



Your Wedding by Angeli's Catering

**Serving the Suburbs & Chicago
Including but not limited to the following Venues:**

- Abbey Farms Aurora
- Arranmore Farm & Polo Club Oswego
- Danada House Wheaton
- Four Rivers Environmental Education Center Channahon
- Fredrick Graue House Oak Brook
- Katherine Legg Lodge Hinsdale
- Knoch Knolls Nature Center Naperville
- Mayslake Peabody Estate Oak Brook
- Naper Settlement Naperville
- Naperville Park District
- Naperville V.F.W.
- Noah Events Naperville
- Ovation Chicago
- Paramount Theatre & Meyer Ballroom Aurora
- Prairie Productions Chicago
- The Haight Elgin
- Wilder Mansion Elmhurst
- Warehouse 109 Plainfield



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Accolades

“Having delicious food was one of the most important aspects of our wedding and we could not have been more satisfied with our decision to use Angeli’s Restaurant for our wedding. We had the opportunity to work with John from Angeli’s Restaurant and he was a complete pleasure to work with! He was kind, responsive and very organized. We felt completely at ease when we met with him and could tell that we were in good hands!

The day of the wedding, the food was even more delicious than I remembered from our tasting! We chose 4 appetizers to serve: butternut squash gnocchi, asparagus and prosciutto, bruschetta and bacon wrapped dates! Each of these was mouth-watering good! For dinner, guests had the choice of ordering either eggplant parmesan or chicken margarita. We also served family style pasta at the dinner table. Friends and family came up to us throughout the night and exclaimed how delicious the food was and some even said the eggplant parmesan was the best they ever had! I ordered this for my meal and would have to agree!

Throughout the evening John checked up with us to see if we needed anything and just made sure we were having a wonderful time. I thought this was a nice touch. His staff was also very professional and courteous. One of the staff even brought an appetizer platter out to us while we were taking pictures during our cocktail hour! We had a wonderful experience using Angeli’s Restaurant for our wedding and highly recommend them to for weddings or a delicious meal in their restaurant!”

“Tony is fantastic! This was the easiest decision we got to make for our wedding. Not only does Tony work with you to get what you want in the budget you have, the food is amazing! Exceptional service. We even dined in the restaurant before considering them as our caterer and the search was over.”

“John at Angeli’s provided the catering for our February 14th wedding at the Danada House in Wheaton, IL. We could not have asked for a better caterer. John always made himself available in the wedding planning stages for all of my questions (which I, of course, had an abundance of) and he made everything that I requested possible. The level of organization and knowledge him and his staff displayed from ceremony to reception was outstanding. They are definitely a well-oiled machine and know exactly what they are doing. The food tasted wonderful, presented beautifully and far exceeded our expectations. It was so much better than what you typically get at a wedding that our guests were asking for to-go containers (which they were provided!!). As the icing on the cake, Angeli’s was very reasonably priced for the high level of service we received. Their quote was right in line with the other caterers we interviewed only their quote included much more (i.e. champagne toast, passed hors d’oeuvres, etc.). I would highly recommend Angeli’s to anyone looking for an attentive caterer who serves delicious food.”

Read more reviews at

<http://www.weddingwire.com/reviews/angelis-naperville/7060dce6e36d31ba.html>



Your Reception Catered by Angelis

All of us at Angelis would like to congratulate you on your engagement. We understand that your wedding day has been a long time coming and as your dream is finally coming true, we will help make sure all of your arrangements down to the smallest detail are carried out just as you always imagined.

With Angelis your event will be handled by several of our experienced staff members to ensure that every last detail falls right into place.

