



*Angelina's*  
RISTORANTE &  
BRICK OVEN PIZZA



# Party Packages

97 Lake Avenue  
Tuckahoe, NY 10707  
(914) 779 – 7319  
Ask for Louis or Ray

Website: [www.angelinasoftuckahoe.com](http://www.angelinasoftuckahoe.com)  
[www.facebook.com/angelinasoftuckahoe](http://www.facebook.com/angelinasoftuckahoe)



## Angelina's Restaurant Party Information

Parties Such As: Birthdays, Anniversaries, Rehearsal Dinners  
Baby & Bridal Showers, Engagements, Christenings, Communions,  
Confirmations, Graduations, Retirements, Holiday Parties,  
Corporate Events/Meetings & Much More. For up to **60** People.

- \* A \$200.00 Non-refundable deposit is due upon booking an event.
  - \* Direction and Place cards are available.
  - \* Final number of guests is due 1 week prior to the event.
  - \* Final number of guests is what customer is responsible for.
    - \* When giving the final number ALL KIDS (ALL AGES) MUST be accounted for.
    - \* Menu MUST be chosen 1 week prior to the event.
  - \* Seating arrangements MUST be given prior to the day of the event.
- \* Special requests: such as napkins & tablecloths are available for an additional charge MUST be made 2 weeks prior to the event.
  - \* The party will begin EXACTLY as stated on the contract and the first course WILL be served shortly after.
- \* The party schedule CAN NOT be delayed at the request of ANYONE (For toasting, speeches or gift opening...)
- \* All parties in the main dining area MUST follow strict time tables and MUST be over at 5:00 p.m. NO EXCEPTIONS.
  - \* No party is to be longer than 4 hours.
  - \* No courses will be held back for any reason.
  - \* Baby Shower & Bridal Shower gifts are to be opened after coffee is served.
  - \* Open Wine Does Not Leave the Premises.

## Week Day Luncheon

### Monday thru Friday (3 Hour Lunch Event)

#### WEEKDAY LUNCH PACKAGE # 1

**Italian Bread Basket &  
Homemade Focaccia Platter**

**House Salad with Roasted Peppers  
& Fresh Mozzarella**

**Entrée Course:**

Pasta • Chicken • Seafood • Vegetarian  
*(Choose One of Each Category)*

**Soda, Coffee & Tea Included**

**Price:** \$23.00 per person  
+ tax + 18% gratuity

#### WEEKDAY LUNCH PACKAGE # 3

**Italian Bread Basket &  
Homemade Focaccia Platter**

**Mozzarella DiCasa**

*Fresh Mozzarella topped with tomatoes, roasted  
peppers & olives drizzled with extra virgin olive oil*

**Pasta Course**

*(Choose One)*

**House Salad**

**Entrée Course of:**

Chicken • Veal • Seafood • Vegetarian  
*(Choose One of Each Category)*

**Soda, Coffee, Tea,  
Cappuccino & Espresso Included**

**Price:** \$29.00 per person  
+ tax + 18% gratuity

#### WEEKDAY LUNCH PACKAGE # 2

**Italian Bread Basket &  
Homemade Focaccia Platter**

**Mozzarella DiCasa**

*Fresh Mozzarella topped with tomatoes, roasted  
peppers & olives drizzled with extra virgin olive oil*

**House Salad**

**Entrée Course:**

Pasta • Chicken • Seafood • Vegetarian  
*(Choose One of Each Category)*

**Soda, Coffee, Tea,  
Cappuccino & Espresso Included**

**Price:** \$26.00 per person  
+ tax + 18% gratuity

**Additions:**

**Cookie Platter:** \$2.50 per person

**Party Cake:** \$3.50 per person

**Plating Fee:** \$2.00 per person  
*(If you prefer bringing your own dessert)*

**Fruit Platter:** \$4.00 per person

**Pastry Tray:** \$5.00 per person

**Champagne Toast:** \$2.50 per person

**Wine & Domestic Beer:** \$8.00 per person

**Wine By the Bottle \$25 / Per Bottle**

**Open Bar:** \$20.00 per person  
*(Bottom shelf liquor only)*

# Weekend Luncheon

## Saturday & Sunday (3 Hour Lunch Event/4 Hour for Shower Event)

### WEEKEND LUNCH PACKAGE # 1

**Italian Bread Basket &  
Homemade Focaccia Platter**

**Mozzarella DiCasa**

*Fresh Mozzarella topped with tomatoes, roasted peppers & olives drizzled with extra virgin olive oil*

