

APPETIZERS

(prices per dozen unless noted)

Pizettes

Margherita	\$12.95
White Pizza	\$16.95
Cacio e Pepe	\$16.95
Fig or Fig & Goat Cheese	\$16.95

Sliders

Beef Tenderloin w/Arugula & Horseradish Sauce	\$34.95
Cheeseburger	\$32.95
Chicken Parmesan on Garlic Knot	\$32.95
Mini Meatball in Marinara Sauce	\$32.95
Pulled Pork & Coleslaw	\$32.95
Sausage & Broccoli Rabe on Garlic Knot	\$34.95

Meatballs

Bacon Jalapeno	\$19.95
Spiced Lamb w/Tzatziki Sauce	\$24.95
Sweet & Sour	\$9.95/lb
Thai Spiced Pork	\$19.95

Stationary & Dips

Baked Brie (Cranberries, Walnuts & Bourbon, or Caramelized Apples)	\$45 Sm \$55 Lg
Cheese Board (Assorted cheese, fruits, nuts, and crackers)	\$75 & up
Cheese Dip in Brooklyn Bread (warm dip w/cheddar cheese & artichokes)	\$50.00
Hot Spinach & Artichoke Dip in Pumpernickel Bread	\$50.00



Brunch (based on half trays unless noted)

French Toast Creme Brulée (Sm/Lg)	\$50/\$75
Lobster Eggs Benedict	\$80.00
Bacon, Mushroom & Potato Strata	\$48.00
Sausage Egg & Cheese Casserole	\$48.00
Spinach & Egg Casserole w/Sweet Potato Crust	\$48.00
Summer Strata - Pesto, Prosciutto, & Tomato	\$48.00
Potato Hash Browns	\$30.00
Maple Candied Bacon	\$30.00
Assorted Quiches	\$20/dz
Assorted Muffins or Sticky Buns	\$24/\$36/dz
Sour Cream Coffee Cake or Traditional Crumb Cake	\$30.00
Yogurt, Granola & Fruit Parfait (serves 10-12)	\$50.00
Bagel & Lox Platter (10 person minimum)	\$12.95/person
Fruit Salsa w/Cinnamon Chips	\$45.00
Mini Cinnamon Sugar Donut Muffins	\$10.95/dz
Bite Size Everything Bagels w/Cream Cheese & Lox	\$19.95/dz
Pancake Bacon Bites	\$19.95/dz

Gourmet Specialty Sandwiches

Served with your choice of 2 salads and a tray of homemade cookies.

Starting at \$25.95/per person

Goat Cheese, Fig & Honey Panini	Buffalo Chicken Wrap
Turkey, Brie & Raspberry	Thai Curry Chicken Salad Wrap
Turkey Avocado with Pepper Jack	Grilled Shrimp BLT
Roast Beef & Cheddar w/Horseradish Sauce	Asian Tuna with Wasabi Sauce
Filet Mignon w/Artichoke Puree & Arugula	Pulled Pork with Coleslaw
Chicken, Roasted Red Pepper & Mozzarella	Grilled Vegetables w/Smoked Mozzarella

Desserts

Homemade desserts that can be customized to fit your event and personal tastes. Select from a wide range of options - Cheesecakes, Layer Cakes, Trifles/Cobblers, Pies & Tarts, and Bars/Brownies & Cookies. Visit our online menu for a full list of our seasonal dessert options. angelicdelightscatering.com/menus

Vegetarian, Vegan, & Gluten Free

We proudly offer Vegetarian, Vegan, & Gluten Free options. We are inspired by and use seasonal local vegetables whenever possible. Please call to consult with our chef to fit your specific dietary and event needs.

631.427.6383

Call us today to plan your next event!

angelic7@optonline.net
angelicdelightscatering.com

APPETIZERS (prices per dozen unless noted)

