; Bean & Cheese;
Chicken or Beef Fajita)
Orchard Fruit Platter w/Island Spice Dip
Southwestern Cheese Puffs w/ Salsa
Roasted Butternut Squash in Phyllo Cups w/Pinenuts
Santa Fe Platter including Savory Black Bean Hummus
& Guacamole, Pico de Gallo,
Served w/ Tortilla Chips, Crudités, Peppers,
Celery, Carrots & Sour Cream
Key Lime Kisses & Mocha Blondie Wedges

Carefree Drop-Off Holiday Meals

Prices are for food delivered on disposable containers for 20 or more guests. Not including tax, or gratuity, or disposable eating ware.

Traditional Holiday Fare ~ \$ 12.50 /guest

Roast Beef Tenders (w/Demi-Glaze **OR** Mushroom Demi-Glaze)
Dried Fruit & Nut Stuffed Chicken Breast w/White Wine Cream
Russet Baked Potato w/Butter & Chived Sour Cream
Green Bean Bake **OR** Green Bean Almandine
Specialty Rolls & Butters

All American Christmas ~ \$ 11.50/guest

Corn Bread Stuffed Chicken Breasts w/ Chicken Veloute
Sweet Potato Bake
Waldorf Salad w/Dried Fruit **OR** Fruit Ambrosia w/ Yogurt
Assorted Gourmet Cookie Bar Wedges

Island Holiday Adventure ~ \$ 11.50/guest

Apple Teriyaki Chicken Breasts **OR** Jamaican **OR** Blackened Chicken Breasts
Multigrain Vegetable Rice Pilaf **OR** Black Beans & Rice
Mandarin Spinach Salad w/ Sweet & Sour Vinaigrette **OR** Fresh Fruit Salad
Key Lime Cookie Bar Wedges

Southern Comfort Holiday ~ \$ 11.50/guest

Roasted Dearborn Whole Bone-In Sliced Ham w/Your Choice of Sauce:
(Ginger Cherry; Whole Grain Honey; Cranberry Chutney)
Au Gratin Potatoes
Green Bean Medley **OR** Green Bean Almandine
Apple Harvest Cranberry Coleslaw

Mississippi Holiday Venture ~ \$ 10.50/guest

Roasted Turkey Slices & Cornbread Stuffing
Mashed Potatoes & Gravy
Orange Cranberry Relish
Cracked Wheat Rolls w/ Spiced Honey Butter
Assorted Cookie Bar Wedges

Create Your Own Old World Italian Holiday Adventure ~ \$ 11.50/guest

Choice of One Entrée: (Add a Second Entrée for \$12.95/guest)

- Chicken Divan over Multigrain Vegetable Rice Pilaf **OR** Cajun Chicken Pasta **OR** Chicken Tetrazzini over Pasta
- Farfalle w/ Roasted Vegetable w/ Sun-dried Tomato Cream **OR** Vegetarian Three-Cheese Penne Pasta w/ Marinara
- Grilled Chicken Fettuccini **OR** Chicken Del Ray w/ Artichokes & Roasted Red Peppers Over Farfalle
- Lasagna w/Meat Sauce **OR** Roasted Red Pepper Spinach Lasagna w/Boursin Cream **OR** Lasagna w/Alfredo **OR** Creamy Tomato Sauce
- Swedish Meatballs over Pasta **OR** Sweet & Savory Meatballs over Rice Pilaf
- Three-Cheese Penne Pasta w/Italian Meat Sauce **OR** Ground Beef Stroganoff (Roast Beef add \$.50)

Choice of One Salad:

- Caesar Salad w/ Homemade Croutons & Caesar Dressing
- Garden Salad w/Spinach, Croutons, & Choice of Two Dressings
- New England Salad and your choice of Two Dressings

Choice of Two Rolls:

- Focaccia Rolls w/Roasted Garlic Butter
- Grilled Garlic Bread Slices
- Italian White Rolls w/ Dilled Garlic Butter
- Seven-Grain Rolls w/Citrus Butter

Choice of One Dessert:

- Apple Pie **OR** Pumpkin Pie **OR** Apple-Cherry Crisp
- Assorted Mini-Sweet Treats Platter w/Double Chocolate or Strawberry Mousse in Chocolate Cups, Drizzled Cream Puffs, Fruit Tarts & Assorted Cookie Bars

Carefree Drop-Off Holiday Meals

Prices are for food only delivered on disposable containers for 20 or more guests.
Does not include tax, gratuity, or disposable eating ware. Additional charges for desert, set-up & clean up.

