



# "FOOTERS" BIG BITE HEROS Specially Baked Italian Bread Ranging From 2 Foot to 6 Foot Long.

Includes Potato Salad, Macaroni Salad or Cole Slaw (1 lb. per foot) Mustard, Mayonnaise, Oil and Vinegar, Balsamic Glaze (If Applicable)

AMERICAN STYLE Boar's Head Ham, Turkey, Homemade Roast Beef, Genoa Salami, American Cheese,	.\$24.00 PER FOOT Lettuce & Tomato
DOMESTIC ITALIAN  Ham, Salami, Provolone, Lettuce, Tomato & Roasted Peppers	.\$24.00 per foot
OLD FASHIONED TURKEY.  Oven Gold Turkey, Imported Swiss Cheese, Crispy Bacon, Lettuce, Tomato, Mayo	.\$24.00 per foot
ITALIAN  Prosciutto, Soppresatta, Capicola, Ham Cappy, Provolone, Lettuce, Tomato & Roasted	
MARIA LISA Chicken Cutlet, Fresh Mozzarella, Roasted Peppers, Balsamic Glaze	.\$27.00 per foot
CALIFORNIA CHICKEN Chicken Cutlet, American Cheese, Shredded Lettuce, Tomato & Honey Mustard on the	
VEGETARIANO	
LUGER ROAST BEEF.  Homemade Rare Roast Beef, Sharp Cheddar, Sautéed Onions, Leaf Lettuce & Homemade Peter Luger Sauce	.\$27.00 PER FOOT
ROAST BEEF ITALIANO  Homemade Rare Roast Beef, Homemade Fresh Mozzarella, Roasted Peppers, Lettuce, Tomato & Mayo on the side	.\$27.00 PER FOOT

### All Sandwiches will be Cut and Plattered

2 Ft. - 10-12 Slices • 3 Ft. - 16-18 Slices

4 Ft. - 20-24 Slices • 5 Ft. - 26-30 Slices • 6 Ft. - 32-36 Slices

### **APPETIZERS**

### HOT & COLD FINGER FOODS

	(2 Dozen Minimum)
Artichoke & Basil Crostini	\$3.00 ЕАСН
FIG & MASCARPONE CROSTINI (BEST SELLER)	\$3.00 еасн
BEEF TENDERLOIN CROSTINI ON GARLIC TWIST BREAD	\$6.00 еасн
EGGPLANT CAPONATA CROSTINI	\$3.00 еасн
CELIGINE MOZZARELLA BAMBOO PICKS	\$3.00 еасн
COLD ANTIPASTO BAMBOO PICKS	\$3.00 еасн
PROSCIUTTO & MELON BAMBOO PICKS	\$3.00 еасн
FRUIT & CHEESE BAMBOO PICKS	\$3.00 еасн
PEAR & BRIE FILO ROLL	\$3.00 EACH
MINI TERIYAKI CHICKEN SKEWERS	\$3.00 EACH
Mini Teriyaki Steak Skewers	\$3.00 еасн

## KIDS MENU

Macaroni & Cheese		\$55.00 TRAY
CHICKEN FINGERS		\$60.00 TRAY
French Fries		
HONEY MUSTARD CHICKEN		
Pigs in a Blanket		\$65.00 TRAY
COLD PLATTERS		
	12" Serves	16" Serves
	10-12	15-20
ANTIPASTO DELLA CASA	\$65.00	\$125.00
Prosciutto/Provolone Pepper Shooters, Mixed Olives, Cubed Sharp Provolon Mozzarella Salad, Ricotta Salata, Hot & Sweet Dry Sausage and Pepperoni (No Substitutions Please)	e,	
Bruschetta Platter	\$55.00	\$100.00
Homemade Bruschetta Mix, Garlic Toast Separate on a platter	Approx. 30 Crostini	Approx. 65 Crostini
CHEESE SPECIAL	\$65.00	\$125.00
Assortment of Imported and Domestic Cheeses accompanied by Sweet & Dry Soppresatta and Pepperoni		
CRUDITE PLATTER	\$65.00	\$125.00
Medley of Crisp Vegetables served with a Ranch Dipping Sauce		
BURRATA PLATTER.	\$70.00	\$140.00
Fresh Burrata arranged on a platter, accompanied wth Olives, Roasted Peppers and Prosciutto Slices on a bed of Baby Arugula served with X-Virgin Olive Oil Balsamic Glaze on the side	12 Pieces	24 Pieces
MOZZARELLA CAPRESE PLATTER	\$65.00	\$125.00
House Made Fresh Mozzarella, Roasted Tomatoes, Roasted Peppers, Basil, Olives and Olive Oil		
FRUIT & CHEESE PLATTER	\$65.00	\$125.00
Seasonal Fruit arranged with Imported & Domestic Cubed Cheeses		
FINGER SANDWICH TRAY	\$65.00	\$125.00
Mini Kaiser Sandwiches Assorted & Plattered	12 Sandwiches (24 Total Pcs.)	24 Sandwiches (48 Total Pcs.)
ASSORTED HERO PLATTER	\$65.00	\$125.00
8" Heroes Cut in 4 & Arranged on a Platter - Assorted	5 Heros (20 Pcs.)	10 Heros (40 Pcs.)
ASSORTED WRAP PLATTER		\$110.00
An Assortment of Wraps, Cut in 3's & Arranged on a Platter	5 Wraps (15 Pcs.)	10 Wraps (30 Pcs.)
FRUIT TRAY	\$65.00	\$125.00
FRUIT SALAD BOWL	\$65.00	\$125.00
SHRIMP COCKTAIL (2LB. MIMIMUM) Approximately 18 Shrimp Per Li Arranged on a tray with Lemon Wedges, served with a Homemade Cocktail S		.00 PER LB.
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### **COLD CUT BUFFET**

