

Buffet Menu

(Minimum of 40 Adults)

**Choose: 4 Salads, 2 Soups, 2 Pastas & Sauces,
Vegetables, 2 Entrées & Dessert**

2 Entrées - 24.00 per Person Plus Tax & Gratuity

3 Entrées - 28.00 per Person Plus Tax & Gratuity

Family Style Menu

(Minimum of 40 Adults)

Soup • Salad • Pasta • Entrée • Vegetables • Dessert

1 Entrée - 24.00 per Person Plus Tax & Gratuity

2 Entrées - 28.00 per Person Plus Tax & Gratuity

Soups

Minestrone • Cream of Broccoli • Pasta Fagioli • Chicken Noodle

Salads

**Mixed Greens • Tomato & Onion • Bread Salad
Pasta w/Vegetables • Potato Salad • Antipasto Tray**

Pastas

Bowtie • Rigatoni • Mostaccioli

Sauces

Marinara • Meat • Alfredo • Vodka Cream • Garlic & Oil

Vegetables

String Beans • Potatoes Vesuvio • Mixed Vegetables

Entrées

Chicken Marsala

Mushrooms & Scallions in a Marsala Wine

Chicken Vesuvio

Garlic & Rosemary in a White Wine Sauce

Chicken Parmigiana

Baked, Breaded and Marinara with Mozzarella Cheese
Breasts or Bone-in

Chicken Limone

Sautéed Breast in Lemon, White Wine Sauce

Italian Roast Beef

With Our Au Jus

Braciola

Rolled Seasoned Pork with Parmesan Cheese, Onions & Garlic

Pork Tenderloin Vesuvio

Garlic & Rosemary in a White Wine Sauce

Sausage, Peppers & Onions

Grilled to Perfection!

Eggplant Parmigiana

Baked & Breaded in Marinara with Mozzarella Cheese

Desserts

Lemon Ice • Vanilla Ice Cream • Spumoni • Fresh Fruit

Soda, Coffee and Hot Tea Included.



"NO TAKE HOMES PLEASE!"



Plated Individual Menu

APPETIZER • SOUP OR SALAD • ENTRÉE
VEGETABLE • PASTA • DESSERT

Choose one from each section

(For Both Soup & Salad Add 2.00)

Entrées

Chicken Breast Limone - Lemon White Wine Sauce	25.00
Chicken Breast Marsala - Mushrooms, Scallions in a Marsala Wine sauce	25.00
Chicken Breast Vesuvio - Garlic, Rosemary in a White Wine Sauce	25.00
Chicken Florentina - White Wine Sauce with Sautéed Spinach	25.00
Chicken DiCarciofa - Artichoke Hearts & Mushrooms in a White Wine Sauce	25.00
Pork Tenderloin Piccata - Lemon, Butter Sauce with Capers	26.00
Pork Tenderloin DiCarciofa - Artichoke Hearts & Mushrooms in a White Wine Sauce	26.00
Salmon Florentina - Spinach & Brandy Fresh Tomato Basil Sauce	33.00
Prime Rib Florentina - With Sautéed Spinach Alio Olio	34.00
Veal Al Carciofa - Artichoke Hearts & Mushrooms in Alio Olio	34.00
Filletto alla Griglia - Sautéed Mushrooms & Au Jus	35.00

Appetizers

Garlic Bread • Bruschetta • Pizza Bread
Fried Calamari (3.00 per person)

Soups

Minestrone • Cream of Broccoli • Pasta Fagioli • Chicken Noodle

Salads

Mixed Greens with Garden Vegetables

Pastas

Bowtie • Rigatoni • Mostaccioli

Sauces

Garlic & Oil • Marinara • Meat Sauce • Alfredo
Fresh Tomato Basil • Tomato Vodka Cream

Vegetables

String Beans • Potatoes Vesuvio • Mixed Vegetables • Broccoli

Desserts

Lemon Ice • Vanilla Ice Cream • Spumoni • Fresh Fruit
Soda, Coffee and Hot Tea Included.



“NO TAKE HOMES PLEASE!”



Special Occasion Packages

(100 Adult Minimum)

ALL PACKAGES INCLUDE:

Your Choice of Wedding Cake, Fresh Flower Centerpieces for Each Table, Choice of Color Napkins, 5 Hour Deluxe Open Bar, Microphone and Speaker Use, Pre-Wedding Place Card & Favor Set-Up, 5 1/2 Hour Room Rental, Champagne Toast for Head Table, Tax & Gratuity.

Package 1 Includes:

1 ENTRÉE FAMILY STYLE MENU
OR 2 ENTRÉE BUFFET MENU

PACKAGE PRICE 52.00 PER PERSON

Package 2 Includes:

2 ENTRÉE FAMILY STYLE MENU OR
3 ENTRÉE BUFFET MENU

PACKAGE PRICE 55.00 PER PERSON

Package 3 Includes:

INDIVIDUAL MENU - CHICKEN OR PORK ENTRÉE

PACKAGE PRICE 62.00 PER PERSON

UPGRADE PACKAGE 3 ENTRÉES:

FISH ENTRÉE - ADD 5.00 PER PERSON

BEEF ENTRÉE - ADD 8.00 PER PERSON

Desserts

Homemade Cannoli 2.00/ea

Assorted Italian Cookies 8.00/lb

Assorted Mini Italian Pastries 2.00/ea

Sweet Table 6.00 per person

Assorted Italian Pastries, Cannoli & Fresh Fruit

Cake Orders 3.00 per person

Includes Cake Service Fee

Cake Service .75 per person

Includes Cake Cutting, Plates, Silverware & Serving

CEREMONY SITE AVAILABLE - 550.00 SETUP FEE

FLORAL ARCH - 25.00

ADDITIONAL HOUR - 200.00 EXTRA PER HOUR (ROOM CHARGE)

Appetizer - Open Bar Package

CHOOSE 6 APPETIZERS BELOW • 4 HOUR OPEN BAR
TAX & GRATUITY

42.00 PER PERSON

Appetizer Package

CHOOSE 6 APPETIZERS BELOW • TAX & GRATUITY

20.00 PER PERSON

Cold Appetizers

(50 Pieces Per Tray)

Deviled Eggs	55.00	Prosciutto & Melon	80.00
Vegetable Tray - w/Ranch	60.00	Antipasto Tray	150.00
Assorted Fruit Tray	65.00	Mortadella, Salami, Capicola & Mozzarella	
Fruit & Cheese Tray	65.00	Antipasto Supreme Tray	200.00
Gulf Jumbo Shrimp Cocktail 120 Pieces	120.00	Mortadella, Salami, Capicola, Mozzarella, Prosciutto, Provolone, Artichoke Salad & Olives	
Gulf Midsize Shrimp Cocktail 150 Pieces	120.00	Mozzarella Caprese Skewers	75.00
Whole Smoked Salmon	150.00	Fresh Mozzarella, Tomato, Basil, Olive Oil, Balsamic Vinaigrette	

Hot Appetizers

(50 Pieces Per Tray)

Garlic Bread	40.00	Fried Calamari	Half Pan 50.00
Pizza Bread	60.00		Full Pan 100.00
Fried Zucchini	65.00	Artichoke Heart Dip	100.00
Bruschetta	65.00	With Crostini	
Stuffed Mushrooms	75.00	Sautéed Gulf Shrimp w/Garlic	120.00
Chz Stuffed Jalapeño Poppers	72.00	Garlic-Herb Butter Sauce	
Baked Clams	75.00		

BAR PRICING: Bar Package

1 HOUR OPEN BAR	13.00	3 HOUR OPEN BAR	21.00
2 HOUR OPEN BAR	19.00	4 HOUR OPEN BAR	24.00

Bartender - Tab Bar, Cash Bar or Open Bar 75.00 Bartender Fee

4 HOUR OPEN BAR Bartender Fee Included

Deluxe Bar

Absolut Vodka • Skyy Vodka • Ketel One • Smirnoff • Seagrams VO
Beefeaters • Tanguery • Dewars • Johnnie Walker Red • J&B • Jack Daniels
Canadian Club • Bacardi • Malibu • Captain Morgan

Upgrade Bar Package - 5.00 per person

DRAMBUIE, CROWN ROYAL, JOSE CUERVO 1800, GRAND MARINER, DISARONNO,
AMARO LUCANO, B&B, CHIVAS REGAL

Bar Price List

Well Drink	6.00	Domestic Beer	4.00
Call Drink	7.00	Imported Beer	5.00
Premium & Cordials	8.00	Soda	2.00
Wine	6.00	Mixed	7.00

Wine - Red, White or Zinfandel 18.00 per bottle

Punch - Punch Bowl 50.00 serves 50 people **Spiked Bowl 60.00** serves 50 people

GENERAL INFORMATION & PRICING



Every event must have a **minimum of 40 adults** for a single private banquet room. A **minimum of 90 adults** is required for a double banquet room. Parties under 40 can be accommodated in our restaurant facilities during regular business hours.



Final menu selections, seating arrangements and final guest count is due 10 days prior to your event. You will be charged on your final count unless it is more. **40 minimum on single room/90 minimum on double room**



Please try to be as accurate as possible.
Food for growing parties cannot always be guaranteed.



Payment on all banquets must be paid in full no later than the end of your event. Payment prior to your party is always welcome. Type of payment accepted: **Cash, Debit card, Credit card (added 2% convenience fee), Money Order, Cashier's Check, or Personal Check (with a card on file).**

CHILDREN AGES 5-10 IS HALF PRICE, CHILDREN 2-5 ARE 5.00, UNDER 2 ARE FREE. CHICKEN FINGERS WITH FRENCH FRIES CAN BE OFFERED FOR 7.00 EACH.

A DEPOSIT IS REQUIRED TO BOOK YOUR SPECIAL EVENT. 300.00 FOR A SINGLE ROOM, 500.00 FOR A DOUBLE ROOM. A 100.00 DEPOSIT IS REQUIRED FOR PARTIES HELD IN OUR RESTAURANT.

DEPOSITS ARE NON-REFUNDABLE.

FAMILY STYLE & BUFFET LEFTOVERS CANNOT BE TAKEN HOME. 17% GRATUITY AND 9% SALES TAX WILL BE ADDITIONAL.

ANGELO'S RISTORANTE HOLDS NO RESPONSIBILITY TO LOSS OF PERSONAL PROPERTY BY YOU OR YOUR GUESTS.

**FOR MORE INFORMATION PLEASE CONTACT
ONE OF OUR BANQUET REPRESENTATIVES**