Pricing

All menus offered Plated, Family Style, or Buffet

Begins at \$37.00

Menu Selections Include

Butler style appetizers ~ Salad~ Main Course~ Sides~ Dinner Rolls & Butter
Coffee & Tea Station

China ~ Flatware ~ Water Glasses ~ Dinner Fork ~ Dessert Fork ~ Spoon ~ Knife
Salad Plate ~ Dinner Plate ~ Dessert Plate ~ Appetizer Plate ~ Colored Linen Napkins
Complete Set Up & Break Down

All venues have different equipment and labor needs. Prices listed are estimates
and will be adjusted based on these needs.

Custom wedding cakes available

We would be honored to meet with you and your family to discuss making your special day one to remember. We will be happy to customize a menu to fit your specific needs if the following suggested menus are not what you had in mind.

Final pricing is dependent on number of guests & specific menu selections
Does not include Linens, Sales Tax or Labor Charge



Plated Entree

Menu #1

Appetizers

Caprese Flatbread
Stuffed Mushrooms
Butternut Gnocchi
Toasted Ravioli

(All appetizers are served butler style)

Angel's House Salad

Romaine lettuce with fresh kale, sprouts, cabbage and carrots topped with fresh tomatoes, onions and black olives served with choice of our homemade balsamic vinaigrette dressing or homemade ranch

Chicken Margherita

Boneless breasts of chicken in a garlic white wine reduction with fresh tomatoes, basil and capers topped with fresh mozzarella cheese

Garlic Mashed Potatoes

Red skinned potatoes blended with shaved parmesan cheese, heavy cream and butter

Asparagus Spears

Topped with a lemon-butter sauce

\$38.00 per person

Final pricing is dependent on number of guests & specific menu selections

Does not include Linens, Bar Service, Sales Tax or Labor Charge

Menu #2

Appetizers

Roasted Red Pepper Crostini
Mini Meatballs
Fig & Goat Cheese Crostini
Prosciutto and Melon Skewer

(All appetizers are served butler style)

Angel's Special Salad

Spring lettuce, caramelized walnuts, crumbled gorgonzola cheese, pears & apples finished with a sweet raspberry vinaigrette dressing

Filet & Chicken Combo plate

Freshly grilled filet and chicken breast in a garlic white wine reduction with fresh rosemary and tri-colored roasted peppers

Vesuvio Potatoes

Roasted to perfection with fresh herbs

Garlic Green Beans

Steamed green beans topped with extra virgin olive oil and toasted fresh garlic

\$53.00 per person



Plated Dual Entree

(guest's choice)

Menu #3

Appetizers

Roasted Pepper Crostini
Mini Meatballs
Bacon Wrapped Dates
Italian Sausage & Pepper Skewers
(All appetizers are served butler style)

Caesar Salad

Crisp romaine, homemade croutons and shaved parmesan tossed with a creamy Caesar dressing

Your guests will pre-select one of the following plated entrees

Vegetable Lasagna

Fresh pasta sheets layered with fresh minced vegetables, ricotta cheese and mozzarella cheese topped with a homemade parmesan cream sauce

Chicken Marsala

Boneless breasts of chicken in a marsala wine sauce with sauteed mushrooms accompanied by red skinned mashed potatoes and a seasonal vegetable medley

Lasagna \$37.00 per person Chicken \$43.00 per person

Does not include Linens, Bar Service, Sales Tax or Labor Charge



Plated Choice of Menu

(guest's choice)

Menu #4

Appetizers

Mini Meatballs
Sausage and Pepper Skewers
Butternut Gnocchi

(All appetizers are served butler style)

Caesar Salad

Crisp romaine, homemade croutons, shaved parmesan cheese with our creamy Caesar dressing

Your guests will pre-select one of the following plated entrées

Filet Marsala - \$54.00

Marsala wine reduction with fresh mushrooms accompanied by homemade mashed potatoes and garlic green beans

Chicken Angeli - \$40.00

Boneless breast simmered in a garlic wine sauce with sun-dried tomatoes, mushrooms and spinach, topped with melted provolone accompanied by homemade mashed potatoes and garlic green beans

Salmon Piccata - \$52.00

Lemon white wine with capers accompanied by homemade mashed potatoes and garlic green beans