Serves 10-12

16" Serves 15-20

COLD CUT PLATTER ARRANGED WITH OUR FINEST SELECTIONS OF MEATS AND CHEESES ......\$75.00

\$135.00

### Choose 4 Meats and 2 Cheeses

Ham, Genoa Salami, Oven Gold Turkey, Honey Turkey, Pepper Turkey, Chicken Breast, Sweet Soppresatta, Hot Soppresatta, Roast Beef, Pepperoni

Imported Swiss, Provolone, American Cheese, Muenster, Low Salt Swiss

Includes: Mini Kaiser Rolls, Lettuce, Tomato, Onion, Mustard and Mayo

### SPECIALTY LUNCH PACKAGES

### **EXECUTIVE LUNCH**

(8 Person Minimum)

\$15.95 PER PERSON

An Assortment of Gourmet Heros and Wraps with choice of One (1) Specialty Salad and Cookie Tray

### **BOXED LUNCH**

(8 Person Minimum)

\$14.95 PER PERSON

Includes: Choice of One (1) Hero or Wrap, Piece of Whole Fruit, Bottle of Water, Bag of Chips, Fresh Baked Chocolate Chip Cookie Served in Individualized Lunch Box

#### **CEO LUNCH**

(8 Person Minimum)

\$21.99 PER PERSON

An Assortment of Gourmet Heros and Wraps with choice of One (1) Green Salad and One (1) Specialty Salad, Cookie Tray and Sliced Fruit Tray

### CORPORATE LUNCH

(8 Person Minimum)

\$14.95 PER PERSON

An Assortment of Heros & Wraps, with choice of One (1) Specialty Salad

#### SALAD BAR

(8 Person Minimum)

\$15.95 PER PERSON

Choice of Three (3) Proteins:

Grilled Chicken, Sliced Steak, Tuna Salad, Chicken Salad, Smoked Turkey Served with Assorted Greens, Tomatoes, Carrots, Cucumbers, Pitted Green Olives

> Choice of Dressing Italian Bread or Rolls Included

## **HOT APPETIZERS**

PROSCIUTTO BALLS
CHEESE ARANCINI
SICILIAN ARANCINI
SPINACH ARANCINI
HOMEMADE MOZZARELLA STICKS
HOMEMADE POTATO CROQUETTES24 PER TRAY \$40.00
SPEDINI ALLA ROMANA
FRIED RAVIOLI
EGG ROLL PLATTER
STUFFED MUSHROOMS
COCONUT SHRIMP





### **BUFFET CALDO**

D'Angelo Market offers a Hot Buffet Party Package for parties of 20 guests or more.

The following items are included in the Party Package:
Fresh Baked Italian Bread, Choice of House Salad (Della Casa) or Caesar Salad,
Cookie Tray, Disposable Plates, Forks, Knives, Napkins, Serving Utensils,
Sterno Racks, Extra Sauce, Grated Cheese.

### PARTY PACKAGE MENU

20 People - Choice of 3 Full Trays 30 People - Choice of 4 Full Trays

40 People - Choice of 5 Full Trays

\$24.99 per person

#### PASTA

Whole Wheat and Gluten-Free Pasta Available Upon Request at Additional Cost

BOLOGNESE, RIGATONI - Ground Sirloin, Pork & Veal, Tomatoes and a touch of cream

FILETTO DI POMODORO (VEGAN) - Made with San Marzano Tomatoes, Fresh Garlic and Organic Basil

PESTO GENOVESE (VEGETARIAN) - Fresh Organic Basil, Extra Virgin Olive Oil, Garlic, Parmigiano

VODKA, PENNE (VEGETARIAN) - Plum Tomatoes, Shallots, Vodka, and a Touch of Cream

VONGOLE IN BIANCO - Fresh Baby Clams, Garlic, White Wine and Parsley

VONGOLE ROSSO - Fresh Baby Clams, Garlic, Fresh Tomatoes and Parsley

### SPECIALTY PASTA

ANELLETTI AL FORNO - Sicilian "Ring" Pasta (Anelli), Baked with Ground Sirloin, Fresh Tomatoes, Baby Peas, Béchamel, and Toasted Breadcrumbs

BAKED ZITI (VEGETARIAN) - Homemade Fresh Mozzarella, Fresh Ricotta and Marinara Sauce

BOSCAIOLA, PENNE - With Sautéed Chicken, Baby Spinach and Mushrooms in Garlic & Oil or Cream Sauce

CAVATELLI & BROCCOLI (VEGETARIAN) - Fresh Broccoli Florets, Garlic, Oil and Pecorino Romano DITALI WITH PROSCIUTTO, PEAS AND ONIONS

FARFALLE TUSCANY - Prosciutto di Parma (optional), Cremini Mushrooms, Baby Peas, Toch of Tomato, in a Delicate cream Sauce

GNOCCHI GRATINATI (VEGETARIAN) - Potato Dumplings Baked with Mozzarella, Plum Tomato Sauce and Pecorino Romano

LASAGNA, CHEESE (VEGETARIAN) - Fresh Ricotta, Homemade Mozzarella, Parmigiano Reggiano and Tomato Sauce

LASAGNA, MEAT - Ground Sirloin, Crumbled Sausage, Fresh Ricotta, Mozzarella and Tomato Sauce

LASAGNA, VEGETABLE (VEGETARIAN) - Baby Spinach, Broccoli Florets, Zucchini, Fresh Ricotta, Mozzarella and Béchamel Sauce

\*LASAGNA ROLLATINI - Strips of Lasagna Wrapped around Mozzarella and Fresh Ricotta, Topped with Meat Sauce and Locatelli Cheese (add \$1.00 pp)

SACHETTI D'ANGELO - 4 Cheese Filled Sachetti Pasta (Purses), Diced Prosciutto, Baby Peas, Touch of Tomato, Cream, Parmigiano Reggiano (add \$1.00 pp)

MANICOTTI (VEGETARIAN) - Filled with Fresh Ricotta, Topped with Choice of Marinara, Bolognese or Vodka Sauce

ORECCHIETTE MONTANARA - Crumbled Sausage, Broccolini, Sundried Tomatoes and Ricotta Salata

