

Angel Food Catering

Themed Two-Entrée Buffets w/ No Dessert

Angel Food Catering, Inc. is honored and pleased for the opportunity to serve you. We strive to maintain the highest quality of food and presentation with our made-from-scratch recipes. As a special service to you, we are offering these special menu selections at reasonable rates. But this menu is only the beginning of our vast array of available menu options, and we especially enjoy the challenge of creating Menus, Themes, and Celebrations that fit each particular budget and need of our client.

The following menu is priced per guest and does not include delivery, disposables, tax or gratuity. We also offer set up and clean up, glassware, flatware, equipment, linens, decorations and service staff for an additional charge. If you have any questions, please contact us here at Angel Food Catering.

We look forward to serving you!

Mike and Judy Maynard
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Two-Entree Buffet Menus

Menu Options Limited for groups 10 or more guests.

Vegetarian & Meat ~ Options Buffet:

Grilled Chicken Strips can be added to any Vegetarian menu for \$2.00

Taste of Italy~ Dinner Option #1 \$12.95

Grilled Lemon Rosemary Chicken Breasts
 Pasta Primavera al Pesto (vegetarian)
or Pasta Primavera ala Sun-Dried Tomato Pesto (vegetarian)
 Caprese Salad w/Balsamic Drizzle
 Roasted Vegetables*
 Grilled Garlic Bread

Taste of Italy~ Dinner Option #2 \$13.95

Balsamic Chicken Breasts w/ Lemon & Olives
 Mediterranean Angel Hair Pasta w/Fresh Feta,
 Tomatoes, Olives, Artichokes, Garlic & Herbs (vegetarian)
 Italian Vegetable Medley
 Freshly Shredded Parmesan
 Spring Mix Spinach Salad w/Tomatoes, Croutons, Carrots,
 Cucumbers w/Balsamic Vinaigrette
 Rosemary Focaccia Rolls w/Roasted Garlic Butter

Taste of Italy~ Dinner Option #3 \$15.50

Italian Stuffed Pork loin w/ Spinach & Goat Cheese
 w/Chardonnay Reduction
 Tri-colored Fettuccini w/ Sun-dried Tomato Cream (vegetarian)
 w/Fresh Parmesan
 Grilled Marinated Vegetables
 Caesar Salad w/Croutons & Caesar
 Italian White Rolls & Butter

Asian Style Cuisine~ Dinner Option #4 \$13.75

Teriyaki Grilled Chicken Breasts w/Pineapple Pepper Sauce
 Sesame Vegetable Rice Stir-fry (vegetarian)
 Mandarin Spinach Salad w/
 Sweet & Sour Vinaigrette
 Sautéed Green Beans w/Peppers*
 Fortune Cookies & Orange Slices

Southern Paris Venture~ Dinner Option #5 \$15.95

Beef Burgundy Medallions w/ Burgundy Sauce
 Stuffed Portabella Mushroom w/Eggplant, Peppers, Onions, Gorgonzola
 & Fresh Parmesan (vegetarian)
 Vegetable Medley*
 Heavenly Vineyard Salad w/Gorgonzola, Bacon, Glazed Almonds, Cranberries
 w/Sweet & Sour Vinaigrette (Vegetarian has Bacon on Side)
 Croissants w/ Spiced Honey Butter

Two Meat Choices ~ Options Buffet:

Southern Comfort ~ Dinner Option #6 \$12.95

Roasted Beef Medallions w/Demi-Glaze or Mushroom Demi-Glaze
 Dearborn Ham Slices w/Citrus Pineapple Reduction
 Homestyle Au Gratin Potatoes
 Green Bean Almandine
 Michigan Cherry Salad w/Homestyle Ranch & Poppy Seed Dressings

Night In Naples ~ Dinner Option #7 \$13.50

Three- Cheese Penne Pasta w/Meat Sauce
or Lasagna (w/Meat or Vegetarian)
 Italian Marinated Grilled Chicken Breasts
 Tri-Color Fettuccini Alfredo (vegetarian)
 Italian Vegetable Sauté
 Caesar Salad w/Homemade Croutons & Caesar Dressing
 Italian White Rolls w/Dilled Garlic Butter

Dakota Spread ~ Dinner Option #8 \$13.75

Dilled Swedish Meatballs or Beef Stroganoff
 Herbed-Roasted Chicken Breasts
 Au Gratin Potatoes
 Vegetable Medley
 New England Salad w/Ranch & Raspberry Vinaigrette
OR
 Yankee Pot Roast w/Potatoes, Onions, Carrots Braised in Red Wine Beef Stock
 Grilled Chicken Brittany
 Seasoned Mashed Potatoes w/Gravy
 Glazed Carrots
 Michigan Cherry Salad w/Ranch & Roasted Garlic Vinaigrette

