

## ANGELO'S TRAY MENU

(Pricing is for pick up at Angelo's only – call us for off-site catering prices)

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

*Angelo's House Red Sauce is Vegetarian*

**\*\*May require 24 hour notice**

*Before accepting the order, check if anyone in party has any food allergies*

12/2023

<u>SALADS/APPETIZERS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p style="text-align: center;"><b><u>HOUSE SALAD</u></b></p> <p>Iceberg and mixed greens, tomatoes, black olives, cucumbers, and shredded carrots</p>	<p><b>35.00</b></p> <p>5 orders 15 ppl on a buffet</p>	<p><b>70.00</b></p> <p>10 orders 30 ppl on a buffet</p>
<p style="text-align: center;"><b><u>**ANTIPASTO</u></b></p> <p>Iceberg and mixed greens, prosciutto, capicola, salami, sharp provolone, fresh mozzarella, green and black olives, pickled peppers, red roasted peppers, tomatoes, cucumbers, hot pepper rings, and artichoke hearts</p>	<p><b>75.00</b></p> <p>5 orders 15 ppl on a buffet</p>	<p><b>150.00</b></p> <p>10 orders 30 ppl on a buffet</p>
<p style="text-align: center;"><b><u>ITALIAN STRINGBEAN SALAD</u></b></p> <p>Stringbeans mixed with oil, garlic, parsley, salt and pepper (served cold)</p>	<p><b>8.99 lb</b> (3 lb min)</p>	
<p style="text-align: center;"><b><u>BROCCOLI</u></b></p> <p>Fresh broccoli steamed in oil and spices</p>	<p><b>10.29 lb</b> (3 lb min)</p>	<p><b>10 orders is 6 ½ lbs</b></p>
<p style="text-align: center;"><b><u>SNAIL SALAD</u></b></p> <p>Thinly sliced snails blended with chopped celery, black olives, hot pepper rings, onion, and spices</p>	<p><b>19.99 lb</b> (3 lb min.)</p>	
<p style="text-align: center;"><b><u>FRIED CALAMARI</u></b></p> <p>Tender calamari rings breaded and fried then blended together with hot pepper rings, olives, roasted red peppers, and spices.</p>	<p><b>75.00</b></p> <p>5 orders 10 to 12 ppl on a buffet</p>	<p><b>150.00</b></p> <p>10 orders 20 to 30 ppl on a buffet</p>
<p style="text-align: center;"><b><u>FRIED SMELTS</u></b></p> <p>Fresh lake smelts seasoned and fried until golden brown</p>	<p><b>17.99 lb</b> (3 lb min)</p>	
<p style="text-align: center;"><b><u>PASTINE</u></b></p> <p>Angelo's Classic Pastine noodles in a chicken broth</p>	<p><b>9.10 - Qt.</b></p> <p>4 QTs = 1 Gallon</p>	

<u>SALADS/APPETIZERS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p><b><u>MOZZARELLA STICKS</u></b>  Fresh mozzarella breaded and fried to a soft center.  Served with a side of house red sauce.</p>	<p><b>36.00</b>  24 pieces</p>	
<p><b><u>FRENCH FRIES</u></b>  Fresh cut french fries, never frozen, fried twice for exceptional taste</p>	<p><b>35.00</b>  5 orders  10 to 12 ppl on a buffet</p>	
<p><b><u>MEATBALLS</u></b>  w/ Angelo's Homemade Sauce</p>	<p><b>9.50 lb</b> (3 lb min)  approx. 6 meatballs per pound</p> <p><b>10.50 without sauce</b></p>	
<p><b><u>MEATBALLS &amp; PEPPERS</u></b>  w/ Angelo's Homemade Sauce</p>	<p><b>9.99 lb</b> (3 lb min)  approx. 5 meatballs per pound</p> <p><b>10.99 lb without sauce</b></p>	
<p><b><u>SAUSAGES</u></b>  w/ Angelo's Homemade Sauce</p>	<p><b>9.99 lb</b> (3 lb min)  approx. 7 sausages per pound</p> <p><b>10.99 lb without sauce</b></p>	
<p><b><u>SAUSAGE &amp; PEPPERS</u></b>  w/ Angelo's Homemade Sauce</p>	<p><b>10.75lb</b> (3 lb min)  approx. 6 sausages per pound</p> <p><b>11.75 lb without sauce</b></p>	
<p><b><u>MEATBALL/SAUSAGE COMBO</u></b>  Meatball and Sausage combo  w/ Angelo's Homemade Sauce</p>	<p><b>10.75 lb</b> (3 lb min)</p> <p><b>11.75 lb without sauce</b></p>	