PASTA PRIMAVERA (VEGETARIAN) - Fresh Seasonal Vegetables with choice of Cream Sauce or Garlic & Oil (Vegan)

ALL'AMERICANA - (American Style) Cheddar, American, Edam and Asiago

ALL'ITALIANA - (Italian Style) Mascarone, Bel Paese, Grana Padano, Taleggio

RIGATONI MARE E MONTI - Prawns, Broccoli Rabe, and Touch of Cream (add \$2.00 pp)

### POULTRY

BALSAMIC CHICKEN - (Grilled or Fried) Chicken Tenders and Vinegar Peppers, Tossed in our Homemade Balsamic Reduction

CHICKEN BRUSCHETTA - Chicken Cutlet Milanese Topped with Diced Plum Tomatoes, Cubed Fresh Mozzarella, Chopped Red Onion and Organic Basil

CHICKEN CACCIATORE - "Hunter's Style" Chicken on the Bone with Italian Plum Tomatoes, Potatoes, Onions and Red & Green Bell Peppers

CHICKEN CAPRICCIOSA - Chicken Milanese Topped with Fresh Arugula, Pachino Cherry Tomatoes, Red Onion and Shaved Parmigiano Reggiano

CHICKEN FIORENTINA - Tender Butterfly-Cut Chicken, Layered with Prosciutto, Fresh Mozzarella and Roasted Peppers in a Sherry Wine Reduction

CHICKEN FRANCESE - Sautéed in a Light Lemon, Butter and White Wine Sauce

INVOLTINI - Lightly Pounded Chicken Cutlet, Stuffed with Baby Spinach, Sundried Tomatoes and Scamorza Cheese, served in a Sherry Wine and Chicken Stock Reduction

CHICKEN MARSALA - Sautéed with Mushrooms in a Light Marsala Wine Sauce

CHICKEN MEATBALLS - White Meat Ground Chicken, Sautéed Broccoli and Vidalia Onions in a Sweet-Chili Goze

CHICKEN MILANESE - Lightly Pounded Chicken Cutlets, Coated with Our Very Own Italian Breadcrumbs

CHICKEN MURPHY - Scallopini Size Chicken Breast, Sautéed with Mushrooms, Peppers, Sliced Sausage, in a White Wine Sauce

CHICKEN PARMIGIANA - Crisp Chicken Milanese Topped with Plum Tomato Sauce and Melted Fresh Mozzarella

CHICKEN PICCATA - Madallions of Chicken Dipped in Flour and Sautéed in White Wine, Butter, Lemon Juice and Capers

CHICKEN POSITANO - Medallions of Chicken Breast Sautéed with Baby Artichokes and Roasted Red Peppers in a Light Lemon, Butter and White Wine Sauce

CHICKEN RAPINI - Chicken Breast, Broccoli Rabe and Melted Fresh Mozzarella in a Light Lemon Butter Sauce

CHICKEN SALTIMBOCCA - Chicken Scaloppine, Prosciutto, Baby Spinach, Sage and White Wine

CHICKEN SORRENTINA - Tender Butterfly-Cut Chicken, Layered with Prosciutto, Fresh Mozzarella, and Thinly Sliced Eggplant in a Port Wine Reduction

HONEY MUSTARD CHICKEN - Chicken Tenders, Coated in Our Famous Original Recipe Honey Mustard Dressing

CARVED TURKEY WITH ROASTED SWEET POTATOES
SLICED TURKEY BREAST IN GRAVY

#### PORK

BABY BACK RIBS (GLUTEN-FREE ON REQUEST) - Pork Ribs Slowly Braised in Homemade Barbecue Sauce (add \$2.00 pp)

BBQ PULLED PORK (GLUTEN-FREE ON REQUEST) - Pork Shoulder Slowed Baked until Fork Tender, Smothered in Homemade Rustic Barbecue Sauce (add \$2.00 pp)

PORK CUTLETS AGRO DOLCÉ - Hot & Sweet Vinegar Peppers

PORK CUTLETS BRUSCHETTA - Breaded Pork Cutlets (Milanese) Topped with Diced Plum Tomatoes, Fresh Mozzarella, Organic Basil, Red Onions and Extra Virgin Olive Oul

PORK FILET WITH MUSHROOMS (GLUTEN-FREE ON REQUEST) - Oven Roasted Pork Tenderloin, Sliced and served with Sautéed Mushrooms in a Port Wine Reduction

SAUSAGE AND BROCCOLI RABE (GLUTEN-FREE) - A Classic Combination of Homemade Sausage and Broccoli Rabe

SAUSAGE AND PEPPERS (SAN GENNARO STYLE) (GLUTEN-FREE) - Homemade Sausage, Broiled and Sautéed with Onions, Red & Green Bell Peppers, Plain or White Marinara Sauce

SPIRAL HAM (CARVED)

STUFFED LOIN OF PORK - Stuffed with Baby Spinach, Prosciutto, Cotto and Scamorza Cheese with Hot and Sweet Cherry Peppers (add \$2.00 pp)





#### \*VEAL

**VEAL FIORENTINA** - (add \$2.00 pp) Layered with Prosciutto, Fresh Mozzarella and Roasted Peppers in a Sherry Wine Reduction

VEAL MARSALA - (add \$2.00 pp) Sautéed with Mushrooms in Marsala Wine Sauce

VEAL PARMIGIANA - (add \$2.00 pp) Milanese Topped with Plum Tomato Sauce and Melted Fresh Mozzarella

VEAL ROLLATINI - (add \$2.00 pp) Stuffed with Prosciutto, Mozzarella and Sautéed Spinach

VEAL SALTIMBOCCA - (add \$2.00 pp) Prosciutto, Baby Spinach, Sage and White Wine

VEAL SORRENTINA - (add \$2.00 pp) Layered with Prosciutto, Fresh Mozzarella and Eggplant in a Sherry Wine Reduction

VEAL SPIEDINI - (add \$2.00 pp) Scaloppine Stuffed with Toasted Breadcrumbs, Caramelized Onions

