

Appetizers

Artichoke & Cheese Dip In Brooklyn Bread	\$45.00
NEW Seared Tuna with Sesame Brittle	\$30.00/DZ
Bacon Wrapped Scallops	\$26.95/DZ
NEW Bacon Jalapeño Meatballs	\$19.95/DZ
Baked Brie With Fresh Cranberries, or Bourbon & Walnuts, or Apple & Raspberries	\$50.00/LG \$42.00/SM
Beef Sates With Dipping Sauce	\$28.95/DZ
Beef Tenderloin & Artichoke Puree On Crostini	\$32.95/DZ
Black Sesame Tuna With Wasabi & Citrus Aioli	\$30.00/DZ
Brie With Raspberry In Phyllo	\$21.95/DZ
Broccoli Rabe & Sausage In Pasta Shell	\$32.00/DZ
Buffalo Chicken Bites with Bleu Cheese Dipping Sauce	\$14.95/DZ
Cheese Board with Fruit, Nuts, & Crackers	\$55.00
Chicken & Mole Sauce In Mini Tortilla	\$16.95/DZ
Chicken Sate With Peanut Dipping Sauce	\$19.95/DZ
NEW Chicken Pot Pie Bites	\$18.95/DZ
Coconut Shrimp	\$28.00/DZ
Coconut Shrimp Beignets	&28.00
Corn Cakes With Pulled Pork	\$24.95/DZ
Dates Wrapped In Bacon	\$16.95/DZ
Eggplant Marinara Pizette	\$16.95/DZ
Filet Mignon Steakhouse Pizzas	\$36.00/DZ
Fried Red Pepper Ravioli	\$14.95/DZ
Goat Cheese & Honey Crostini	\$14.95/DZ
Gorgonzola & Pear In Puffed Pastry	\$24.95/DZ
Gorgonzola, Carmelized Onions, and Fig Pizette	\$16.95/DZ
Grilled Margarita Pizza Squares	\$12.95/DZ
Homemade Pigs in the Blanket	\$14.95/DZ
Hot Spinach Dip In Pumpernickel Bread	\$42.00
Marinated Baby Lamb Chops	MARKET PRICE
Mini Beef Wellingtons	\$32.95/DZ
NEW Mini BLT	\$17.95/DZ
Mini Crab Cakes	\$21.95/DZ
Mini Croque Monsieur	\$18.95/DZ
Mini Cuban Pork Sandwiches	\$21.95/DZ
NEW Mini Grilled Cheese on Home Made Bread	\$16.95
Mini Meatball Sliders	\$29.95/DZ
Mini Potato Pancakes Topped with Beef Brisket	\$28.95/DZ
Mini Quiche	\$16.95/DZ
Mini Ruben Bites	\$28.95/DZ
Mini Tostadas	\$16.95/DZ
Mushrooms Stuffed With Crab	\$24.00/DZ
Mushrooms Stuffed With Spinach & Bacon	\$19.95/DZ
Pear & Onion Strudel	\$16.95/DZ
NEW Pizette with Ricotta Arugula and Parmesan	\$14.95/DZ
NEW Pizette with Gorgonzola Roasted Pears & Carmelized Onions	\$14.95/DZ
NEW Polenta Bites with Mushrooms and Brie Cheese	\$19.95/DZ
Pulled Pork on Corn Bread	\$24.00/DZ
Southwestern Egg Rolls	\$26.95/DZ
<small>CAN BE CUT IN HALF</small>	
Spring Rolls With Apricot Dipping Sauce	\$26.95/DZ
Steamed Shrimp Dumplings	\$17.95/DZ
Sweet & Sour Meatballs	\$10.95/LB
Sweet Potato Pancakes With Cranberry Relish	\$18.00/DZ
Thai Spiced Meatballs	\$18.95/DZ

Luncheon

Wild Rice Salad	\$10.95/LB
Cajun Pasta Salad With Shrimp	\$14.95/LB
Poached Chicken Salad With Grapes, Walnuts, & Tarragon	\$14.95/LB
Sesame Shrimp with Ginger-Garlic Chinese Long Bean	\$16.95/LB
Chinese Chicken Salad with Napa Cabbage	\$12.95/LB
Individual Quiche	\$3.95
Grilled Chicken Platter with Mixed Greens & Dried Cranberries <small>SERVES 8 - 10</small>	\$70.00
Roasted Beets, Asparagus, & Feta Platter <small>SERVES 8 - 10</small>	\$65.00
Pineapple Chicken Salad Served in a Pineapple <small>SERVES 3 - 4</small>	\$28.00