Texas Roadhouse ~ Dinner Option #9 \$11.75

Pulled Pork w/Buns & Choice of 3 Sauces:
 (BBQ/Spicy BBQ/Honey Mustard/Teriyaki/Pineapple Pepper Sauce)
 Hot or Mild BBQ Chicken Wings
 Baked Potato Bar including:
 Cheddar Cheese, Steamed Broccoli, Bacon, Gravy, Chived Sour Cream & Salsa
 Harvest Apple Coleslaw
 Biscuits & Honey Butter or Cornbread w/Spiced Honey Butter

Italian Pasta Bar~ Dinner Option #10 \$13.50

Cannelloni w/Spinach, Ricotta & Italian Cheese w/Marinara
 (or Vegetarian w/Grilled Vegetables)
 Tri-colored Fettuccini in Alfredo Sauce w/Italian Sausage Slices
 Freshly Grated Parmesan
 Green Bean Medley w/Italian Seasonings
 Caesar Salad w/Home Made Croutons
 Garlic Bread Slices

Fiesta Beef Fiesta~ Dinner Option #11**\$11.95**

Choice of One Burrito/Enchilada/Fajitas w/Caramelized Peppers & Onions
 w/2 Filling Choices: Ground Beef/Chicken/Beans & Rice/Roast Beef/Pulled Pork (add\$.50)
 Southwestern Rice Pilaf w/Corn & Peppers or Sante Fe Hash Browns (vegetarian)
 Seasoned Refried Beans or Corn & Black Bean Salad
 Fiesta Salad w/Olives, Cucumber, Tomatoes,
 Green Onions & Shredded Cheese w/Spicy Ranch & Salsa
 Tortilla Chips & Salsa

Michigan Fare ~ Dinner Option #12**\$15.95**

Honey Glazed Dearborn Ham Slices
 BBQ Beef Brisket Slices
 Mashed Redskin Potatoes
 Corn O'Brien
 Michigan Cherry Salad w/Raspberry Vinaigrette & Ranch Dressings
 Cracked Wheat Rolls w/Spiced Honey Butter

Michigan Fare~ Dinner Option #13**\$13.95**

Hazelnut Apricot Stuffed Pork Loin Slices w/Lelanau Wine Reduction
 Traverse City Chicken s/Dried Cherries, Pecans & Blue Cheese w/Apple Glaze
 Twice-Baked Sour Cream & Cheddar Potatoes
 Green Beans Almandine
 Michigan Apple Waldorf Salad w/Dried Fruit & Nuts
 Poppysed Seven-Grain Rolls w/Citrus Butter

European Celebration~ Dinner Option #14**\$14.50**

Beef Medallions w/Burgundy Sauce
 Pecan-Crusted Chicken Breasts w/Chardonnay Cream
 Multigrain Vegetable Rice Pilaf
 Roasted Vegetables w/Asparagus
 Granny Smith Apple Salad w/White Balsamic Vinaigrette

Midwestern Round-up~ Dinner Option #15**\$13.25**

Sliced Roast Beef Tenders w/Demi-Glaze
 Herbed Roasted Chicken Breast
 Seasoned Mashed Potatoes
 Corn O'Brien*
 Garden Salad w/ Ranch & Honey Mustard Dressing
 Italian White Rolls w/ Dill Garlic Butter

French Excursion~ Dinner Option #16**\$16.95**

Beef Burgundy w/Carrots, Pearl Onions & Tomatoes
 Chicken Cordon Bleu w/White Wine Cream
 Roasted Garlic & Sun-Dried Tomato Couscous
 Asparagus w/ Pine nut Butter
 Pear & Gorgonzola Salad w/Dried Cherries & Pecans w/Poppysed Vinaigrette
 Mini-Croissants w/Spiced Honey Butter
or Cracked Wheat Rolls w/Spiced Honey Butter

Two Meat Choices ~ Options Buffet:

Georgia Swing Party~ Dinner Option #17 \$14.50

Pecan-Crusted Chicken w/White Wine Cream
 Honey-Glazed Dearborn Ham Slices
 Multigrain Vegetable Rice Pilaf
 Broccoli Pecan Salad or Broccoli Au Gratin
 Strawberry Spinach Salad w/Ranch & Orange Honey Dressing

Fiesta Chicken Fiesta~ Dinner Option #18 \$12.95

Seasoned Chicken Fajitas w/ Sautéed Peppers & Onions
 Seasoned Beef Fajitas w/ Roast Beef w/Sautéed Peppers & Onions
or Vegetarian Fajitas
 Seasoned Refried Beans
 Southwestern Rice Pilaf w/Corn
 Shredded Cheese, Onion, Tomatoes, Lettuce, Onion, & Sour Cream
 Tortilla Chips & Salsa

Monterey Chicken Fiesta Option #19 \$12.50

Monterey Chicken Breasts w/Pepper Jack Cheese, Onions, & Peppers
 Pork Scaloppini in Lime Sauce
 Southwestern Hash Browns
 Corn O'Brien or Corn Bread Bake
 Fiesta Salad w/Olives, Cucumber, Tomatoes, Green Onions & Shredded Cheese w/Spicy Ranch
 & Salsa
 Tortilla Chips & Salsa