Entree Choices: Choose One

- Cornbread Stuffed Chicken Breast w/Chicken Veloute
- Dried Fruit & Nut Stuffed Chicken Breast
- Florentine Stuffed Chicken Breasts w/ Gorgonzola Sauce
- Fresh Roasted Pre-Carved Turkey (add \$.50/guest)
- Lemon Rosemary Chicken Breasts
- Pecan Crusted Chicken Breasts w/White Wine Cream
- Roasted Dearborn Bone-In Ham w/Choice of Sauce: Ginger Cherry, Whole Grain Honey Mustard, Cranberry Chutney
- Roasted Vegetable Farfalle in Sun-Dried Tomato Cream
- Sliced Beef Tender Medallions w/Choice of Demi-Glaze **OR** Mushroom Demi-Glaze **OR** Burgundy Reduction
- Sliced Pork Roast with Apricot Dijon Reduction **OR** Apple Cranberry Glaze (add \$1.00/Guest)
- Stuffed Roast Pork Loin w/Pecan & Winter Fruit & Nut Stuffing w/Michigan Cherry Reduction (add \$1.00/guest)
- Stuffed Roasted Peppers w/ Artichoke, Feta, Red Peppers & Garden Vegetable Stuffing (add \$.50/guest)
- Vegetarian Red Pepper & Spinach Lasagna w/Chevre Cream

\$12.95/guest – 1 Entrée
\$14.50/guest—2 Entrees
\$15.75/guest—3 Entrees
Add a Dessert (pg. 10)
Add Beverages (pg.11)

Side Choices: Choose One (additional choice \$1.10/guest)

- Au Gratin Potatoes (add \$.50/guest)
- Broccoli Rice Au Gratin
- Corn Bread Bake
- Corn Bread Stuffing (Sage or Dried Fruit & Nuts)
- Dilled Red Skin Potatoes
- Garlic Mashed Potatoes
- Kosher Baked Potato w/ Butter & Chive Sour Cream
- Seasoned Mashed Potato
- Twice-Baked Sweet Potato (add \$.25/guest)
- Vegetable Multi-Grain Rice Pilaf

Vegetable Choices: Choose One (additional choice \$.60/guest)

- Corn O'Brien
- Green Bean Bake
- Green Beans Amandine **OR** w/ Red Peppers
- Maple Glazed Root Vegetables (Butternut Squash, Sweet Potatoes, Onions, Carrots, Parsnips, & Celery Root)
- Sautéed Yellow Squash, Zucchini & Red Onions w/Parmesan Cheese
- Seasoned **OR** Glazed Carrots **OR** Carrots w/Cranberries
- Steamed Broccoli **OR** Broccoli Au Gratin
- Vegetable Medley

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

- Harvest Apple Slaw
- Caesar Salad w/Homemade Croutons & Caesar Dressing
- Fresh Fruit Salad
- Garden Salad w/Homemade Croutons & Two Dressings
- New England Salad w/Glazed Almonds & Dried Cranberries
- Tropical Fruit Ambrosia **OR** Fresh Fruit Salad
- Cranberry Orange Relish

Assorted Rolls: Choice of Two

- Cracked Wheat Rolls w/ Spiced Honey Butter
- Italian White Rolls w/ Dill Garlic Butter
- Rosemary Focaccia Rolls w/Roasted Garlic Butter
- Seven-Grain Rolls w/Citrus Butter

Traditional Fare & Theme Parties

Prices are for food only for **20 or more guests**. Delivery, eating ware, service, facility, and entertainment are available.
Inquire for pricing. **Some Items may need 3 day notice or substitutions will be made.

