

ESSENTIAL PACKAGE

Choose One Salad:

House Salad

Romaine, tomatoes, black olives, red onion, served with our house balsamic vinaigrette (dressing served on the side)

Caesar Salad

Romaine, homemade croutons, parmesan and a creamy Caesar dressing (dressing served on the side)

Choose One Pasta Sauce:

Marinara, Vodka Cream, Primavera Sauce, Baked Mostaccioli Bolognese, Alfredo Sauce

Choose Pasta Type:

Mostaccioli, Rigatoni, Rotini, Fettuccini, Spaghetti, Angel Hair, Linguini, or Farfalle

\$11.95 per Person

Bread, Butter & Parmesan Cheese Included in Package Tray Charge: \$4.00 Per Each Catering Item

PREMIUM PACKAGE

Choose Two Appetizers:

Bruschetta, Toasted Ravioli, Mini Meatballs, Caprese Kabobs, Roasted Pepper & Caper Crostini, Sausage & Peppers, Mini Sausage, Caprese Flatbread, Bacon Wrapped Dates

Choose One Salad:

House Salad

Romaine, tomatoes, black olives, red onion, served with our house balsamic vinaigrette (dressing served on the side)

Caesar Salad

Romaine, homemade croutons, parmesan and a creamy Caesar dressing (dressing served on the side)

Angeli's Special Salad

Spring lettuce, caramelized walnuts, pears, apples, gorgonzola and a sweet raspberry dressing (dressing and Gorgonzola served on the side)

Choose One Pasta Sauce:

Marinara, Vodka Cream, Primavera Sauce Bolognese, Alfredo, Pasta & Peas or Baked Mostaccioli

Choose Pasta Type:

Mostaccioli, Rigatoni, or Rotini

Choose One Chicken (package includes one 5oz boneless breast per person):

Chicken Vesuvio, Chicken Piccata, Chicken Marsala, Chicken Lemone Chicken Margarita or Chicken Parmigiana

Assorted Italian Pastries

\$25.95 per Person

Bread, Butter & Parmesan Cheese Included in Package
Tray Charge: \$4.00 Per Each Catering Item



CLASSIC PACKAGE

Choose One Salad:

House-Salad

Romaine, tomatoes, black olives, red onion, served with our house balsamic vinaigrette (dressing served on the side)

Caesar Salad

Romaine, homemade croutons, parmesan and a creamy Caesar dressing (dressing served on the side)

Angeli's Special Salad

Spring lettuce, caramelized walnuts, pears, apples, gorgonzola and a sweet raspberry dressing (dressing and Gorgonzola served on the side)

Choose One Pasta Sauce:

Marinara, Vodka Cream, Primavera Sauce, Baked Mostaccioli Bolognese Sauce, Alfredo Sauce, Pasta & Peas

Choose Pasta Type:

Mostaccioli, Rigatoni, or Rotini

Add Disposable Plates, Fork/Knife Combo Kit and Dinner Napkins

\$1.50 per person

Choose One Chicken: (package includes one 5oz boneless breast per person):

Chicken Vesuvio, Chicken Piccata, Chicken Marsala, Chicken Lemone Chicken Margarita or Chicken Parmigiana

\$16.95 per Person

Bread, Butter & Parmesan Cheese Included in Package Tray Charge: \$4.00 Per Each Catering Item

ITALIAN PACKAGE

Choose One Salad:

House Salad

Romaine, tomatoes, black olives, red onion, served with our house balsamic vinaigrette (dressing served on the side)

Caesar Salad

Romaine, homemade croutons, parmesan and a creamy Caesar dressing (dressing served on the side)

Choose One Pasta Sauce:

Marinara or Bolognese Sauce

Choose Pasta Type:

Mostaccioli, Rigatoni, or Rotini

Italian Beef Sandwiches

Includes freshly baked rolls, sweet and hot peppers

\$17.95 per Person

Bread, Butter & Parmesan Cheese Included in Package Tray Charge: \$4.00 Per Each Catering Item

Add Stainless roll-top Chafing Units with Sterno \$20.00 each



LIQUOR & BEVERAGE Packages BAR SERVICE

Our Four Hour Bar Packages Include Beverage Napkins, Disposable Cups, Ice, Bar Garnishes, Mixes and Insurance

Soda, Juice & Water Package \$6.95 per person Coke, diet coke, sprite, bottled & sparkling water

> Beer, Wine & Soda \$16.95 per person

Standard Liquor Bar \$22.95 per person

Premium Liquor Bar \$27.95 per person

Bar Glassware \$3.00 per person

Minimum \$250.00 for bar service

SERVICE STAFF

Server or Bartender \$30.00 per hour

> Chef \$45.00 per hour

Hourly rates will be subject to a minimum gratuity charge 3-4 hour minimum per staff member

EXTRAS

Disposable package Disposable plate, napkin and plastic utensils \$1.50 per person

Roll top stainless chafi ng unit with sterno \$20.00

China & Flatware Package Dinner plate, linen napkin with fork and knife \$5.00 per person

Angelis offers a full line of rental items & services including but not limited to event planning, tenting, tables, chairs, linens, D.J., full set up and event break down, full line of cooking equipment.