Gourmet Specialty Sandwiches

SERVED WITH YOUR CHOICE OF TWO SALADS AND
A TRAY OF OUR HOMEMADE COOKIES
STARTING AT \$19.95/PP

Turkey, Brie & Raspberry	
Goat Cheese, Fig & Honey Panini	
Grilled Vegetable & Smoked Mozzarella	
Grilled Pear & Gorgonzola	
Roast Beef & Cheddar With Horseradish Dressing	
Chicken, Roasted Red Pepper & Mozzarella	
Grilled Fontina Apple & Onion	
Black Forest Ham	
Pulled Pork With Coleslaw	
Thai Curry Chicken Salad Wrap	
Cobb Salad Wrap	
Buffalo Chicken Wrap	
Tea Sandwiches On Assorted Breads <small>(EGG SALAD, TUNA SALAD, CUCUMBER/DILL, CREAM CHEESE & SALMON, BLEU CHEESE & WALNUT, CHICKEN SALAD)</small>	\$8.00/PP

Pasta

BASED ON HALF TRAYS

Penne Ala Vodka	\$50.00
Meat Lasagna	\$65.00
Vegetable Lasagna	\$60.00
Linguine In White Clam Sauce	\$65.95
Orecchiette, Broccoli Rabe & Sausage	\$65.00
Rigatoni With Shrimp & Spinach	\$65.00
Macaroni & Cheese	\$35.00
Sausage & Pepper Rigatoni	\$60.00
Pasta Bolognese	\$60.00
Tortellini In A Creamy Gorgonzola Sauce	\$60.00
Whole Wheat Pasta Primavera	\$50.00
Add Chicken or Shrimp	\$60.00
Pasta With Filetto Di Pomodoro	\$40.00
Quart Of Clam Sauce	\$12.95

PASTA SAUCES AVAILABLE BY THE QUART

Assorted Dinner Rolls

\$8.95/DOZEN

Side Dishes

ALL CASSEROLES SERVE 8-10 PEOPLE

Potato Soufflé	\$28.00
Potato Gratin With Horseradish Cheddar Cheese	\$30.00
Tri Color Roasted Potatoes	\$8.99/LB
Butternut Squash Casserole	\$32.00
Zucchini Gratin	\$30.00
Asparagus With Tangerine Honey Sauce	\$12.95/LB
String Beans Almondine	\$10.95/LB
Rice Pilaf	\$25.00
Crab Fried Rice	\$75.00
Red Rice and Quinoa Salad with Oranges and Pistachios	\$12.95/LB
Barley & Mushroom Casserole	\$28.00
Creamy Orzo With Parmigiana Reggiano	\$28.00
Sweet Potato Mash With Caramelized Apples	\$30.00
Creamed Spinach	\$32.00
Asparagus with Toasted Bread Crumbs	\$12.95
Pomegranate Glazed Carrots	\$8.95/LB
Brussel Sprots Au Gratin	\$12.95/LB
Sautéed Broccoli Rabe	\$12.95/LB
Pad Thai Noodles	\$10.95/LB
Roasted Broccoli With Horseradish Breadcrumbs	\$9.95/LB
Yellow Rice With Chorizo & Peas	\$30.00
Coconut Black Rice	\$30.00
Roasted Asparagus	\$12.95/LB
Balsamic Roasted Vegetables	\$12.95/LB
Escarole & Beans With Sausage	\$12.95/LB

Main Courses

BASED ON HALF TRAYS

Chicken Marsala	\$65.00
Chicken Parmigiana	\$65.00
Chicken Francese	\$62.00
Chicken Scarpello	\$70.00
Chicken With Sun-Dried Tomatoes & Artichokes	\$62.00
Southern Buttermilk Fried Chicken	\$55.00
Veal Osso Bucco	MARKET PRICE
Garlic Crusted Fillet Mignon	MARKET PRICE
Beef Bourguignonne	\$85.00
Beef & Broccoli Over Noodles	\$60.00
Pork Roast With Chestnut & Figs	\$70.00
Stuffed Fillet Of Sole With Crabmeat	\$70.00
Salmon Stuffed With Spinach	\$70.00
Tilapia Francese	\$65.00
Shrimp on a Bed of Spinach with Seasoned Bread Crombs	\$70.00
Mussels In White Wine Or Tomato Sauce	\$65.00
Eggplant Parmigiana	\$65.00
Eggplant Rollantine	\$70.00
Filet Mignon Stuffed With Shrimp	MARKET PRICE

