

## Brunch

based on half trays

Turn brunch into an event. We can help. Call for details on our tea sandwich party, passed mini brunch hors d'oeuvres, and our great brunch station options.

Lobster Eggs Benedict	\$75.00
French Toast Creme Brûlée	\$65.00/LG \$45.00/SM
Monte Cristo Bread Pudding	\$45.00
Bacon, Mushroom, & Potato Strata	\$45.00
Eggs Benedict Casserole	\$45.00
Sausage Egg and Biscuit Casserole	\$45.00
Sausage, Egg & Cheese Casserole	\$45.00
Assorted Quiches	\$20.00
Assorted Muffins	\$14.00/DZ
Sticky Buns	\$14.00/DZ
Potato Hash Browns	\$30.00
Sour Cream Coffee Cake	\$30.00
Crumb Cake	\$25.00
Summer Strata - Pesto, Prosciutto, and Tomatoes	\$45.00
Southwestern Egg Casserole	\$40.00
Asparagus Brioche Strata	\$35.00
Maple Candied Bacon	\$30.00
Spinach & Egg Casserole with Sweet Potato Crust	\$40.00
Yogurt, Granola, & Fruit Parfait (serves 10-12)	\$45.00
Hand Made Pop Tarts	\$16.95/DZ
Bagel & Lox Platter	\$12.95/PP
<i>(Onions, Tomatoes, Capers, Cream Cheese &amp; Butter)</i>	
<i>(10 person minimum)</i>	
Fruit Salsa w/ Cinnamon Chips	\$45.00
Biscuits & Gravy Sliders	\$26.95/DZ
Quinoa-Oat Squares (vegan)	\$24.95/DZ
Monkey Bread Pudding	\$45.00
Mini Cinnamon Sugar Doughnut Muffins	\$10.95/DZ

Fresh Pressed Juice Bar Cocktails, Juice Bar, Champagne, Bellini, Omelette, Pancake, & Waffle Stations Available

## Gourmet Speciality Sandwiches

Served With Your Choice Of Two Salads And  
A Tray Of Our Homemade Cookies  
Starting at \$19.95/pp

Goat Cheese, Fig and Honey Panini	
Cajun Chicken Panini	
Turkey, Brie and Raspberry	
Grilled Vegetable and Smoked Mozzarella	
Roast Beef and Cheddar with Horseradish Dressing	
Chicken, Roasted Red Pepper and Mozzarella	
Asian Tuna with Wasabi Sauce	
Turkey Avacado Pepper Jack on Whole Grain Bread	
Grilled Shrimp BLT	
Filet Mignon with Artichoke Puree and Arugula	
Salmon Club Sandwich	
Pulled Pork Sandwich with Coleslaw	
Thai Curry Chicken Salad Wrap	
Cobb Salad Wrap	
Buffalo Chicken Wrap	
Tea Sandwiches on Assorted Breads (\$8.00/per person)	
<i>Includes Egg Salad, Tuna Salad, Cucumber/Dill Cream Cheese &amp; Salmon, Bleu Cheese &amp; Walnut, &amp; Chicken Salad</i>	
Roast Beef with Red Wine Reduction, Mayo, & Carmelized Onions	
Grilled Chicken, Baby Spinach, Monterey Jack, & Mango Dressing	
Chicken Waffle Sandwich with Maple Spread & Bacon	
Crab Cake on Brioche Sandwich	
Grilled Gouda on Pretzel Banh Mi	
Short Rib Banh Mi	

## Cheesecakes

Traditional Cheesecake	\$25.00
Chocolate Cheesecake	\$28.00
Coconut Cheesecake	\$28.00
Wild Berry Cheesecake	\$28.00
Smores Cheesecake	\$30.00

## Layer Cakes

Carrot Cake	\$28.00
German Chocolate Cake	\$30.00
Double Chocolate Layer Cake	\$28.00
Banana Layer Cake with Whipped Cream	\$25.00
Strawberry Shortcake	\$28.00
Peach Melba Cake	\$32.00
Almond Praline Ice Cream Cake	\$30.00
Plum Napoleon	\$22.00
Peanut Butter Crunch Cake	\$35.00
Brooklyn Style (Ebingers) Blackout Cake	\$30.00
Red Velvet Cake	\$30.00
Coconut Layer Cake	\$30.00

## Truffles & Cobblers

Tiramisu	\$50.00
Traditional Trifle	\$50.00
Cold Lemon Souffle	\$35.00
Peach-Berry Cobbler	\$25.00
Summer Fruit Trifle	\$35.00
Milky Way Trifle	\$40.00
Fobidden Coconut Rice Pudding	\$30.00

