

Angelina's Ristorante

Cocktail Party Menu

*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

*Maitre 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
Cell (929) 310-5612*

Cocktail Party Menu

\$95pp (1hr) 2026 \$100

Choice of 5 included

Each additional item \$5 each

- *Arancine Siciliane*
(mini rice balls)
- *Spinach and Ricotta Puff*
Triangle
- *Beets salad with goat cheese,*
craisins
- *Fried Sacchettini Pasta in*
Vanilla Sauce
- *Sicilian Bruschetta*
- *Crostini with Pears, honey*
and goat cheese
- *Polenta toast with ricotta*
and bacon

- *Almond Crusted Chicken Bite*
with Frangelico Sauce
- *Chicken Waffle Syrup*
- *Cucumber Guacamole Chunk*
- *Mozzarella Caprese Ball*
- *Caesar Salad Shot*
- *Buffalo Cauliflower Bites*

- *Chicken Parm Hero*
- *Mini Prosciutto e Melone*
- *Shrimp on a Skewer with*
Marinade Herb Sauce
- *Brie Strawberry Honey Bite*
- *Spaghetti, Meat Ball with*
Ricotta
- *Mini Beef Fajita*
- *Grilled Cheese and*
Tomato Soup

Additional Options

- *Tuna tartar (add \$3.00)*
- *Antipasto on a Skewer*
(add \$2.00)
- *Kobe Beef Mini Slider*
(add \$2.00) with French fries
- *Mini Beef Wellington*
(add \$2.00)
- *Bacon Short Rib*
(add \$2.00)

- *Mini Crab cake (add \$2.00)*
- *Lobster Brioche Roll*
(add \$3.00)
- *Crab and Avocado cocktail*
(add \$2.00)
- *Blini and Caviar*
(add \$5.00)
- *Sesame Tuna Sashimi*
(add \$3.00)

- *Mac and Cheese with*
Lobster (add \$2.00)
- *Pan Seared Scallop*
(add \$3.00)
- *Lollipop Medori Lamb Chop*
(add \$3.00)
- *Glazed Pork Belly*
(add \$2.00)
- *Sausage and Broccoli Rabe*
Hero (add \$1.00)
- *Bacon Short Rib*
(add \$2.00)

Included Buffet Station
(2 hours)

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

Rosemary Roasted potato Premier Vegetable platter

Grilled salmon (Lemon, White Wine 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 ragù

(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

Caviar and Vodka "Bump" Station P/A

Poke Bowl Station \$ 20pp

Tuscan Table 1 Hour \$25pp

Taco & Street Corn Station \$15 pp

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 \$750 (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)

Angelina's

Ristorante

399 Ellis Street Staten Island, New York, 10307

[Tel: \(718\)227-2900](tel:(718)227-2900) [Cell: \(929\) 310-5612](tel:(929)310-5612)

Fact Sheet

Seating Capacity:

1st Floor: 50min-max 85 people

1st Floor Back Balcony exclusively will be a \$1,000 additional charge

2nd Floor: 65min- max 80 people

3rd Floor: 55min- max 70 people

Tent : Friday and Sunday 120min- max 250 people

Saturday afternoon min 120 max 250 people

Saturday Evening min 150 max 250 people

Bocce Garden Tent – 90 min-140 max people for seated dining

Private Room Minimum may be met by Adding Additional Food Options (must be food only)

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 or a Private Setting with an additional Room Rental Fee (Weekdays Only)

Ceremony On Premises

Ceremony on premises is an additional charge of \$10.00 per person
(Includes champagne and cucumber water upon entrance)

Proposal On Premises \$750 (rental of grounds 1hr, candles, roses and champagne)

Friday and Saturday events require a mandatory bar package

Bar options:

Tab bar: upon consumption **Beer and Wine:** \$25.00 per person

Beer Wine and Sangria : \$30.00 per person

Open bar:

3 hours event \$40.00 per person -

4 hour event \$50.00 per person

each additional hour \$18 per person

House wine: \$30.00 per bottle

Mandatory Bartender \$150