

Angelo's Catering menu

ANTIPASTI

HOMEMADE MEATBALLS WITH MARINARA SAUCE \$24 per dozen delicious and made fresh.

ANTIPASTO PLATTER \$90 serves 15-18 imported cured meat, imported cheese, marinated olives, house made roasted and pickled vegetables.

HOMEMADE SAUSAGES \$50 serves 8-12 / \$100 serves 20-24 homemade sausage sliced with onions, mushrooms and bell peppers.

SKEWERS OF CAPRESE \$24 per dozen tomatoes, basil and mozzarella drizzled with extra virgin olive oil and balsamic vinegar.

INSALATE

CAPRESE IN CALIFORNIA \$45 serves 8-12 / \$90 serves 20-24 tomato, avocado, fresh mozzarella, red onions, extra virgin olive oil, balsamic reduction.

CAPPUCCINA \$40 serves 8-12 / \$80 serves 20-24 butter lettuce, cherry tomatoes, toasted almonds, crispy pancetta, crumble gorgonzola cheese dressing.

CAESAR \$35 serves 8-12 / \$70 serves 20-24 romaine lettuce, tomatoes and fresh made dressing

SPINACH \$35 serves 8-12 / \$70 serves 20-24 spinach, arugula, roasted walnuts, mix fresh berries, shaved Sicilian pecorino primo sale cheese.

MARISA \$45 serves 8-12 / \$90 serves 20-24 roasted rainbow beets, fennel, orange segment, pistachio ricotta salata.

ITALIAN SALAD \$30 serves 8-12 / \$60 serves 20-24 Mix green salad, cherry tomatoes, red onions, shredded mozzarella cheese, vinaigrette dressing

FRESH MADE PASTA

LASAGNA \$75 serves 8-10 / \$150 serves 18-20 homemade traditional meat sauce

FUSILLI \$90 serves 8-12 / \$180 serves 20-24 With shredded braised short rib topped with shaved parmesan cheese.

PENNE MAMMA SILVANA \$75 serves 8-12 / \$150 serves 20-24 Homemade Sausage, Bell Peppers, Onions, Marinara Sauce and Extra Virgin Olive Oil.

GNOCCHI PESTO \$80 serves 8-10 / \$160 serves 18-20 potato dumplings with fresh made pesto

MUSHROOM RAVIOLI \$80 serves 8-10 / \$160 serves 18-20 homemade pasta stuffed with ricotta cheese, seasonal forest mushrooms, parmigiana cheese.

PENNE ALFREDO \$60 serves 8-10/ \$120 18-20. Penne pasta w/alfredo sauce
Add chicken \$65/\$130
Add sausage \$ 70/ \$140

PENNE MARINARA \$55 /\$110 penne marinara
Add chicken \$60/\$120
Add sausage \$70/\$140
Add meatballs \$70/\$140

VEGETABLES LASAGNA \$65 serves 8-10/ \$130 18-20 homemade pasta with mushrooms, spinach, green zucchini with marinara sauce and ricotta cheese

CHICKEN LEMON, MARSALA, PARMIGIAN
chicken breast. (sliced in half)served with your choice of sauce
\$130 serves 8-10 / \$ 250 serves 18-20

GRILLED OR SAUTEED VEGGETABLES
\$35 serves 8-12 / \$70 serves 20-24

DESSERTS

TIRAMISU \$65 serves 8-12 / \$130 serves 20-24

CANNOLIS \$1.75 small cannoli / \$3.00 large cannoli – sold individually

SANDWICHES & DELI PLATTERS Angelo's deli counter has top quality meats, cheeses, and other Italian delicacies. We will be happy to work with you to create a delicious array of sandwiches or platters!

Packages:

Sicilian

BRUSCHETTA

Diced tomatoes, basil, Kalamata olives, Extra Virgin Olive Oil on toasted bread

Mixed Greens

Mixed greens, cherry tomatoes, red onion, with balsamic vinaigrette

Choice of:

Chicken parmigiana, chicken breast breaded topped with marinara sauce and mozzarella cheese on a bed of penne pasta

Lasagna, homemade traditional meat sauce

Grilled Salmon, topped with Pesto sauce. Served with roasted veggies

DESSERT

Cannoli

Sparkling and Natural water, soda, coffee or tea

\$40 per person

*Alcohol, tax and gratuity not included

Italian

CROSTINI POSITANO

Buffalo mozzarella cheese, sliced tomatoes, basil, capers, Extra Virgin Olive Oil and balsamic on toasted bread

Imperatore

Classic Caesar salad

CHOICE OF:

Grilled swordfish, topped with tomatoes, capers, olives, garlic and basil. Served with fresh roasted vegetables

Filet Medallion, topped with gorgonzola cream sauce. Served with roasted potatoes and fresh veggies

Ravioli, homemade pasta stuffed with ricotta cheese, seasonal forest mushrooms, parmigian cheese, reduction with truffle essence

DESSERT

Cannoli or Tiramisu

Sparkling and Natural water, soda, coffee or tea

\$50 per person

*Alcohol, tax and gratuity not included

Californian

ANTIPASTO ITALIANO

A variety of 3 imported Italian cured meats, 3 cheeses, olives and vegetables

Cappuccina

Butter lettuce, cherry tomatoes, toasted almonds, crispy pancetta, crumble gorgonzola cheese dressing

CHOICE OF:

9oz Filet Mignon, Topped with homemade brandy green peppercorn demi glaze. Served with mashed potatoes and fresh roasted veggies

Chillian Sea Bass, Pan roasted, topped with tomatoes, capers, olives, garlic and basil. Served with fresh roasted vegetables

Butternut squash raviolis homemade raviolis stuffed with butternut squash and ricotta cheese topped with butter sage sauce

DESSERT

Cannoli & Tiramisu or Cannoli & Spumoni

Sparkling and Natural water, soda, coffee or tea

\$60 per person

*Alcohol, tax and gratuity not included

A FEW MORE THINGS

We are happy to deliver & pick up for parties over 40. \$25.00 delivery charge for parties under 40.

Delivery available within 10 miles of the restaurant. Chafing dishes and serving utensils supplied. Vegan and Vegetarian Options Available.

Call us today and book your party with Angelo.
(951) 428- 0080 | email at cielinoinc@gmail.com