

## ANGELO'S CATERING MENU – OFFICE

\*Three (3) pound minimum on all items priced by the pound

\*\*May require 24 hour notice

11/2016

<u>ITEMS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p style="text-align: center;"><b><u>HOUSE SALAD</u></b> Iceberg and mixed greens, tomatoes, black olives, cucumbers</p>	<p><b>22.50</b> 15 ppl on a buffet</p>	<p><b>46.00</b> 30 ppl on a buffet</p>
<p style="text-align: center;"><b><u>ANTIPASTO</u></b> Iceberg and mixed greens, prosciutto, capicola, salami, sharp provolone, fresh mozzarella, green and black olives, pickled peppers, red roasted peppers, tomatoes</p>	<p><b>46.00</b> 15 ppl on a buffet</p>	<p><b>92.00</b> 30 ppl on a buffet</p>
<p style="text-align: center;"><b><u>ITALIAN STRINGBEAN SALAD</u></b> Stringbeans mixed with oil, garlic, parsley, salt and pepper (served cold)</p>	<p><b>6.50 lb</b> (3 lb min)</p>	
<p style="text-align: center;"><b><u>BROCCOLI</u></b> Fresh broccoli steamed in oil and spices</p>	<p><b>7.99 lb</b> (3 lb min)</p>	
<p style="text-align: center;"><b><u>SNAIL SALAD</u></b> Thinly sliced snails blended with chopped celery, black olives, hot pepper rings, onion, and spices</p>	<p><b>16.99 lb</b> (3 lb min.)</p>	
<p style="text-align: center;"><b><u>FRIED CALAMARI</u></b> Tender calamari rings breaded and fried then blended together with hot pepper rings, olives, roasted red peppers, and spices</p>	<p><b>50.00</b> 10 to 12 ppl on a buffet</p>	<p><b>100.00</b> 20 to 30 ppl on a buffet</p>

<b><u>FRIED SMELTS</u></b>	<b>15.50 lb</b> (3 lb min)	
<b><u>PASTINE</u></b> Angelo's Classic Pastine noodles in a chicken broth	<b>10.99</b> – ½ gal.	
<b><u>MOZZARELLA STICKS</u></b>	<b>28.00</b> 24 pieces	
<b><u>FRENCH FRIES</u></b> Fresh cut french fries, never frozen, fried twice for exceptional taste	<b>22.00</b> 10 to 12 ppl on a buffet	
<b><u>TRIPE</u></b> Light and tender, simmered for hours, just like Granma used to make	<b>17.00 qt</b>	
<b><u>MEATBALLS</u></b> w/ Angelo's Homemade Sauce	<b>6.99 lb</b> (3 lb min) approx. 7 meatballs per pound	
<b><u>SAUSAGES</u></b> w/ Angelo's Homemade Sauce	<b>7.49 lb</b> (3 lb min) approx. 7 sausages per pound	
<b><u>SAUSAGE &amp; PEPPERS</u></b> w/ Angelo's Homemade Sauce	<b>7.99 lb</b> (3 lb min) approx. 6 sausages per pound	
<b><u>MEATBALL/SAUSAGE COMBO</u></b> Meatball and Sausage combo w/ Angelo's Homemade Sauce	<b>7.49 lb</b> (3 lb min)	

<p><b><u>PENNE/SPAGHETTI</u></b>  Penne or Spaghetti  w/ Angelo's Homemade Sauce</p>	<p><b>27.00</b>  10 to 12 ppl on a buffet</p>	<p><b>54.00</b>  20 to 24 ppl on a buffet</p>
<p><b><u>PENNE/SPAGHETTI BOLOGNESE</u></b>  Penne or Spaghetti  w/ Angelo's Bolognese Sauce</p>	<p><b>37.00</b>  10 to 12 ppl on a buffet</p>	<p><b>74.00</b>  20 to 24 ppl on a buffet</p>
<p><b><u>PENNE/SPAGHETTI PINK VODKA SAUCE</u></b>  Penne or Spaghetti  w/ Angelo's Pink Vodka Sauce</p>	<p><b>37.00</b>  10 to 12 ppl on a buffet</p>	<p><b>74.00</b>  20 to 24 ppl on a buffet</p>
<p><b><u>PENNE &amp; MEATBALLS</u></b>  Penne with meatballs  w/ Angelo's Homemade Sauce</p>	<p><b>43.00</b>  Penne plus 16 meatballs  10 to 12 ppl on a buffet</p>	<p><b>1/2 tray only</b></p>
<p><b><u>PENNE &amp; SAUSAGE</u></b>  Penne with sausage  w/ Angelo's Homemade Sauce</p>	<p><b>45.00</b>  Penne plus 16 sausage  10 to 12 ppl on a buffet</p>	<p><b>1/2 tray only</b></p>
<p><b><u>PENNE &amp; COMBO</u></b>  Penne with meatballs and sausage  w/ Angelo's Homemade Sauce</p>	<p><b>45.00</b>  Penne plus  8 meatballs and 8 sausage  10 to 12 ppl on a buffet</p>	<p><b>1/2 tray only</b></p>

