

HORS D'ŒUVRE SELECTIONS

Prior to your meal, treat your guests to a wide selection of hot and cold Hors D'œuvres. Many specialty items, (not listed), are available from our Signature Hors D'œuvre menu.

The Items Below are Quoted Per 50 Pieces Respectively.

Partial Or Combinations Of Items Are Welcome!

BUFFALO WINGS WITH BLEU CHEESE	\$65.00
ASSORTED PUFF PASTRIES	\$50.00
COCKTAIL FRANKS WRAPPED IN PASTRY	\$55.00
PETITE QUICHE LORRAINE	\$65.00
BACON WRAPPED SCALLOPS	\$75.00
STUFFED MUSHROOM CAPS	\$60.00
FRIED CHICKEN STRIPS	\$55.00
CLAMS CASINO	\$75.00
FRIED SHRIMP	\$75.00
COCKTAIL SHRIMP DISPLAY	\$90.00

Choose Three 50 piece Hors D'œuvres Selections From Above And Add One Of The Displays Below At No Extra Charge

DISPLAY TRAYS

\$2.50 Per Person

ASSORTED CHEESES, PEPPERONI AND CRACKERS

FRESH VEGETABLE CRUDITE
SERVED WITH SOUR CREAM DILL DIP

ASSORTED STUFFED BREADS AND PIZZA

FRESH SEASONAL FRUIT TRAY
SERVED WITH HONEY YOGURT DIP

OPTIONAL SELECTIONS

Appetizers

Chicken Tortellini Soup	\$1.75
Seasonal Melon and Prosciutto	\$2.00
Shrimp Cocktail	\$5.75
4 jumbo shrimp	
Additional Course (Chilled Fresh Fruit)	\$2.25

Salads

Antipasto \$2.25
served family style

Caesar Salad \$1.75

Linguini Aioli \$2.00

Additional Course (Penne Marinara) \$1.75

Desserts

Cherry Cheese Cake \$1.75

Peach Melba \$1.50

BEVERAGE SERVICE

Toasts

Champagne or Asti Spumante by the glass \$2.00

Champagne / Asti Spumante

By the bottle \$17.00
Premium Brands are available by the bottle from our Wine List.

Punch Bowls and Fountain

Fruit Punch (non-alcoholic)	per guest	\$2.00
Champagne or Vodka	per guest	\$2.50
FOUNTAIN (rental)		\$15.00

All Punches are continually refilled throughout your function.

Wine by the Carafe

Chardonnay, Merlot, Cabernet or White Zinfandel	
full carafe \$15.00
half carafe \$8.50

By The Pitcher

Soda \$8.50	Domestic Beer \$9.50
		Imported or Micro Brew \$13.50

Bottom-less Soda Table - \$1.75 Per Person

Bar Service

CASH or TAB BASIS

Offering all premium and house liquors, cordials, beer, non-alcoholic beer, wine, soda and juices.

Cash Bar With Private Bartender

(less than 50 guests) \$100.00

BUFFET MENU

Angelico's
Restaurant

Buffet Menu

542 EAST MAIN ST. NEW BRITAIN, CT.

860.224.3811

www.angelicos.com

Angelico's

Rest a u r a n t

Buffet Menu

minimum of 30 guests please

ENTREES

choice of three

BAKED STUFFED BONELESS BREAST OF CHICKEN
with apple almond stuffing

ITALIAN SAUSAGE AND PEPPERS

SIRLOIN TIPS MARSALA

BAKED BOSTON SCROD ALMANDINE

ROASTED BONELESS BREAST OF CHICKEN

EGGPLANT PAMIGIANA

SIRLOIN TIPS TERIYAKI

BAKED STUFFED FILET OF SOLE
with seafood stuffing

SLICED ROAST SIRLOIN OF BEEF

DESSERT

choice of one

individually served to your table

ICE CREAM MELBA

HOME BAKED CARROT CAKE

CHOCOLATE LAYER CAKE

BUFFET INCLUDES

FRESH GARDEN SALAD

PENNE PASTA MARINARA

OVEN ROASTED POTATOES

FRESH SEASONAL MIXED VEGETABLES

HOME BAKED BREAD

FRESH BREWED REGULAR & DECAFFEINATED COFFEE AND TEA
served to your table

\$17.⁹⁵ PER PERSON

*Please add current Ct. State Sales Tax &
15% Gratuity to all prices.*