<b><u>PASTA</u></b>	<b><u>1/2 TRAY</u></b>	<b><u>FULL TRAY</u></b>
<b><u>PENNE/SPAGHETTI/FETTUCCINE</u></b> Penne or Spaghetti w/ Angelo's Homemade Sauce	<b>40.00</b> 6 orders 10 to 12 ppl on a buffet	<b>80.00</b> 12 orders 20 to 24 ppl on a buffet
<b><u>PENNE/SPAGHETTI/FETTUCCINE</u></b> <b><u>SPECIALTY SAUCE</u></b> Penne or Spaghetti w/ Angelo's Bolognese, Pink Vodka, Alfredo, Aglio, or Pesto Sauce	<b>58.00</b> 6 orders 10 to 12 ppl on a buffet	<b>116.00</b> 12 orders 20 to 24 ppl on a buffet
<b><u>CAVATI</u></b> Cavati w/ Angelo's Homemade Sauce	<b>44.00</b> 6 orders 10 to 12 ppl on a buffet	<b>88.00</b> 12 orders 20 to 24 ppl on a buffet
<b><u>CAVATI</u></b> <b><u>SPECIALTY SAUCE</u></b> Penne or Spaghetti w/ Angelo's Bolognese, Pink Vodka, Alfredo, Aglio or Pesto Sauce	<b>62.00</b> 6 orders 10 to 12 ppl on a buffet	<b>124.00</b> 12 orders 20 to 24 ppl on a buffet
<b><u>GNOCCHI</u></b> Gnocchi w/ Angelo's Homemade Sauce	<b>48.00</b> 6 orders 10 to 12 ppl on a buffet	<b>96.00</b> 12 orders 20 to 24 ppl on a buffet
<b><u>GNOCCHI SPECIALTY SAUCE</u></b> Gnocchi w/ Angelo's Bolognese, Pink Vodka, Alfredo, Aglio or Pesto Sauce	<b>66.00</b> 6 orders 10 to 12 ppl on a buffet	<b>132.00</b> 12 orders 20 to 24 ppl on a buffet
<b><u>GLUTEN FREE GEMELLI</u></b> Gnocchi w/ Angelo's Homemade Sauce	<b>65.00</b> 6 orders 10 to 12 ppl on a buffet	<b>1/2 tray only</b>
<b><u>GLUTEN FREE GEMELLI SPECIALTY SAUCE</u></b> Gnocchi w/ Angelo's Bolognese, Pink Vodka, Alfredo, Aglio or Pesto Sauce	<b>83.00</b> 6 orders 10 to 12 ppl on a buffet	<b>1/2 tray only</b>
<b><u>CHEESE RAVIOLI</u></b> w/ Angelo's Homemade Sauce	<b>60.00</b> 60 pcs. 10 to 15 ppl on a buffet	<b>1/2 tray only</b>
<b><u>CHEESE RAVIOLI SPECIALTY SAUCE</u></b> w/ Angelo's Bolognese, Pink Vodka, Alfredo, Aglio or Pesto Sauce	<b>78.00</b> 60 pcs. 10 to 15 ppl on a buffet	<b>1/2 tray only</b>

