

HORS D'ŒUVRE SELECTIONS

Prior to your meal, treat your guests to a wide selection of hot and cold Hors D'œuvres. Many specialty items, (not listed), are available from our Signature Hors D'œuvre menu.

The Items Below are Quoted Per
50 Pieces Respectively.

Partial Or Combinations Of Items Are Welcome!

BUFFALO WINGS WITH BLEU CHEESE	\$65.00
ASSORTED PUFF PASTRIES	\$50.00
COCKTAIL FRANKS WRAPPED IN PASTRY	\$55.00
PETITE QUICHE LORRAINE	\$65.00
BACON WRAPPED SCALLOPS	\$75.00
STUFFED MUSHROOM CAPS	\$60.00
FRIED CHICKEN STRIPS	\$55.00
CLAMS CASINO	\$75.00
FRIED SHRIMP	\$75.00
COCKTAIL SHRIMP DISPLAY	\$90.00

Choose Three 50 piece Hors D'œuvres
Selections From Above And
Add One Of The Displays Below
At No Extra Charge

DISPLAY TRAYS

\$2.50 Per Person

ASSORTED CHEESES, PEPPERONI AND CRACKERS

FRESH VEGETABLE CRUDITE
SERVED WITH SOUR CREAM DILL DIP

ASSORTED STUFFED BREADS AND PIZZA

FRESH SEASONAL FRUIT TRAY
SERVED WITH HONEY YOGURT DIP

OPTIONAL SELECTIONS

Appetizers

Chicken Tortellini Soup	\$1.75
Seasonal Melon and Prosciutto	\$2.00
Shrimp Cocktail	\$5.75
4 jumbo shrimp	
Additional Course (Chilled Fresh Fruit)	\$2.25

Salads

Antipasto \$2.25
served family style

Caesar Salad \$1.75

Pasta

Linquini Aioli \$2.00

Additional Course (Penne Marinara) \$1.75

Desserts

Cherry Cheese Cake \$1.75

Peach Melba \$1.50

BEVERAGE SERVICE

Toasts

Champagne or Asti Spumante by the glass \$2.00

Champagne / Asti Spumante

By the bottle \$17.00
Premium Brands are available by the bottle from our Wine List.

Punch Bowls and Fountain

Fruit Punch (non-alcoholic) per guest \$2.00

Champagne or Vodka per guest \$2.50

FOUNTAIN (rental) \$15.00

All Punches are continually refilled throughout your function.

Wine by the Carafe

Chardonnay, Merlot, Cabernet or White Zinfandel
full carafe \$15.00 half carafe \$8.50

By The Pitcher

Soda \$8.50 Domestic Beer \$9.50

Imported or Micro Brew \$13.50

Bottom-less Soda Table - \$1.75 Per Person

Bar Service

CASH or TAB BASIS

*Offering all premium and house liquors, cordials, beer,
non-alcoholic beer, wine, soda and juices.*

Cash Bar With Private Bartender

(less than 50 guests) \$100.00

BANQUET MENU

Angelico's
Restaurant

Banquet Menu

542 EAST MAIN ST. NEW BRITAIN, CT.

860.224.3811

www.angelicos.com

Banquet Menu

APPETIZERS

choice of one

- Chilled Fresh Fruit
- Penne Pasta Marinara
- Fresh Melon
in season

ENTREES

choice of three

Roast Prime Rib Of Beef.....	\$22.95
New York Sirloin Steak.....	\$22.95
Baked Stuffed Shrimp.....	\$22.95
Baked Stuffed Filet Of Sole.....	\$19.95
Baked Scrod.....	\$18.95
Baked Stuffed Boneless Breast Of Chicken.....	\$18.95
Chicken Cordon Bleu.....	\$18.95
Veal Parmigiana.....	\$19.95
Breast Of Chicken Francaise.....	\$18.95
Chicken Marsala.....	\$18.95
Vegetarian Pasta.....	\$17.95

VEGETABLES

Fresh Seasonal Mixed Vegetables

POTATO

choice of one

- Baked Idaho ~ Oven Roasted
- Twice Baked ~ Rice Pilaf

DESSERT

choice of one

- Chocolate Mousse
- Ice Cream Melba
- Home Baked Carrot Cake
- Chocolate Layer Cake

DINNER ENTREES INCLUDE

- Fresh Garden Salad
- Fresh Baked Bread

Fresh Brewed Regular & Decaffeinated Coffee and Tea

Prices Do Not Include 15% Gratuity Or Current CT. State Sales Tax