Eggplant Parmesan - \$40.00

Layered with red sauce and a 3 cheese blend accompanied by garlic green beans

Does not include Linens, Bar Service, Sales Tax or Labor Charge



Family Style Menu #1

Appetizers

Four Cheese Stuffed Mushroom
Peppadew Pepper Popper
Caprese Flatbread
Bacon Wrapped Dates

(All appetizers are served butler style)

Salad

House Salad

Romaine lettuce with fresh kale, sprouts, cabbage and carrots topped with fresh tomatoes, onions and black olives served with choice of our homemade balsamic vinaigrette dressing or homemade ranch dressing.

Main Course

Chicken Margherita

Boneless breasts of chicken in a garlic white wine reduction with fresh tomatoes, basil and capers topped with fresh mozzarella cheese

Grilled Italian Sausage and Peppers

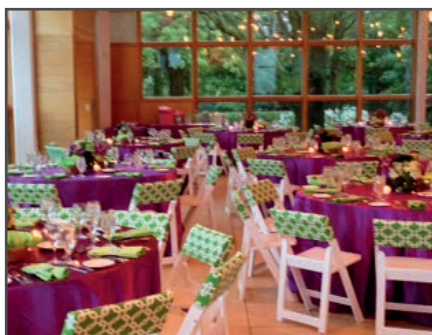
In a marsala wine sauce with fresh basil topped with tri-colored sweet peppers

Garlic Mashed Potatoes

Red skinned potatoes blended with shaved parmesan cheese, heavy cream and butter

\$37.00 per person

Does not include Linens, Bar Service, Sales Tax or Labor Charge



Family Style Menu #2

Appetizers

Antipasto Board *(stationary)*
Ricotta and Honey Flatbread
Caprese Kabobs
Toasted Raviolis
(All appetizers are served butler style)

Salad

Angeli's Special Salad

Spring lettuce, caramelized walnuts, pear, apple and gorgonzola cheese finished with a sweet raspberry dressing

Main Course

Chicken Vesuvio

Boneless breasts of chicken in a garlic white wine sauce with fresh rosemary and tri-colored peppers.

Rigatoni Absolut

Our homemade vodka cream sauce tossed with rigatoni pasta and parmesan cheese

Meatballs

Our famous meatballs simmered in our homemade red sauce dusted with parmesan

Green Beans

Freshly steamed and topped with a lemon butter sauce

\$47.00 per person

Does not include Linens, Bar Service, Sales Tax or Labor Charge



Family Style Menu #3

Menu #3

Appetizers

Butternut Gnocchi
Prosciutto wrapped asparagus
Caprese Flatbread
Toasted Raviolis

(All appetizers are served butler style)

Salad

Spinach Salad

Fresh spinach leaves, fresh seasonal berries, goat cheese and almonds topped with a paprika vinaigrette dressing

Main Course

Bowtie Primavera

Seasonal vegetables simmered in a garlic white wine reduction with fresh basil served over bowtie pasta

Stuffed Shells Absolut

Jumbo pasta shells with ricotta cheese smothered with our vodka sauce and baked with mozzarella

Chicken Caprese

Boneless breasts of chicken in a garlic wine sauce with fresh tomatoes, basil and fresh mozzarella drizzled with aged balsamic vinegar

Broccoli and Sun-dried Tomatoes

Tossed with extra virgin olive oil and garlic

\$39.00 per person

Does not include Linens, Bar Service, Sales Tax or Labor Charge



Sample Buffet Style

Menu #1

Appetizers

Stuffed Mushrooms ~ Asparagus wrapped Prosciutto ~ Caprese Flatbread ~ Bruschetta
(All appetizers are served butler style)

The following to be offered buffet style for your guests to enjoy

Caesar Salad

Crisp romaine, homemade croutons, shaved parmesan cheese with our creamy Caesar dressing

