

Your banquet coordinators are here to assist you. Please ask for Christina, Brandi or Jessy to plan your next event.

Plus N. Y. C State Tax and 22% Administration Fee

Tent Events additional \$5 pp (2025 events additional \$5 pp)

Maître Dee fee \$175 for Parties Maitre Dee fee \$250 for Weddings

Unlimited soda, espresso, coffee, cappuccino and gourmet tea

Available upon request: *Gluten free pasta*

www.AngelinasRistorante.com
Town of Tottenville
399 Ellis Street S.I N.Y 10307
Phone (718) 227-2900

Cocktail Party Menu \$90pp (1hr)

- Arancine Siciliane (mini rice balls)
- Mozzarella Caprese Ball
- Spinach and Ricotta Puff
 Triangle
- Beets salad with goat cheese, craisons
- Fried Sacchettini Pasta in Vanilla Sauce
- Salmon tartar(add \$2.00)
- Tuna tartar (add \$3.00)
- Antipasto on a skewer (add \$2.00)
- Sicilian Bruschetta
- Truffle Fries (add \$2,00)
- Fresh Veggie Roll
- Crostini with Pears , honey and goat cheese
- Polenta toast with ricotta and bacon
- Grilled Cheese and Tomato Soup

- Caesar Salad Shot
- Cucumber Guacamole Chunk
- Mini Crab cake
 (add \$2.00)
- Almond Crusted Chicken Bite with Frangelico Sauce
- Chicken Waffle
- Mini Prosciutto e Melone
- Smoked Salmon and Cream Cheese Tartlet (add \$2.00)
- Lobster Brioche Roll (add \$3.00)
- Crab and Avocado cocktail
 (add \$2.00)
- Shrimp on a Skewer with Marinade Herb Sauce
- Blini and Caviar
 (add \$5.00)
- Brie Strawberry Honey Bite

- Kobe Beef Mini Slider
 (add \$2.00) with French fries
- Meat Ball with Ricotta
- Mini Beef Fajita
- Mini Beef Wellington (add \$2.00)
- Chicken Parm Hero
- Meatball Parm Hero
- Sausage and Broccoli Rabe
 Hero (add \$1.00)
- Bacon Short Rib (add \$2.00)
- Sesame Tuna Sashimi (add \$3,00)
- Mac and Cheese with Lobster (add \$2.00)
- Salmon Quesadilla
 (add \$2.00)
- Lollipop Medori Lamb Chop (add \$3.00)
- Steak House Bite (add \$3.00)

<u>Included Buffet Station</u> (2 hours)

Tri color endive, radicchio, arugula (Balsamic vinaigrette) **Spinach Salad** with Strawberry and Goat Cheese **Clams Marinara**

Rosemary Roasted potato Premier Vegetable platter

Filetti di Branzino (Lemon, White Wine, and caperberrie sauce)

Choice of Two Pasta

(1) Penne Alla Sciliana

Traditional house made tomato sauce with fried eggplant and ricotta salata

(2) Rigatoni Veal Ragù

Rigatoni served with a slow cooked veal raqu

(3) Tortellini

Fresh cheese tortellini served in a creamy mushroom sauce and parmigiano reggiano

(4)Spirali

Spirali pasta served in a garlic and oil sauce with kalamata olives, sundried tomato and fresh parsley

Choice of One Chicken

- (1) Pollo Romani (Chicken with sundried tomatoes and artichoke hearts)
- (2) Pollo Scarpariello (Chicken with Italian sausage, peppers and onions)
 - (3) Pollo al Cognac (Chicken with mushrooms in a cognac sauce)

Working Chef Stations (additional)

Raw bar seafood station Hour \$40pp_Shrimps, Clams, Oysters, Whole lobster, Seafood salad 50 persons or less \$3600 (upgrade options Crab Legs MP)

Walking Raw Bar

\$3.50 x Oyster \$5 x Shrimp \$75 x ounce Caviar \$3 x Clam

Tuscan Table 1 Hour \$25pp

Working Chef Pasta Station \$15 pp

Parmigiano Wheel cavatelli pasta, arugula, pine nuts, sundried tomato and truffle oil

Focaccia Station \$8pp (5) assorted homemade focaccia breads

Brick Oven Pizza Station \$15 pp

Working Chef Sushi station (market price) Sushi Platter (market price)

Roast whole piglet \$700 (max 80 persons)

Roasted Rosemary and Garlic Pork Loin \$200 (max 25 persons)

Turkey breast or Virginia ham carving \$180 (max 50 persons)