## Pies & Tarts

Peanut Butter Torte	\$25.00
Coconut Cream Pie	\$22.00
Chocolate Banana Cream Pie	\$24.00
S'mores Tart	\$25.00
Chocolate Raspberry Tart	\$25.00
Rocky Road Tart	\$25.00
Peach Raspberry Pie	\$20.00
Blueberry Pie	\$20.00
Key Lime Pie	\$22.00
Lemon Raspberry Tart	\$25.00
Milky Way Tart	\$25.00
Frozen Strawberry Margarita Pie	\$25.00
Caramel Chocolate Pecan Pie	\$30.00
Turtle Ice Cream Pie	\$28.00
Coconut Pecan Bread Pudding	\$40.00
Plum And Mascarpone Pie	\$25.00
Coconut Cream Pie with Chocolate Crust	\$25.00

## Individual Deserts

Fruit Cobbler	\$3.95
Butterscotch Creme Brûlée	\$2.95
Marsala Mousse with Pound Cake & Berries	\$2.95
Triple Chocolate Cookie Ice Cream Sandwich	\$2.95
Summer Fruit Trifle	\$3.95
Panna Cotta Parfaits	\$2.95
Fruit Cups	\$1.75
Chocolate Mousse in Mini Martini Glasses	\$2.95
Mini Chocolate Pot de Cremes	\$2.25
Chocolate Covered Brownie Lollipops	\$18.95/DZ
Cheesecake Lollipops	\$16.95/DZ
Assorted Miniature Pastries	\$14.95/LB
Frozen Chocolate Crème Brulee Sandwiches	\$24.00/DZ

Assorted Cupcakes Starting At \$1.95 Per Cupcake  
Display Available For Larger Parties

## Bars, Brownies & Cookies

(\$17.95 per pound)

Cappuccino Brownies	Lemon Bars
Traditional Brownies (with or without nuts)	Blondies
Lemon Cheesecake Bars	Coconut Macadamia Bars
Pecan Pie Bars	Pineapple Macadamia Upside-Down Bars
Death by Caramel Bars	Key Lime Bars



