



*Angelina's*

*Ristorante*

*Angelina's  
Wedding*



*All Inclusive Package*

## *Cocktail Hour and half choice of 5*

- Arancine Siciliane  
(mini rice balls)*
- Mozzarella Caprese Ball*
- Spinach and Ricotta Puff  
Triangle*
- Beets salad with goat cheese,  
craisons*
- Fried Sacchetti 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*
- 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)*

# Cocktail Hour and a Half Stations

## *Raw Bar Seafood Station (Upgrade optional) Crab Legs :MP*

*Shrimps (U/10) , Little Neck Clams, Oysters Seafood Salad , 1lb 1/4 Whole Lobster served with cocktail sauce, horse radish, mignonette*

## *Tuscan Table Included*

*Assorted cheeses, Olives, Italian carne curate (imported cold cuts) prosciutto di parma, salami, mortadella, soppressata and bresaola , Grilled vegetables, Giardinera, Tomato and mozzarella salad, Mixed bean salad, Carved prosciutto crudo, Roasted peppers, Artichoke hearts & Capunata*

## *2 Working Chef Pasta Stations Included*

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

*Sunday Sauce Rigatoni pasta with homemade Italian sausage, meatballs, bresaola*

## *Focaccia Station Included*

*Assorted homemade focaccia breads (tomato, onion, potato and prosciutto)*

## *Carvings (Choice of 1)*

*(all carvings include roasted potatoes and vegetables)*

|                             |  |
|-----------------------------|--|
| <i>Whole Roasted Piglet</i> | <i>Marinated and served with gravy</i>                 |
| <i>Beef Wellington</i>      | <i>Wrapped in puff a pastry with spinach</i>           |
| <i>Prime Rib</i>            | <i>Served with horse radish sauce</i>                  |
| <i>Filet Mignon</i>         | <i>Served with cognac sauce and wild mushrooms</i>     |
| <i>Pork Loin</i>            | <i>Roasted Rosemary and Garlic with rosemary sauce</i> |
| <i>Roast Beef</i>           | <i>served with Au Jue sauce</i>                        |

## *Upgrade Options*

- Peter Luger carving \$750 (max 50 persons) sides of cream spinach, loaded baked potato and onion rings*
- Rack of Lamb carving \$450 (max 50 person's) grilled in a red wine chocolate reduction)*
- Sushi Station working chef \$2800 (price subject to change)*
- 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)*
- Brick Oven Pizza Station \$15 per person*
- Octopus Station Additional \$15pp Fresh Octopus, Octopus Carpaccio, and Octopus Salad*

# Reception Menu

## *Assorted Bread Basket*

*Homemade Taralli's and assorted dinner rolls (Asiago, Back Olive, Walnut Raisin and 7 Grain)*

## *Antipasto (Appetizer)*

*Burrata prosciutto on a bed of arugula topped with honey truffle oil*

## *Salad Selections (Choice of One)*

*Tri Color Endive, radicchio, arugula (Balsamic vinaigrette)*

*Caeser Parmigiano and croutons (traditional Caesar salad dressing)*

*Mixed Salad Baby greens mescaline, tomatoes and onions (balsamic vinaigrette)*

*Arugula And onions topped with parmigiano slice and carmelized shalots (walnut dressing)*

*Wild Beet Kale salad with beets, toasted almond and crumble goat cheese*

*White Asparagus Shaved white asparagus with frisee, orange, pistachio and olive oil*

*Lemon, Orange or Mint Sorbet additional \$3pp*

## *Entrée Selections (choice of 3)*

### *Pesce - Fish*

*Filetto di Striped Bass Lemon White Wine, and Caperberrie Sauce*

*Chillean Sea Bass Pistachio crusted in a lemonciello sauce*

*Grilled salmon In a lemon white wine sauce*

### *Maiale - Pork*

*Costata di Maiale Pounded thin, then breaded pork chop topped with arugula, tomatoes, and capers*

### *Vegetale - Vegetable*

*Grilled Vegetable Eggplant, zucchini, mushrooms, asparagus, roasted peppers and cherry tomato marinated*

### *Carne - Meat*

*Pollo Arrosto French roasted bone in chicken breast made with herbs & Spices topped with Au Jus Sauce*

*Pollo Valdostano French chicken breast stuffed with mozzarella and prosciutto in a cognac mushroom truffle sauce*

*Petto di Pollo al Limone Chicken breast sautéed in a lemon sauce*

*Costata di Vitello Center cut veal chop grilled with mushrooms & onions*

*Rack Of Lamb Pan grilled with herbs*

*Bistecca ai Ferri Certified Angus Shell Steak topped with mushrooms & onions*

*Filet Mignon Grilled with marinated herbs*

### *Additional Upgrades \$10pp*

*Chateau Briand Roasted center cut Chateau Briand served with cognac & mushroom sauces*

*Ossobuco Braised pork shank in a demi glaze sauce*

*Surf and Turf Filet mignon with grilled lobster tail*

## *Dessert Station (Choice of 2 included)*

### *Donut Station*

*Fresh fried donuts served with toppings and assorted creams*

### *Fried Sweet Station*

*Fresh fried zeppoli, oreo and churros served with nutella, cannoli cream, and pastry cream, dipped in cinnamon and sugar*

### *Smores Station*

*Open flame with graham cracker, chocolate, and marshmallows*

### *Chocolate Fountain*

*Dark, white, milk, or colored chocolate, fresh fruit and assorted sweets*

### *Gelato Bar*

*Create your own Sundae & gelato flavors served with 15 toppings*

### *Cannoli Stuffing Station*

*with traditional Sicilian toppings*

### *After Dinner Drinks Included*

#### *Choice of One included*

*Assorted Italian Cookies,*

*Seasonal Fruit,*

*Platter Assorted Mini Pastries, Tarts, Mousses & Cannoli's*

### *Custom Wedding Cake \$8pp*

#### *Late Night Munchie Truck Additional \$3,300*

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

*Soda, water, Gatorade, iced tea, coffee, tea and Starbucks iced frappuccino's*

#### *Choice of 2 Fast foods items*

*(select 1) Wendy's, McDonalds, White Castle, Bagels, Homemade Empanadas*

*(select 1) Bacon egg and cheese, Mini Bagels or BLT*

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

#### *Late Night Brick Oven Pizza station additional \$15pp*

### *Kids Menu \$65*

*Appetizer Mozzarella in Carozza Pasta Selections Penne with Tomato Sauce -or- Butter*

#### *Entrée*

*Chicken Fingers and French Fries or Chicken Parmigiano*

***\$275 Per Person (2025 \$280)***

*Plus New York state tax and 22% administration fee*

**\*Included 6 hours OPEN BAR\***

*Package Includes*

*Bridal suite and bridal assistant*

*Valet parking*

*6 hours open bar with 2 bar stations*

*Champagne toast*

*Unlimited soda, coffee, espresso, cappuccino and gourmet tea*

*Cocktail hour and a half with 6 working stations*

*Viennese hour with 2 working stations and 1 platters on each table*

*Additional fees*

*Maitre Dee fee \$250*

*Staff Meals \$65*

*Ceremony fee \$10.00 per person (includes champagne and cucumber water)*

*Early guest accommodations 15 or more guests \$350 (included refreshments)*

***Wedding Limo Sprinter \$150 per hr (5hr min) Sprinter Security Deposit \$30***