Soda, Juice & Water Package

Coke, Diet Coke, Sprite, Cranberry, O.J., Bottled Water & Sparkling Water

Bar Mixer Package

Including DRAM Shop liability coverage. Mixers including; Coke, Diet, Sprite, orange juice, cranberry, club soda, tonic, lemons, limes, cherries, olives, twists, ice, straws, plastic cups and cocktail napkins

Beer, Wine, Juice, and Soda Bar

Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic, Chardonnay, White Zinfandel, Merlot, Cabernet, Assorted Soda, Bottled Water, Assorted Juices

Standard Bar

Absolut Vodka, Beefeater Gin, Dewar's Scotch, Jack Daniels, Bacardi Rum, Jose Cuervo Gold Tequila, Seagram's 7, Christian Brothers Brandy, Amaretto Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Pinot Noir, Sparkling Italian Prosecco, Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic, Assorted Soda, Bottled Water, Assorted Juices

Premium Bar

Ketel One Vodka, Tanqueray Gin, Dewar's Scotch, Glenlivet Scotch, Christian Brothers Brandy, Crown Royal, Jack Daniels, Captain Morgan Rum, Bacardi Rum, Jose Cuervo Gold Tequila, Bailey's, Kahlua, Frangelico, Disaronna Amaretto Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Pinot Noir, Sparkling Italian Prosecco, Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic Assorted Soda, Bottled Water, Assorted Juices



ALA CARTE FULL PAN & HALF PAN PRICING

Pan Pricing

Pasta & Peas \$60.00

Tray Charge: \$4.00 Per Each Catering Item

\$95.00

Ala Carte Pricing

Parmesan cheese

1 loaf with butter

2 loaves with butter

3 loaves with butter

\$7.00

\$8.00 (serves 15)

\$14.00 (serves 30)

\$21.00 (serves 45)

\$12.00

	Small Hall Bowl Bowl serves 8-12 serves 1	vl Bowl	Chicken Breast: \$8.00 each Piccata, Marsala, Lemone, Vesuvio	
House Salad			5-oz boneless breast	
Romaine, tomatoes, black olives, red onio with our house balsamic vinaigrette (dres	n, served		Chicken Breast:\$9.00	
Caesar Salad	and a	90 \$70.00	Margherita, Armenta, Parmigiana, Saltimbocca, Jenella, Pesto, Florentine, Giardiniara 5-oz boneless breast	
Special Salad				
Spring lettuce, caramelized walnuts, pear sweet raspberry dressing (dressing and G	rs, apples, gorgonzola orgonzola served on	and a the side)	Chicken Tenders: \$2.00 each	
Chopped Antipasto			Add 16-oz container of Ranch or BBQ sauce for \$5	
Cold Pasta Salad (meatless). Corkscrew pasta, cherry tomatoes, pro olives, roasted red peppers with a tradition	volone, green peppe	+	Italian Beef with \$100.00 per 5 lbs Sweet Peppers & Giardiniara	
Cold Pasta Salad (w/ meat) Corkscrew pasta, salami, pepperoni, copeppers, black olives, roasted red peppers	herry tomatoes, pr	ovolone, green	Includes Sweet Peppers, Giardiniara and Rolls (makes approximately 24 4" sandwiches)	
	Half Pan	Full Pan	8 oz Filet any style: \$35.00 each	
	serves 8-12	serves 15-20	Gnocchi's Marinara:	
For Pasta Sauces Below Choose: Rotini ~ Mostaccioli ~ Rigatoni			1/2 pan (180 pieces) \$55.00	
Marinara		\$60.00	Full pan (360 piece) \$100.00	
Bolognese		\$85.00		
Vodka Cream		\$90.00	Gnocchi's Vodka Cream or Bolognese:	
Alfredo		\$90.00	1/2 pan (180 pieces) \$65.00	
Pesto Cream		\$90.00	Full pan (360 piece) \$120.00	
Primavera		\$90.00	Butternut Gnocchis in a sweet brown	
Lasagna (Meat, Cheese or Veg		\$120.00	sugar cream sauce:	
Baked Mostaccioli Marinara .	·	\$90.00	Full pan (60 pieces) \$75.00	
Baked Mostaccioli Bolognese Mac & Cheese		\$105.00 \$85.00		
	·	\$85.00 \$55.00	Cheese Ravioli Marinara:	
Buttered Pasta			1/2 pan (45 piece)	
Weatballs	(15 pieces)	\$90.00 (30 pieces)	Full pan (90 piece) \$100.00	
Italian Sausage (red sauce)	,	\$85.00 (42) 3" pieces	Cheese Ravioli Vodka Cream or Bolognese: 1/2 pan (45 piece) \$65.00	
Italian Sausage & Peppers (garlic marsala wine sauce)	· · · · \$45.00 (21) 3" pieces	\$90.00 (42) 3" pieces	Full pan (90 piece) \$110.00	
Parmosan choose	Φ7.00	¢12.00	Eggplant Parmigiana\$75.00\$120.00Angry Butterflies\$60.00\$95.00	

