

# ANGELINA'S II RESTAURANT CATERING MENU

---

We at Angelina's are proud that we have been a family operated restaurant serving your community for over 20 years.

We are announcing the expansion of our catering capabilities and would love the opportunity to share with you the same homemade dishes you enjoy at our restaurant at your next catering affair. Only the highest quality and freshest ingredients are used to produce our made to order delicacies.

Your guest will leave your party satisfied and impressed, we guarantee it!

Let us cater your next affair, and you will be able to enjoy yourself while being confident that your event will be a successful one.

# A

30 Berry Hill Rd.  
Syosset, NY 11701  
516-364-8234  
fax-516-364-9555  
[www.angelinas2.com](http://www.angelinas2.com)

Angelina's II Restaurant  
Catering Menu

**Antipasto**

<b>Broccoli Rabe &amp; Sausage</b> Sautéed in garlic and olive oil	Half Tray - \$40.00 Full Tray - \$75.00
<b>Mussels Bianco</b> w/arrugula, cannelloni beans, white wine and garlic	Half Tray - \$50.00 Full Tray - \$75.00
<b>Clams &amp; Shrimp Posillipo</b> Steamed in wine, fresh plum tomatoes, garlic & fresh herbs	Half Tray - \$60.00 Full Tray - \$100.00
<b>Chilled Jumbo Shrimp</b> Arranged on a bed of lettuce with our cocktail sauce	Half Tray - \$75.00 Full Tray - \$125.00
<b>Fresh Mozzarella &amp; Beefsteak Tomatoes</b>	Half Tray - \$40.00 Full Tray - \$75.00
<b>Cold Antipasto</b> Fresh roasted peppers, prosciutto di parma, imported olives & grilled vegetables with provolone and sopreasatta	Half Tray - \$40.00 Full Tray - \$75.00
<b>Crudite</b> Farm fresh vegetables served with our homemade dressing	Half Tray - \$40.00 Full Tray - \$70.00
<b>Lamb Chops</b> Juice and tender	Half Tray - \$80.00 Full Tray - \$160.00
<b>Clams Oreganata/Casino</b>	\$20.00 per dozen

## **Insalata**

### **Tricolor Salad with Endive, Radicchio & Fresh Arugula**

Topped with our homemade balsamic vinaigrette  
and fresh gorgonzola cheese.

### **Caesar Salad**

With our homemade dressing, mixed with fresh romaine  
lettuce, topped with homemade croutons and fresh grated cheese.

### **Angelina Salad**

Arugula, prosciutto di parma, fresh cantaloupe & shavings of  
parmesano in a lemon caper vinaigrette.

### **Baby Spinach Salad**

With grilled goat cheese, crimini mushrooms & grape tomatoes  
in Dijon mustard vinaigrette.

### **Field Green Salad**

In a homemade raspberry vinaigrette, topped with grilled pears, roasted  
walnuts & gorgonzola cheese.

**HALF TRAY - \$35.00**

**FULL TRAY - \$65.00**

## PASTAS

<p><b>Linguini White or Red Clam Sauce</b> Angelina's famous made-to-order clam sauce, fresh chopped clams and garlic, whit wine and olive oil</p>	<p>Half Tray - \$50.00 Full Tray - \$95.00</p>
<p><b>Rigatoni ala vodka</b> Pink sauce made from homemade Bolognese and plum tomato sauce with a touch of cream</p>	<p>Half Tray - \$45.00 Full Tray - \$85.00</p>
<p><b>Cavetelli Foresteria</b> Cremini mushrooms and prosciutto in a marsala wine sauce with a touch of mascarpone cheese</p>	<p>Half Tray - \$45.00 Full Tray - \$85.00</p>
<p><b>Orecchiette Garlic &amp; Oil</b> With white meat chicken, broccoli rabe &amp; cannelloni beans</p>	<p>Half Tray - \$45.00 Full Tray - \$90.00</p>
<p><b>Penne Pomodoro</b> Ala Fileto Di Pomodori (fresh plum tomato sauce)</p>	<p>Half Tray - \$35.00 Full Tray - \$65.00</p>
<p><b>Pasta Bolognese</b></p>	<p>Half Tray - \$45, Full Tray - \$85.00</p>
<p><b>Farfalla with Sweet Sausage</b> With cremini mushrooms, peas, plum tomato &amp; touch of cream</p>	<p>Half Tray - \$45.00 Full Tray - \$85.00</p>
<p><b>Gemelli Shrimp Bolognese</b></p>	<p>Half Tray -\$45.00, Full Tray-\$90.00</p>
<p><b>Penne with Shrimp</b> In a garlic &amp; oil sauce with spinach and sun-dried tomatoes</p>	<p>Half Tray - \$45.00 Full Tray - \$90.00</p>
<p><b>Perciatelli Amatriciana</b> Garnished with chopped shrimp</p>	<p>Half Tray -\$45.00 Full Tray -\$90.00</p>
<p><b>Spagettini Puttanesca</b></p>	<p>Half Tray -\$45.00, Full Tray -\$85.00</p>
<p><b>Eggplant Lasagna</b> Layers of eggplant, homemade Bolognese sauce &amp; mozzarella cheese in a fresh marninara sauce</p>	<p>Half Tray -\$45.00, Full Tray -\$90.00</p>