All Time Favorites

Bacon Wrapped Scallops	\$26.95
Brie Bites w/Raspberry in Filo Dough	\$30.95
Greek Chicken Skewers	\$21.95
Chicken Pot Pie Bites	\$22.95
Coconut Shrimp	\$28.00
Corn Cakes w/Pulled Pork	\$24.95
Crostini w/Burratta, Butternut Squash & Cranberry Honey	\$19.95
Dates Wrapped in Bacon	\$16.95
Filet Mignon Steakhouse Pizzas	\$36.00
Goat Cheese & Artichoke Bites	\$14.00
Homemade Pigs in a Blanket	\$15.95
Mini BLTs	\$18.95
Mini Beef Wellingtons	\$32.95
Mini Crabcakes	\$21.95
Mini Pretzel Bites w/Jalapeno Cheese Dipping Sauce	\$14.95
Mushroom Stuffed w/Crab or Spinach, Feta, Bacon	\$24.95
Spring Rolls w/Apricot Dipping Sauce (cut in half or thirds)	\$26.95
Steamed Pork Buns	\$21.95

Try Something Different

Black Sesame Tuna	\$36.95
Broccoli Rabe & Sausage In Pasta Shells	\$36.00
Asparagus & Red Onion Quesadilla	\$14.95
Mini Cuban Cigars	\$29.95
Thai Flank Steak Satay	\$19.95
Everything Deviled Eggs	\$19.95
Shrimp Toast	\$24.95

Over The Top/Waitstaff Presented (Pricing available upon request)

Lobster Bisque Shooters
Thick Cut Bourbon Glazed Bacon with Mini Makers Mark
Mini Tacos Paired w/mini Patron Margarita
Mini Pasta Pots w/Your Choice of Pasta Sauce
Tasting Spoon - Short Rib w/Parsnip Puree
Cheeseburger Sliders Paired w/Mini Jack & Coke
Mini Ice Cream Cones or Ice Cream Sandwiches
Doughnuts Paired w/Mini Ice Coffee



Visit angelicdelightscatering.com for our latest Over The Top Menu and newest appetizers to WOW your guests.

SALADS

Green Salads

Sm - \$48, Lg - \$68

Choose your greens and choice of toppings.

Greens - Mixed mesclun greens, Arugula, Romaine, Escarole, or Spinach.

Toppings- Poached pears, Grapefruit or Orange slices, Strawberries, Peaches, Beets, Butternut Squash, Carmelized Walnuts, Pistachios, Almonds, Marcona Almonds, Gorgonzola cheese, Goat Cheese, Shaved Parmesan, or Ricotta Salata.

Dressing - Housemade Raspberry Balsamic, Caesar, or Citrus Vinaigrette.

Soups (Prices are by the quart)

Immune Boosting Organic Chicken Soup	\$14.95
Lobster Bisque	\$16.95
Butternut Squash Soup	\$12.95

Side Salads (Prices per lb unless noted)

Angelic Pasta Salad w/ Olives, Sun-dried tomato, Artichoke & Broccoli Rabe	\$9.99
Asian Noodle Salad in Peanut Dressing with Lobster or Shrimp or Chicken	M/P
Farro Salad with Butternut Squash, Pistachios, & Shaved Parmesan	\$14.99
Poached Chicken Salad with Grapes, Walnuts, & Tarragon	\$14.99
Quinoa Salad with Roasted Root Vegetables	\$9.99
Israeli Couscous Salad with Seasonal Vegetables	\$14.99
Black Bean Corn Salad	\$9.99

Pasta (whole wheat or gluten free pasta available on request)

Penne Ala Vodka	\$55.00
Meat Lasagna or Vegetable Lasagna	\$70.00
Linguine in White Clam Sauce	\$65.00
Orrecchiette with Broccoli Rabe & Sausage	\$65.00
Macaroni & Cheese	\$50.00
Pasta with Filetto di Pomodoro	\$40.00
Rigatoni with Shrimp & Spinach	\$70.00
Pasta Primavera	\$50.00



(unless noted)

SALADS

MAIN COURSES

Green Salads Sm - \$48, Lg - \$68

\$26.95
\$30.95
\$21.95
\$22.95
\$28.00
\$24.95
\$19.95
\$16.95
\$36.00
\$14.00
\$15.95
\$18.95
\$32.95
\$21.95
\$14.95
\$24.95
\$26.95
\$21.95
\$36.95
\$36.00
\$14.95
\$29.95
\$19.95
\$19.95
\$24.95

Choose your greens and choice of toppings.

Greens - Mixed mesclun greens, Arugula, Romaine, Escarole, or Spinach.

Toppings- Poached pears, Grapefruit or Orange slices, Strawberries, Peaches
Beets, Butternut Squash, Carmelized Walnuts, Pistachios, Almonds, Marcona
Almonds, Gorgonzola cheese, Goat Cheese, Shaved Parmesan, or Ricotta Salata.