French Holiday ~ \$ 16.25/guest

Grilled Chicken w/ Boursin & Shiitake Cream or Beef Burgundy
Parsley Red Skin Potatoes
Roasted Asparagus w/ Citrus Butter
Granny Smith Spinach Salad w/ Apples, Gorgonzola, Cajun Pecans & Cranberries w/ White Balsamic Vinaigrette
Choice of Two Specialty Rolls & Butter
Mini Imported Dark Chocolate Cups filled w/ Chocolate or Strawberry Mousse & Whipped Cream

Christmas Dinner on the Hudson ~ \$ 13.50/guest

Turkey & Dried Fruit Stuffing & Gravy
Balsamic Roasted Vegetables
Garlic Mashed Red Skin Potatoes
Northern Harvest Salad w/ Spinach, Roasted Butternut Squash, Toasted Pumpkin Seeds, Candied Walnuts &
Dried Cherries
w/ White Balsamic Vinaigrette
Choice of Two Assorted Rolls w/ Specialty Butters

Holiday New England Style ~ \$ 13.50/guest

Vernors Glazed Roast Pork Loin
Oven Roasted Red Skin Potatoes
Grilled Marinated Vegetables & Brussel Sprouts
New England Salad w/ Dried Cranberries & Glazed Almonds w/ Choice of Dressing
Choice of Two Assorted Rolls w/ Specialty Butters

Louisiana Holiday ~ \$ 12.95/guest

Roasted Bone-In Dearborn Ham w/Choice of Sauce:
Whole Grain Honey Mustard, Ginger Cherry, or Cranberry Sauce
Sweet Potato Hash **OR** Twice-Baked Sweet Potatoes
Green Beans Bake **OR** Green Bean Medley **OR** Green Bean Almandine
Granny Smith's Spinach Salad w/ Granny Smith Apples, Cajun Pecan, Gorgonzola,
Dried Cranberries, & Toasted Pumpkin Seeds w/ Apple Cider Vinaigrette
Choice of Two Assorted Rolls w/ Specialty Butters

Puttin' On the Ritz ~ \$ 12.95/guest

Sliced Bone-In Dearborn Ham Slices w/Choice of Sauce:
Whole Grain Honey Mustard, Ginger Cherry, or Cranberry Sauce
Sliced Whole Turkey w/Stuffing & Gravy
Russet Baked Potatoes w/Butter & Chived Sour Cream
Green Bean Medley
Cranberry Orange Relish
Choice of Two Assorted Rolls w/ Specialty Butters

Georgia Swing Party ~ \$ 12.75/guest

Pecan Crusted Chicken Breasts w/ White Wine Cream
Roasted Sweet Potatoes **OR** Roasted Butternut Squash **OR** Roasted Red Skin Potatoes
Broccoli Pecan Salad **OR** Broccoli Au Gratin **OR** Broccoli Rice Au Gratin
Garden Salad w/Homemade Croutons w/ Raspberry & Poppy Seed Dressing
Choice of: Apple/Cherry/Apple Cranberry Cobbler or Crisp

Traditional Fare & Theme~ continued

Southern Style Christmas Dinner w/ 2 Entrees ~ \$ 12.50/guest

Sliced Roast Beef Tenders w/ Mushroom Demi Glaze OR Roasted Bone-In Dearborn Ham
w/Ginger Cherry Sauce
Turkey w/Cornbread Stuffing & Gravy OR Cornmeal Stuffed Chicken Breasts
Au Gratin Potatoes
Corn O'Brien
Harvest Apple Slaw
Choice of Two Specialty Rolls & Butters

New Orleans Marti Gras Celebration ~ \$ 12.25/guest

Seasoned Jamaican Jerk OR Blackened Chicken Breasts OR Creole Chicken w/ Tomato Salsa
Red Beans & Rice
Spicy Cabbage Slaw w/Cumin-Lime Sauce
Fruit Ambrosia
Southern Corn Pudding

