

D'Angelo's

Banquet Menu

Our family philosophy for over 30 years has been to treat each customer as if they are a guest in our own home. We proudly prepare each Classic Italian, low fat, vegetarian and gluten friendly meal fresh and to your specifications. We strive to meet your every need during your experience with us. Relax, enjoy, make memories – be a part of our family.

The D'Angelo Family

✱ **Baby Showers** ✱ Bridal Showers ✱ **Birthday Parties** ✱
✱ Business Meetings ✱ **Memorial Luncheons** ✱ Family Gatherings
✱ **Retirement Parties** ✱ Holiday Events ✱ **Rehearsal Dinners** ✱
Anniversaries ✱ **Promotions** ✱ Graduations ✱

Our Event Coordinator, Laura, will be happy to incorporate your ideas, meet your needs and work within your budget to create a unique and memorable event.

Call or text Laura at (234) 212-4699 or call the restaurant at 330-963-0603.

You may also email your inquiries to DangelosDocs@gmail.com.

Please allow 24 hours for a response.

*Uno non può pensare bene, amare bene,
dormire bene, se non ha mangiato bene.*

(One cannot think well, love well, sleep well, if one hasn't eaten well.)

Luncheon Buffet

Family Style add \$2.00 per person

Served from 11:00 AM - 3:00 PM. *Includes D'Angelo's House Salad tossed with Our homemade Italian Vinaigrette, Fresh baked bread and Non-Alcoholic Beverages.*

Monday – Friday
 1 Entrée \$22.00
 2 Entrée \$24.00

Saturday – Sunday
 1 Entrée \$24.25
 2 Entrée \$26.25

Select 1 or 2 entrées to be served on the Buffet line from the following:

- Chicken***: Marsala, Palermo, Sautéed Lemon, Parmesan or Bruschetta.
- Beef***: Sliced Roast Beef with mushroom gravy or rosemary au jus, Chopped Sirloin Steak with Mushroom Burgundy Sauce.
- Pork***: Breaded Pork Cutlet, Pork Parmesan, or Italian Sausage and Peppers
- Seafood***: Cod with Lemon Caper sauce, Salmon topped with honey bourbon sauce.

Select one accompaniment from each category:

- Potato**: Roasted Italian, or Smashed Redskins
- Vegetable**: Green Beans Almandine, Mixed Italian Vegetables, or Steamed Broccoli.
- Pasta**: Penne or Rigatoni. Served with your choice of Marinara Sauce, Meat Sauce or Garlic olive oil.

Dinner Buffet

Family Style add \$2.00 per person

Ordered by the number of guests. *Includes D'Angelo's House Salad tossed with Our homemade Italian Vinaigrette, Fresh baked bread and Non-Alcoholic Beverages.*

1 Entrée \$29.50
 2 Entrée \$32.50
 3 Entrée \$35.50

Select 1, 2, or 3 entrées to be served on the Buffet line from the following:

- Chicken***: Marsala, Palermo, Sautéed Lemon with Capers, or Parmesan.
- Beef***: Sliced Beef with Mushroom Gravy or Rosemary Au Jus, Chopped Sirloin Steak with Mushroom Burgundy Sauce.
- Pork***: Breaded Pork Cutlet, Pork Parmesan, or Italian Sausage and Peppers
- Seafood***: Cod with Lemon Caper Sauce, or Salmon topped with honey bourbon sauce or a Lemon Thyme Butter Sauce.

Select one accompaniment from each category:

- Potato**: Roasted Italian, or Smashed Redskins
- Vegetable**: Green Beans Almandine, Roasted Mixed Vegetables or Steamed Broccoli
- Pasta**: Penne or Rigatoni. Served with your choice of sauce Marinara Sauce, Meat Sauce, or garlic olive oil. *(Alfredo or Creamy Garlic add \$2.00 per person)*

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. However, these items may be cooked to order.