# ANGELIC DELIGHTS

## CATERING

### Main Menu

### Spring & Summer 2015

HUNTINGTON - NEW YORK - 11743  
631.427.6383



## Appetizers

Artichoke Crostini <b>Nw</b>	\$16.95/DZ
Asian Rolls with Chicken or Pork <b>Nw</b>	\$26.95/DZ
Bacon Wrapped Artichokes <b>Nw</b>	\$19.95/DZ
Bacon Wrapped Scallops	\$26.95/DZ
Baked Brie	\$50.00/LG \$40.00/SM
Baked Brie with Fresh Raspberries or Walnuts & Bourbon (served with crackers)	\$50.00/LG \$40.00/SM
Baked Brie with Honey Roasted Plums	\$50.00/LG \$40.00/SM
Baked Brie with Peaches & Raspberries	\$50.00/LG \$40.00/SM
Brie Bites with Raspberry in Filo Dough	\$21.95/DZ
Black Sesame Tuna with Wasabi & Citrus Aioli	\$30.95/DZ
Black Sesame Tuna with Wasabi & Sesame Brittle	\$30.95/DZ
Broccoli Rabe & Sausage in Pasta Shell	\$32.00/DZ
Buffalo Chicken Meatballs	\$18.95/DZ
Buffalo Shrimp With Bleu Cheese Dipping Sauce	\$32.00/DZ
Caprese Kabobs with Pesto Dipping Sauce*	\$22.95/DZ
Cheese Board	\$55 <sup>AND UP</sup>
Chinois Chicken Salad in Wonton Cups <b>Nw</b> (Assorted cheeses, fruits, nuts, and our homemade cheese biscotti)	\$28.00/DZ
Cheese Dip in Brooklyn Bread (warm dip with cheddar cheese & artichokes served with toasted bread cubes)	\$48.00
Chicken Apricot Skewers*	\$19.95/DZ
Chicken Parmesan Lollipops	\$24.95/DZ
Chicken Sate with Peanut Sauce*	\$19.95/DZ
Cobb Salad Tarts	\$19.95/DZ
Coconut Shrimp	\$28.00/DZ
Coconut Shrimp Beignets	\$28.00/DZ
Coconut Curry Chicken Sate	\$21.95/DZ
Cold Shrimp & Mango Spring Rolls w/ Cashew Dipping Sauce	\$30.00/DZ
Corn Cakes with Pulled Pork	\$24.95/DZ
Corn and Heirloom Tomato Tartlets <b>Nw</b>	\$24.00/DZ
Crunchy Zucchini Rounds, Roasted Tomatoes & Goat Cheese	\$14.95/DZ
Filet Mignon Steakhouse Pizzas	\$36.00/DZ
Filet Mignon on Grilled Potato with Cilantro <b>Nw</b>	\$35.00/DZ
Fresh Grilled Salsa Roja with Chips <b>Nw</b>	\$35.00
Fresh Mozzarella & Grilled Peach Kebobs*	\$18.95/DZ
Goat Cheese & Honey Crostini	\$14.00/DZ
Grilled Pizza Squares	\$12.95/DZ
Grilled Pork Skewers with Peanut Dipping Sauce*	\$34.95/DZ
Grilled Shrimp on Skewers*	\$32.00/DZ
Grilled Shrimp skewered with a Pipette	\$32.00/DZ
Grilled Oysters with Shallot Sauce <b>Nw</b>	\$36.00/DZ
Homemade Pigs in Blanket	\$15.95/DZ
Hot Spinach & Artichoke Dip in Pumpnickel	\$45.00/DZ
Keith's Shrimp, Tomato, & Avocado Salsa with Chips	\$55.00
Mango Shrimp Lollipop	\$30.00/DZ
Mini BLT	\$18.95/DZ
Mini Cheese Burger Slides	\$30.00/DZ
Mini Chicken Dumplings	\$16.95/DZ
Mini Crab Cakes	\$21.95/DZ
Mini Cuban Sandwich with Pulled Pork	\$25.95/DZ
Mini Lobster Rolls	\$45.00/DZ
Mini Meatball Sliders	\$29.95/DZ
Mini Pretzel Bites with Jalapeno Cheese Dipping Sauce	\$14.95/DZ
Mini Quiches	\$18.95/DZ
Mushrooms Stuffed with Crab	\$21.95/DZ
Mushrooms Stuffed with Spinach, Bacon & Feta Cheese	\$19.95/DZ
Southwestern Spring Rolls (can be cut in half)	\$26.95/DZ
Splendini Meatball Skewers <b>Nw</b>	\$24.95/DZ
Spring Rolls with Apricot Dipping Sauce (can be cut in half or thirds)	\$26.95/DZ
Steamed Shrimp Dumplings	\$21.95/DZ
Sweet and Sour Meatballs	\$9.95/LB
Thai Spiced Pork Meatballs	\$18.95/DZ
Warm Southwestern Dip	\$40.00
Watermelon and Feta Bites	\$16.95/DZ

\*Specialty Skewers/Kebobs. Great for stationary, passed, or room temperature option.

## Green Salads

\$68.00/LG \$48.00/SM Angelic Salad <i>Mixed Greens With Poached Pears &amp; Caramelized Walnuts</i>	
Farm Chopped Salad : <i>Arugula, Fennel, Beets, Radishes, Almonds, Dates, &amp; Goat Cheese</i>	
Arugula Salad, Pistachios Pink Grapefruit and Oranges	
Arugula Salad, Beets, Marconia Almonds, Strawberries & Goat Cheese	
Avocado Strawberry Salad with Orange Vinaigrette	
Caesar Salad	
Escarole & Butternut Squash Salad	
Mixed Greens with Dried Cranberries, Caramelized Walnuts & Gorgonzola	
Mandarin Orange Salad, Red Onion, Nuts, & Goat Cheese	
Mixed Greens with Figs, Cherries, & Pistachio Nuts	
Mixed Greens with Berries, Goat Cheese, & Pistachios	
Mixed Greens, Peaches, Caramelized Walnuts, & Ricotta Salata	
Peach Salad with Blue Cheese & Plum Vinaigrette	
Spinach Salad with Strawberries & Walnuts	

