




*Angelina's*  
*Ristorante*

*Angelina's*  
*Wedding*

*All Inclusive Package*



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

*Phone (718)227-2900 Cell : (929)310-5612*

## *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 Sacchettini Pasta in  
Vanilla Sauce*
- *Tuna tartar*
- *Antipasto on a skewer*
- *Sicilian Bruschetta*
- *Crostini with Pears ,honey and  
goat cheese*
- *Polenta toast with ricotta and  
bacon*
- *Pan Seared Scallop*
- *Caesar Salad Shot*
- *Cucumber Guacamole Chunk*
- *Mini Crab cake*
- *Almond Crusted Chicken Bite  
with Frangelico Sauce*
- *Chicken Waffle*
- *Mini Prosciutto e Melone*
- *Smoked Salmon and Cream  
Cheese Tartlet*
- *Lobster Brioche Roll*
- *Crab and Avocado cocktail*
- *Shrimp on a Skewer with  
Marinade Herb Sauce*
- *Blini and Caviar*
- *Brie Strawberry Honey Bite*
- *Grilled Cheese and tomato  
soup*
- *Kobe Beef Mini Slider  
with French fries*
- *Spaghetti, Meat Ball and  
Ricotta*
- *Mini Beef Fajita*
- *Mini Beef Wellington*
- *Chicken Parm Hero*
- *Buffalo Cauliflower Bites*
- *Sausage and Broccoli Rabe Hero*
- *Bacon Short Rib*
- *Sesame Tuna Sashimi*
- *Mac and Cheese with  
Lobster*
- *Glazed Pork Belly bites*
- *Lollipop Medori Lamb Chop*

# Cocktail Hour and a Half Stations

## *Raw Bar Seafood Station (upgrade option 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, Ceaser salad, Mixed 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 Marina*

*Poke Bowl Station \$20pp Ahi Tuna, Salmon, Shrimp or Crab Meat, rice, mixed greens, seaweed salad, avocado, mango, cucumber, ginger, onion crisp, wonton crisp, wasabi, corn and edamame*

*Taco & Street Corn Station \$15 pp beef, pork and chicken tacos with traditional mexican toppings assorted salsa*

*Brick Oven Pizza Station \$15 per person*

*Caviar and Vodka "Bump" Station P/A*

## *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)*

*Caesar 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 caramelized 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 Boneless 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*

*Kids \$65 Appetizer Mozzarella in Carozza Pasta Selections Penne with Tomato Sauce -or- Butter*

Entrée

Chicken Fingers and French Fries or Chicken Parmigiano

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

**Fresh Waffle Station**

Served with assorted Waffles, 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

**Nutella Crepe station**

Fresh crepes with assorted topping and creams

**Choice of One included**

Assorted Italian Cookies,

Seasonal Fruit,

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

**Custom Wedding Cake \$8p**

**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 Mini Ice cream Passing \$10pp**

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

***\$275 Per Person (2026 \$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*