<b><u>PASTA</u></b>	<b><u>1/2 TRAY</u></b>	<b><u>FULL TRAY</u></b>
<b>** STUFFED SHELLS</b> w/ Angelo's Homemade Sauce	<b>3.00 each</b>	<b>Note: Sold in quantities of 6 (6, 12, 18, 24, etc.)</b>
<b>** MANICOTTI</b> w/ Angelo's Homemade Sauce	<b>3.00 each</b>	<b>Note: Sold in quantities of 6 (6, 12, 18, 24, etc.)</b>
<b><u>PENNE &amp; MEATBALLS</u></b> Penne with meatballs w/ Angelo's Homemade Sauce	<b>65.00</b> 6 orders penne plus 16 meatballs 10 to 12 ppl on a buffet	<b>1/2 tray only</b>
<b><u>PENNE &amp; SAUSAGE</u></b> Penne with sausage w/ Angelo's Homemade Sauce	<b>70.00</b> 6 orders penne plus 16 sausage 10 to 12 ppl on a buffet	<b>1/2 tray only</b>
<b><u>PENNE &amp; COMBO</u></b> Penne with meatballs and sausage w/ Angelo's Homemade Sauce	<b>70.00</b> 6 orders penne plus 8 meatballs and 8 sausage 10 to 12 ppl on a buffet	<b>1/2 tray only</b>
<b><u>MEAT LASAGNA</u></b> Fresh Lasagna noodles layered with Angelo's Bolognese sauce, ricotta cheese, parmesan, and mozzarella TO HEAT - 200-250° for 1-1 1/2 hours, remove cover for last 10 minutes	<b>72.00</b> 1/2 tray approx. 7 to 8 lbs 15 ppl on a buffet	<b>180.00</b> full tray approx. 18 to 20 lbs 40 ppl on a buffet
<b><u>BAKED MACARONI</u></b> Penne baked with Angelo's Bolognese Sauce, mozzarella, pecorino and romano cheeses	<b>72.00</b> 6 orders 12 to 20 ppl on a buffet	<b>144.00</b> 12 orders 24 to 40 ppl on a buffet
<b><u>EMILIO'S SPECIAL</u></b> Penne sautéed with broccoli, black olives and oil	<b>66.00</b> 6 orders 12 to 20 ppl on a buffet	<b>132.00</b> 12 orders 24 to 48 ppl on a buffet
<b><u>EMILIO'S SPECIAL w/ CHICKEN</u></b> Penne sautéed with broccoli, black olives, grilled marinated chicken and oil	<b>72.00</b> 6 orders 12 to 20 ppl on a buffet	<b>144.00</b> 12 orders 24 to 48 ppl on a buffet
<b><u>JULIET'S CHICKEN BROCCOLI ALFREDO</u></b> Penne pasta sautéed in our homemade alfredo sauce with grilled marinated chicken and broccoli	<b>75.00</b> 6 orders 12 to 20 ppl on a buffet	<b>150.00</b> 12 orders 24 to 48 ppl on a buffet

<u>PASTA</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p><b><u>PENNE PESTO CHICKEN</u></b>            Penne tossed with fresh grilled chicken in a light nut-free pesto sauce</p>	<p><b>72.00</b>            6 orders            12 to 20 ppl on a buffet</p>	<p><b>144.00</b>            12 orders            24 to 48 ppl on a buffet</p>

<u>ENTREES</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p><b><u>VEAL PARMESAN</u></b>            w/ Angelo's Homemade Sauce</p>	<p><b>15.50 lb</b> (3 lb min)</p>	
<p><b><u>VEAL &amp; PEPPERS</u></b>            Our award-winning stewed veal with sweet peppers in its own delicate sauce</p>	<p><b>16.50 lb</b> (3 lb min)            ½ tray approx. 7 lbs.            20 to 24 ppl on a buffet</p>	<p><b>16.25 lb</b> (3 lb min)            Full Tray approx. 15 lbs.            35 to 45 ppl on a buffet</p>
<p><b>** <u>VEAL &amp; PEAS</u></b>            Our award-winning stewed veal with peas in its own delicate sauce</p>	<p><b>16.50 lb</b> (3 lb min)            ½ tray approx. 7 lbs.            20 to 24 ppl on a buffet</p>	<p><b>16.25 lb</b> (3 lb min)            Full Tray approx. 15 lbs.            35 to 45 ppl on a buffet</p>
<p><b>**<u>VEAL MARSALA</u></b>            Veal medallions served with a homemade Marsala sauce and sliced fresh mushrooms</p>	<p><b>18.50 lb</b> (3 lb min)</p>	
<p><b><u>CHICKEN PARMESAN</u></b>            w/ Angelo's Homemade Sauce</p>	<p><b>10.50 lb</b> (3 lb min)   <b>11.50 lb without sauce</b></p>	<p>Note: 10 lbs is approx. 14- 4oz pieces.            Cut in ½ with sauce and cheese            (28- 2oz pieces)</p>
<p><b>**<u>ROASTED ½ CHICKENS</u></b>            Roasted with fresh herbs and spices until golden brown</p>	<p><b>18.00</b>            2 roasted ½ chickens</p>	<p><b>Note: Sold in quantities of 2            (2, 4, 6, 8, 10 etc.)</b></p>
<p><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</p>	<p><b>Full Tray Only</b></p>	<p><b>90.00</b>            40+ pieces            (1 to 1 ½ pcs. per person)            leg, thigh, wing and breast            25 to 30 ppl on a buffet</p>
<p><b>**<u>CHICKEN MARSALA</u></b>            Chicken medallions served with a homemade Marsala sauce and sliced fresh mushrooms</p>	<p><b>12.25 lb</b> (3 lb min)</p>	<p><b>20 lbs chicken            equals 30 lbs marsala</b></p>
<p><b>**<u>CHICKEN FLORENTINE</u></b>            Boneless chicken breast sautéed then covered in tender spinach and mozzarella, then baked in a lemon and white wine sauce</p>	<p><b>13.25 lb</b> (3 lb min)</p>	<p><b>Note: approx 21 (4oz) pieces of chicken equals 12 ½ lbs            of Chicken Florentine</b></p>