Christmas on the Ranch ~ \$ 11.95/guest

Sliced Roast Beef Tenders w/Mushroom Demi OR Demi-Glaze OR Burgundy Reduction
Twice Baked Cheddar Potatoes OR Au Gratin Potatoes OR Twice-Baked Sweet Potatoes
Maple Glazed Root Vegetables w/Dried Fruit & Nuts
Waldorf Apple Salad OR Fruit Ambrosia
Choice of Two Specialty Rolls w/ Butters

Vegetarian Holiday Delight ~ \$ 11.95/guest

Roasted Vegetable & Boursin Stuffed Portabellas
w/ Roasted Red Pepper Coulis on Fresh Spinach
Multigrain Wild Rice Pilaf
Harvest Apple Slaw
Choice of Two Specialty Rolls w/ Specialty Butters

South of the Border ~ \$ 11.50/guest

Spicy Grilled Chicken Breasts w/ Winter Fiesta Salsa OR Rope Veja (Shredded Beef in Cuban Broth)
Choice of 1: Southwestern Rice Pilaf OR Seasoned Hash Browns OR Spicy Beans & Rice
Mexican Salad w/Mixed Greens, Tomatoes, Green Onions, Shredded Cheese,
Black Olives, w/Spicy Ranch Dressing
Spicy Corn Bread w/ Spiced Honey Butter
Tortilla Chips & Salsa (add Guacamole for \$.75/guest)
Key Lime Cookie Bar Wedges & Mocha Toffee Blondies

Warm Tennessee Christmas ~ \$ 11.50/guest

Cornbread Stuffed Chicken Breasts w/ Chicken Veloute
(Choice of Dried Fruit & Nut; Spicy Monterey; Cordon Blue w/White Wine Cream; Florentine w/Chevre Cream)
Dilled Redskin Potatoes OR Oven-Roasted Redskin Potatoes OR Seasoned Mashed Potatoes
Glazed Carrots w/ Cranberries
Garden Salad w/ Poppy Seed Vinaigrette & Home-style Ranch
Choice of Two Specialty Rolls w/Butters

Elegant Holiday Buffets

Prices are for food only for **25 or more guests**.

Delivery, eating ware, service, facility, and entertainment are available. Inquire for pricing.

**Some Items may need 3 day notice or substitution will be made.

Buffet #1 ~ Christmas on the Riviera ~ \$ 26.95/guest

Beef Tenderloin w/Port Wine Demi-Glaze **OR** Wild Mushroom Demi Glaze
Basil Crusted White Fish w/ White Wine Sauce & Capers
Herb & Orange Chevre Stuffed Chicken Breast w/Cranberry Sauce
Butternut Squash w/ Sage Risotto
Roasted Vegetables w/ Asparagus, Squash, Peppers, Leeks & Tomatoes
Michigan Cherry Salad w/Gorgonzola Crumbles & Raspberry Vinaigrette
Choice of Two Specialty Rolls & Butters
Pumpkin Crème Brulée

Buffet #2 ~ Quiet Holiday on the Gondola ~ \$ 25.75 guest

Chicken Saltimbocca w/ Prosciutto, Provolone, Fresh Sage Leaves w/ Chicken Veloute
Grilled Apple Teriyaki Salmon w/Apple Cranberry Reduction
Veal Piccata w/ White Wine Reduction & Capers
Herbed Polenta & Garlic Spinach
Mashed Cauliflower au Gratin
Fennel, Orange, & Red Onion Salad w/Vinaigrette & Parmesan Croutons
Choice of Two Specialty Rolls & Butters
Caramel Apple Empanadas
Fresh Fruit Tart

Buffet #3 ~ Tropical Island Spread ~ \$ 22.95/guest

Braised Pork Loin Stuffed w/ Butternut Squash & Apples w/ Apple Cider Reduction
Chicken Marengo w/ Mushrooms, Tomatoes, Garlic Black Olives & Basil
Salmon w/Mango Pineapple Salsa
Maple Glazed Root Vegetables & Caramelized Onions
Wild Rice & Cranberry Pilaf
Mandarin Spinach Salad w/Sweet & Sour Vinaigrette
Bananas Foster Bread Pudding
Cappuccino Kahlua Cheesecake