### BEEF

**BEEF BOURGUIGNON** - Beef Medallions Slowly Cooked in Burgundy Wine and our Very Own Beef Stock

\*FILET MIGNON - Oven Roasted Beef Tenderloin Au Jus, Cooked to your preferred temperature (Medium-rare recommended), Slied and served with your choice of Vegetable (addt'l pp, market price) (add \$5.00 pp)

HOMEMADE MEATBALLS IN MARINARA SAUCE

PEPPER STEAK - With Peppers and Onions, served with Rice (add \$2.00 pp)

ROAST BEEF AND GRAVY - Carved Angus Beef Top Round, Sliced Thin in Gravy

SHORT RIBS OF BEEF - (add \$2.00 pp) Slowly braised with Carrots, Celery and Onion in Red Wine and Beef Stock

SWEDISH STYLE MEATBALLS - Cocktail Size Beef Meatballs in White Wine and our very own Beef Stock

STEAK PIZZAIOLA - (add \$2.00 pp) Thinly Sliced Tender Certified Angus Beef Steak, Layered with Potatoes, Mushrooms, Fresh Tomato Sauce

### \*SEAFOOD

CALAMARI IN SAUCE - Fresh Calamari in Light Seafood Marinara Sauce (add \$2.00 pp)

CALAMARI, STUFFED - Whole Squid Stuffed with Seasoned Breadcrumbs, Pine Nuts and Fresh Herbs (add \$2.00 pp)

FLOUNDER FRANCESE - with Lemon, Butter and White Wine

STUFFED FLOUNDER - With Crabmeat and Scallops in a Lemon Butter Sauce (add \$2.00 pp)

SALMON, ROASTED (GLUTEN FREE) - With Fresh Rosemary (add \$2.00 pp)

SEAFOOD FRA DIAVOLO (GLUTEN FREE) - (add \$2.00 pp) Bouillabaisse of Fresh Seafood in a Marechiaro Sauce (Light Marinara with Fish Stock). Choice of Mild or Spicy

FILETTO SAPORITO - (add \$2.00 pp) Fresh Fillet of Sole Sautéed with Mushrooms and Shallots in a Marsala and Fish Stock Reduction

SHRIMP FRANCESE - (add \$2.00 pp) Sautéed in a Light Lemon, Butter and White Wine Sauce

SHRIMP PARMIGIANA - (add \$2.00 pp) Shrimp Milanese, Topped with Plum Tomato Sauce and Melted Fresh Mozzarella

SHRIMP SCAMPI - (add \$2.00 pp) Sautéed in Butter, White Wine and Fresh Garlic

### VEGETABLES & GRAINS

\*ARTICHOKES FRANCESE (VEGETARIAN) - (add \$2.00 pp) Baby Artichoke Hearts with Lemon, Butter and White Wine

BAKED ASPARAGUS - With Grana Padano

BROCCOLI, SAUTÉED (VEGAN/GLUTEN-FREE)

Broccoli Rabe, Sautéed (vegan/gluten-free)

### EGGPLANT ROLLATINI (VEGETARIAN)

Stuffed with Fresh Ricotta, Fresh Mozzarella, Pecorino Romano - Topped with Marinara Sauce

EGGPLANT PARMIGIANA (VEGETARIAN) - Plum Tomato Sauce, Fresh Mozzarella, Pecorino Romano

ESCAROLE AND BEANS (GLUTEN-FREE/VEGAN) - Sautéed with Garlic, Oil and Vegetable Broth

FARRO SALAD (VEGAN) - Whole Grain Spelt, Fresh Pineapple, Dried Cranberries, Bell Peppers, Apple Cider Vinaigrette

GATEAU DI PATATE - Potato Puree, Prosciutto Cotto, Fresh Mozzarella, Butter and Toasted Breadcrumbs

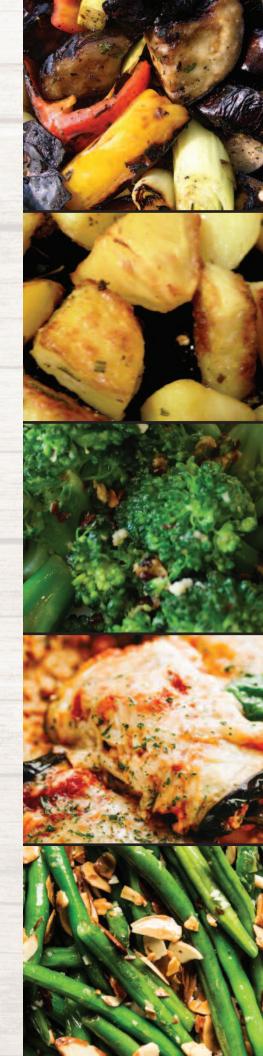
GRILLED VEGETABLE MEDLEY (GLUTEN-FREE/VEGAN) - In Aged Balsamic Vinegar

QUINOA (GLUTEN FREE/VEGAN) - Plant-Based Protein, with Roasted Vegetables

ROASTED POTATOES (GLUTEN FREE/VEGAN) - Baby Bliss Potatoes, Rosemary, Smoked Paprika

SAUTÉED SEASONAL VEGETABLES (GLUTEN-FREE/VEGAN)

STRING BEANS MARINARA (GLUTEN-FREE/VEGAN)