New England Fare~ Dinner Option #20 \$14.50

Grilled Lemon Rosemary Chicken Breasts
 Grilled Salmon w/choice of: Lemon Caper/Pineapple Pepper/Dill Cream Sauce
 Multigrain Vegetable Rice Pilaf w/Dried Fruit & Nuts
 Grilled Vegetables w/Maple Glaze
 New England Salad w/Homestyle Ranch & Raspberry Vinaigrette

Roasted Classics~ Dinner Option #21 \$14.95

Herb-Roasted Chicken Breasts
 Yankee Pot Roast w/Potatoes, Onion, Carrots in Red Wine Beef Stock
 Roasted Redskin Potatoes
 Roasted Vegetables
 Michigan Cherry Salad w/Homestyle Ranch & Raspberry Vinaigrette
 Choice of Rolls & Butters

Heavenly Barbeque~ Dinner Option #22 \$11.75

BBQ Bone-In Chicken
 Grilled Sausages w/Peppers & Onions
 Oven Roasted Potatoes
 Corn O'Brien or Brick Oven Baked Beans
 Apple Cabbage Coleslaw or Traditional Creamy Slaw

New Orleans Marti Gras ~Dinner Option #23 **\$12.95**

Seasoned Jamaican Jerk or Blackened Chicken Breast
 BBQ Pulled Pork (Request Mild, Medium or Spicy)
 Red Beans & Rice
 Spicy Cabbage Slaw Vinaigrette
 New Orleans Fruit Salad w/Mangos, Papayas, Kiwi, Strawberries,
 Grapes & Star Fruit in Red Wine Vinaigrette (as available)
 Add Spicy Cornbread w/Spiced Honey Butter (for \$.80/guest)

Southern Style Buffet ~Dinner Option #24 **\$12.95**

Stuffed Chicken~ Choice of One Stuffing:
 Cornbread, Dried Fruit & Nut, or Sage Stuffing w/Chicken Veloute
 Swedish Meatballs
 Macaroni & Cheese
 Mashed Potatoes & Gravy
 Green Bean Bake or Southern- Style Green Beans w/Ham
 Cornbread w/Spiced Honey Butter

Chicken Italian ~ Dinner Option #25 **\$14.25**

Chicken Scallopini w/Mushrooms, Onions & Garlic
 Basil Crusted White Fish (4oz)
 Farfalle w/Marinara & Mushrooms or Sun-Dried Tomato Cream
 Italian Vegetable Sauté w/ Fresh Parmesan
 Caesar Salad w/ Croutons & Caesar
OR
 Chicken Parmesan w/Marinara
 Baked Rigatoni w/Beef & Italian Sausage & Italian Cheeses
 Roasted Vegetable Farfalle w/Choice of: Alfredo/Marinara/Sun-Dried Tomato Cream
 Steamed Broccoli
 Caesar Salad w/Homemade Croutons

Fall Festival ~ Dinner Option #26 **\$13.25**

Pre-Carved Turkey Breast w/ Dried Fruit & Nut Stuffing
 Honey Glazed Dearborn Ham Slices
 Au gratin Potatoes
 Green Beans w/Red Peppers*
 Cranberry Relish (Seasonal Available)
 Roll & Butter Option

Grilling Fare~Dinner Option #27 **\$14.95**

Beef Kabobs w/Vegetables or Vegetarian Kabobs
 Chicken Kabobs w/Vegetables
 Vegetable Rice Pilaf
 Corn on the Cob*
 Traditional Creamy Coleslaw or Vegetable Slaw Vinaigrette
 Assorted Rolls w/Butter

Louisiana Party~Dinner Option #28 **\$13.95**

Pulled Pork w/Buns & Choice of 3 Sauces:

(BBQ/Pineapple Pepper/Honey Mustard/Spicy BBQ/North Carolina Mop Sauce)

Spicy Grilled Chicken w/ Peach Mango Salsa

Au Gratin Potatoes

Sweet Potato & Pecan Bake*

Green Beans Bake

Roll & Butter Option

Caribbean Cruise~ Dinner Option #29 **\$15.50**Teriyaki Chicken Breasts **or** Blackened Chicken w/Pineapple Pepper sauce

Jambalaya w/Shrimp & Andouille Sausage

Red Beans & Rice **or** Dirty Rice

Honey Lime Fruit Salad

Strawberry Spinach Salad w/Poppyseed Vinaigrette

Cornbread **or** Biscuits & Honey Butter**German Fest~ Dinner Option #30** **\$12.50**

Beer Braised Brats & Kraute w/Apple & Caraway

Sweet & Sour Cabbage

Beef Stroganoff w/Meatballs

Hot German Potato Salad w/Bacon Dressing

Dilled German Cucumber Salad

Rye Bread & Butter

Polish Buffet~ Dinner Option #31 **\$12.50**

Polish Sausage & Kraute

Choice of: Stuffed Cabbage Rolls (Galabkies) **or** Pierogies w/Chicken & Potatoes

Seasoned Mashed Potatoes & Gravy

Green Beans w/ Ham

Creamy Coleslaw

White Rolls w/Butter