



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
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 (Individual)**

Entrée Course: (Individual)

(Choose One From Each Category)

Pasta • Chicken • Seafood • Vegetarian

Soda, Coffee & Tea Included

Price: \$25.00 per person
+ tax + 20% gratuity

WEEKDAY LUNCH PACKAGE # 3

**Italian Bread Basket &
Homemade Focaccia Platter**

Mozzarella Di Casa (Individual)

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

Pasta Course: (Individual)

(Choose One)

House Salad: (Individual)

Entrée Course: (Individual)

(Choose One From Each Category)

Chicken • Veal • Seafood • Vegetarian

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

Price: \$32.00 per person
+ tax + 20% gratuity

WEEKDAY LUNCH PACKAGE # 2

**Italian Bread Basket &
Homemade Focaccia Platter**

Mozzarella Di Casa: (Individual)

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

House Salad: (Individual)

Entrée Course: (Individual)

(Choose One From Each Category)

Pasta • Chicken • Seafood • Vegetarian

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

Price: \$29.00 per person
+ tax + 20% gratuity

Additions:

Cookie Platter: \$3.00 per person

Party Cake: \$4.00 per person

Fruit Platter: \$4.50 per person

Pastry Tray: \$5.50 per person

Plating Fee: \$2.00 per person

(If you prefer bringing your own dessert)

Champagne Toast: \$3.00 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 Di Casa: (Individual)

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

House Salad: (Individual)

Entrée Course: (Individual)

(Choose One From Each Category)

Pasta • Chicken • Seafood • Vegetarian

Soda, Coffee & Tea Included

Price: \$30.00 per person
+ tax + 20% gratuity

WEEKEND LUNCH PACKAGE # 3

**Italian Bread Basket &
Homemade Focaccia Platter**

Antipasti of your Choice
(Served Family Style)

Pasta Course: (Individual)
(Choose One)

House Salad

Entrée Course: (Individual)

(Choose One From Each Category)

Chicken • Veal • Seafood • Vegetarian

Soda, Coffee, Tea,

Cappuccino & Espresso Included

Price: \$38.00 per person
+ tax + 20% gratuity

WEEKEND LUNCH PACKAGE # 2

**Italian Bread Basket &
Homemade Focaccia Platter**

Mozzarella Di Casa (Individual)

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

Pasta Course: (Individual)
(Choose One)

House Salad: (Individual)

Entrée Course: (Individual)

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

Soda, Coffee, Tea,

Cappuccino & Espresso Included

Price: \$35.00 per person
+ tax + 20% gratuity

Additions:

Cookie Platter: \$3.00 per person

Party Cake: \$4.00 per person

Fruit Platter: \$4.50 per person

Pastry Tray: \$5.50 per person

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

Champagne Toast: \$3.00 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)

Angelina's Sample Party Packages

Weeknight Corporate Event

(Monday – Thursday Only)

PACKAGE # 1

**Italian Bread Basket &
Homemade Focaccia Platter**

Mozzarella Di Casa (Individual)

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

House Salad: (Individual)

Entrée Course:

(Choose One From Each Category)

Pasta • Chicken • Veal • Seafood • Vegetarian

Soda, Coffee & Tea Included

Price: \$35.00 per person
+ tax + 20% gratuity

PACKAGE # 2

**Italian Bread Basket &
Homemade Focaccia Platter**

Mozzarella Di Casa (Individual)

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

Pasta Course: (Individual)

(Choose One)

House Salad: (Individual)

Entrée Course: (Individual)

(Choose One From Each Category)

Chicken • Veal • Seafood • Vegetarian

Soda, Coffee, Tea,

Cappuccino, Espresso & Included

Price: \$40.00 per person
+ tax + 20% 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)

Entrée Course:

Chicken (Choose One)

Veal or Seafood (Choose One)

Soda, Coffee, Tea,

Cappuccino & Espresso Included

Price: \$45.00 per person
+ tax + 20% gratuity

Additions:

Cookie Platter: \$3.00 per person

Party Cake: \$4.00 per person

Fruit Platter: \$4.50 per person

Pastry Tray: \$5.50 per person

Plating Fee: \$2.00 per person

(If you prefer bringing your own dessert)

Champagne Toast: \$3.00 per person

Wine & Domestic Beer: \$15.00 per person

Wine By the Bottle \$25 / Per Bottle

Open Bar: \$30.00 per person
(Bottom shelf liquor only)

Dinner Party

(Available Anytime)

Italian Bread Basket & Homemade Focaccia Platter

Appetizers: (Family Style)

Antipasto Angelina

Prosciutto, fresh mozzarella, soppressata, provolone, roasted peppers

Antipasto DiPietro

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

Pasta Course: (Individual)

(Choose One)

House Salad: (Individual)

Entrée Course: (Individual)

(Choose One From Each Category)

Chicken • Veal • Seafood • Vegetarian

Soda, Coffee, Tea, Cappuccino & Espresso Included

Price: \$45.00 per person
+ tax + 20% gratuity

Additional – Antipasto \$5.00 per person

Festa Italiana

(Available Anytime)

Italian Bread Basket & Homemade Focaccia Platter

Appetizers: (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: (Individual)

(Choose One)

House Salad: (Individual)

Entrée Course: (Individual)

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

Soda, Coffee, Tea, Cappuccino & Espresso Included

Price: \$55.00 per person
+ tax + 20% gratuity

Additions:

Cookie Platter: \$3.00 per person

Party Cake: \$4.00 per person

Fruit Platter: \$4.50 per person

Pastry Tray: \$5.50 per person

Plating Fee: \$2.00 per person

(If you prefer bringing your own dessert)

Liquor Packages

Champagne Toast: \$3.00 per person

Wine & Domestic Beer: \$15.00 per person

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

Open Bar: \$35.00 per person

(Bottom shelf liquor only)

KIDS MENU

Age 2 – 11

(12 + is Considered an Adult)

Price \$18.00

(Per Child)

Appetizer:

Mozzarella Sticks

Entrée Course:

Pasta (Butter or Tomato Sauce) Chicken
Fingers & Fries, Individual Personal Pizza

KIDS PARTY PACKAGE

(Available Afternoons ONLY - 3 Hour Event)

Price \$30.00

(Per Person)

Family Style:

Pizza, Pasta, Chicken Fingers & Fries, Chicken Parmigiano

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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 Di Casa

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

Penne Bolognese

Authentic meat sauce with a hint of cream

Rigatoni Filetto di Pomodoro

Fresh tomato sauce, garlic, Vidalia onions & prosciutto

Rigatoni Meat Sauce

Authentic meat sauce

Manicotti

Pasta sheets filled with ricotta cheese, baked with tomato sauce & mozzarella

Ravioli

Cheese filled topped with tomato sauce

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 & pepperoncini)

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: Parmigiano, 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 \$10 Additional Per Person