



*Angelina's*  
*Ristorante*

*Vincenzo's*  
*All Inclusive Wedding Package*



*Your banquet coordinators are here to assist you.*

*Please ask for Christina, Brandi or Jessy*

*to plan your next event.*

*Phone: (718)227-2900*

*Cell: (929)310-5612*

## *Cocktail 1 Hour Choice of 5 included*

- *Arancine Siciliane (rice balls)*
- *Mozzarella Caprese Ball*
- *Sicilian Steak Skewer*
- *Spinach and Ricotta Puff Triangle*
- *Beets salad with goat cheese, craisons*
- *Fried Sacchetti Pasta in Vanilla Sauce*
- *Tuna tartar*
- *Antipasto on a skewer*
- *Sicilian Bruschetta*
- *Mini Cobb Salad*
- *Crostini with Pears ,honey and goat cheese*
- *Polenta toast with ricotta and bacon*
- *Mini Crab cake*
- *Almond Crusted Chicken Bite with Frangelico Sauce*
- *Chicken Waffle and Honey*
- *Mini Prosciutto e Melone*
- *Lobster Brioche Roll*
- *Crab and Avocado cocktail*
- *Lollipop Medori Lamb Chop (add)*
- *Shrimp on a Skewer with Marinade Herb Sauce*
- *Shrimp Cocktail*
- *Blini and Caviar*
- *Buffalo Cauliflower Bites*
- *Brie Strawberry and Honey*
- *Grilled Cheese and Tomato Soup*
- *Caesar Salad Shot*
- *Bacon wrapped Short Rib*
- *Chicken Parm Hero*
- *Glazed pork belly bite*
- *Pan Seared Scallop*
- *Kobe Beef Mini Slider with French fries*
- *Spaghetti and Meat Ball with Ricotta*
- *Mini Beef Fajita*
- *Mini Beef Wellington*
- *Sesame Tuna Sashimi*
- *Mac and Cheese with Lobster*

## *2 Working Stations Included*

### *Tuscan Table*

*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 salad, Ceaser salad,, Carved prosciutto crudo, Roasted peppers, Artichoke hearts & Capunata*

### *Sicilian Station*

*Homemade Arancini (Sicilian with meat and peas, cheese and rice, prosciutto rice balls, Mozzarella and Carrozza Towers and Mussels Marinara)*

## Upgrade Cocktail Hour Stations

*Caviar & Crepes (market price) Working Chef Sushi station (market price)*  
*Raw bar seafood station Shrimps, Clams, Oysters, Whole lobster, Seafood Salad*  
1 Hour \$40pp \$3600 50 persons or less additional option Crab Legs MP

### *Walking Raw Bar*

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

### *Working Chef Pasta Station \$15 pp*

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

*Salad Station \$12 pp ( includes 10 toppings, 3 dressings, 5 greens)*

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

*Pizza Station \$15 per person 100 person or less \$1500*

### Working Chef Carving Stations

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

*Filet mignon carving \$ (market price)*

*Prime rib \$595 (max 50 persons)*

*Peter Luger carving \$1500 (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)*

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

*Roast Beef carving \$350 (max 50 persons)*

*Roast whole piglet \$700 (max 80 persons)*

*Taco & Street Corn Station \$15 pp*

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

# MENU

## Antipasto (Appetizer)

*Individual Burrata and Prosciutto on a bed of arugula, topped with a honey truffle oil*

## Pasta Selections Choice of One

### **Penne alla siciliana**

*Traditional house made tomato sauce with fried eggplant and ricotta salata*

### **Rigatoni veal ragù**

*Rigatoni served with a slow cooked veal ragù*

### **Tortellini**

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

### **Spirali**

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

## Secondi Piatti (Entrée) Selections Guests choose from 3

### **Orange salmon**

*Salmon filet served with sicilian blood orange in a lemon sauce*

### **Pollo Arrosto**

*French bone in chicken breast in house ajus sauce*

### **Pork chop Milanese**

*Pounded breaded pork chop topped with arugula, cherry tomato and shaved parmesan in balsamic vinaigrette*

### **Filetto di manzo**

*Grilled filet mignon topped with mushrooms and onions,*

*\*All entree's served with risotto cake and broccolini \**

## Additional Entree Options

*Vitello alla Griglia Grilled veal chop in a peppercorn sauce served with potatoes and broccolini \$19pp*

*Chilean Sea Bass Pistachio crusted in a lemonciello sauce \$19pp*

*Surf and Turf filet mignon and lobster tail \$19pp*

## Dessert Station (Choice of 1 included)

### *Fresh waffle station*

*Served with assorted Waffles, toppings and 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, marshmallows*