**House Salad**

**Entrée Course:**

Pasta • Chicken • Seafood • Vegetarian  
*(Choose One of Each Category)*

**Soda, Coffee & Tea Included**

**Price:** \$27.50 per person  
+ tax + 18% gratuity

### WEEKEND LUNCH PACKAGE # 3

**Italian Bread Basket &  
Homemade Focaccia Platter**

**Antipasti of your Choice**  
*(Served Family Style)*

**Pasta Course**  
*(Choose One)*

**House Salad**

**Entrée Course:**

Chicken • Veal • Seafood • Vegetarian  
*(Choose One of Each Category)*

**Soda, Coffee, Tea,**

**Cappuccino & Espresso Included**

**Price:** \$32.50 per person  
+ tax + 18% gratuity

### WEEKEND LUNCH PACKAGE # 2

**Italian Bread Basket &  
Homemade Focaccia Platter**

**Mozzarella DiCasa**

*Fresh Mozzarella topped with tomatoes, roasted peppers & olives drizzled with extra virgin olive oil*

**Pasta Course**  
*(Choose One)*

**House Salad**

**Entrée Course:**

Chicken • Veal • Seafood • Vegetarian  
*(Choose One of Each Category)*

**Soda, Coffee, Tea,  
Cappuccino & Espresso Included**

**Price:** \$30.00 per person  
+ tax + 18% gratuity

**Additions:**

**Cookie Platter:** \$2.50 per person

**Party Cake:** \$3.50 per person

**Plating Fee:** \$2.00 per person  
*(If you prefer bringing your own dessert)*

**Fruit Platter:** \$4.00 per person

**Pastry Tray:** \$5.00 per person

**Champagne Toast:** \$2.50 per person

**Wine & Domestic Beer:** \$10.00 per person

**Wine By the Bottle \$25 / Per Bottle**

**Open Bar:** \$25.00 per person  
*(Bottom shelf liquor only)*

# Angelina's Sample Party Packages

## Weeknight Corporate Event

(Monday – Thursday Only)

### PACKAGE # 1

#### **Italian Bread Basket & Homemade Focaccia Platter**

##### **Mozzarella DiCasa**

*Fresh Mozzarella topped with tomatoes, roasted peppers & olives drizzled with extra virgin olive oil*

##### **House Salad**

##### **Entrée Course:**

Pasta • Chicken • Veal • Seafood • Vegetarian  
(Choose One of Each Category)

##### **Soda, Coffee & Tea Included**

**Price:** \$30.00 per person  
+ tax + 18% gratuity

### PACKAGE # 2

#### **Italian Bread Basket & Homemade Focaccia Platter**

##### **Mozzarella DiCasa (Individual)**

*Fresh Mozzarella topped with tomatoes, roasted peppers & olives drizzled with extra virgin olive oil*

##### **Pasta Course**

(Choose One)

##### **House Salad**

##### **Entrée Course:**

Chicken • Veal • Seafood • Vegetarian  
(Choose One of Each Category)

##### **Soda, Coffee, Tea,**

##### **Cappuccino, Espresso & Included**

**Price:** \$35.00 per person  
+ tax + 18% gratuity

## Family Style Dinner Package

(Available Anytime)

#### **Italian Bread Basket & Homemade Focaccia Platter**

##### **Antipasto Classico**

*Ham, Salami, Provolone, pepperoncini, marinated mushrooms, eggplant, olives, cucumbers, tomatoes, boiled egg served over mixed greens*

##### **Antipasto DiPietro**

*Mussels, clams, shrimp, eggplant rollatini, stuffed peppers, stuffed mushrooms*

##### **Pasta Course**

(Choose One)

##### **Served with Entrée Course:**

Chicken

(Choose One)

Veal or Seafood

(Choose One)