Prime rib \$595 (max 50 persons) Filet mignon carving Market Price (max 25 persons)

Sicilian Station \$15 per person Homemade Arancini (sicilian with meat and peas, cheese and rice, prosciutto rice balls, Mozzarella and Carrozza Towers and Mussels Marinara)

Peter Luger carving \$1500 (max 50 persons) sides of cream spinach, loaded baked potato and onion rings

Roast Beef carving \$350 (max 50 persons)

<u>Party Upgrades</u> Sprinter Limo \$150 per hr (5hr min) Sprinter Security Deposit \$250

- 0 Up lighting in Tent: \$900
- O Up lighting 2nd or 3rd floor: \$450
- Customized Menu \$2pp
- o Cocktail waitress: \$20 (6hr min)
- o Bartender \$150
- Valet: \$150
- O Ceremony: \$10 per person
- o 1st Fl Back Balcony \$1,000
- D.J. bookings and Floral arrangements available upon request

Rentals

- O Linen: Table cloths alla carte
- Napkins \$2 x piece
- O Ribbon Napkins \$3.50
- Table Votives \$2.00 each
- Candles on premises \$450
- Customized menu \$2p
- o Furniture Rental: pa
- Ice sculptures:\$250(\$150 per bottle)

Photo Frame ;4ft χ 6ft: \$250

Photo Booth: pa

Bar Additions

- Champagne Toast \$3.50
- O Champagne Bar: \$10.00 p.p.
- Other shots frozen: \$6
- Margarita in mini patron bottle with straw:\$10
- O Patron shots frozen: \$10
- Champagne vending machine \$350

- Mini champagne bottles \$6
- Mini Moet/Rose bottles \$2

Dessert

- o Fruit: \$35 per platter
- Cookies: \$35 per platter
- Pastries \$35 per platter
- Occasion Cake \$6 per person
- 0 Tiered cake \$8per person

Desserts Stations

- Smores station \$650
- o Gelato station: \$650 (50-80 guests)
- o Gelato station \$850 (90-225 guests)
- o Waffle Add On \$100
- 0 Waffle cone or cup \$100
- o Cookie add on \$100
- o Brioche ad on \$100
- Deep Fried Sweet Station \$800
 Zeppoli, Deep Fried Oreo and Churro
- o Cannoli stuffing station \$900
- Chocolate Fountain:60 people \$700100 people \$850
- o Late Night Pizza station \$15pp
- o Pop Corn Machine \$400
- O Cotton Candy Machine \$400

Late Night Munchie Truck, \$3,300

(Included)

assorted candy, cookies, popcorn, chips and warm pretzels,

Soda, water, gatoraide, iced tea, coffee, tea and starbucks iced frappuccino's

2 Servers and to go bags

Choice of 2 Fast foods items

(SELECT 1)Wendy's, McDonalds, White Castle, or Homemade Empinadas

(SELECT 1)Bacon Egg & Cheese, Mini Bagels or BLT

(Energy Drinks and additional fast food options available \$pa)



399 Ellis Street Staten Island New York 10307 Tel: (718)227-2900

Fact Sheet

<u>Kitchen Hours of Operation:</u> Sunday: 12:00pm - 9:00 pm

Wednesday – Thursday lunch and dinner: 12:00pm – 10:00pm Friday and Saturday lunch and dinner: 12:00pm – 11:30pm

Sunday: 12:00pm-9:00pm

Angelina's bar is open until 2 am. We are open 5 days a week for both lunch and dinner.

Seating Capacity: 1st Floor: 50min-95 people for seated dining,.

2nd Floor: 65min-80 people for seated dining,

1st Floor Back Balcony exclusively will be a \$1,000 additional charge 3rd Floor: 55min-70 people for seated dining and 75 for cocktail party.

Tent: Friday evening 120-250,

Saturday Day min 120 Saturday Evening min 150 max 250

Sunday 120-250 persons

Bocce Tent min 90 people max 150 pp for seated dininig

Private Room:

We can reserve a room exclusively for your event, respective to the size of your party. For smaller groups we are able to offer large tables in a semi-private atmosphere.

Ceremony On Premises

Ceremony on premises is an additional charge of \$10.00 per person

Friday and Saturday Evening Events requires a bar package

Bar options:

Tab bar: upon consumption House wine: \$30.00 per bottle

Mandatory Bartender \$150

Beer and Wine: \$25.00 per person

Beer Wine and Sangria: \$30.00 per person

Open bar:

3 hour event \$40.00 per person -4 hour event\$50.00 per person each additional hour \$18 per person