### *Chocolate Fountain.*

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

### *Gelato Bar*

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

### *Cannoli Stuffing Station*

*vanilla, chocolate and pistacio cannoli cream traditional Sicilian toppings*

### *Nutella Crepe station*

*Fresh crepes with assorted topping and creams*

### *Choice of One included*

*Assorted Italian Cookies, Seasonal Fruit, Assorted Mini Pastries, Tarts, Mousses & Cannoli's*

*Wedding Tiered Cake \$8pp*

*Pizza Station To go \$15pp*

*Late Night Mini Ice Cream Passing \$10pp*

### *Kids Menu \$65*

#### *Appetizer*

*Mozzarella in Carozza*

#### *Pasta Selections*

*Penne with Tomato Sauce -or- Butter*

#### *Entrée*

*Chicken Fingers and French Fries or Chicken Parmigiano*

**\$218 Per Person (2026 \$228)**  
*Plus New York state tax and 22% administration fee*

**\*Included 5 hours OPEN BAR \***

*Package Includes*

*Bridal suite and bridal assistant.  
Valet parking  
5 hours open bar with 2 bar stations  
Champagne toast.  
Unlimited soda, coffee, espresso, cappuccino and gourmet tea  
Cocktail hour with 2 working stations  
Viennese hour with 1 working stations and 1 platters on each table*

*Additional fees*

*Maitre Dee fee \$250  
Vendor 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***

## Bar options:

**Mandatory Bartender \$150**

**Tab bar:** upon consumption

**Beer and Wine:** \$25.00 per person(4 hours)

**Beer Wine and Sangria :** \$30.00 per person.  
(4 hours)

**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

• Champagne Toast \$3.50 p.p

• Champagne Bar: \$10.00 p.p.

• Frozen shots: \$8 p.p

• Champagne Vending Machine \$350

• Mini Champagne Bottles \$6

• Mini Moet/Rose Bottles

• Mocktail Bar Adults-\$12pp/ Teens \$10pp

• Signature cocktail \$12 p.p

## Desserts

• Fruit: \$35 per platter

• Cookies: \$35 per platter

• Pastries \$35 per platter

• Occasion cake \$6per person

• Wedding Tiered cake \$8per person

• Custom Crepe Station \$9pp

• Fresh Waffle Station \$8pp

• Chocolate Fountain:

• 60 people \$700

100 people \$850

• Cannoli Stuffing Station \$900

• Late Night Pizza station \$15pp

• Pop Corn Machine \$400

• Cotton Candy Machine \$400

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

• **Late Night Mini Passing Ice Cream** \$10pp

### Desserts Stations

• Smores station \$650

• Gelato station: \$650 (50-80 guests)

• Gelato station \$850 (90-225 guests)

• Waffle Add On \$100

• Waffle cone add on \$100

• Cookie add on \$100

• Brioche ad on \$100

• DeepFried Sweet Station, Zeppoli, Deep Fried

Oreo and Churro \$800

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

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

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

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

**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)

## Party Upgrades/Rentals

### Rentals

- Angelina's 550 Fiat Cinquecento \$800
- Vespa \$400
- Jumbo pop out cake \$400
- Life size lion \$300
- Bath tub prop \$300
- Party cage \$200
- CO2 Gun \$500
- Money Gun with custom printed money \$800
- Screen \$150
- Projector \$150
- Ball Pit P/A
- Jumpy house P/A
- Soft play P/A
- Mechanical rides P/A
- Photo booths P/A
- 360 Photo booths P/A

### Entertainment

- D/J and M.C P/A
- Saxophone Player P/A
- Bongo Player P/A
- Live Vocalist P/A
- Face Painter P/A
- Magician P/A
- Balloon Artist P/A
- Aerialist P/A
- Greeters P/A

### Decor

- Linens: Table cloths Alla Carte
- Napkins \$2 each
- Ribbon Napkins \$3.50 each
- Table Votes \$2.00 each
- Customized menu \$2 each
- Chargers P/A
- Balloon and Floral centerpieces P/A
- Balloon arches P/A
- Backdrops P/A
- Step and Repeat P/A
- Up lighting in Tents \$900
- Up lighting 2<sup>nd</sup> or 3<sup>rd</sup> Floor \$450
- Ice Sculptures \$475 and up

### Upgraded Service Options

- Cocktail Waitress \$20 6 hour min
- Bartender \$150
- Security \$350
- Valet \$150
- Private Party Chef P/A
- Private Party Waitstaff P/A

### Additional Services

- Sprinter limo Van \$150 per hour  
5 hour minimum (seats up to 10)
  - Off Premise Catering P/A