##### **Soda, Coffee, Tea,**

##### **Cappuccino & Espresso Included**

**Price:** \$35.00 per person

+ tax + 18% gratuity

### Additions:

**Cookie Platter:** \$2.50 per person

**Party Cake:** \$3.50 per person

**Plating Fee:** \$2.00 per person  
(If you prefer bringing your own dessert)

**Fruit Platter:** \$4.00 per person

**Pastry Tray:** \$5.00 per person

**Champagne Toast:** \$2.50 per person

**Wine & Domestic Beer:** \$12.00 per person

**Wine By the Bottle \$25 / Per Bottle**

**Open Bar:** \$25.00 per person  
(Bottom shelf liquor only)

## **Dinner Party**

*(Available Anytime)*

### **Italian Bread Basket & Homemade Focaccia Platter**

#### **Family Style:**

##### **Antipasto Angelina**

*Prosciutto, fresh mozzarella, soppressata, provolone, roasted peppers*

##### **Antipasto DiPietro**

*Mussels, clams, shrimp, eggplant rollatini, stuffed peppers, stuffed mushrooms*

#### **Pasta Course**

*(Choose One)*

#### **House Salad**

*(Individually Served)*

#### **Entrée Course:**

Chicken • Veal • Seafood • Vegetarian  
*(Choose One of Each Category)*

**Soda, Coffee, Tea,  
Cappuccino & Espresso Included**

**Price:** \$40.00 per person

+ tax + 18% gratuity

**Additional – Antipasto \$3.00 per person**

## **Festa Italiana**

*(Available Anytime)*

### **Italian Bread Basket & Homemade Focaccia Platter**

#### **Family Style:**

##### **Antipasto Angelina**

*Prosciutto, fresh mozzarella, soppressata, provolone, roasted peppers*

##### **Antipasto DiPietro**

*Mussels, clams, shrimp, eggplant rollatini, stuffed peppers, stuffed mushrooms*

#### **Baked Stuffed Clams**

#### **Fried Calamari**

#### **Pasta Course**

*(Choose One)*

#### **House Salad**

*(Individually Served)*

#### **Entrée Course:**

Chicken • Veal • Seafood • Vegetarian  
*(Choose One of Each Category)*

**Soda, Coffee, Tea,  
Cappuccino & Espresso Included**

**Price:** \$45.00 per person

+ tax + 18% gratuity

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### **Additions:**

**Cookie Platter:** \$2.50 per person

**Party Cake:** \$3.50 per person

**Plating Fee:** \$2.00 per person

*(If you prefer bringing your own dessert)*

**Fruit Platter:** \$4.00 per person

**Pastry Tray:** \$5.00 per person

**Champagne Toast:** \$2.50 per person

**Wine & Domestic Beer:** \$12.00 per person

**Wine By the Bottle \$25 (Per Bottle)**

**Open Bar:** \$25.00 per person

*(Bottom shelf liquor only)*

## **KIDS MENU**

### **Age 2 – 11**

*(12 + is Considered an Adult)*

**Price \$16.00**

*(Per Child)*

### **Appetizer:**

Mozzarella Sticks or Individual Personal Pizza

### **Entrée Course:**

Pasta (Butter or Tomato Sauce)

Chicken Fingers & Fries

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## **KIDS PARTY PACKAGE**

*(Available Afternoons ONLY - 3 Hour Event)*

**Price \$25.00**

**(Per Person)**

### **Family Style:**

Pizza, Pasta, Chicken Fingers & Fries

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### **Soft Drinks**

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### **Choice of:**

Party Cake or Ice Cream Cake

### **Party Cake Selections:**

Strawberry & Banana Filling • Strawberry Shortcake

Chocolate Mousse • Cannoli Filling • Italian Style • Molly Brown

Napoleon – Additional .50 per person



# Angelina's Party Menu Selections

## Appetizer Course.

### **Antipasto Angelina**

*Prosciutto, fresh mozzarella, soppressata, provolone, roasted peppers*

### **Mozzarella DiCasa**

*Fresh mozzarella roasted peppers, fresh tomato & olives topped with extra virgin olive oil*

### **Baked Stuffed Clams**

*Chopped clams with our homemade recipe stuffing*

### **Clams Oreganata**

*Whole clams covered with seasoned breadcrumbs*

### **Fried Calamari**

*Served with marinara sauce or fra diavolo sauce*

### **Antipasto DiPietro**

*Mussels, clams, shrimp, eggplant rollatini, stuffed peppers, stuffed mushrooms*

### **Spadine alla Romano**

*Fresh mozzarella wedged in egg battered Italian bread topped with anchovies & caper sauce*