## ENTREES

<p><b>Chicken Louisa</b> Chicken breast with sliced tomato and melted mozzarella cheese in a white wine, fresh basil &amp; lemon sauce.</p>	<p>Half Tray - \$55.00 Full Tray - \$90.00</p>
<p><b>Chicken Scarpariello</b> Pieces of white meat chicken sautéed in olive oil and garlic, with sweet sausage, sun-dried tomatoes, peppers &amp; onions.</p>	<p>Half tray - \$45.00 Full Tray - \$75.00</p>
<p><b>Chicken Picatta</b> Chicken breast sautéed in white wine lemon sauce with capers.</p>	<p>Half Tray - \$50.00 Full Tray - \$85.00</p>
<p><b>Veal Francese</b> Veal, lightly battered, finished in a lemon wine sauce.</p>	<p>Half Tray - \$70.00 Full Tray - 125.00</p>
<p><b>Veal Marsala</b> Medallions of veal sautéed in a marsala wine sauce with sliced mushrooms.</p>	<p>Half Tray - \$ 70.00 Full Tray - \$ 125.00</p>
<p><b>Veal Angelina</b> Veal scaloppini sautéed in a light lemon wine sauce, topped with toasted almonds, artichoke hearts and sun-dried tomatoes.</p>	<p>Half Tray - \$70.00 Full Tray - \$125.00</p>
<p><b>Veal Trevesdi</b> A breaded veal cutlet, sautéed in olive oil, then topped with a cold salad of plum tomatoes red onions &amp; fresh basil in balsamic vinaigrette.</p>	<p>Half Tray - \$70.00 Full Tray - \$125.00</p>
<p><b>Filet Mignon</b> Served with sliced mushrooms in a brown sauce.</p>	<p>Half Tray - \$80.00 Full Tray - \$140.00</p>
<p><b>Roast Loin of Pork</b> With fresh rosemary and roasted garlic.</p>	<p>Half Tray - \$50.00 Full Tray - \$75.00</p>

## Entrees – Pesci e Verdura

<p><b>Shrimp Scampi Louisa</b> Jumbo shrimp sautéed with white wine, fresh garlic, basil &amp; lemon.</p>	<p>Half Tray - \$ 75.00 Full Tray - \$130.00</p>
<p><b>Shrimp Forestiera</b> Jumbo shrimp in a marsala wine sauce with prosciutto, mushrooms and a touch of marscarpone cheese.</p>	<p>Half Tray - \$75.00 Full Tray - \$130.00</p>
<p><b>Shrimp Fra Diavolo</b> Shrimp simmered in spicy fresh tomato sauce with clams &amp; mussels served over a bed of linguine.</p>	<p>Half Tray - \$75.00 Full Tray - \$135.00</p>
<p><b>Sea Bass Livornese</b> Filet of bass in a light marinara sauce with capers, black &amp; green olives, and fresh basil.</p>	<p>Half Tray - \$75.00 Full Tray - \$135.00</p>
<p><b>Salmon Angelina</b> Finished in a Dijon mustard white wine sauce, then topped with pignoli nuts &amp; sun-dried tomatoes</p>	<p>Half Tray - \$75.00 Full Tray - \$135.00</p>
<p><b>Swordfish Danielle</b> Peppercorn crusted and pan-seared, then finished with a wild mushroom brandy wine sauce.</p>	<p>Half Tray - \$75.00 Full Tray - \$135.00</p>

## SIDE DISHES

<b>Roasted Potatoes or Homemade Mashed Potatoes</b> Sautéed in olive oil.	Half Tray - \$25.00 Full Tray - \$40.00
<b>Broccoli Rabe &amp; Sausage</b> Sautéed in garlic and olive oil.	Half Tray - \$35.00 Full Tray - \$55.00
<b>Sautéed Spinach or Escarole</b>	Half Tray -\$25.00, Full Tray -\$45.00