

T R A T T O R I A

P I A Z Z A
D ' A N G E L O

WEDDINGS

Contact:

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SAMPLE MENU ONE

DISPLAYED HORS D 'OEUVRES

Seasonal Vegetarian Antipasti of Artisanal Cheeses, Assorted Grilled Vegetables, Balsamic Butter Beans, Marinated Artichokes, Olives, Mustard, Nuts, Fresh Breads and Bread Sticks

PLATED SALAD

Caesar – Little Gem, Croutons, Shaved Parmesan & House Made Caesar Dressing

MAIN COURSE – CHOICE OF

GRILLED, HERB MARINATED HALF GAME HEN

With Sautéed Summer Squash, Spring Onions, Mint

MEDITERRANEAN STYLE GRILLED SALMON

With Sautéed Spinach, Tomatoes, olives, white wine and lemon

PARSLEY TORTELLI

Stuffed with Buffalo Mozzarella, Fava Beans, Cherry Tomato Confit, Aged Ricotta

SWEET TABLE OR FAMILY STYLE DESSERT

MINI PANNA COTTA

with Vanilla & Fresh Berries

MINI PROFITEROLES

with Pastry Cream & Chocolate Sauce

ASSORTED COOKIES & BISCOTTI

COFFEE AND TEA SERVICE

\$56.00/PP

PRICE PER PERSON DOES NOT INCLUDE STAFF, RENTALS, TAX, OR SERVICE FEE

Refer to the D'Angelo Catering Menu for food substitutions.

Package pricing may change based on selected substitutions.

SAMPLE MENU TWO

PASSED HORS D 'OEUVRES

Fava Bean Puree in Puff Pastry Shell with Pecorino & Local Honey

Caprese Skewer with Mozzarella, Cherry Tomato, Olives & Basil

Bacon Wrapped Scallop with Niman Ranch Bacon, Basil Oil

Crostini with Fig, Goat Cheese and Mint

DISPLAYED ANTIPASTI

Chef's Selection of Antipasti - Assorted Salumi and Prosciutto, Artisan Cheeses, Grilled and Marinated Vegetables, Olives, Mustard, & Fresh Breads and Bread Sticks

PLATED SALAD

Organic Baby Spinach, Red Beets, Red Onion, Aged Ricotta, Raspberry Vinaigrette

MAIN COURSE – CHOICE OF

CHICKEN MARSALA

Wild Mushrooms, Shallots, Marsala Reduction, Sautéed Spinach, Roasted Potatoes

BRAISED NIMAN RANCH BEEF SHORT RIBS

Saffron Risotto, Seasonal Vegetable

LOBSTER RAVIOLI

With Mascarpone and Vodka Tomato Sauce

SWEET TABLE OR FAMILY STYLE DESSERT

MINI BITTERSWEET CHOCOLATE MOUSSE

with Whipped Cream, Chocolate Shavings

MINI TIRAMISU

Layers of Mascarpone Cream, Espresso-Soaked Italian Lady Finger Cookies, Chocolate Shavings

ASSORTED COOKIES & BISCOTTI

COFFEE AND TEA SERVICE

\$66.00/PP

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SAMPLE MENU THREE

PASSED HORS D 'OEUVRES

Deviled Quail Eggs with Truffle Perlage

Fresh Burrata with Cherry Tomato & Micro Arugula on Crostini

Grilled Shrimp with Classic Cocktail Sauce and Lemon

Spicy Chicken Skewer with Calabrian Chiles, Fresh Herb Olive Oil, Olives, Bell Pepper & Onion

RAW BAR

Oysters on the Half Shell, Jumbo Shrimp Cocktail, King Crab Legs

SALAD

Fagioli Salad of Baby Lettuce, Butter Beans, Walnuts, Fennel, Parmesan, Balsamic Vinaigrette

PASTA COURSE

Cappellacci di Zucca - Butternut Squash Ravioli, Amaretto Cookies, Butter, Sage, Balsamic, Touch of Tomato Sauce

MAIN COURSE – CHOICE OF

SAUTÉED HALIBUT

Sautéed Escarole, Black Olive Pate, Herb Oil

GRILLED FILET MIGNON

With Seasonal Vegetable and Red Wine Reduction

SWEET TABLE OR FAMILY STYLE

Amaretto Cookie Mousse with Chocolate Shavings & Cigar Cookie

Mini Espresso Panna Cotta with Whipped Cream

Mini Sfoglia – Pastry filled with Pastry Cream, Whipped Cream & Fresh Berries

COFFEE AND TEA SERVICE

\$90.00/PP

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