### **Mozzarella in Carrozza**

*Fresh mozzarella wedged in egg battered Italian bread topped with marinara sauce*

## Pasta Course.

### **Linguine White Clam**

*Chopped clams*

### **Cavatelli Broccoli e Aglio Olio**

*Sautéed with broccoli, garlic & olive oil*

### **Penne a la Vodka**

*Sautéed with tomato sauce, vodka, cream & prosciutto*

### **Penne Virginia**

*Sautéed with chicken & shrimp in garlic, olive oil & a hint of crushed red pepper*

### **Fettuccine Primavera**

*Sautéed with mixed vegetables in a pesto cream sauce*

### **Penne Bolognese**

*Authentic meat sauce with a hint of cream*

### **Rigatoni Filettio di Pomodoro**

*Fresh tomato sauce, garlic, Vidalia onions & prosciutto*

### **Rigatoni Meat Sauce**

*Authentic meat sauce*

### **Manicotti**

### **Gnocchi Pomodoro & Basil**

*Fresh potato dumplings with a tomato & basil sauce*

### **Family Style Pasta – Additional \$3 Per Person**

## Salad Course.

### **Garden Salad with Italian Vinaigrette**

*(Lettuce, tomatoes, cucumbers, onions, mushrooms, peppers)*

Caesar or Arugula Salad – Additional \$1 per person

Tricolor – Additional \$2 per person

Add Gorgonzola or Add Shaved Parmigiana – Additional \$2 per person



## Entree Course Menu Selections:

### Chicken Entrees:

#### **Chicken Parmigiana**

*Topped with tomato sauce & melted cheese*

#### **Chicken Marsala**

*Sautéed with white button mushrooms  
in a marsala wine sauce*

#### **Chicken Francese**

*Egg battered in a lemon butter & white wine sauce*

#### **Chicken Natalino**

*Sautéed with mushrooms, broccoli  
& roasted peppers in a brown sauce*

#### **Chicken Martini**

*Chicken medallions encrusted with Parmigiano cheese  
& sautéed with artichoke hearts in a lemon sauce*

#### **Chicken Balsamico**

*Sautéed in a balsamic vinegar reduction, artichoke hearts  
in a rosemary sauce*

#### **Chicken Scarpariello with Sausage & Potatoes**

*Sautéed with hot cherry peppers, sundried tomatoes,  
garlic in a spicy brown sauce*

### Vegetarian:

#### **Eggplant Parmigiana**

*Topped with tomato sauce & melted mozzarella*

#### **Eggplant Rollatine**

*Stuffed with ricotta & grated cheese topped with tomato  
sauce & melted mozzarella*

#### **Eggplant Genevese**

*Stuffed with ricotta & spinach in a pesto cream sauce*

#### **Grilled Vegetable Plate**

### Veal Entrees:

#### **Veal Parmigiana**

*Topped with tomato sauce & melted cheese*

#### **Veal Marsala**

*Sautéed with white button mushrooms  
in a marsala wine sauce*

#### **Veal Francese**

*Egg battered in a lemon butter & white wine sauce*

#### **Veal Adriana**

*Topped with Prosciutto, spinach, roasted peppers &  
mozzarella cheese in a brown sauce*

#### **Veal Sorrentino**

*Topped with eggplant, tomato & fresh mozzarella  
in a tomato sauce*

#### **Veal Piccata**

*Sautéed with capers, lemon, butter & white sauce*

#### **Veal Michaelangelo**

*Sautéed with Portobello mushrooms, peas,  
sundried tomatoes in a spicy brown sauce*

### Seafood:

#### **Shrimp**

*Choose from: Parmigiana, Oreganata, Scampi, Francese*

#### **Filet of Flounder**

*Choose from: Oreganata, Francese or Piccata*

#### **Salmone**

*(Balsamico or Lemon Sauce)*

### Available at Additional Charge

Filet Mignon • Rib Eye • Chilean Sea Bass • Red Snapper

Gluten Free Choices available at Additional Charge