House Salad

Romaine lettuce with fresh kale, sprouts, cabbage and carrots topped with fresh tomatoes, onions and black olives served with choice of our homemade balsamic vinaigrette dressing or homemade ranch

Rigatoni Absolut

Our famous homemade vodka cream sauce tossed with rigatoni pasta and parmesan cheese

Mostaccioli Bolognese

Our homemade meat sauce tossed with Mostaccioli

Chicken Piccata

Boneless breasts of chicken in a lemon white wine sauce with capers

Herbed Roasted Potatoes

Fresh herbs, extra virgin olive oil and garlic tossed with baby red potatoes and roasted to perfection

Mixed Vegetables

Seasonal mix of freshly steamed vegetables lightly seasoned

\$36.00 per person

Does not include Linens, Bar Service, Sales Tax or Labor Charge

Bar Service

Packages Include

Bartenders, Beverage Napkins, Ice, Stir Straws, Bar Supplies, Bar Garnishes, Bar Mixers, Insurance, State & Local Liquor Licenses.

Beer, Wine, Juice, and Soda Bar

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Pinot Noir, Sparkling Italian Prosecco, Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic, Assorted Soda, Bottled Water, Assorted Juices

4 hours \$12.95 per Guest 5 hours \$14.95 per Guest

Standard Bar Service

Absolut Vodka, Beefeater Gin, Dewar's Scotch, Jack Daniels, Bacardi Rum, Jose Cuervo Gold Tequila, Seagram's 7, Christian Brothers Brandy, Amaretto, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Pinot Noir, Sparkling Italian Prosecco, Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic, Assorted Soda, Bottled Water, Assorted Juices

4 hours \$17.95 per Guest 5 hours \$21.95 per Guest

Premium Bar

Grey Goose, Tanqueray Gin, Dewar's Scotch, Glenlivet Scotch, Christian Brothers Brandy, Crown Royal, Jack Daniels, Captain Morgan Rum, Bacardi Rum, Jose Cuervo Gold Tequila, Bailey's, Kahlua, Frangelico, Disaronna Amaretto, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Pinot Noir, Sparkling Italian Prosecco, Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic Assorted Soda, Bottled Water, Assorted Juices

4 hours \$19.95 per Guest 5 hours \$23.95 per Guest

Soda & Water Package

Coke, Diet Coke, Sprite, iced tea, bottled & sparkling water - **\$4.95 per person**

Extras

Champagne Toast add \$3.00 per Guest (includes stemware)

Unlimited Bottled Wine on Table \$5.00 per Guest (includes stemware)

*Substitutions or additions for beer, wine or liquor selections are welcome

*Customized specialty drinks available

Late Night Snacks

Mini cheese burgers served on a gourmet pretzel roll with all your favorite toppings
\$36.00 per Dozen

Mini Italian Beef - Freshly baked mini rolls with Chicago style Italian Beef with sweet and hot peppers
\$36.00 per Dozen

Pizza - Assorted slices of freshly made pizza
\$25.00 per Pizza

Mini Chicken Parm Sandwich - A lightly breaded chicken breast served with our homemade marinara and melted mozzarella cheese on a mini bun
\$36.00 per Dozen

Vienna Beef Hot Dogs served Chicago Style
\$36.00 per Dozen
(Hot dog cart with umbrella is available)

Mini Sub Sandwiches - An assortment of freshly made sandwiches including turkey, roast beef, and Italian
\$36.00 per Dozen



Frequently asked questions

Do you have any referrals from past weddings you have done?

Absolutely! Type the below link in your browser and take a look at what brides and grooms have said about their experience with us: <https://www.weddingwire.com/reviews/angelis-naperville/7060dce6e36d31ba.html>

How does this process start?

Once you have your venue booked we ask you to look at our wedding menu and let us know which bar package (if applicable at your particular venue), menu option and style of service best fits your vision and budget. Once we receive this information we will get started on a custom proposal for you. We will then email you the initial quote with pricing and details. We will wait to hear your feedback on menu and pricing and then begin to make necessary adjustments.

