

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

11/2023

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

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

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

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

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

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

<u>ENTREES</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<p>**BAKED CHICKEN, PEPPERS, ONIONS & POTATOES 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>70.00 20 tenders cut in ½ (40 pcs.) 5 to 8 ppl for dinner 10 to 20 ppl on a buffet</p>	<p>140.00 40 tenders cut in ½ (80 pcs.) 10 to 16 ppl for dinner 20 to 40 ppl on a buffet</p>
<p>**BAKED SAUSAGE, PEPPERS, ONIONS, AND POTATOES 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>75.00 20 pcs. of sausage 5 to 8 ppl for dinner 10 to 20 ppl on a buffet</p>	<p>150.00 40 pcs. sausage 10 to 16 ppl for dinner 20 to 40 ppl on a buffet</p>
<p><u>EGGPLANT PARMESAN</u> Our original pan-fried eggplant recipe (not deep fried), finished with melted mozzarella cheese and Angelo's Homemade Sauce or Vegetarian Sauce</p>	<p>9.50 lb (3 lb min) ½ tray approx. 4 lbs 8 to 10 ppl on a buffet</p> <p>10.50 lb without sauce</p>	
<p>**BAKED STUFFED SHRIMP Butterflied shrimp filled with our homemade stuffing of crab meat, ritz crackers, and seasoning.</p>	<p>4.00 each Four (4) 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) 12.00	Dozen (12 Shells) 20.00
**<u>PUMPKIN CHEESECAKE</u>	75.00 10" whole cheesecake	Notes: Seasonal
** <u>LIMONCELLO CHEESECAKE</u>	75.00 10" whole cheesecake	Notes: Seasonal
**<u>AMARETTO CHEESECAKE</u>	80.00 10" whole cheesecake	Notes: Seasonal Contains Nuts
**<u>RICE PIE</u>	30.00 9" whole pie	Notes: Seasonal
**<u>RICOTTA PIE</u>	32.00 9" whole pie	Notes: Seasonal
FROZEN APPLE CRISP	12.00 6" whole apple crisp	
PINT OF VANILLA ICE CREAM	6.50/pint	
PINT OF COFFEE ICE CREAM	6.50/pint	

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