## Salads

Angelic Pasta Salad with Olives, Sun Dried Tomatoes, Artichokes & Broccoli Rabe	\$9.99/LB
Traditional Dutch Potato Salad (with bacon)	\$7.99/LB \$8.99/LB
Orzo Salad with Summer Vegetables	\$9.95/LB
Orzo Salad with Tomato, Mozzarella & Basil	\$9.99/LB
Asian Lobster Noodle Salad	\$16.99/LB
Charred Fava Bean Salad With Lemon & Tarragon	\$14.99/LB
Cucumber Salad with White Wine Vinaigrette	\$6.99/LB
Fennel-and-Citrus Slad With Shrimp	\$60.00
Black Bean Corn Salad	\$10.99
Farro Salad With Pistachio, Mint, Parmigiano Lemon Dressing	\$14.99/LB
Shrimp & Mango Salad with Rice Noodles	\$9.99/LB
Grilled Octopus on Arugula Cannellini Beans Grilled Citrus	\$75.00
Grilled Shrimp Salad with Corn & Avocado	\$16.99/LB
Grilled Tuna Salad (serves 6-8)	\$75 /Platter
Kale & Freekeh-Lentil Salad	\$14.95/LB
Cajun Pasta Salad with Shrimp	\$14.99/LB
Poached Chicken Salad with Grapes, Walnuts, & Tarragon	\$14.99/LB
Fresh Mozzarella Platter With Tomato, Basil & Peaches	\$80.00
Quinoa Salad with Grilled Vegetables	\$8.99/LB
Sesame Broccoli Salad	\$7.99/LB
Peanut Noodle Salad With Shrimp	\$14.99/LB
Tomato, Arugala, Feta and Mint Salad	\$40.00/SM \$60.00/LG
Summer Israeli Couscous Salad with Corn Heirloom Tomatoes, Vegetables, & Basil Dressing	\$14.95/LB
Greek Farro Salad	\$14.95/LB

## Specialty Bruchettas

Bruschetta With Ricotta Nuts And Honey	\$14.95/DZ
Bruschetta With Buffalo Mozzarella & Roasted Red Peppers	\$14.95/DZ
Bruschetta with Goat Cheese & Roasted Peppers	\$12.95/DZ
Smoked Salmon And Avocado Bruschetta	\$16.95/DZ
Charred Tomato & Mozzarella Bruschetta	\$15.95/DZ
Orange scented Bruschetta With Fresh Ricotta & Honey	\$15.95/DZ
Tomato Smoked Mozzarella & Arugula Bruschetta	\$19.95/DZ

## Appetizer & Dessert Waitstaff Presented

Miniature Lobster Roll With Bloody Mary Shooter	
Black Coconut Rice & Shrimp Tasting Spoon	
Fresh Corn & Seared Scallop Tasting Spoon	
Taco With Mini Margarita in Patron Bottle	
Pizettes With Your Choice of Topping: Corn Pesto & Tomatoes, White Clam, Fig & Goat Cheese, Broccoli Rabe & Shaved parmesan	
Mini Pasta Pots With Your Choice of Pasta SauceAll American – Mini Cheeseburger & Fries With a Mini Coke	
Mini Ice Cream Cones	
Fruit Cobbler	
Doughnuts & Iced Coffee	

## Pasta

(Based on half trays)

Penne Ala Vodka	\$55.00
Meat Lasagna	\$68.00
Vegetable Lasagna	\$65.00
Linguine in White Clam Sauce	\$65.00
Orecchiette, Broccoli Rabe & Sausage	\$65.00
Macaroni & Cheese	\$48.00
Fussilli Pomodoro	\$45.00
Rigatoni with Shrimp & Spinach	\$65.00
Pasta Primavera (available with whole wheat pasta on request)	\$50.00
Pasta with Filetto di Pomodoro	\$40.00
Adult Mac & Cheese	\$55.00
Shrimp Fra Diavolo	\$65.00
Rigatoni All'Amatriciana	\$50.00

## Side Dishes

Tomatoes Stuffed with Fresh Corn	\$40.00/DZ
Potato Souffle	\$28.00
Potato au Gratin with Horseradish & Cheddar Cheese	\$32.00
Tri-Colored Roasted Potatoes	\$8.99/LB
String Beans Almandine	\$10.95/LB
Grilled Vegetables	\$12.95/LB
Rice Pilaf	\$20.00
Sauteed Broccoli Rabe	\$14.95/LB
Zucchini Gratin	\$30.00
Tomatoes Stuffed with Bread Crumbs, Olives & Parmesan	\$24.00/DZ
Roasted Broccoli with Asiago Cheese	\$9.95/LB
Mozzarella Stuffed Grilled Portobellos	\$30.00/DZ
Green Beans with Pancetta & Mint	\$9.95/LB
Asparagus with Tangerine Honey Sauce	\$12.95/LB
Coconut Black Rice (half tray) with shrimp	\$30.00 \$45.00
Roasted Asparagus	\$12.95/LB
Roasted Beets	\$10.95/LB
Creamy Orzo With Asparagus & Truffle oil (half tray)	\$45.00
Potatoes grilled with Lemon and Chive Sauce	\$7.99/LB
Jalapeno Corn Pudding	\$30.00
BLT Pasta Salad	\$10.99/LB
Creamy Goat Cheese Orzo	\$40/Half Tray
Crab Fried Rice	\$55/Half Tray
Rustic Cauliflower & Kale Souffle	\$45
Soba Noodles with Edamame in Spicy Almond Sauce	\$12.99/LB
Roasted Carrots with Pistachio Sauce	\$10.99/LB