Do you offer tastings?

Yes, once your initial proposal is complete (see above) we invite you in to our restaurant in Naperville (1478 E. Chicago Avenue)

Is there a fee for the tasting?

Tasting for 2 is complimentary, anyone over and above that is \$25.00 per person. Angelis does have a full bar and you and your guests are welcome to order whatever you would like but by law full price must be charged for all alcoholic beverages

What days and times are available for a tasting?

Friday and Saturdays are typically very busy at the restaurant and not conducive for tastings and we are out at weddings and events making sure all is going perfectly (as we will for you too!). Tuesdays, Wednesdays, Thursdays and select Sundays are available. We try and schedule around 4:00/4:30 or after 7:00 trying to avoid the dinner rush. If your schedule does not permit any of these times or days we can at times accommodate and make alternate suggestions.

I like one of the menus but have some different ideas for appetizer selections and main course – can these be replaced with other options?

Of course! These menus and combinations are simply suggestions to get the ball rolling. All of our menus are completely customizable to fit your specific needs.

We like the bar options but our families have some specific brands they prefer over the ones listed, can we substitute items?

Of course! We will make every effort to make sure the bar items are what you and your guests like to drink.

Can you provide a cake and/or desserts?

Yes! We work closely with a couple of different bakeries that we can refer you to based on your specific needs.

How many staff members do you provide?

The size and details of your wedding will determine that. Angelis is well known for properly staffing its events. On average each server will have 2.5 tables and will be supported by porters, bartenders (if applicable), delivery drivers, kitchen staff, dishwashers and an event manager.

I do not see food stations as a style of service offered. Can Angelis accommodate if I would like my reception to be stations?

Yes, we can and have done just about every style of service imaginable.

When is my final guest count due?

2 weeks prior to your wedding date. This can be adjusted up to 1 week prior but should only be reserved for a few last minute RSVP's.

The venue I am looking at has a long list of insurance and licensing needs. Does Angelis meet these requirements?

Yes! We are fully licensed and insured and meet and or exceed most venues' requirements.

Our venue charges a caterers fee. What does that cover?

Each venue we work with has its own set of rules, regulations and fees. Some will charge the caterer a percentage of the total bill, some a set dollar amount per guest, some a flat fee for the year. Pricing for this will be in your final proposal.

Our venue does not have you listed on the preferred caterers list. Can Angelis still caterer our wedding?

More times than not, YES! We can let your venue know that we are qualified to work at their facility. Most venues are just fearful of a caterer who is not a pro and doesn't know all of the moving parts necessary to successfully cater a wedding. If there is a fee to bring Angelis in as a caterer we can negotiate that fee.

Is the labor charge listed gratuity for your staff?

No, labor charge is simply the cost for us to properly staff your wedding and covers the wages for the staff. While gratuity of course is appreciated it is not required unless listed otherwise.

Can we order off your catering menu instead of your wedding menu?

Wedding receptions have a large amount of service and rental needs that are included in our pricing listed on the wedding menu. The catering menu does not have all of the needs that are associated with a wedding reception at any of our offsite venues.

Can you accommodate dietary restrictions and allergies?

Yes, if some of your guests have a specific need we can easily provide a special meal for them

Do you offer late night snacks?

Of course! From Chicago style hot dogs to mini gourmet cheeseburgers on pretzel rolls, we have you covered!

Do you provide table linens?

Yes, we work with a linen company that has endless options of colors and fabrics to choose from.

How much do linens typically cost?

Because each wedding has different table needs and layout ideas vary so much from wedding to wedding it is tough to give an average but we see linens add roughly \$5.00 – \$8.00 per guest.

Does Angelis require a deposit to reserve our date?

Yes, A minimum deposit of \$1500.00 is required to reserve our services for your date. Deposit request may increase depending on the size of your particular event.