



Angelina's

Ristorante

Wedding

All Inclusive Package



Cocktail Hour and a Half

(choice 5 included)

- *Arancine Siciliane*
(mini rice balls)
- *Mozzarella Caprese Ball*
- *Sicilian Steak Skewer*
- *Spinach and Ricotta Puff Triangle*
- *Beets salad with goat cheese, craisons*
- *Fried Sacchettini Pasta in Vanilla Sauce*
- *Salmon tartar*
- *Tuna tartar*
- *Antipasto on a skewer*
- *Shrimp Ceviche and Guacamole*
- *Truffle Fries*
- *Mini Cobb Salad*
- *Mini Crab cake*
- *Almond Crusted Chicken Bite with Frangelico Sauce*
- *Mini Prosciutto e Melone*
- *Smoked Salmon and Cream Cheese Tartlet*
- *Lobster with cucumber relish*
- *Crab and Avocado cocktail*
- *Lollipop Medori Lamb Chop*
- *Shrimp on a Skewer with Marinade Herb Sauce*
- *Smoked Salmon and Caviar*
- *Roasted baby Artichoke*
- *Cucumber and avocado rolls*
- *Crostini with , goat cheese, pears and honey*
- *Grilled Cheese and Tomato Soup*
- *Caesar Salad Shot*
- *Parmigiano Chunk and Prosciutto*
- *Chicken Parm Hero*
- *Meatball Parm Hero*
- *Sausage Broccoli Rabe Hero*
- *Escargot tartlets*
- *Kobe Beef Mini Slider with French fries*
- *Meat Ball with Ricotta*
- *Mini Beef Fajita*
- *Shrimp Cocktail*
- *Mini Beef Wellington*
- *Sesame Tuna Sashimi*
- *Mac and Cheese with Lobster*
- *Polenta toasts with ricotta and bacon*

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, Black Olive, Walnut Raisin and 7 Grain)

Antipasto (Appetizer)

Gazpacho chilled cantaloupe puree with mixed berries

Salad Selections (Choice of One)

Tri Color Endive, radicchio, arugula (Balsamic vinaigrette)

Caeser Parmigiano and croutons (traditional Caesar salad dressing)

Mixed Salad Baby greens mesclun, 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, McDonald's, 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

\$270 Per Person

Plus New York state tax and 20% 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