<p align="center"><b><u>MEAT LASAGNA</u></b></p> <p>Fresh Lasagna noodles layered with Angelo's Bolognese sauce, ricotta cheese, parmesan, and mozzarella</p> <p align="center">TO HEAT – 200-250° for 1-1 ½ hours, remove cover for last 10 minutes</p>	<p align="center"><b>50.00</b></p> <p align="center">15 ppl on a buffet</p>	<p align="center"><b>125.00</b></p> <p align="center">40 ppl on a buffet</p>
<p><b><u>GRILLED VEGETABLE LASAGNA</u></b></p> <p>Fresh Lasagna noodles layered with grilled eggplant, grilled zucchini, grilled summer squash, grilled carrots, ricotta cheese, parmesan, mozzarella, and Angelo's Vegetarian Sauce</p>	<p align="center"><b>58.00</b></p> <p align="center">15 ppl on a buffet</p>	<p align="center"><b>140.00</b></p> <p align="center">40 ppl on a buffet</p>
<p><b><u>CHEESE OR MEAT RAVIOLI</u></b></p> <p>w/ Angelo's Homemade Sauce</p>	<p align="center"><b>50.00</b></p> <p align="center">10 to 15 ppl on a buffet</p>	<p align="center"><b>1/2 tray only</b></p>
<p align="center"><b><u>STUFFED SHELLS</u></b> <b><u>OR</u></b> <b><u>MANICOTTI</u></b></p> <p>w/ Angelo's Homemade Sauce</p>	<p align="center"><b>1.90 each</b></p>	
<p><b><u>BAKED MACARONI</u></b></p> <p>Penne baked with Angelo's Bolognese Sauce, mozzarella, pecorino and romano cheeses</p>	<p align="center"><b>50.00</b></p> <p align="center">12 to 20 ppl on a buffet</p>	<p align="center"><b>125.00</b></p> <p align="center">24 to 40 ppl on a buffet</p>
<p><b><u>EMILIO'S SPECIAL</u></b></p> <p>Penne sautéed with broccoli, black olives and olive oil</p>	<p align="center"><b>58.00</b></p> <p align="center">12 to 20 ppl on a buffet</p>	<p align="center"><b>116.00</b></p> <p align="center">24 to 48 ppl on a buffet</p>
<p><b><u>EMILIO'S SPECIAL w/ CHICKEN</u></b></p> <p>Penne sautéed with broccoli, black olives, grilled chicken and olive oil</p>	<p align="center"><b>73.00</b></p> <p align="center">12 to 20 ppl on a buffet</p>	<p align="center"><b>146.00</b></p> <p align="center">24 to 48 ppl on a buffet</p>

<u>VEAL PARMESAN</u> w/ Angelo's Homemade Sauce	<b>13.99 lb</b> (3 lb min)	
<u>VEAL &amp; PEPPERS</u> Our award winning stewed veal with sweet peppers in its own delicate sauce	<b>14.79 lb</b> (3 lb min) 20 to 24 ppl on a buffet	<b>14.79 lb</b> (3 lb min) 35 to 45 ppl on a buffet
<b>**<u>VEAL MARSALA</u></b>	<b>14.25 lb</b> (3 lb min)	
<u>CHICKEN PARMESAN</u> w/ Angelo's Homemade Sauce	<b>8.75 lb</b> (3 lb min)	
<b>**<u>ROASTED ½ CHICKENS</u></b>		<b>29.99</b> 6 roasted ½ chickens
<b>**<u>CHICKEN IN WINE</u></b> Pieces of chicken on the bone. Seasoned w/salt, pepper, garlic, onions, zinfandel wine; marinated and slow roasted	<b>Full Tray Only</b>	<b>80.00</b> 25 to 30 ppl on a buffet
<b>**<u>CHICKEN MARSALA</u></b>	<b>10.99 lb</b> (3 lb min)	
<b>**<u>CHICKEN FLORENTINE</u></b>	<b>10.99 lb</b> (3 lb min)	
<b>**<u>CHICKEN CACCIATORE</u></b>	<b>10.99 lb</b> (3 lb min)	
<b>**<u>GRILLED MARINATED CHICKEN</u></b>	<b>11.99 lb</b> (3 lb min)	
<b>**<u>BAKED CHICKEN, PEPPERS, ONIONS &amp; POTATOES</u></b>	<b>54.00</b> 5 to 8 ppl for dinner 10 to 20 ppl on a buffet	<b>108.00</b> 10 to 16 ppl for dinner 20 to 40 ppl on a buffet

<p><b><u>EGGPLANT PARMESAN</u></b>  Our original pan fried eggplant recipe (not deep fried), finished with melted mozzarella cheese and Angelo's Homemade Sauce</p>	<p><b>7.39 lb</b> (3 lb min)  8 to 10 ppl on a buffet</p>	
<p><b>**<u>BAKED SAUSAGE, PEPPERS, ONIONS, AND POTATOES</u></b>  TO HEAT – 250° for 30-60 minutes, remove cover for last 10 minutes</p>	<p><b>54.00</b>  5 to 8 ppl for dinner  10 to 20 ppl on a buffet</p>	<p><b>108.00</b>  10 to 16 ppl for dinner  20 to 40 ppl on a buffet</p>
<p><b>**<u>BAKED STUFFED SHRIMP</u></b></p>	<p><b>2.95 each</b></p>	
<p><b>**<u>SPIRAL HAM</u></b></p>	<p><b>Market Price</b></p>	
<p><b><u>LOAF OF ITALIAN BREAD</u></b></p>	<p><b>4.50</b></p>	
<p><b>**<u>ITALIAN STEAK ROLLS</u></b></p>	<p><b>6.00 doz.</b></p>	
<p><b>**<u>DINNER ROLLS</u></b></p>	<p><b>4.50 doz.</b></p>	
<p><b><u>QT. SAUCE</u></b></p>	<p><b>6.99</b></p>	
<p><b><u>QT. BOLOGNESE</u></b></p>	<p><b>12.50</b></p>	