Buffet #4 ~ Elegant Holiday Hors d'oeuvre Reception ~ \$ 16.95/guest

Smoked Salmon Display w/ Eggs, Capers, Onions, Lemons & Cucumbers Served
w/ Artisan Bread Slices & Whipped Cream Cheese
Italian Sausage Puffs w/ Honey Dijon Mustard
Mini Beef Brochettes (Mini Skewers)
Holiday Antipasto Platter w/Pimento Olives, Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms
Cider Brined Roast Pork Bites w/ Michigan Apple Chutney
Coconut Chicken Skewers w/Plum Sauce
Spanokopita~ Spinach & Feta
Gourmet & Imported Cheese Platter w/ Crackers
Bruschetta w/ Herbed Goat Cheese & Cranberry Compoté

Three Course Buffet Style Dinners

Prices are for food only and for **25 or more guests**. Can be served plated for an additional cost.
Delivery, eating ware, service, facility, and entertainment are available. Inquire for pricing.

****Some Items may need 3 day notice or substitution will be made**

Midnight Clear Feast ~ \$ 32.50

Course #1 Hors d'oeuvres ~Served Buffet

Shrimp Tempura w/ Spicy Chili Sauce

BBQ Bacon Wrapped Chicken Bites

Bruschetta w/ Chevre Cranberry Chutney

Course #2 Dinner ~Served Buffet

Beef Tenderloin Medallions w/Port Wine Reduction **OR** Burgundy Sauce

Chicken Cordon Blue w/White Wine Cream

Twice-Baked Cheddar Potatoes

Balsamic Roasted Winter Squashes & Peppers

Michigan Harvest Spinach & Dried Cherry Salad w/ White Balsamic Vinaigrette Dressing

Italian White Rolls w/ Dilled Garlic Butter

Course #3 Dessert ~ Served Buffet

Apple Streusel **OR** Pumpkin Cheese Cake **OR** Cheese Cake (choice of one flavor)

Silent Night ~ \$ 32.50/guest

Course #1 Hors d'oeuvres~ Served Buffet

Wild Mushroom Sacchetti in Sun Dried Tomato Cream

Tuscan Platter including Cannelloni Bean Dip Served w/ Crostini

w/ Garlic, Olives, Carrots, Fennel, Peppers, Cucumbers & Tuscan Tomato Salsa

Caramelized Onion & Goat Cheese Turnovers

Course #2 Dinner Buffet~ Served Buffet

Beef Wellington stuffed w/ Mushroom Duxelles w/ Demi Glaze

Pistachio Crusted Sea Bass w/ Tomato Fennel Reduction

Multi-Grain Vegetable Rice Pilaf w/Marinated Sun Dried Tomatoes

Roasted Vegetables w/Asparagus

New England Cranberry & Glazed Almond Salad

Seven Grain Poppy seed Rolls w/ Citrus Butter

Course #3 Dessert ~ Served Buffet

Chocolate Praline Torte **OR** Citrus Lemon Torte

First Noel Feast ~ \$ 29.95/Guest

Course #1 Hors d'oeuvres~ Served Buffet

Grape Chevre & Pistachio Truffles

Olive Tapenade w/ Goat Cheese Canapés

Smoked Salmon Display w/Artisan Bread Slices

Course #2 Dinner ~Served Buffet

Stuffed Chicken Florentine w/Spinach & Goat Cheese or Chicken Cordon Blue

French Stuffed Pork Tenderloin w/Pecan & Leek Stuffing & Wild Mushroom Demi-Glace

Garlic & Saffron Couscous

Au Gratin Mashed Cauliflower

Pear & Gorgonzola Salad w/Poppy Seed Raspberry Vinaigrette Dressing

Rosemary Focaccia Rolls w/Roasted Garlic Butter

Course #3 Dessert ~ Served Buffet

Apple Cranberry Chip **OR** Assorted Pies (1 Per 8 Guests) **OR** Black Forest Torte w/ Cherry Kirsch

