



# Buffet or Family Style Private Events (Option 1)

**\$55 per person**

## APPETIZERS AND CROSTINI

choose 3

CHARGRILLED OYSTERS - GF FRESH SHUCKED RAW OYSTERS - GF TUNA POKE WONTONS CRABCAKES TOASTED RAVIOLI  
MOZZARELLA CAPRESE SKEWERS - GF LAMB LOLLYPOPS BALSAMIC GLAZED RIBS SHRIMP COCKTAIL - GF MINI MEATBALLS

mix and match - choose 2

SHRIMP AND FENNEL SALAD BRUSCHETTA SPINACH/ARTICHOKE/MASCARPONE/PINE NUT  
SMOKED SALMON/CAPER-RED ONION RELISH STEAK AND GORGONZOLA AND ARUGULA PESTO

## SALADS

choose 2 - salads can be made GF with no croutons

**CAESAR SALAD**  
romaine, roasted garlic-parmigiano  
dressing, croutons

**ANGELO'S HOUSE SALAD**  
mixed greens, tomato, peppers,  
red onion, cucumbers croutons

**SPINACH SALAD**  
our seasonal salad

## MAINS

choose 2

**GRILLED SALMON AND RISOTTO WITH  
BRUSCHETTA MIX - GF**  
pesto risotto, tomatoes and basil

**CHICKEN MARSALA WITH SPAGHETTI**  
sautéed with mushrooms, wine and herbs,  
and a side of pasta

**BISTRO TENDER**  
red wine jus, fried onions

**POLLO ANGELITO**  
penne pasta, chicken, caramelized onions,  
mushrooms, spinach, gorgonzola cream

**PENNE BOLOGNESE**  
our traditional ragu with parmigiana and cream

**BUTTERNUT SQUASH RAVIOLI**  
smoked bacon, spinach, brown butter

**LOBSTER GNOCCHI**  
leeks, arugula

**PENNE WITH MEATBALLS AND MARINARA**  
our traditional ragu with parmigiana and cream

## DESSERT

choose 1

**PANNA COTTA - GF**  
vanilla bean and raspberry

**TIRAMISU**  
homemade recipe

**NY CHEESECAKE**  
caramel and toffee



# Buffet or Family Style Private Events (Option 2)

**\$65 per person**

## APPETIZERS AND CROSTINI

choose 4

CHARGRILLED OYSTERS - GF FRESH SHUCKED RAW OYSTERS - GF TUNA POKE WONTONS CRABCAKES TOASTED RAVIOLI  
MOZZARELLA CAPRESE SKEWERS - GF LAMB LOLLYPOPS BALSAMIC GLAZED RIBS SHRIMP COCKTAIL - GF MINI MEATBALLS

mix and match - choose 2

SHRIMP AND FENNEL SALAD BRUSCHETTA SPINACH/ARTICHOKE/MASCARPONE/PINE NUT  
SMOKED SALMON/CAPER-RED ONION RELISH STEAK AND GORGONZOLA AND ARUGULA PESTO

## SALADS

choose 2 - salads can be made GF with no croutons

**CAESAR SALAD**  
romaine, roasted garlic-parmigiano  
dressing, croutons

**ANGELO'S HOUSE SALAD**  
mixed greens, tomato, peppers,  
red onion, cucumbers croutons

**SPINACH SALAD**  
our seasonal salad

## MAINS

choose 3

**GRILLED SALMON AND RISOTTO WITH  
BRUSCHETTA MIX - GF**  
pesto risotto, tomatoes and basil

**CHICKEN MARSALA WITH SPAGHETTI**  
sautéed with mushrooms, wine and herbs,  
and a side of pasta

**BISTRO TENDER**  
red wine jus, fried onions

**POLLO ANGELITO**  
penne pasta, chicken, caramelized onions,  
mushrooms, spinach, gorgonzola cream

**PENNE BOLOGNESE**  
our traditional ragu with parmigiana and cream

**BUTTERNUT SQUASH RAVIOLI**  
smoked bacon, spinach, brown butter

**LOBSTER GNOCCHI**  
leeks, arugula

**PENNE WITH MEATBALLS AND MARINARA**  
our traditional ragu with parmigiana and cream

## DESSERT

choose 2

**PANNA COTTA - GF**  
vanilla bean and raspberry

**TIRAMISU**  
homemade recipe

**NY CHEESECAKE**  
caramel and toffee