

Angellinos Express Catering

Angellinos' has quick catering options for your next casual get together or office meeting. Mix and match your six favorites grinders, paninis or wraps. \$65 Add coleslaw or pasta salad for an additional. \$10

Substitute gluten-free sandwich rolls or wraps for an additional \$2 each

Grinders

Traditional Meatball This classic Italian novelty starts with our delicious housemade, hand-formed meatballs, done the Angellinos way, topped with fresh marinara sauce, and lots of mozzarella cheese.

Chicken Parmigiana Lightly breaded boneless breast of chicken, fresh marinara sauce, and lots of mozzarella cheese.

Eggplant Parmigiana Lightly breaded fresh eggplant, fresh marinara sauce, and lots of mozzarella cheese.

Veal Parmigiana Lightly breaded tender veal cutlets, fresh marinara sauce, and lots of mozzarella cheese. **Add \$1 for each**

Sausage Parmigiana Our traditional Italian blend of sweet and hot sausage, roasted red pepper, sautéed onions, fresh marinara sauce, and lots of mozzarella cheese.

Italian Cold Cut Genoa salami, ham, and pepperoni topped with provolone cheese, lettuce, tomato, extra-virgin olive oil, and vinegar.

Philly Steak Onions, roasted peppers, mushrooms, American cheese.

Turkey Club Sliced roasted turkey, bacon, lettuce, tomato, provolone, and mayo.

Ham Virginia baked ham, provolone, lettuce, tomato, and mayo.

Paninis

Veggie Roasted red peppers, spinach, onion, tomato, avocado, fresh mozzarella and pesto.

Chicken Pesto Roasted red peppers, provolone cheese, lettuce, tomato, and housemade pesto mayo.

Turkey Crisp bacon, fresh lettuce, tomato, and mayo.

Tuscan Italian Turkey, Genoa salami, pepperoni, roasted red peppers, lettuce, tomato, extra-virgin olive oil, vinegar, and provolone cheese.

Parmigiana Combo Chicken parm, eggplant parm, marinara, roasted red peppers, and mozzarella.

Tuna Melt Alabacore tuna salad, American chesse, lettuce, and tomato.

Golden Fried Fish Breaded and fried cod, lettuce, tomato, and our freshly made tartar sauce.

Wraps

Club Turkey, ham, salami, provolone, bacon, lettuce, tomato and mayo.

Basil Chicken Grilled chicken, mixed greens, tomato, fresh mozzarella, and housemade pesto.

Chicken Caesar Grilled chicken, romaine lettuce, tomato, croutons, parmesan cheese and Caesar dressing.

Buffalo Chicken Breaded chicken, lettuce, tomato, red onion, buffalo sauce, and bleu cheese dressing.

Mediterranean Tomato, cucumbers, onions, kalamata olives, feta, and balsamic vinaigrette. **Add chicken for an additional \$2 each**

Philly Steak Onions, roasted peppers, mushrooms, American cheese.



Party To Go

Catering Menu

Vernon, Connecticut
346 Kelly Road
860.644.7702

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Starters *Perfect starters for any occasion.*

Calamari Fritta **Serves 10 \$88**

A perfect combination of lightly breaded fresh calamari and spicy banana peppers fried to golden perfection. Served with our house marinara and caper aioli sauce. 🍷

Stuffed Mushrooms **40 Count \$108**

A delicious blend of sausage, spinach, fresh herbs, and feta cheese. Our stuffed mushrooms are a customer favorite. 🍷

Mozzarella Fritta **20 Count \$55**

Freshly cut mozzarella, lightly breaded, fried to a golden brown and served with our housemade marinara.

Angellinos Fried Ravioli **40 Count \$88**

Cheese filled ravioli lightly breaded and fried to a golden brown. Served with our house tomato-pepper relish and artichoke-caper dip.

Tuscany Garlic Bread **Tuscan bread baked with a robust mixture of Romano, mozzarella, fresh garlic, and extra-virgin olive oil. \$45**

Garlic Knots Freshly made with garlic butter and served with marinara. **Small \$ 35 Large \$70**

Wings *Great for large parties or sharing with friends over the next big game. Fried and smothered with your choice of any of our signature sauces or dry rubs. Served with carrots, celery sticks, and housemade bleu cheese dressing.*

Regular Bone-in Wings **40 for \$56 or 80 for \$110**

SAUCES: Buffalo, BBQ, Golden BBQ, Chipotle BBQ, Chipotle Chili, Honey Mustard, Sweet Teriyaki, Sweet Red Chili, Garlic Parmesan

Boneless Wings **40 for \$88 or 80 for \$175**

DRY RUBS: Lemon Pepper, Old Bay, Cajun, Sriracha Lime, Maple Bacon, Jamaican Jerk, Mango Habanero, Chile Lime, Cilantro Lime
Extra sauce or bleu cheese — 8oz \$5 12oz \$8

Angellinos Bread Included with all Catered Dinners



Order as a side
SM \$10 LG \$25

Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

★ One star designates a gluten free item. ★★ Two stars designates an item that can be made gluten free.

🍷 Designates an Angellinos favorite.

Angellinos Catered Dinners

Great tasting dinners and entrées for any occasion and any size crowd.

Pick from any of our specialties or create your own. The possibilities are endless.

Insalata

Classic Caesar **SM \$36 LG \$66**

Always a classic, we start with the freshest romaine lettuce we can find, then toss in our signature parmesan roasted croutons, freshly grated parmesan cheese, and finish with the best Caesar dressing you'll ever have.

