

ANGELO'S TRAY MENU

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

****May require 24 hour notice**

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

11/2024

<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 with Italian dressing on the side.</p>	<p>36.00 5 orders 15 ppl on a buffet</p>	<p>72.00 10 orders 30 ppl on a buffet</p>
<p style="text-align: center;"><u>ROCKET SALAD</u> Arugula topped with shaved Parmigiano Reggiano with Lemon Honey dressing on the side.</p>	<p>55.00 5 orders 15 ppl on a buffet</p>	<p>1/2 tray only</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, roasted red peppers, tomatoes, cucumbers, hot pepper rings, and artichoke hearts with Italian Dressing on the side.</p>	<p>78.00 5 orders 15 ppl on a buffet</p>	<p>156.00 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>10.99 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>20.49 lb</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>78.00 5 orders 10 to 12 ppl on a buffet</p>	<p>156.00 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>	

<u>PASTINE</u> Angelo's Classic Pastine noodles in a chicken broth	9.25 - Qt. 4 QTs = 1 Gallon	
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<u>SALADS/APPETIZERS</u>	<u>1/2 TRAY</u>	<u>FULL TRAY</u>
<u>MOZZARELLA STICKS</u> Fresh mozzarella breaded and fried to a soft center. Served with a side of house red sauce.	36.00 24 pieces	1/2 tray only
<u>FRENCH FRIES</u> Fresh cut french fries, never frozen, fried twice for exceptional taste	37.00 5 orders 10 to 12 ppl on a buffet	1/2 tray only
<u>MEATBALLS</u> w/ Angelo's Homemade Red Sauce	9.75 lb (3 lb min) approx. 7 meatballs per pound 10.75 without sauce	
<u>MEATBALLS & PEPPERS</u> w/ Angelo's Homemade Red Sauce	10.25 lb (3 lb min) approx. 6 meatballs per pound 11.25 lb without sauce	
<u>SAUSAGES</u> w/ Angelo's Homemade Red Sauce	10.25 lb (3 lb min) approx. 7 sausages per pound 11.25 lb without sauce	
<u>SAUSAGE & PEPPERS</u> w/ Angelo's Homemade Sauce	11.50 lb (3 lb min) approx. 6 sausages per pound 12.50 lb without sauce	
<u>MEATBALL/SAUSAGE COMBO</u> Meatball and Sausage combo w/ Angelo's Homemade Sauce	11.50 lb (3 lb min) 12.50 lb without sauce	