<b><u>ENTREES</u></b>	<b><u>1/2 TRAY</u></b>	<b><u>FULL TRAY</u></b>
<p><b>**BAKED CHICKEN, PEPPERS, ONIONS &amp; POTATOES</b>  Chicken tenders baked the old-fashioned way with fresh cut peppers, onions, and potatoes.  TO HEAT – 250° for 30-60 minutes, remove cover for last 10 minutes</p>	<p><b>70.00</b>  20 tenders cut in ½ (40 pcs.)  5 to 8 ppl for dinner  10 to 20 ppl on a buffet</p>	<p><b>140.00</b>  40 tenders cut in ½ (80 pcs.)  10 to 16 ppl for dinner  20 to 40 ppl on a buffet</p>
<p><b>**BAKED SAUSAGE, PEPPERS, ONIONS, AND POTATOES</b>  Sausage baked the old-fashioned way with fresh cut peppers, onions, and potatoes.  TO HEAT – 250° for 30-60 minutes, remove cover for last 10 minutes</p>	<p><b>75.00</b>  20 pcs. of sausage  5 to 8 ppl for dinner  10 to 20 ppl on a buffet</p>	<p><b>150.00</b>  40 pcs. sausage  10 to 16 ppl for dinner  20 to 40 ppl on a buffet</p>
<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 or Vegetarian Sauce</p>	<p><b>9.50 lb</b> (3 lb min)  ½ tray approx. 4 lbs  8 to 10 ppl on a buffet</p> <p><b>10.50 lb without sauce</b></p>	
<p><b>**BAKED STUFFED SHRIMP</b>  Butterflied shrimp filled with our homemade stuffing of crab meat, ritz crackers, and seasoning.</p>	<p><b>4.00 each</b>  Four (6) Shrimp Minimum</p>	<p>Note: Cook at 375° for 15-20 minutes</p>

<u>DESSERTS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<u>MINI CANNOLI</u>	2.50 each	
<u>CANNOLI KIT</u> Standard kit includes your choice of a half-dozen or a dozen mini cannoli shells, a pastry bag filled with our housemade ricotta filling, rainbow sprinkles, chocolate sprinkles, oreo crumbles, and powdered sugar	½ Dozen (6 Shells) <b>12.00</b>	Dozen (12 Shells) <b>20.00</b>
<b>**<u>PUMPKIN CHEESECAKE</u></b>	<b>75.00</b> 10" whole cheesecake	Notes: Seasonal
<b>** <u>LIMONCELLO CHEESECAKE</u></b>	<b>75.00</b> 10" whole cheesecake	Notes: Seasonal
<b>**<u>AMARETTO CHEESECAKE</u></b>	<b>80.00</b> 10" whole cheesecake	Notes: Seasonal <b>Contains Nuts</b>
<b>**<u>RICE PIE</u></b>	<b>30.00</b> 9" whole pie	Notes: Seasonal
<b>**<u>RICOTTA PIE</u></b>	<b>32.00</b> 9" whole pie	Notes: Seasonal
<b>**<u>APPLE CRISP</u></b>	<b>20.00</b> 7" whole apple crisp Bake from Frozen	Notes: Seasonal
<b>PINT OF VANILLA ICE CREAM</b>	<b>6.50/pint</b>	
<b>PINT OF COFFEE ICE CREAM</b>	<b>6.50/pint</b>	
<b>PINT OF CHOCOLATE PUDDING</b>	<b>6.25 / pint</b>	
<b>PINT OF TAPIOCA PUDDING</b>	<b>6.25 / pint</b>	

<b><u>SAUCES + ADD ONS</u></b>		
<b><u>LOAF OF ITALIAN BREAD</u></b>	<b>5.00</b>	
<b><u>QT. SAUCE</u></b>	<b>10.00</b>	
<b><u>QT. PINK VODKA OR ALFREDO</u></b>	<b>16.00</b>	
<b><u>QT. BOLOGNESE</u></b>	<b>20.00</b>	
<b><u>PINT PECORINO ROMANO</u></b>	<b>6.00</b>	
<b><u>BOTTLE OF ITALIAN DRESSING</u></b>	<b>9.00</b>	
<b><u>QUART OF MEATBALLS AND SAUCE</u></b>	<b>17.99</b>	
<b><u>QT. OF RED SANGRIA</u></b>	<b>20.00</b>	
<b><u>SERVING UTENSILS</u></b>	<b>2.00 /each</b>	
<b><u>SILVERWARE/PLATE SETUPS</u></b>	<b>1.75 / each</b>	