## Vegetarian, Vegan & Gluten Free

Vegan Zucchini “Pasta” (Gluten Free)	\$50.00
Vegetable Parmesan (Gluten Free)	\$60.00
Quinoa Pasta with Spinach & Tomato (protein optional) (Gluten Free)	\$60.00
Bean and Vegetable Sliders	\$30.00/DZ
Grilled Vegetable and Tofu Lasagna with Pesto	\$75.00
Eggplant Parmesan (Gluten Free)	\$70.00
Vegan White Bean Lasagna (Gluten Free)	\$70.00
Quinoa Edamame Salad Vegan (Gluten Free)	\$12.95/LB
Lentil Sliders	\$24.00/DZ
Vegan Peppercorn Ranch Dressing with Mixed Greens & Heirloom Tomatoes	\$45.00/SM \$65.00/LG
Grilled Ratatouille Over Isreali Couscous (Vegan)	\$45/Half Tray
Stuffed Squash with Wild Mushrooms	\$48/Half Tray
Roasted Carrot & Red Quinoa Salad	\$12.99/LB
Kale With Freekeh-Lentil Pilaf	\$40.00
Vegan Enchiladas	\$65.00

## Assorted Dinner Rolls

\$8.95 / Dozen

*We are inspired by and use seasonal & local vegetables whenever possible. Be sure to call and see what new additions and/or changes we have to the above when ready to place your order.*

## Action Stations

40 Person Minimum

Taste of New York	
Wine & Cheese	
Pasta Station (Choice Of 3 Pastas & 3 Sauces)	
Fajita Stations (With All Fixings)	
Asian Station	
Pancake/Waffle Station	
Omelette Station	
Panini Bar	
Bloody Mary Bar	
Cold Seafood Bar	
Hot Seafood Bar	
Crepe Station (Savory or Sweet)	
Sweets Station (Cupcakes, Ice Cream, Mini Desserts)	

## Main Courses

(Based on half trays)

Shrimp over a Bed of Wilted Spinach	\$70.00
Southern Fried Buttermilk Chicken	\$55.00
Garlic Crusted Filet Mignon	MKT \$\$
Mussels in a White Wine or Tomato Sauce	\$65.00
Filet Mignon Stuffed with Shrimp	MKT \$\$
Chicken Marsala	\$65.00
Chicken Parmigiana	\$60.00
Chicken Francese	\$65.00
Chicken Scarparella	\$70.00
Chicken with Sun-Dried Tomatoes & Artichokes	\$70.00
Salmon Stuffed with Spinach	\$70.00
Tilapia Francese	\$65.00
Salmon Teriyaki (Ready for Grill)	\$65.00
Eggplant Parmigiana	\$60.00
Eggplant Rollantine	\$65.00
Chicken Cardinale	\$65.00
Pork Tenderloin with Mango Salsa	\$75.00
Twice Baked BBQ Chicken	\$60.00
Sea Bass wrapped in Banana Leaf	\$75.00
Beef & Broccoli Over Noodles	\$60.00
Platter of Grilled Flank Steak with Horseradish Sauce	\$95.00
Shrimp Scampi Over Orzo	\$65.00
Pork Chops with Vinegar Peppers on a Bed of Broccoli Rabe	\$65/Half Tray

## Superior Sliders

Cheeseburger Sliders	\$29.95/DZ
Rare Tuna Sliders with Cucumber & Wasabi Sauce	\$32.95/DZ
Chicken Parmesan Sliders	\$29.95/DZ
Pulled Pork & Coleslaw Slider	\$29.95/DZ
Black Bean Burger with Avacado Salsas	\$22.95/DZ
Beef Tenderloin Sliders with Arugula and Horseradish Sauce	\$32.95/DZ
Hawaiian Chicken Slider	\$26.95/DZ
Fajita Sliders	\$26.95/DZ
Sausage & Broccoli Rabe Slider on Garlic Knots	\$30.95/DZ
Banh Mi Burger	\$30.95/DZ



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