Appetizers

Priced Per Person

Appetizers for parties of 15 -30

Choose from 6 or more selections

Appetizers for parties of 31 - 40

Choose from 8 or more selections

Breaded Chicken Strips	<input type="checkbox"/> \$4.50 × _____ No. of Guests =
Toasted Ravioli - Choice of Cheese or Meat	<input type="checkbox"/> \$4.25 × _____ No. of Guests =
Sausage Stuffed Mushrooms	<input type="checkbox"/> \$4.75 × _____ No. of Guests =
Arancini Balls - Stuffed with Cheese	<input type="checkbox"/> \$4.50 × _____ No. of Guests =
Bacon Wrapped Scallops	<input type="checkbox"/> \$7.50 × _____ No. of Guests =
Warm Spinach and Artichoke Dip	<input type="checkbox"/> \$5.25 × _____ No. of Guests =
Mini Crab Cakes - Blue Fin Crab	<input type="checkbox"/> \$6.75 × _____ No. of Guests =
Gourmet Pizza (<i>Margherita, Cheese, Vegetable</i>)	<input type="checkbox"/> \$5.00 × _____ No. of Guests =
Sliders (<i>Chicken, Beef, Meatball or Sausage Parmesan</i>)	<input type="checkbox"/> \$5.75 × _____ No. of Guests =
Swedish Meatballs	<input type="checkbox"/> \$4.25 × _____ No. of Guests =
Crab Stuffed Mushrooms	<input type="checkbox"/> \$6.00 × _____ No. of Guests =
Cheeses with Fresh Seasonal Fruit	<input type="checkbox"/> \$6.75 × _____ No. of Guests =
Fresh Vegetables with dipping sauce	<input type="checkbox"/> \$5.50 × _____ No. of Guests =
Bruschetta Bread:	<input type="checkbox"/> \$4.25 × _____ No. of Guests =
Mozzarella Marinara	<input type="checkbox"/> \$5.25 × _____ No. of Guests =
Calamari Fritto	<input type="checkbox"/> \$5.25 × _____ No. of Guests =
Chilled Jumbo Shrimp on Ice with Cocktail Sauce: One platter serves 25 guests	<input type="checkbox"/> \$160.00
Egg Plant Parmigiana Rolls: Ricotta cheese stuffed eggplant rolls in Marinara Sauce	<input type="checkbox"/> \$4.75 × _____ No. of Guests =
Sausage Stuffed Banana Peppers in a garlic and olive oil sauce	<input type="checkbox"/> \$4.75 × _____ No. of Guests =
Charcuterie Board: Selection of cheeses and cured meats.	<input type="checkbox"/> \$12.00 × _____ No. of Guests =

For Plated Dishes Please Refer to our Regular Dinner Menu

For Parties of 15-25, you will be required to select 4-5 items from our Dinner Menu. Please contact our banquet coordinator to discuss specifications and limitations.

Parties of 26 or more will be served buffet style. Please see page 2.

Desserts

**Desserts not furnished by D'Angelo's will be a \$2 per person charge*

Quarter Sheet Cake: <i>Serves 20 Guests – Yellow, White or Chocolate</i>	<input type="checkbox"/> \$47.25
Half Sheet Cake: <i>Serves 40 Guests – Yellow, White or Chocolate</i>	<input type="checkbox"/> \$63.00
Full Sheet Cake: <i>Serves 60 Guests – Yellow, White or Chocolate</i>	<input type="checkbox"/> \$89.25
Quarter Sheet Cassata Cake: <i>Serves 20 Guests -White Cake with Custard and Strawberry Filling</i>	<input type="checkbox"/> \$78.75
Half Sheet Cassata Cake: <i>Serves 40 Guests - White Cake with Custard and Strawberry Filling</i>	<input type="checkbox"/> \$152.50
Full Sheet Cassata Cake: <i>Serves 60 Guests - White Cake with Custard and Strawberry Filling</i>	<input type="checkbox"/> \$194.25
Assortment of Cookies and Pastries: Priced per person	<input type="checkbox"/> \$5.25
Premium Pastries: Priced per person (will include mini cannoli and tiramisu)	<input type="checkbox"/> \$6.25
Cannoli: Priced per piece	<input type="checkbox"/> \$4.25
Mini Cannoli: Priced per piece	<input type="checkbox"/> \$2.25
Tiramisu: Priced per piece	<input type="checkbox"/> \$6.25
	<input type="checkbox"/>
	<input type="checkbox"/>
Mimosa Bar: Priced per person – <i>Includes 3-4 juices and fresh fruit</i>	<input type="checkbox"/> \$11.00
	<input type="checkbox"/>
Other:	<input type="checkbox"/>

Amenities

To give your event that special touch D'Angelo's offers cake cutting, wine/champagne, and linen services.

