



*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](http://www.angelinasoftuckahoe.com)



[www.facebook.com/angelinasoftuckahoe](http://www.facebook.com/angelinasoftuckahoe)

## **Angelina's Restaurant Party Information**

Parties Such As: Birthdays, Anniversaries,  
Baby & Bridal Showers, Engagements, Christenings, Communions,  
Confirmations, Graduations, Retirements, Holiday Parties,  
Cooperate Events, Rehearsal Dinners, 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 at this time.
- \* 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 Only 3 Hour Event

#### Luncheon Package #1

##### Focaccia Platter

##### Salad

Garden Salad

##### Entrée Course

Pasta or Chicken or Fish

##### Soda Included

##### Coffee:

Cappuccino, Espresso,  
Regular Coffee, Decaf & Tea

**Price: \$24.50 per person**  
+ tax + 18% gratuity

#### Luncheon Package #2

##### Focaccia Platter

##### Appetizer

##### Salad

Garden Salad

##### Entrée Course

Pasta or Chicken or Fish

##### Soda Included

##### Coffee:

Cappuccino, Espresso,  
Regular Coffee, Decaf & Tea

**Price: \$27.50 per person**  
+ tax + 18% gratuity

#### Additions:

**Cookie Platter:** \$1.50 per person

**Sheet Cake:** \$2.50 per person

**Plating Fee:** \$1.00 per person

(If you prefer bringing your own cake, it's a \$1 per person cut & plate fee)

**Fruit Platter:** \$3.00 per person

**Pastry Tray:** \$3.50 per person

**Champagne Toast:** \$2.00 per person

**Wine & Domestic Beer:** \$7.50 per person

**Open Bar:** \$20.00 per person

(bottom shelf liquor only)

**Wine by the Bottle \$25 / Per Bottle Opened**

## Angelina's Sample Party Packages

### Party Package # 1

*Not Available Fri/Sat Night*

#### Focaccia Platter

#### Salad Course:

Garden Salad

#### Pasta Course:

Choice of 2

#### Entree Course:

Choice of 3

Chicken, Veal, Fish

Served with roasted potatoes & sautéed vegetable

#### **Soda Included**

#### Coffee:

Cappuccino, Espresso,  
Regular Coffee, Decaf & Tea

**Price: \$29.00 per person**

**+ tax + 18% gratuity**

### Party Package # 2

#### Appetizer:

Choice of appetizer served family style &  
Focaccia Platter

#### Pasta Course:

Choice of 2

#### Salad Course:

Garden Salad

#### Entree Course:

Choice of 3

Chicken, Veal, Fish

Served with roasted potatoes & sautéed vegetable

#### **Soda Included**

#### Coffee:

Cappuccino, Espresso,  
Regular Coffee, Decaf & Tea

**Price: \$34.00 per person**

**+ tax + 18% gratuity**

#### Additions:

**Cookie Platter:** \$1.50 per person

**Sheet Cake:** \$2.50 per person

**Plating Fee:** \$1.00 per person

(If you prefer bringing your own cake, it's a \$1 per person cut & plate fee)

**Fruit Platter:** \$3.00 per person

**Pastry Tray:** \$3.50 per person

**Champagne Toast:** \$2.00 per person

**Wine & Domestic Beer:** \$10.00 per person

**Open Bar:** \$25.00 per person

(bottom shelf liquor only)

**Wine by the Bottle \$25 / Per Bottle Opened**

## **Angelina's Sample Party Package # 3**

### **Appetizer:**

Choice of 2 Appetizers served family style  
Choice of: Bruschetta or Focaccia

### **Pasta Course:**

Choice of 2

### **Salad Course:**

Garden Salad

### **Entree Course:**

Choice of 3

Chicken, Veal, Fish

Served with roasted potatoes & sautéed vegetable

### **Soda Included**

### **Coffee:**

Cappuccino, Espresso, Regular Coffee, Decaf & Tea

**Price: \$39.00 per person + tax + 18% gratuity**

### **Additions:**

**Cookie Platter: \$1.50 per person**

**Sheet Cake: \$2.50 per person**

**Plating Fee: \$1.00 per person**

(If you prefer bringing your own cake, it's a \$1 per person cut & plate fee)

**Fruit Platter: \$3.00 per person**

**Pastry Tray: \$3.50 per person**

**Champagne Toast: \$2.00 per person**

**Wine & Domestic Beer: \$10.00 per person**

**Open Bar: \$25.00 per person**

(bottom shelf liquor only)