~Salad Selections~

Garden Salad

Mixed Greens, Red Cabbage, Grape Tomatoes, Carrots & Homemade Croutons

Caesar Salad

Romaine, Fresh Parmesan, Homemade Croutons, Grape Tomatoes & Black Olives

New England Salad

Mixed Greens, Dried Cranberries & Glazed Almonds

Michigan Cherry Salad

Mixed Greens, Dried Cherries, Glazed Walnuts & Grated Cheese (add \$.50/guest)

Pear Gorgonzola Salad

Mixed Greens, Pear Slices, Gorgonzola, Dried Cherries, & Pecans (add \$.75/guest)

Strawberry/Spinach Salad

Spinach & Greens, Strawberries, Dried Cherries, Pecans & Gorgonzola (or Shredded Cheese) (add \$.75/guest)

Granny Smith Spinach Salad

Spinach & Greens, Granny Smith Apples, Dried Cranberries, Gorgonzola, & Cajun Spiced Pecans served w/ Hot Bacon Vinaigrette or Poppyseed Dressing (add \$.75)

Michigan Harvest Spinach Salad

Spinach & Greens, Roasted Butternut Squash, Toasted Pumpkin Seeds, Glazed Walnuts, Dried Cherries on a bed of Spinach w/ White Balsamic Vinaigrette (add \$1.00)

Harvest Apple Cole Slaw

Vegetable Slaw w/ Creamy or Vinaigrette Dressing

Cranberry-Orange Relish

Broccoli Pecan Salad w/ Bacon

(Vegetarian: w/o Bacon)

Roasted Redskin Potato Salad

Seasonal Fruit Salad

Roasted Vegetable Pasta Salad (add \$.25)

Tropical Fruit Ambrosia

Homemade Salad Dressing Choices: (Choice of Two)

~ Balsamic Vinaigrette ~ Blue Cheese (add \$.25) ~ Caesar ~

~ Homestyle Ranch ~ Honey Dijon ~ House Italian~

~ Poppy Seed Vinaigrette ~ Raspberry Poppy Seed~ Raspberry Vinaigrette ~

~ Smoked Ranch Tomato ~ Sweet & Sour Vinaigrette ~ White Balsamic Vinaigrette ~

~ Low-Fat Lemon Vinaigrette

Holiday Specialties

* Holiday Favorites

Specialty Desserts

Apple Streusel	\$ 2.95/guest
Crème Brulée (may be limited)	\$ 3.95/each
Nancy's Cheesecakes: Candy Cane*, Caramel Apple*, Pumpkin*	\$34.00-\$36.00
Amaretto Almond, Mocha or Cappuccino w/ Kahlúa, Chocolate Almond, Chocolate Chip, Chocolate or Mocha Toffee, Marble, Mint Chocolate Chip, New York Style w/ Fruit Topping, Reese's Peanut Butter Cup, or Snickers	
Small Chocolate Fountain w/2 hours service for 25-40 guests	\$ 150.00 (Does not includes an attendant)
Does not includes our assortments of dippers ~ are available for	\$ 2.25 - \$2.50 /additional guest
Large Chocolate Fountains & Dippers Available	Call for delivery & pricing \$400-\$480 w/attendant

Tortes – serves 14-16 all priced at \$36.00 (except as noted)

Black Forest Cherry	Citrus Lemon w/ Lemon Glaze
Chocolate Lover's Raspberry	Strawberry Heaven w/ Strawberry Glaze
Chocolate Mousse	Tiramisu (serves 12) – \$38.00
Chocolate Praline w/ Heath	Vanilla Cherry Torte w/Cherry Garnish
German Chocolate w/ Pecan Coconut Frosting	