Classico Tuscan Insalata **SM \$30 LG \$52 ★★**

Mixed greens, cucumbers, grape tomatoes, shredded carrots, red onions and croutons.

Apple Gorgonzola Cranberry Nut **SM \$48 LG \$90**

A delicious mix of sweet and tangy tastes. Mixed greens, topped with dried cranberries, green apples, walnuts, and crumbled gorgonzola cheese. 🍷★

Rustic Greek **SM \$70 LG \$130**

Simplicity at its very best! Chopped tomatoes, cucumbers, onions, kalamata olives, and loads of feta, drizzled with olive oil. ★

Antipasto **SM \$60 LG \$110**

Mixed greens, Genoa salami, ham, pepperoni, turkey, provolone, onions, and cucumber. ★

Add any of the following to a salad:

Chicken — **SM \$30 LG \$48**

Salmon, Shrimp, Ahi Tuna — **SM \$70 LG \$130**

Available dressings: House Italian, Balsamic Vinaigrette, Honey Mustard, Buttermilk Ranch, Parmesan Peppercorn, Bleu Cheese.

Extra dressing — 8oz \$5 12oz \$8

Pasta Specialties

Half tray serves 8-12. Full tray serves 16-22. All served with Penne

Substitute Whole Wheat Penne SM add \$15 LG add \$30. Gluten-free Penne SM add \$30 LG add \$60

Chicken Scampi **SM \$80 LG \$150**

Strips of tender juicy chicken sautéed in freshly squeezed lemon juice, butter, white wine, fresh herbs, and garlic. *Substitute shrimp add SM \$20 LG \$40*

Chicken Marsala **SM \$105 LG \$195**

Tender chicken breast sautéed in butter with mushrooms, onions, and prosciutto tossed with Marsala wine.

Chicken Cacciatore **SM \$80 LG \$140**

Chicken, onions, roasted peppers, and plum tomatoes simmered with fresh herbs

Gorgonzola Chicken **SM \$100 LG \$190**

Strips of tender juicy chicken, broccoli, mushrooms, roasted red peppers, tossed in our housemade gorgonzola cheese cream sauce. 🍷

Angellinos Milanese **SM \$105 LG \$195**

Since opening our doors, this has been our staple dish. Why? Because our customers LOVE IT! This iconic dish is made with boneless breast of chicken lightly breaded, pan fried, tossed with our aged Romano cheese and lemon-butter sauce. 🍷

Chicken & Sausage Italiano **SM \$90 LG \$175**

Grilled chicken breasts sautéed with Italian sweet sausage, onions, sundried tomatoes, kalamata olives, and artichoke hearts in a garlic olive oil sauce.

Angelo **SM \$90 LG \$170**

Sweet Italian sausage, baby spinach, native mushrooms, all tossed in our housemade tomato cream sauce.

Sausage with Peppers **SM \$80 LG \$145 ★★**

Sweet Italian sausage, onions, peppers, and garlic simmered in our housemade plum tomato sauce.

Vegetarian Delight **SM \$80 LG \$135 ★★**

Artichoke hearts, sun-dried tomatoes, roasted red peppers, black olives, and fresh garlic, tossed with extra-virgin olive oil, and Romano cheese.

Create your own Entrée

The choice is up to you. Just choose a pasta, your sauce, and add your additions. Prices start at SM \$45 and LG \$80

Pastas: Spaghetti, Penne, Linguine, Angel Hair, Fettuccine. **Substitute Whole Wheat**

Penne SM add \$15 LG add \$30

Gluten-Free Penne SM add \$30 LG add \$60

Sauces: House marinara — no upcharge.

For the following sauces add \$40 for SM and \$60 for LG

Alfredo, Tomato Cream, Carbonara, Tomato Vodka, Garlic & Olive Oil, Basil Pesto Cream, Fra Diavolo, Gorgonzola Cream, Firenze Tomato Basil Cream, Meat Sauce

Additions:

Broccoli **SM add \$15 LG add \$27**

Meatballs **\$3.50 each**

Sausages **12 count add \$40**

Chicken **SM add \$30 LG add \$48**

Veggies **SM add \$25 LG add \$35**

Shrimp **SM add \$55 LG add \$100**



Traditional Suppers

Stuffed Shells Al Forno **SM \$70 LG \$130**

Jumbo pasta shells filled with ricotta cheese topped with our housemade marinara sauce, and loaded with mozzarella cheese

Lasagna Napolitano **SM \$95 LG \$165**

Angellinos family recipe. Egg pasta layered with seasoned beef, Italian sausage, ricotta cheese, housemade marinara sauce, and mozzarella cheese. 🍷

Manicotti **SM \$70 LG \$130**

Seasoned ricotta cheese wrapped in pasta and baked with fresh marinara sauce and mozzarella cheese. \$16.50

Parmigiana **Chicken SM \$95 LG \$175**

Eggplant SM \$75 LG \$145 Veal SM \$105 LG \$185

Lightly breaded boneless chicken breast or eggplant, fresh marinara sauce, and lots of mozzarella cheese. Served with Penne

Baked Penne Siciliano **SM \$80 LG \$150**

The perfect blend of sweet Italian sausage, ricotta cheese, and our housemade marinara sauce, tossed with penne, and smothered with mozzarella cheese.

Eggplant Lasagna **SM \$85 LG \$155**

Fresh breaded eggplant seasoned with ricotta cheese, housemade marinara, and mozzarella.

Desserts:

Mini Cannoli One dozen count \$30

Italian Cookies Per pound \$13

Plates/Cutlery/Cups:

• Disposable plates and meal kits available at **.30¢ PER PERSON**

• Plastic cups **.10¢ PER PERSON**