Vegetarian & Gluten Free

Mushroom Wellingtons	\$7.95/EA
Vegetable Parmesan (GLUTEN FREE)	\$60.00
Quinoa Pasta with Spinach and Tomato (PROTEIN ADDITION OPTIONAL) (GLUTEN FREE)	\$60.00
Bean and Vegetable Sliders	\$30.00/DZ
Escarole & Beans	\$10.95/LB
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

Green Salads

Traditional Spinach Salad	\$65.00/LG \$45.00/SM
Angelic Salad - Mixed Greens With Poached Pears & Caramelized Walnuts	\$65.00/LG \$45.00/SM
Arugula Salad with Roasted Butternut Squash shaved Parmesan and Pistachios	\$65.00/LG \$45.00/SM
Caesar Salad	\$65.00/LG \$45.00/SM
Spinach Salad With Pomegranate & Ricotta Salad	\$65.00/LG \$45.00/SM
Mixed Greens With Dried Cranberries & Caramelized Walnuts With Gorgonzola	\$65.00/LG \$45.00/SM
Mandarin Orange Salad, Red Onion, Nuts, & Goat Cheese	\$65.00/LG \$45.00/SM
Mixed Greens with Figs, Cherries, & Pistachio Nuts	\$65.00/LG \$45.00/SM
Mixed Greens with Pomegranate Avacado, Choice of Cheese & Pomegranate Vinaigrette	\$65.00/LG \$45.00/SM
Baby Arugula Salad with Asian Pears, Pumpkin Seeds, Goat Cheese, & Honey Lemon Dressing	\$65.00/LG \$45.00/SM

Mini Meals

Braised Short Ribs Over Garlic Mashed Potatoes	
Tomato Soup With Gruyere Toast	
Truffle Fries In Cone	
Fish & Chips	
Grilled Scallop On Risotto	
Lobster Mac & Cheese	
Tuna with Wasabi Mash	

Quesadillas

Cheese	\$10.95/DZ
Asparagus Red Onion	\$14.95/DZ
Grilled Chicken	\$15.95/DZ
Apple & Brie	\$14.95/DZ
Black Bean, Corn, & Goat Cheese	\$14.95/DZ
Firecracker Chicken & Bleu Cheese Dipping Sauce	\$16.95/DZ

Superior Sliders

Cheeseburger Sliders	\$30.00/DZ
Rare Tuna Sliders with Cucumber & Wasabi Sauce	\$30.00/DZ
Chicken Parmesan Sliders	\$25.00/DZ
Pulled Pork & Coleslaw Slider	\$26.95/DZ
Black Bean Burger with Avacado Salsas	\$22.95/DZ
Angus Beef, Carmelized Onion and Applewood Bacon	\$30.00/DZ
<small>WITH GORGONZOLA OR CHEDDAR</small>	

Appetizers Waitstaff Presented

Mini taco's paired with margarita in mini patron bottle	
Tasting spoon with black coconut rice and shrimp or cauliflower purée with seared scallops	
Sip of butternut squash soup and Brie and Apple grilled cheese or tomato soup and traditional grilled cheese	
Tuna tar tar parfait	
Your choice of pasta presented in mini pasta pot	

Tuffles & Crisps

Tiramisu	\$40.00
Cold Lemon Soufflé	\$35.00
Milky Way Trifle	\$40.00
Caramel Apple Trifle	\$40.00
Cranberry/Apple Crisp	\$14.95

Cheesecakes

Traditional Cheesecake	\$25.00
Chocolate Cheesecake	\$28.00
Coconut Cheesecake	\$26.00
Banana Foster Cheesecake	\$40.00
Pumpkin Cheesecake	\$28.00
Oreo Cheesecake	\$28.00
Bailey's Cheesecake	\$35.00
Turtle Cheesecake	\$28.00
Brandied Mousse Cheesecake	\$30.00
S'mores Cheesecake	\$32.95