## **SALADS**

SALADS	
SALAD BOWLS  Medium Serves 12-15	Large Serves 20-25
DELLA CASA SALAD\$35.00  Romaine, Greens, Tomato, Cucumber, Olives, Shredded Carrots	\$65.00
CAESAR SALAD\$35.00 Romaine, Croutons, Grated Cheese	\$65.00
WALDORF SALAD	\$75.00
COBB SALAD\$50.00 lceberg, Romaine, Turkey Breast, Bacon, Tomato, Avocado, Crumbled Blue Cheese	\$80.00
CHICKEN PASTA CAESAR\$50.00  Romaine, Grilled Chicken, Croutons, Grape Tomatoes, Penne Tossed in a Creamy Caesar Dressing with Grated Cheese	\$80.00
ST. REGIS SALAD	\$80.00
FAGIOLINI SALAD	\$80.00
PASTA BRUSCHETTA\$55.00  Mezzi Rigatoni, Cubed Fresh Mozzarella, Tomato, Basil, Olive Oil and Seasonings	\$100.00
TORTELLINI PESTO	\$100.00
RAVIOLETTI SALAD	\$100.00
GREEK STYLE PASTA SALAD	\$100.00
RUSTIC CHICKEN SALAD	\$100.00
MONDELLO SALAD\$50.00  Roasted Red & Golden Beets, Orange Slices, Vinegar Peppers, Ricotta Salata, Sliced Red Onion, Fresh Mint, Tossed in a Balsamic Vinaigrette	\$80.00
HEALTH SALAD	\$100.00
HOMEMADE MACARONI SALAD\$35.00	\$70.00
HOMEMADE POTATO SALAD\$35.00	\$70.00
HOMEMADE COLE SLAW\$35.00	\$70.00
GERMAN STYLE POTATO SALAD\$35.00	\$70.00
FARRO SALAD\$55.00  Organic Farro, Diced Pineapple, Cranberries, Bell Peppers, Tossed in an Apple Cider Vinaigrette	\$100.00
MEDITERRANEAN ORZO SALAD\$55.00  Orzo Pasta, Diced Cucumber, Diced Tomato, Crumbled Feta Cheese, Tossed in a Homemade Vinaigrette	\$100.00
SEAFOOD SALAD\$95.00  Large White Shrimp, Tender Polpo, Calamari, Olives, Vinegar Peppers, Celery, Garlic, Olive Oil, Vinegar and Seasonings	\$175.00

## PASTA A'LA CARTE

Half Tray Serves 10-12	Full Tray Serves 15-20
PENNE VODKA	\$100.00
BAKED ZITI	\$100.00
ANELETTI AL FORNO \$55.00 Sicilian (Ring) Pasta, Baked with Ground Sirloin, Fresh Tomato, Baby Peas, Toasted Breadcrumbs	\$100.00
BUCATINI ALLA NORMA	\$100.00
MEZZI RIGATONI BOLOGNESE. \$55.00  Ground Beef, Pork, Veal, Carrots, Celery, Onion, Tomato, Fresh Herbs, Touch of Cream	\$100.00
CAVATELLI & BROCCOLI	\$100.00
TUBETTI PARMA	\$100.00
FARTALLE TUSCANY	\$100.00
GNOCCHI GRATINATI	\$100.00
LASAGNA (CHEESE)	\$100.00
LASAGNA BOLOGNESE	\$100.00
ORECCHIETTE MONTANARA	\$100.00
MANICOTTI (CHEESE)	\$100.00 (24 Pieces)
STUFFED SHELLS (CHEESE)	\$100.00 (48 Pieces)
GEMELLI PESTO	\$100.00
SACHETTI D'ANGELO \$60.00  4 Cheese Filled Sachetti Pasta (Purses), Diced Prosciutto, Baby Peas, Touch of Tomato, Cream, Parmigiano Reggiano	\$120.00





## POULTRY A'LA CARTE

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Half Tray Serves 10-12	Serves
A(5.00	<b>#120.00</b>
BALSAMIC CHICKEN\$65.00  Grilled Chicken Strips, Vinegar Peppers, Tossed in a Balsamic Reduction	\$120.00
CHICKEN CACCIATORE\$65.00 Chicken on the Bone with Plum Tomato, Potato, Onion, Red & Green Bell Peppers	\$120.00
CHICKEN CAPPRICIOSSA \$65.00  Breaded Chicken Cutlets, Topped with Chopped Baby Arugula, Fresh Mozzarella, Tomato, Basil, Red Onion, Shaved Parmigiano Reggiano	\$120.00
CHICKEN FIORENTINA \$65.00  Sautéed Chicken Breast, Topped with Prosciutto, Roasted Peppers, Fresh Mozzrella, in a Sherry Wine Reduction	\$120.00
CHICKEN FRANCAISE\$65.00 Sautéed Chicken Breast with Lemon, Butter, White Wine Sauce	\$120.00
CHICKEN MARSALA \$65.00	\$120.00
Sautéed Chicken Breast with Mushrooms in a Light Marsala Wine Sauce	\$120.00
CHICKEN MEATBALLS\$65.00  White Meat Ground Chicken with a Sweet Chili Pepper Demi Glaze Sauce	\$120.00
CHICKEN MURPHY\$65.00  Scallopini Size Chicken Breast, Sautéed with Mushrooms, Peppers, Sliced Sausage, in a White Wine Sauce	\$120.00
CHICKEN PARMIGIANA \$65.00	\$120.00
Crisp Chicken Milanese Topped with Plum Tomato Sauce and Melted Mozzarella (12 Pieces)	
CHICKEN PICCATA \$65.00  Medallions of Chicken Dipped in Flour and Sautéed in White Wine, Butter, Lemon Juice, Capers	\$120.00
CHICKEN RAPNI\$65.00	¢120.00
	\$120.00 (24 Pieces)
CHICKEN POSITANO\$65.00	\$120.00
Medallions of Chicken Breast Sautéed with Artichoke Hearts, Red Roasted Peppers in a Light Lemon, Butter and Wine Sauce	φ120.00
CHICKEN SALTIMBOCCA\$65.00	\$120.00
Chicken Sall TMBOCCA	\$120.00
HONEY MUSTARD CHICKEN\$70.00	\$130.00
Chicken Tenders, Coated in our Famous Original Recipe Honey Mustard Dressing (Often replicated, never duplicated)	\$150.00
CHICKEN SORRENTINA\$65.00	\$120.00
Sautéed Chicken Breast, Topped with Prosciutto, Fried Eggplant, (12 Pieces) Fresh Mozzarella in a Sherry Wine Reduction	
CHICKEN ROLLATINI\$65.00  Stuffed Chicken Breast with Prosciutto, Mozzarella, Sautéed Spinach, Cut into Medallions in a Sherry Wine Reduction	\$120.00
PICNIC CHICKEN\$65.00	\$120.00
Pulled Chicken Breast, Shredded and Mixed with a Honey BBQ Sauce (Best served on Slider Rolls)	φ120.00