**Wine by the Bottle \$25 / Per Bottle Opened**

**Kids Menu**

**Up To 6yrs Old**

**Price \$12.00**

**Appetizer:** Mozzarella Sticks

**Main Course:** (Choice of)  
Pizza, Chicken Fingers, or  
Pasta with Butter or Tomato Sauce

**Kids Menu**

**Age 7 - 12**

**Price \$18.00**

**Appetizer:** Mozzarella Sticks

**Pasta: (Choice of)**  
Penne with Butter or Tomato Sauce

**Main Course: (Choice of)**  
Personal Pizza or Chicken Fingers

# Angelina's Party Menu Selections

## Appetizer Course:

Antipasto Angelina (prosciutto, fresh mozzarella, soppressata, provolone, roasted peppers) ,  
Mozzarella Caprese (fresh mozzarella & fresh tomato topped with virgin olive oil)  
Baked Clams (Chopped), Clams Oreganata (Whole),  
Fried Calamari (marinara sauce or fra diavolo sauce),  
Hot Antipasto (Mussels, clams, scallops, shrimp, stuffed peppers, stuffed mushrooms)

## Pasta Course:

Linguine White Clam or Red Clam Sauce (Chopped clams),  
Cavatelli Broccoli e Aaglio Olio (Sauteed with broccoli, garlic & olive oil),  
Penne a la Vodka (Sauteed with tomato sauce, vodka, cream & prosciutto),  
Penne Virginia (Chicken, shrimp, garlic & oil),  
Fettuccine Primavera (Sauteed with mixed vegetables in a pesto cream sauce,  
Rigatoni Filetito di Pomodoro (Fresh tomato sauce, garlic, Vidalia onions & prosciutto),  
Penne Bolognese (Authentic meat sauce with a hint of cream),  
Rigatoni Meat Sauce (Authentic meat sauce),  
Linguine Aaglio Olio (Garlic & olive oil)  
  
Family Style Pasta Additional \$3 pp

## Salad Course:

Garden Salad with Italian Vinaigrette  
(Lettuce, tomatoes, cucumbers, onions, mushrooms, peppers)  
Add Gorgonzola OR Add Shaved Parmigiana \$2 pp  
  
Upgrade Salad or Family Style Salad Additional \$2 pp

## Entree Course Menu Selections:

### Chicken

#### Chicken Parmigiana

Topped with tomato sauce and melted mozzarella

#### Chicken Natalino

Sauteed with mushrooms, broccoli, roasted peppers, in a brown sauce

#### Chicken Marsala

Sauteed with white button mushrooms in a marsala wine sauce

#### Chicken Francese

Egg battered in lemon butter & white wine.

#### Chicken Balsamico

Sauteed in a balsamic vinegar reduction, artichoke hearts in a rosemary sauce.

#### Chicken Scarpariello

Hot cherry peppers, sundried tomatoes, garlic in a spicy brown sauce

### Veal

#### Veal Parmigiana

Topped with tomato sauce and melted mozzarella

#### Veal Adriana

topped with prosciutto, spinach, roasted peppers, mozzarella in a brown sauce

#### Veal Marsala

Sauteed with white button mushrooms in a marsala wine sauce

#### Veal Francese

Egg Battered in lemon, butter & white wine.

#### Veal Sorrentino

Topped with eggplant, tomato & fresh mozzarella In a tomato sauce

#### Veal Piccata

Sauteed with capers, lemon, butter & white wine.

### Vegetarian:

#### Eggplant Parmigiana

Topped with tomato sauce & melted mozzarella

#### Eggplant Rollatine

Stuffed with ricotta & grated cheese topped with tomato sauce & melted mozzarella

### Fish

Alaskan Salmon, Flounder Filet, Red Snapper, Tilapia, Shrimp

With a preparation choice of:

**Lemon Sauce** (broiled topped with fresh squeezed lemon) **Piccata** (sauteed with lemon, butter, white wine & capers)

**Francese** (egg battered in lemon, butter & white wine) **Oreganata** (broiled topped with seasoned breadcrumbs), **OR**

**Balsamico** (sauteed in a balsamic vinegar reduction) – “**Salmon ONLY**”

### Sheet Cakes

Strawberry & Banana Filling, Strawberry Shortcake,

Chocolate Mousse, Cannoli Filling, Napoleon