Pies & Tarts

Peanut Butter Torte	\$28.00
Coconut Cream Pie	\$20.00
Chocolate Banana Cream Pie	\$20.00
S'mores Tart	\$25.00
Pecan Pie	\$20.00
Apple Pie	\$15.00
Apple Caramel Pie	\$18.00
Pumpkin Pie	\$14.00
Key Lime Pie	\$24.00
Milky Way Tart	\$25.00
Rocky Road Torte	\$28.00

Layer Cakes

Carrot Cake	\$30.00
German Chocolate Cake	\$32.00
Double Chocolate Cake	\$28.00
Yellow Cake With Chocolate Frosting	\$24.00
Strawberry Shortcake	\$28.00
Coconut Custard Cake	\$30.00
Peanut Butter Crunch Cake	\$35.00
Brooklyn Style (Ebingers) Blackout Cake	\$32.00
Red Velvet Cake	\$30.00

Bars, Brownies, & Cookies

\$16.95/LB

Traditional Brownies With/Without Nuts
Cappuccino Brownies
Lemon Cheesecake Bars
Pecan Pie Bars
Lemon Bars
Key Lime Bars
Blondies
Coconut Macadamia Bars
Pumpkin Streusel Bars
Death By Caramel Bars
Macaroons

Individual Desserts

Panna Cotta	\$2.50
Chocolate Mousse In Mini Martini Glass	\$2.95
Mini Tiramisu	\$2.95
Creme Brûlée	\$3.00
Mini Chocolate Pot de Cremes	\$2.75
Assorted Miniature Pastries	\$14.95/LB
Mini Apple Pies	\$4.95

ASSORTED CUPCAKES STARTING AT 1.95 PER CUPCAKE
DISPLAY AVAILABLE FOR LARGER PARTIES

Brunch

BASED ON HALF TRAYS

Our Famous French Toast Creme Brûlée	\$65.00/LG
	\$40.00/SM
Lobster Eggs Benedict	\$65.00
Eggs Benedict Casserole	\$40.00
Sausage, Egg & Cheese Casserole	\$40.00
Southwestern Egg Casserole	\$35.00
Spinach & Egg Casserole With Sweet Potato Crust	\$40.00
Apple Chicken Sausage, Mushroom, & Spinach Strata	\$40.00
Breakfast Strudel Filled With Potatoes, Peppers, & Ham	\$40.00
Yogurt, Granola & Fruit Parfait (SERVES 10-12 PEOPLE)	\$30.00
Individual Quiches	\$2.95/EACH
Brown Sugar Bacon SERVED IN HALF TRAY	\$35.00
Assorted Quiche	\$20.00
Assorted Muffins	\$14.00/DZ
Sticky Buns	\$16.95/DZ
Sour Cream Coffee Cake	\$20.00
Crumb Cake	\$15.00
Bagels & Lox Platter Onion, Tomatoes, Capers Cream Cheese Butter 10 PERSON MINIMUM	\$10.95 PP

OMELETTE, WAFFLE & PANCAKE STATION AVAILABLE
JUICE BAR, BELLINIS, & PUNCH ARE AVAILABLE

Action Stations

40 PERSON MINIMUM

Slider Station (Variety of Toppings Grilled On Site)
Pasta Station (Choice Of 3 Pastas & 3 Sauces)
Fajita Stations (With All Fixings)
Carving Station (With Choice of Sides)
Asian Station
Pancake/Waffle Station
Omelette Station
Panini Bar
Cold Seafood Bar
Hot Seafood Bar
Crepe Station (Savory or Sweet)
Sweets Station

CUPCAKES, ICE CREAM, MINI DESSERTS

Streets of New York

SOFT PRETZELS, HOT DOGS, KNISHES, SHISH KEBABS, ROASTED NUTS

Soup & Grilled Sandwiches Made To Order

CHOICE OF TWO SOUPS AND AN ASSORTMENT OF GRILLED SANDWICHES



ANGELIC DELIGHTS CATERING

MAIN MENU

Fall & Winter 2013

HUNTINGTON • NEW YORK • 11743

631.427.6383