## PORK A'LA CARTE

PUKK A LA CAKTE				
Half Tray	Full Tray			
Serves	Serves			
10-12	15-20			
BABY BACK RIBS\$85.00	\$160.00			
Pork Ribs Slowly Braised in BBQ Sauce	φ100.00			
Total Tibe clowly Braided in BBQ cadde				
BBQ Pulled Pork\$85.00	\$160.00			
Pork Shoulder Slowly Baked until Fork Tender, Smothered in a Honey BBQ Sauce	φ100.00			
(Best served on Slider Roll)				
(2500 con vod on chaor rion)				
PORK CUTLETS BRUSCHETTA\$75.00	\$145.00			
Breaded Pork Cutlets, Topped with Diced Tomatoes, Fresh Mozzarella,	Ψ113.00			
Basil, Olive Oil				
PORK CUTLETS AGRO DOLCE \$75.00	\$145.00			
Breaded Pork Cutlets with Hot & Sweet Cherry Peppers in a Balsamic Reduction Gravy				
PORK FILET WITH MUSHROOMS\$75.00	\$14.00			
Tender Pork Scallopini with Sautéed Mushrooms in a Port Wine Reduction				
SAUSAGE & PEPPERS\$60.00	\$110.00			
Homemade Sausage Grilled and then Sautéed with Peppers and Onions				
(Plain or Red with Sauce)				
SAUSAGE & BROCCOLI RABE	\$125.00			
Cheese & Parsley Sausage with Sautéed Chopped Broccoli Rabe in Garlic & Oil				
6-0.00	4125.00			
STUFFED LOIN OF PORK\$70.00	\$135.00			
Tender Boneless Hatfield Reserve Pork Loin Stuffed with Prosciutto, Sautéed				
Spinach and Fresh Mozzarella, Sliced and Served with a Sherry Wine Reduction				
Hawayayay Cran Doney	¢125 00			
HAWAIIAN STYLE ROAST PORK \$70.00	\$135.00			
Boneless Glazed Hatfield Reserve Pork Loin Roasted and Thinly Sliced, Served in				
a Brown Sugar Glaze Sauce with Pineapple Chunks and Cherries				
BONE IN GRILLED PORK CHOPS \$10.00	DED CHOP			
	num 6 Chops)			
Served with Sliced Sautéed Onions and Hot & Sweet Cherry Peppers				
SAUSAGE & MEATBALLS \$60.00	\$110.00			
Homemade Sausage and Meatballs Cut Up and Served in a Plum Tomato Sauce	ψ110.00			
Fromomado Gausaye and Mealbails Out Op and Served in a Fluin Tomato Sauce				





## BEEF A'LA CARTE

DEEL II EII CIIICI		
	Half Tray	Full Tray
	Serves	Serves
	10-12	15-20
Beef Brisket	\$90.00	\$175.00
1st Cut Brisket Slow Cooked in a Brown Gravy		
BEEF WITH MUSHROOMS	\$75.00	\$145.00
Tender Beef Strips, Slow Cooked in a Brown Mushroom Gravy		
(Served with a Seperate Tray of Risotto)		
Pepper Steak	\$75.00	\$145.00
Tender Beef Strips Slow Cooked with Peppers and Onions	φ/ σ.σσ	φ11).00
(Served with a Separate Tray of Risotto)		
MEATBALLS MARINARA	\$60.00	\$110.00
MEATBALLS & SAUSAGE	\$60.00	\$110.00
		φ110.00
Homemade Sausage and Meatballs Cut Up and Served in a Plum Tomato S	auce	
BEEF SHORT RIBS	\$90.00	\$175.00
Slowly Braised with Carrots, Celery and Onion in a Red Wine Beef Stock		
(Served with a Separate Tray of Risotto)		
ROAST BEEF & GRAVY	¢75.00	\$145.00
		\$145.00
Prime Homemade Thin Sliced Roast Beef, Arranged in a Pan with Brown Gr	avy	
POT ROAST UBRIACO	\$75.00	\$145.00
Prime Cut Pot Roast Slowed Cooked in a Red Wine Sauce and Sliced		, , , , , , , , , , , , , , , , , , , ,
(Served with a Separate Tray of Risotto)		
C C M	¢(0,00	<b>#110.00</b>
SWEDISH STYLE MEATBALLS		\$110.00
Cocktail Size Beef Meatballs in White Wine & Beef Stock and Sour Cream Mixtu	ire	
STEAK PIZZAIOLA	\$75.00	\$145.00
Thinly Sliced Tender Prime Beef Steak, Layered with Potatoes,		4113,000
Mushrooms, Fresh Tomato Sauce		
	1.6	
PRIME CUT FILET MIGNON		KET PRICE
Seared and Roasted then Sliced (Cooked Rare)		
STEAK TERIYAKI	\$90.00	\$175.00
Grilled Steak Cut Into Pieces and Marinated in a Sweet Chili Glaze (Cooked		+ = / > . 0 0
S S.	Grann)	

### VEAL A'LA CARTE

VEAL A LA CARTE		
	Half Tray Serves 10-12	Full Tray Serves 15-20
VEAL FRANCAISE  Tender Veal Scallopini, Sautéed in a Lemon, Butter and White Wine Sauce	\$85.00	\$150.00
VEAL PICCATA  Tender Veal Scallopini, Sautéed in a Lemon, Butter, White Wine and Capers Sauce	\$85.00	\$150.00
VEAL MARSALA  Tender Veal Scallopini in a Mushroom and Marsala Wine Gravy	\$85.00	\$150.00
VEAL ROLLATINI  Veal Stuffed with Sautéed Spinach, Prosciutto, Mozzarella in a Sherry Wine Gravy, Cut into Medallions	\$85.00	\$150.00
VEAL SPADINI  Veal Stuffed with Breadcrumbs, Fresh Lemon, Garlic and Caramelized Onions, Cut into Medallions in a Light Beef Gravy	\$85.00	\$150.00
VEAL SALTIMBOCCA.  Sautéed Scallopini, Layered with Prosciutto, Sautéed Spinach, Fresh Mozzarella in a White Wine Sauce	\$85.00	\$150.00

