

Angela's Pizza and Pasta

Classic Catering Package-All Inclusive

This package is designed to fit any type of function or occasion. Please call about any questions you may have. Included: freshly baked and assorted bread rolls, butter, olive spread, and olive oil, chafing dishes, sternos, disposable serving spoons and utensils, plastic plates, forks, knives, and napkins.

<u>10-15 guests</u>	<u>20-25 guests</u>	<u>30-40 guests</u>	<u>40-50 guests</u>	<u>50+ guests</u>
\$285	\$465	\$735	\$915	\$20 p.p

Salad-Select one

House Salad- Assorted mixed lettuce, grape tomatoes, cucumbers, red onions, olives, and carrots. Served with Italian dressing.

Caesar Salad- Romaine lettuce, croutons, and shaved Parmesan, creamy caesar dressing.

Caesar BLT- Creamy dressing, bacon, lettuce (Romaine), tomato, shaved Parmesan, and croutons.

Appetizers & Sides- Select two

Fresh Mozzarella, Tomatoes, and Basil- With roasted peppers, olive oil, and balsamic vinegar. Served over baby greens.

Variety Tray- Bite-size portions of mini calzones, stromboli, spinach pinwheels, and stuffed garlic knots. Served with a side of marinara sauce.

Crostini- Flat bread topped with slices of fresh mozzarella, tomato, and basil with fresh garlic and Italian seasonings.

Angela's Sampler- Mozzarella sticks, chicken wings, fried ravioli, chicken fingers.

Warm Antipasto- Eggplant rollatini, fried fresh mozzarella, rice balls and fried calamari.

Vegetables- Seasonally fresh vegetables sauteed with garlic and olive oil.

Roasted Potatoes- With rosemary, garlic, and olive oil.

Classic Pastas-Select two

Penne Vodka sauce- Plum tomatoes, touch of cream, splash of vodka.

Tortellini Boscaiola- Cheese tortellini with prosciutto, mushrooms, and peas in a creamy tomato sauce.

Rigatoni Casalinga- Baked with marinara sauce, mozzarella cheese, meatballs, and sausages. Topped with ricotta cheese.

Fettuccine Blackened Chicken- Cajun seasoned strip of chicken breast, bell peppers, red and green onions in a creamy asiago sauce.

Ravioli Amatriciana- Fresh cheese ravioli with bacon, onions, pepper flakes, plum tomato, and basil sauce.

Cavatappi Gorgonzola- Corkscrew-shaped pasta, grilled chicken, asparagus, and sun-dried tomatoes in a creamy gorgonzola sauce.

Gemelli Contadina- Twin-shaped pasta with crumbled sausages, bell peppers, onions, garlic, and olive oil.

Farfelle Primavera- Bowtie-shaped pasta and mixed seasonal vegetables sauteed in a sweet sherry wine-garlic and olive oil sauce.

Rigatoni Carbonara- Small rigatoni, cauliflower, bacon, onions, egg yolk, cream, and Romano cheese.

Dinners-Select two

Chicken Francese- Dipped in egg batter with white wine lemon sauce.

Chicken Portobello- With Portobello mushrooms and sweet Marsala wine sauce.

Chicken Sorrento- Topped with prosciutto, eggplant, sliced tomatoes, fresh mozzarella, and lite tomato sauce.

Chicken Zingara- Green olives, vinegar red peppers and mushrooms with a touch of balsamic.

Chicken Parmigiana- Breaded chicken topped with mozzarella and tomato basil sauce.

Sausage, Pepper, and Onion- Grilled with olive oil and garlic.

Meatballs and Sausages- Served with our marinara sauce

Eggplant Rollatini- Baked eggplant rolled with ricotta, marinara basil sauce, and mozzarella.

Eggplant Parmigiana- Layers of eggplant, mozzarella, and fresh basil. Baked in a light tomato sauce.

Dessert-Included

A tray of mini cannolis, tiny cakes, and mixed cookies.

All items are taxable. Prices are subject to change without notice.