Select from the following services:	
Cake Cutting Service – D'Angelo's Desert: Services are included for cakes purchased from D'Angelo's	<input type="checkbox"/> Included
Cake Cutting Service – Outside Facility Desert: Services are charged by the number of guests for cakes purchased or made from an outside facility or person	<input type="checkbox"/> \$2.00 × No. of Guests =
Desert Display – D'Angelo's Desert: Services are included for deserts purchased from D'Angelo's	<input type="checkbox"/> Included
Wines or Champagne: Services are charged by the number of bottles opened to those customers purchasing wine and/or champagne wanting it served to their guests	<input type="checkbox"/>
Standard Linen Service: White linen service (napkins, toppers, etc.) is included	<input type="checkbox"/> Included
Optional Linen Service: Linen service in selected colors is available. However, colors may be limited and so this must be addressed with the Banquet Coordinator at the time of order.	<input type="checkbox"/>
Plated Dinner Service: <ul style="list-style-type: none"> • Place Cards: For pre-ordered menus, customers have the option of providing color coded cards or printed card to indicate their guest's menu selection e.g., R Red=Beef, Yellow= Chicken, Blue=Fish, Green= All Others • Setup Instructions: Assigned Seating Charts, Centerpieces, Favors and Place Cards may be dropped off to the Banquet Manager 72 hours prior to your event. At this time the Banquet Manager will review any setup instructions with you. 	<input type="checkbox"/> <input type="checkbox"/>

Additional Notes and Instructions

Catering Policies

D'Angelo's Ristorante would like to thank you for choosing us to cater your affair. We here at D'Angelo's are committed to providing you top quality food and impeccable service in an elegant setting. Our guests receive the highest standard of excellence and professionalism from our staff.

Banquet and Party Rooms

Our banquet and party rooms are reserved to meet the needs and accommodations of the number of guests in your party. We reserve the right to reassign a room if the anticipated number of guests changes. Please allow yourself enough time for your function, as other groups may have reserved our facilities prior to or following your function. If your time schedule changes, please contact the Banquet Department and we will make every effort to accommodate your request. D'Angelo's Ristorante will not assume responsibility for the damage or loss of any merchandise or articles left prior to, during or after your function. The patron will be responsible for any damages their guests may cause to the facility. Centerpieces, party favors, or any additional decorating can be set up for an additional fee.

Food and Beverage

Specific menus are suggested in planning your function. We are also pleased to offer assistance in designing a special menu for any occasion or theme event. No food or beverage of any kind will be permitted into your function without prior consent of the Banquet Department. All menus are subject to a 20% gratuity and applicable sales tax.

State Regulations

State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

Alcoholic Beverages

All alcoholic beverages are to be purchased from and served on the premises. D'Angelo's Ristorante requires that our servers and bartenders dispense beverages. We reserve the right to request proper identification to any person to verify age before serving alcoholic beverages. We also reserve the right to refuse alcoholic beverages to any persons D'Angelo's deems to appear to be intoxicated.

Deposits

D'Angelo's requires a valid credit card to be held on file in lieu of a cash deposit. This credit card will not be charged prior to the event. Should your event be cancelled without a minimum of 48 hours' notice, a cancellation fee may be assessed. All tax-exempt functions must supply us with copy of exemption certificate prior to final billing.

Final Guarantees

Confirmation for number of guests must be received no later than 3 days prior to the scheduled function; otherwise we will consider your original number of expected guests to be guaranteed for all charges.

Customer Signature: _____

Event Data

Planning Date:	
Event Date:	
Customer Name:	
Customer Address:	
Customer Phone:	
Customer Fax:	
Customer Email:	