APPETIZER PACKAGES

#1 Minimum 20 People

(180 total appetizers)

Antipasto display, Butternut Gnocchis, Mini Meatballs, Caprese Flatbread with crispy Prosciutto , Spicy Pepadew Peppers with Goat Cheese and crushed Almonds

\$21.95 per person

Add a tray of mini tiramisu and mini carrot cake for \$3.00 per person

Tray Charge: \$4.00 Per Each Catering Item

#2 Minimum 20 People

(200 total appetizers)

Stuffed Mushrooms, Sausage and Pepper Kabobs, Bruschetta, Bacon wrapped Dates, Mini Meatballs, Toasted Raviolis, Mini Chicken Parmagiana Sandwiches.

\$24.95 per person

Add a tray of mini Italian pastries for \$3.00 per person

Tray Charge: \$4.00 Per Each Catering Item

APPETIZERS PER PIECE

MINIMUM 1 DOZEN

Toasted Ravioli	\$1.25
Bruschetta	\$2.00
Roasted Pepper Crostini – with capers,	
goat cheese and fresh basil	\$2.00
Flatbread with fresh tomatoes, basil, fresh	
mozzarella and crispy prosciutto	\$2.00
Fresh fruit Kabobs	\$1.50
Caprese Kabobs with aged balsamic	\$1.50 \$3.00 Mini Large
Bacon wrapped dates	\$1.75
Peppadew peppers with goat	\$2.50
cheese and crushed almonds	\$2.00
Asparagus wrapped with prosciutto	
and baked	\$2.00
Ricotta Flatbread w/ prosciutto,	
arugula and honey	
Shrimp Cocktail with lemons, Tabasco	
and cocktail sauce	\$3.00
Stuffed mushrooms (Italian Sausage & herbs)	
topped with bread crumbs, marinara,	
fresh mozzarella	\$2.50
Mini Meatballs	
	\$1.00

DISPLAYED APPETIZERS

Antipasto Display \$6/person Vegetable Display \$3/person

Domestic Cheese & Cracker Display \$4/person

Fruit Display \$3/person Grilled Vegetable Display \$5/person









\$60.00 per dozen

Chicken parmigiana

Meatball

Sausage

Italian Beef

Filet (add \$15.00 per dozen)

Shaved Turkey

On a pretzel roll with avocado, bacon, provolone, tomato and light mayo

Shaved Ham

On a pretzel roll with a brown sugar and mustard glaze

Shaved Roast Beef

On a pretzel roll with swiss and horseradish cream

Vegetarian Focaccia

Freshly baked tomato focaccia with marinated and grilled portabella, roasted red peppers, fresh basil and goat cheese





BBQ & PICNIC MENU

On-Site Grilling With Staff & Grill Rental Available Minimum 20 People

BBQ Package

Hand Pulled Slow Roasted BBQ Pork or Chopped Beef Brisket BBQ Chicken Breast Buns, Condiments Choice of two sides

\$24.95 per person

All American Package

Hot dogs Cheeseburgers/Hamburgers Buns, Condiments Choice of two sides

\$24.95 per person

Premier Picnic Package

Hot Dogs Cheeseburgers/Hamburgers Grilled Italian Sausage & Peppers Chicken Tenders Buns, Condiments Choice of two sides

\$24.95 per person

Sides

Sweet Corn, Pasta Salad, Italian Potato Salad, Bacon Brown Sugar and Beef Baked Beans, House Salad, Caesar Salad, Special Salad, Cole Slaw, Watermelon, Bagged Chips, Fresh Fruit Salad, Roasted Vegetable Orzo Feta Salad

Add Something Sweet \$3.00 Per Person

Brownies. Carrot Cake, Mini Tiramisu, Mini cannolis, Assorted Cookies
Assorted Mini Pastries

SOUTH OF THE BORDER MEXICAN FIESTA

Mini Roasted Vegetable & Cheese Quesadillas
Chicken & Steak Fajitas
Ocludes Corp & Flour Tortillas House Made Guacan

Includes Corn & Flour Tortillas, House Made Guacamole, Sour Cream, Onions, Tomatoes, Lettuce, Cheese

Rice & Beans

House Made Chips & Salsa Cinnamon Dusted Churro's

\$24.95 Per Person (minimum 20 people)





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All prices are subject to change without notice.