VEGETA	RIF	& STARCH	A'I A	CARTE

VEGETABLE & STAKUT A L	A CA	RIE
	Half Tray	Full Tray
	Serves	Serves
	10-12	15-20
ARTICHOKE FRANÇAISE	\$70.00	\$135.00
Sautéed Aritichoke Hears in a Lemon, Butter and White Wine Sauce		7-05111
Broccoli Sautéed	\$50.00	\$95.00
Florets Sautéed in a Garlic & Oil	ψ./0.00	φ/).00
Tioreto cadicea in a caine a cir		
Broccoli Rabe Sautéed	\$65.00	¢125.00
	\$65.00	\$125.00
Chopped Broccoli Rabe in Garlic and Oil		
	4== 00	4105.00
EGGPLANT ROLLATINI	\$55.00	\$105.00
Fried Eggplant Stuffed with Ricotta, Mozzarella, Grated Cheese, Topped with Marinara Sauce		
Topped with warmara cauce		
Facer was Discussion	d== 00	¢105.00
EGGPLANT PARMIGIANA	\$55.00	\$105.00
Layered with Plum Tomato Sauce, Fresh Mozzarella, Grated Cheese		
	4.	444
EGGPLANT CAPRESE	\$65.00	\$125.00
Round Sliced Breaded Eggplant Stacked with Fresh Mozzarella & Ricotta Cheese	(8 Pieces)	(16 Pieces)
ESCAROLE & BEANS	\$55.00	\$105.00
Sautéed with Garlic and Oil in a Vegetable Broth		
Fregola Salad	\$65.00	\$125.00
Sardinian Pasta Pellets with Broccoli and Asparagus in a Lemon Olive Oil Dress.		7-1-211
(Served Hot or Cold)		
GRILLED VEGETABLE MEDLEY	\$70.00	\$135.00
Eggplant, Zucchini, Yellow Squash, Peppers, Mushrooms and Red Onion		
Served with Balsamic, Garlic and Fresh Mint		
GATEAU DI PATATE	\$50.00	\$95.00
Potato Puree, Diced Ham, Fresh Mozzarella and Butter		
Baked with Toasted Breadcrumbs		
ROASTED POTATOES	\$55.00	\$105.00
Rosemary, Onion, Paprika, Oilive Oil		
SAUTÉED VEGETABLE MEDLEY	\$60.00	\$110.00
Broccoli, Zucchini, Cauliflower, Carrots and Mushrooms Sautéed in Garlic & Oil		
STRING BEANS GARLIC & OIL OR MARINARA	\$60.00	\$110.00
Sautéed String Beans Topped with Toasted Breadcrumbs		<b>4110100</b>
Mashed Potatoes	\$45.00	\$85.00
Butter, Cream, Garlic, Salt & Peppe	\$4J.UU	φο).00
σαιτοί, οποίπη, σαίπο, σαίτα περρε		
Approximation Toronto	¢70.00	¢125.00
ARTICHOKES TOSCANA	\$/0.00	\$135.00
Split Artichoke Hearts Stuffed and Baked with a Homemade Breadcrumb Mix with a Scampi Sauce Drizzle		
mar a Southproduce Brizzio		
CTUEFFD MUSIPOONS	¢50.00	\$05.00
STUFFED MUSHROOMS	\$50.00	\$95.00
	Approx. 24 Mushrooms	Approx. 48 Mushrooms





### SEAFOOD A'LA CARTE

Half Tray Serves 10-12

Full Tray Serves 15-20

\$150.00

Half Tray Serves 10-12

CALAMARI IN SAUCE......\$85.00
Fresh Squid Sliced in a Light Seafood Marinara Sauce

Fresh Squid Sliced in a Light Seatood Marinara Sauc Served with a Separate Tray of Risotto

SEAFOOD FRA DIAVOLO \$175.00

Bouillabaisse of Calamari, Shrimp, Clams, Mussels and Lobster (Choose Mild or Spicy) Served with a Separate Tray of Risotto

Sautéed in Lemon, Butter, White Wine Sauce Served with Choice of a Separate Tray of Linguini or Risotto

Baked with Breadcrumbs, Garlic, Lemon, Topped with Fresh Oregano

Approx. 36-40 Approx. 72-80

with a Scampi Drizzle on Top

Shrimp

Sautéed in Butter, White Wine, Fresh Lemon and Garlic Served with Choice of a Separate Tray of Linguine or Risotto



Asparagus & Parmigiano Reggiano	\$50.00
RISOTTO LA ROCCA	\$50.00
Ham. Peas & Shallots	

PORCINI MUSHROOM RISOTTO \$50.00

Mascarpone, Reggiano, Fontina and Creamy Asiago

LEMON MASCARPONE RISOTTO ......\$50.00

Lemon Zest with Mascarpone and Cream

RISOTTO CON GAMBERI \$60.00

Diced Jumbo Shrimp with a Creamy Mascarpone Cheese

## **BBQ PACKAGES**

All packages come with condiments.