Dressing - Housemade Raspberry Balsamic, Caesar, or Citrus Vinaigrette.

Soups (Prices are by the quart)

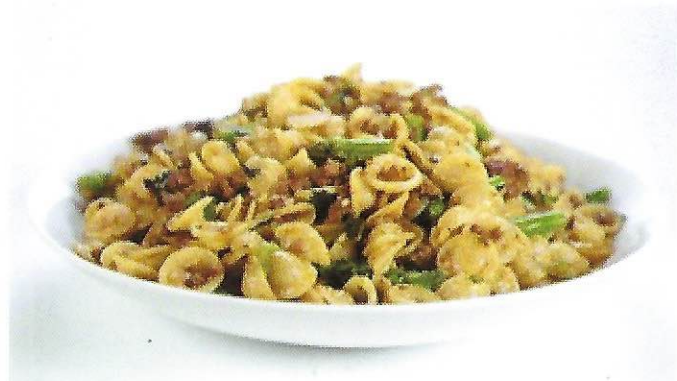
Immune Boosting Organic Chicken Soup \$14.95
Lobster Bisque \$16.95
Butternut Squash Soup \$12.95

Side Salads (Prices per lb unless noted)

Angelic Pasta Salad w/ Olives, Sun-dried tomato, Artichoke & Broccoli Rabe \$9.99
Asian Noodle Salad in Peanut Dressing with Lobster or Shrimp or Chicken M/P
Farro Salad with Butternut Squash, Pistachios, & Shaved Parmesan \$14.99
Poached Chicken Salad with Grapes, Walnuts, & Tarragon \$14.99
Quinoa Salad with Roasted Root Vegetables \$9.99
Israeli Couscous Salad with Seasonal Vegetables \$14.99
Black Bean Corn Salad \$9.99

Pasta (whole wheat or gluten free pasta available on request)

Penne Ala Vodka \$55.00
Meat Lasagna or Vegetable Lasagna \$70.00
Linguine in White Clam Sauce \$65.00
Orrecchiette with Broccoli Rabe & Sausage \$65.00
Macaroni & Cheese \$50.00
Pasta with Filetto di Pomodoro \$40.00
Rigatoni with Shrimp & Spinach \$70.00
Pasta Primavera \$50.00



Chicken - Marsala, Francese Cardinale or, Parmigiana \$70.00
Chicken with Sun dried tomatoes & Artichokes \$70.00
Chicken Scarpariello (on the bone) \$75.00
Southern Fried Buttermilk Chicken or Twice Baked BBQ Chicken \$60.00
Garlic Crusted Filet Mignon M/P
Short Ribs \$140.00
Pork Tenderloin with Vinegar Peppers \$80.00
Shrimp over a Bed of Wilted Spinach \$70.00
Shrimp Scampi over Orzo \$65.00
Salmon Stuffed with Spinach \$70.00
Salmon in a Horseradish Crust \$70.00
Mahi Mahi Francese \$70.00
Sea Bass Wrapped in Banana Leaf M/P
Eggplant Parmigiana \$65.00
Eggplant Rollatini \$65.00

Assorted Dinner Rolls - \$9.95/Dozen

Action Stations (customize to your event)-Pasta Station, Cold Seafood
Bar, Mexican/Fajita Station, Asian Bar, Omelette Station, and many more.
Call for more details.

Sides

Potato Souffle \$32.00
Potatoes au Gratin \$36.00
Tri-Color Roasted Potatoes \$8.99/lb
Roasted Root Vegetables \$32.00
String Beans Almondine \$10.95/lb
Roasted Asparagus (optional with Tangerine Honey Sauce) \$12.95/lb
Sautéed Broccoli Rabe \$14.95/lb
Zucchini au Gratin \$30.00
Butternut Squash Casserole \$35.00
Carrots in a Bourbon Honey Glaze \$30.00
Sweet Potato Mash with Caramelized Apples \$36.00
Creamy Orzo with Asparagus & Truffle Oil \$45.00

KIDS CORNER

Mini Hot Dogs \$24.00
Sliders & Fries \$38.00
Mac & Cheese \$30.00
Chicken Fingers \$35.00
Mini Housemade Grilled Cheese \$16.95

(available upon request)

Over The Top
for guests.