<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	42.00 6 orders 10 to 12 ppl on a buffet	84.00 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	72.00 6 orders 10 to 12 ppl on a buffet	144.00 12 orders 20 to 24 ppl on a buffet
<u>CAVATI</u> Cavati 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>CAVATI</u> <u>SPECIALTY SAUCE</u> Penne or Spaghetti w/ Angelo's Bolognese, Pink Vodka, Alfredo, Aglio or Pesto Sauce	78.00 6 orders 10 to 12 ppl on a buffet	156.00 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	78.00 6 orders 10 to 12 ppl on a buffet	156.00 12 orders 20 to 24 ppl on a buffet
<u>GLUTEN FREE GEMELLI</u> Gnocchi w/ Angelo's Homemade Sauce	80.00 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	100.00 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	80.00 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	74.00 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	80.00 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	80.00 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	78.00 1/2 tray approx. 7 to 8 lbs 15 ppl on a buffet	195.00 full tray approx. 18 to 20 lbs 40 ppl on a buffet
<u>BAKED MACARONI</u> Penne baked with Angelo's Bolognese Sauce, mozzarella, and Pecorino Romano cheese	78.00 6 orders 12 to 20 ppl on a buffet	156.00 12 orders 24 to 40 ppl on a buffet
<u>EMILIO'S SPECIAL</u> Penne sautéed with broccoli, black olives and oil	84.00 6 orders 12 to 20 ppl on a buffet	168.00 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	90.00 6 orders 12 to 20 ppl on a buffet	180.00 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	95.00 6 orders 12 to 20 ppl on a buffet	190.00 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>90.00 6 orders 12 to 20 ppl on a buffet</p>	<p>180.00 12 orders 24 to 48 ppl on a buffet</p>
<p><u>SHORT RIB RAVIOLI</u> Fresh ravioli stuffed with slow braised short rib, asiago and parmesan cheese, caramelized onions, and a chianti reduction served in a Tomato Au Jus</p>	<p>60.00 24 pcs. 10 to 15 ppl on a buffet</p>	<p>1/2 tray only</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>15.99 lb (3 lb min)</p>	
	<p>16.99 lb without sauce</p>	
<p><u>VEAL & PEPPERS</u> Our award-winning stewed veal with sweet peppers in its own delicate sauce</p>	<p>16.99 lb (3 lb min) ½ tray approx. 7 lbs. 20 to 24 ppl on a buffet</p>	<p>16.99 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>16.99 lb (3 lb min) ½ tray approx. 7 lbs. 20 to 24 ppl on a buffet</p>	<p>16.99 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>18.99 lb (3 lb min)</p>	
<p><u>TRIPE</u> Angelo's signature Honeycomb tripe served in a red based sauce.</p>	<p>20.75 / Pint</p>	<p>41.50 / Quart</p>
<p><u>CHICKEN PARMESAN</u> w/ Angelo's Homemade Red Sauce</p>	<p>10.99 lb (3 lb min)</p>	<p>Note: 10 lbs is approx. 14- 4oz pieces. Cut in ½ with sauce and cheese (28- 2oz pieces)</p>
	<p>11.99 lb without sauce</p>	
<p><u>CHICKEN PARMESAN</u> w/ Angelo's Pink Vodka Sauce</p>	<p>15.99 lb (3 lb min)</p>	<p>Note: 10 lbs is approx. 14- 4oz pieces. Cut in ½ with sauce and cheese (28- 2oz pieces)</p>
<p><u>GRILLED CHICKEN CUTLETS</u> With or without Angelo's Red Sauce</p>	<p>13.25 lb (3 lb min)</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>**CHICKEN IN WINE</p> <p>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</p> <p>40+ pieces (1 to 1 ½ pcs. per person) leg, thigh, wing and breast 25 to 30 ppl on a buffet</p>
<p>**CHICKEN MARSALA</p> <p>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>**CHICKEN FLORENTINE</p> <p>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</p> <p>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</p> <p>20 tenders cut in ½ (40 pcs.) 5 to 8 ppl for dinner 10 to 20 ppl on a buffet</p>	<p>140.00</p> <p>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</p> <p>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</p> <p>20 pcs. of sausage 5 to 8 ppl for dinner 10 to 20 ppl on a buffet</p>	<p>150.00</p> <p>40 pcs. sausage 10 to 16 ppl for dinner 20 to 40 ppl on a buffet</p>
<p><u>EGGPLANT PARMESAN</u></p> <p>Our original pan-fried eggplant recipe (not deep fried), finished with melted mozzarella cheese and Angelo's Homemade Sauce or Vegetarian Sauce</p>	<p>9.99 lb (3 lb min)</p> <p>½ tray approx. 4 lbs 8 to 10 ppl on a buffet</p> <p>10.99 lb without sauce</p>	
<p>**BAKED STUFFED SHRIMP</p> <p>Butterflied shrimp filled with our homemade stuffing of crab meat, ritz crackers, and seasoning.</p>	<p>4.25 each</p> <p>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) 12.00	Dozen (12 Shells) 20.00
**APPLE CRISP	20.00 7" whole apple crisp Bake from Frozen	Notes: Seasonal
PINT OF VANILLA ICE CREAM	6.50/pint	
PINT OF COFFEE ICE CREAM	6.50/pint	
PINT OF CHOCOLATE PUDDING	6.25 / pint	
PINT OF TAPIOCA PUDDING	6.25 / pint	

<u>SAUCES + ADD ONS</u>		
<u>LOAF OF ITALIAN BREAD</u>	5.00 / LOAF	SLICED OR WHOLE
<u>HOUSE RED SAUCE</u>	10.25 / QUART	
<u>PINK VODKA OR ALFREDO SAUCE</u>	20.00 / QUART	
<u>SPICY PINK VODKA SAUCE</u>	24.50 / QUART	
<u>BEEF BOLOGNESE SAUCE</u>	25.00 / QUART	
<u>PECORINO ROMANO</u>	7.00 / PINT	14.00 / QUART
<u>HOMEMADE ITALIAN DRESSING</u>	12.00 / PINT	24.00 / QUART
<u>QUART OF MEATBALLS AND SAUCE</u>	17.99 / QUART	
<u>RED OR WHITE SANGRIA</u>	25.00 / QUART	
<u>SERVING UTENSILS</u>	2.00 /each	
<u>SILVERWARE/PLATE SETUPS</u>	1.75 / each	