Coffee and Tea Cakes – serves 12-16

Angel Food Cake w/Fruit Topping & Whipped Cream	\$ 32.00
Black Forest Cake w/ Cherries	\$ 36.00
Blueberry Crumble Cake w/ Vanilla Glaze	\$ 32.00
Chocolate Carmel Pecan Cake	\$ 36.00
Granny Smith Apple Walnut Strudel Cake	\$ 36.00
Lemon Poppy Seed Cake	\$ 32.00
Lemon Twist Cake	\$ 34.00

Crisps/Cobbler (Add ice cream for \$1.25/guest)

Hot Apple & Cranberry Crisp/Cobbler	\$ 1.95/guest
Hot Granny Smith Apple Crisp/Cobbler	\$ 1.95 /guest
Hot Peaches & Cream Crisp/Cobbler	\$ 2.50/guest
Hot Tart Cherry Crisp/Cobbler	\$ 2.50/guest
Hot Very Berry Crisp/Cobbler	\$ 2.75/guest

Pies – serves 6-8

*Granny Smith Apple	\$ 15.95
*Traditional Pumpkin Pie w/ Whipped Cream	\$ 15.95
Bavarian Chocolate Mousse Pie	\$ 19.95
Coconut Cream Pie	\$ 18.95
Key Lime Pie (serves 6-8)	\$ 18.95
Michigan Cherry Pie	\$ 15.95
Pecan Pie	\$ 19.95

Miniature Finger Desserts & Cookies/Cookie Bar

*Assorted Holiday Cookies & Bon Bons	\$ 18.00/dz
Assorted Freshly Baked Cookies	\$ 9.00/dz
*Chocolate Dipped Strawberries, Cherries, & Dried Fruits	\$ 1.60/ea
Grape, Chevre, & Pistachio Truffles	\$ 1.10/ea
Gourmet Cookie Bar Wedges	\$ 12.00/24 pieces
Miniature Chocolate Drizzled Cream Puffs	\$ 12.60/dz
Miniature Fruit Tarts (cherry, lemon, strawberry, raspberry)	\$ 12.60/dz
Miniature Chocolate or Strawberry Mousse in Dark Chocolate Cups (Also available in Lemon Grass & Mango Mousse)	\$ 12.60/dz
Nancy's Cheesecake Wedges (min. order of 50) - see Top for Choices	\$ 1.50/slice

~Beverages~

Assorted Beverages

~ For \$2.60/guest includes ~

Water Pitchers w/ Lemons

Regular and Decaffeinated Coffee Service

Choice of One:

Cranberry Splash Punch, Iced Tea, Lemonade, Raspberry,
Cranberry Lemonade, or Assorted 2-Liter Sodas w/ Ice

Additional Hot Beverages

Latte / Cappuccino Bar ~ call for selection & pricing

Gourmet Coffee Bar including:

3-flavors, whipped cream, cocoa, cinnamon, & chocolate sprinkles~ \$2.75/guest

Gourmet Flavored Hot Cocoa ~ w/ whipped cream~ \$2.50/guest

Hot Apple Wassail or Cider ~ \$1.75/guest

Hot Cocoa ~ Regular \$1.60/guest

Hot Spiced Tea ~ \$1.60/guest

Additional Cold Beverages

Cold Apple Cider~ \$1.75/guest

Cranberry or Raspberry Lemonade~ \$1.50/guest

Fresh Lemonade~ \$1.25/guest

Bottled Sparkling Grape Juice~ \$8.00/bottle

Bottled Juices~ \$1.25/bottle

Bottled Waters & Sodas~ \$1.00/bottle or can

Variety of Punch~ \$1.25/guest:

Celebration Punch (mock champagne)

Citrus Fruit Punch

Cranberry Splash Punch

Bartending ~ quotes for full bar, beer & wine available

Mocktini Bar ~ call for pricing (50 or more \$ 3.95/guest)

Smoothie Bar ~ call for selection & pricing

A Serpentine 2-Tiered bar and all necessary bar equipment,
including a condiment package, is available to rent.

A wide variety of rentals, displays, themes, and services are also available.

~Angel Food Catering~

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