

# 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**

**Any item labeled \*\* May require 48-72 hour notice**

*Angelo's House Red Sauce is Vegetarian*

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

*While some items are listed as Gluten-Free, Angelo's kitchen is NOT gluten-free and any substitutions or additions to these items may contain gluten.*

11/2022

<u>ITEMS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<b><u>HOUSE SALAD</u></b> Iceberg and mixed greens, tomatoes, black olives, cucumbers, and shredded carrots	<b>30.00</b> 5 orders 15 ppl on a buffet	<b>60.00</b> 10 orders 30 ppl on a buffet
<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, cucumbers, hot pepper rings, and artichoke hearts	<b>65.00</b> 5 orders 15 ppl on a buffet	<b>130.00</b> 10 orders 30 ppl on a buffet
<b><u>ITALIAN STRINGBEAN SALAD</u></b> Stringbeans mixed with oil, garlic, parsley, salt and pepper (served cold)	<b>8.99 lb</b> (3 lb min)	
<b><u>BROCCOLI</u></b> Fresh broccoli steamed in oil and spices	<b>10.29 lb</b> (3 lb min)	
<b><u>SNAIL SALAD</u></b> Thinly sliced snails blended with chopped celery, black olives, hot pepper rings, onion, and spices	<b>19.75 lb</b> (3 lb min.)	

<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.	<b>75.00</b> 5 orders 10 to 12 ppl on a buffet	<b>150.00</b> 10 orders 20 to 30 ppl on a buffet
<b><u>FRIED SMELTS</u></b> Fresh lake smelts seasoned and fried until golden brown	<b>17.99 lb</b> (3 lb min)	

<u>ITEMS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p><b><u>PASTINE</u></b>  Angelo's Classic  Pastine noodles in a chicken broth</p>	<p><b>9.00 - Qt.</b>  4 QTs = 1 Gallon</p>	
<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>35.00</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>34.00</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>9.25 lb (3 lb min)</b>  approx. 6-7 meatballs per pound  <b>10.25 without sauce</b></p>	
<p><b><u>SAUSAGES</u></b>  w/ Angelo's Homemade Sauce</p>	<p><b>9.75 lb (3 lb min)</b>  approx. 7-8 sausages per pound  <b>10.75 without sauce</b></p>	
<p><b><u>SAUSAGE &amp; PEPPERS</u></b>  w/ Angelo's Homemade Sauce</p>	<p><b>10.25 lb (3 lb min)</b>  approx. 6-7 sausages per pound  <b>11.25 without sauce</b></p>	
<p><b><u>MEATBALL/SAUSAGE COMBO</u></b>  Meatball and Sausage combo  w/ Angelo's Homemade Sauce</p>	<p><b>10.25 lb (3 lb min)</b>  <b>11.25 without sauce</b></p>	

<u>ITEMS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<b><u>PENNE/SPAGHETTI/FETTUCCINE</u></b> Penne or Spaghetti w/ Angelo's Homemade Sauce	<b>30.00</b> 6 orders 10 to 12 ppl on a buffet	<b>60.00</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>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>CAVATI</u></b> Cavati w/ Angelo's Homemade Sauce	<b>34.00</b> 6 orders 10 to 12 ppl on a buffet	<b>68.00</b> 12 orders 20 to 24 ppl on a buffet
<b><u>CAVATI SPECIALTY SAUCE</u></b> Penne or Spaghetti w/ Angelo's Bolognese, Pink Vodka, Alfredo, Aglio or Pesto Sauce	<b>52.00</b> 6 orders 10 to 12 ppl on a buffet	<b>104.00</b> 12 orders 20 to 24 ppl on a buffet
<b><u>GNOCCCHI</u></b> Gnocchi 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>GNOCCCHI SPECIALTY SAUCE</u></b> Gnocchi 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>GLUTEN FREE GEMELLI</u></b> Gnocchi w/ Angelo's Homemade Sauce	<b>55.00</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>73.00</b> 6 orders 10 to 12 ppl on a buffet	<b>1/2 tray only</b>

<u>ITEMS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<b><u>CHEESE RAVIOLI</u></b> w/ Angelo's Homemade Sauce	<b>57.00</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>75.00</b> 60 pcs. 10 to 15 ppl on a buffet	<b>1/2 tray only</b>
<b><u>STUFFED SHELLS</u></b> <b><u>OR</u></b> <b><u>MANICOTTI</u></b> w/ Angelo's Homemade Sauce	<b>2.50 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>52.00</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>58.00</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>58.00</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>66.00</b> 1/2 tray approx. 7 to 8 lbs 15 ppl on a buffet	<b>165.00</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>62.00</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>62.00</b> 6 orders 12 to 20 ppl on a buffet	<b>124.00</b> 12 orders 24 to 48 ppl on a buffet

<u>ITEMS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<b><u>EMILIO'S SPECIAL w/ CHICKEN</u></b> Penne sautéed with broccoli, black olives, grilled chicken and oil	<b>70.00</b> 6 orders 12 to 20 ppl on a buffet	<b>140.00</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 chicken and broccoli	<b>73.00</b> 6 orders 12 to 20 ppl on a buffet	<b>146.00</b> 12 orders 24 to 48 ppl on a buffet
<b><u>PENNE PESTO CHICKEN</u></b> Penne tossed with fresh grilled chicken in a light nut-free pesto sauce	<b>70.00</b> 6 orders 12 to 20 ppl on a buffet	<b>140.00</b> 12 orders 24 to 48 ppl on a buffet