#### ADDITIONAL SERVICES:

Professional Service: \$35.00/hr.
Grill Chef: \$35.00/hr. • Bartender: \$35.00/hr.
Soda & Ice \$2.50 per person

### BLUE PACKAGE

\$23.99 per person - Minimum of 20 People

#### MEATS (Choose 3)

Burgers, Grade A Chicken Patties,, Boar's Head Hot Dogs,
Boneless Chicken Breast,
Artisan Cheese & Parsley Sausage (Pork, Chicken, or Turkey),
Angus Steak Skewers, Veggie Burgers

### SALADS (Choose 1)

Pasta Bruschetta (Half Rigatoni with Fresh Mozzarella, Tomato & Basil)

Mediterranean Orzo (Orzo, Cucumber, Tomato, Basil)

Rustic Chicken Salad (Chicken, Arugula, Bell Peppers, Pineapple, Cranberries)

Mozzarella Caprese (Homemade Mozzarella, FreshTomato)

Farro Salad (Organic Spelt, Fresh Pineapple, Cranberries, Bell Pepper)

Tortellini Pesto (Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)

### Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw
Lettuce • Tomato • Onions • American Cheese (if applicable)
Rolls • Utensils • Condiments

### SILVER PACKAGE

\$28.99 per person - Minimum of 20 People

#### MEATS (Choose 4)

Burgers, Grade A Chicken Patties,, Boar's Head Hot Dogs, Boneless Chicken Breast, Artisan Cheese & Parsley Sausage (*Pork, Chicken, or Turkey*), Angus Steak Skewers, Veggie Burgers, Chicken Tejas, Marinated Skirt Steak

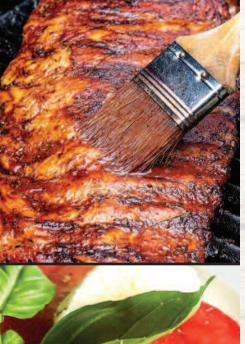
### SALADS (Choose 2)

Pasta Bruschetta (Half Rigatoni with Fresh Mozzarella, Tomato & Basil)
Mediterraneon Orzo (Orzo, Cucumber, Tomato, Basil)
Rustic Chicken Salad (Chicken, Arugula, Bell Peppers, Pineapple, Cranberries)
Mozzarella Caprese (Homemade Mozzarella, FreshTomato)
Farro Salad (Organic Spelt, Fresh Pineapple, Cranberries, Bell Pepper)
Tortellini Pesto (Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)

#### Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw Lettuce • Tomato • Onions • American Cheese (if applicable) Rolls • Utensils • Condiments









### GOLD PACKAGE

\$31.99 per person - Minimum of 20 People

#### MEATS (Choose 5)

Burgers, Grade A Chicken Patties,

Boar's Head Hot Dogs, Boneless Chicken Breast, Artisan Cheese & Parsley Sausage (*Pork, Chicken, or Turkey*), Angus Steak Skewers, Veggie Burgers, London Broil, Baby Back Ribs, Chicken Tejas, Marinated Skirt Steak or Filet Mignon

#### SALADS (Choose 2)

Pasta Bruschetta (Half Rigatoni with Fresh Mozzarella, Tomato & Basil)

Mediterraneon Orzo (Orzo, Cucumber, Tomato, Basil)

Rustic Chicken Salad (Chicken, Arugula, Bell Peppers, Pineapple, Cranberries)

Mozzarella Caprese (Homemade Mozzarella, FreshTomato)

Farro Salad (Organic Spelt, Fresh Pineapple, Cranberries, Bell Pepper)

Tortellini Pesto (Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)

### Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw • Lettuce • Tomato • Onions

American Cheese (if applicable)

Rolls • Utensils • Condiments

## **DESSERTS**

Assorted Miniature Italian Pastries	
VANILLA COOKIE TRAYMEDIUM (2 LBS) \$30.00 LARGE (3 LBS) \$45.00	
COOKIE & CANNOLI TRAY\$3.50 PP Combination of assorted vanilla cookies and chocolate & plain mini cannoli	
PROFITEROLE TRAY  Chocolate covered cream puffs filled with Chantilly cream  Serves 10-15 People	
TIRAMISU TRAY \$65.00 PER TRAY  10-12 Servings Per Tray	
7-LAYER & PIGNOLI COOKIE TRAY	
PARTY CANNOLI \$125.00  Mega sized cannoli shell stuffed with 55 Mini Cannoli's Garnished with 7 Layer Cookies and Strawberries	
SWEET RISOTTO	
BUTTER COOKIE TRAY	
ITALIAN CHEESECAKE 9" ROUND \$40.00  Serves 15 People	
PEAR & RICOTTA TART	
APRICOT TART 9" ROUND \$35.00 Serves 12 People	
RASPBERRY TART	
APPLE CRUMB TART	



### **Store Policy**

- Credit card number is required upon placement of catering order.
- 24 hour advance notice is recommended and appreciated for all catering orders.
   Same day orders will be fulfilled based on availability of ingredients, staff, and delivery time slots.
- Order cancellations must be made at minimum of 24 hr. notice, during non-holiday periods, to avoid penalties. Holiday deadlines vary and no cancellations or revisions will be accepted after the specified cut-off date.
- Free set up and delivery on local orders within 5 miles from the store. \$20 minimum required for local delivery and \$50 minimum required for surrounding area.
- Refundable \$8.00 deposit required on each sterno rack (for hot buffet catering). Refundable \$10.00 deposit required for each board (for FOOTER sandwiches). Returns are accepted at your convenience 7 days a week during normal business hours up to 90 days from the event date.
- D'Angelo Market accepts all major credit cards (Visa, MasterCard, American Express, Discover) and cash. We do not accept personal checks, no exceptions.
- Prices do not include gratuity, which is left to the discretion of our clients.
- Prices are subject to change without notice.
- 3.95 percent added to Debit/Credit Sales.

Contact our catering coordinators at 609.921.0404 for more information or to place your order!

If you prefer to place your order via email, please call to confirm your order and provide payment information by speaking with a catering coordinator.

Visit: <a href="www.dangelomarket.com">www.dangelomarket</a>
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D'Angelo Italian Market Caters 7 days a week throughout
New Jersey & some parts of New York & Pennsylvania, including (but not limited to):
Princeton, Plainsboro, Lawrenceville, Hopewell, Hillsboro, Skillman,
Hightstown, Pennington, Ewing, Kingston, Bell Mead, West Windsor,
East Windsor, Hamilton, Monroe, Yardley



35 Spring Street
Princeton, New Jersey
609.921.0404
info@dangelomarket.com