<b><u>VEAL PARMESAN</u></b> w/ Angelo's Homemade Sauce	<b>15.25 lb</b> (3 lb min)	
<b><u>VEAL &amp; PEPPERS</u></b> Our award-winning stewed veal with sweet peppers in its own delicate sauce	<b>16.25 lb</b> (3 lb min) ½ tray approx. 7 lbs. 20 to 24 ppl on a buffet	<b>16.25 lb</b> (3 lb min) Full Tray approx. 15 lbs. 35 to 45 ppl on a buffet
<b><u>VEAL &amp; PEAS</u></b> Our award-winning stewed veal with peas in its own delicate sauce	<b>16.25 lb</b> (3 lb min) ½ tray approx. 7 lbs. 20 to 24 ppl on a buffet	<b>16.25 lb</b> (3 lb min) Full Tray approx. 15 lbs. 35 to 45 ppl on a buffet
<b><u>**VEAL MARSALA</u></b> Veal medallions served with a homemade Marsala sauce and sliced fresh mushrooms	<b>18.25 lb</b> (3 lb min)	
<b><u>CHICKEN PARMESAN</u></b> w/ Angelo's Homemade Sauce	<b>10.25 lb</b> (3 lb min)	
<b><u>**ROASTED ½ CHICKENS</u></b> Roasted with fresh herbs and spices until golden brown	<b>16.00</b> 2 roasted ½ chickens	<b>Note: Sold in quantities of 2 (2, 4, 6, 8, 10 etc.)</b>
<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>88.00</b> 40+ pieces (1 to 1 ½ pcs. per person) leg, thigh, wing and breast 25 to 30 ppl on a buffet

<u>ITEMS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p><b>**CHICKEN MARSALA</b> Chicken medallions served with a homemade Marsala sauce and sliced fresh mushrooms</p>	<p><b>11.25 lb</b> (3 lb min)</p>	
<p><b>**STUFFED CHICKEN MARSALA</b> A fresh boneless breast of chicken stuffed with prosciutto and mozzarella cheese, sautéed then baked in our homemade Marsala sauce with fresh sliced mushrooms</p>	<p><b>14.25 lb</b> (3 lb min)</p>	
<p><b>**CHICKEN FLORENTINE</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>**CHICKEN CACCIATORE</b> Bone-in pieces of chicken simmered in its own juices with tomatoes, carrots, zucchini, yellow squash, celery, and spices.</p>	<p><b>13.25 lb</b> (3 lb min) 3 lbs feeds 4-6 people</p>	
<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>62.00</b> 20 tenders cut in ½ (40 pcs.) 5 to 8 ppl for dinner 10 to 20 ppl on a buffet</p>	<p><b>124.00</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>62.00</b> 20 pcs. of sausage 5 to 8 ppl for dinner 10 to 20 ppl on a buffet</p>	<p><b>124.00</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>9.25 lb</b> (3 lb min) ½ tray approx. 4 lbs 8 to 10 ppl on a buffet</p> <p><b>10.25 without sauce</b></p>	

<u>ITEMS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p><b>**BAKED STUFFED SHRIMP</b></p> <p>Butterflied shrimp filled with our homemade stuffing of crab meat, ritz crackers, and seasoning. If buying cold: Cook at 375° for 15-20 minutes</p>	<p><b>3.50 each</b></p>	
<p><b>**STUFFED PEPPERS</b></p> <p>Large fresh peppers stuffed with a blend of sausage, rice, onions, and spices topped with sauce</p>	<p><b>10.25 lb</b> (4 pepper min)</p>	
<p><b><u>LOAF OF ITALIAN BREAD</u></b></p>	<p><b>5.00</b></p>	
<p><b><u>QT. SAUCE</u></b></p>	<p><b>10.00</b></p>	
<p><b><u>QT. PINK VODKA OR ALFREDO</u></b></p>	<p><b>16.00</b></p>	
<p><b><u>QT. BOLOGNESE</u></b></p>	<p><b>20.00</b></p>	
<p><b><u>MINI CANNOLI</u></b></p>	<p><b>2.00 each</b></p>	
<p><b><u>CANNOLI KIT</u></b></p> <p>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 crumbs, and powdered sugar</p>	<p><b>12.00</b> ½ Dozen (6 Shells)</p>	<p><b>20.00</b> Full Dozen (12 Shells)</p>
<p><b>**<u>AMARETTO CHEESECAKE</u></b></p>	<p><b>62.00</b> 10" whole cheesecake</p>	<p>Notes: Seasonal <b>Contains Nuts</b></p>
<p><b>**<u>PUMPKIN CHEESECAKE</u></b></p>	<p><b>60.00</b> 10" whole cheesecake</p>	<p>Notes: Seasonal</p>
<p><b>** <u>APPLE CRISP</u></b></p> <p>Made with apples marinated in sugar and cinnamon topped with a brown butter oat crumble. Cook at 325° for 50 minutes</p>	<p><b>10.00</b> 7" whole apple Crisp</p>	<p>Notes: Seasonal</p>
<p><b>**<u>RICE PIE</u></b></p>	<p><b>28.00</b> 9" whole pie</p>	<p>Notes: Seasonal</p>
<p><b>**<u>RICOTTA PIE</u></b></p>	<p><b>29.00</b> 9" whole pie</p>	<p>Notes: Seasonal</p>

