

Angelico's Lake House is the ideal location for your Bridal, Baby, Jack & Jill Shower or Wedding. We have two beautiful banquet rooms overlooking scenic Lake Pocotopaug. We offer you reasonable prices, no room fee and beautiful water views. This is the ideal location for your special day.

BREAKFAST BUFFET MENU (Served until 2:00pm)

Combination of Breakfast and Luncheon items. Ideal for Bridal and Baby showers

Minimum 35 guests. Includes: Lake House Salad w/Balsamic Dressing, Dinner Rolls, coffee & tea.

ENTRÉE- Includes: Scrambled Eggs, Sausage Links, Roasted Potatoes, French Toast and Maple Syrup

Choose 2: Chicken Marsala-Marsala wine w/ mushrooms, garlic, tomatoes and scallions

Italian Sweet Sausage & Peppers- With tomato sauce

Tilapia Florentine-With spinach, tomatoes, garlic & capers in a white wine sauce

Sicilian Chicken- artichokes, sun-dried tomatoes, spinach & olives in a white wine sauce

- Enhance your buffet with dessert for an additional charge of \$3.50 per person-choice of one:

NY Cheese Cake, Chocolate Mousse, Key Lime Pie, Carrot Cake, Cookies and Brownies

\$21.95 per person

(w/cash or check payment)

\$25.95 per person

(w/credit card payment)

LIGHT LUNCHEON BUFFET MENU (Served until 2:00pm)

An ideal buffet for guests that prefer a lighter fare menu. Ideal for Bridal or Baby showers.

Minimum 35 guests. Includes choice of 4 Entrée items and coffee & tea.

ENTRÉE- (choose 4 entree items from below)

Waldorf Salad-Mixed field greens, walnuts, apples, fresh tomatoes, dried cranberries, gorgonzola cheese.

Lake House Salad- Mixed field greens, Kalamata olives, tomatoes, polenta crouton.

Caesar Salad- Hearts of romaine, Caesar dressing, crisp croutons, shaved Parmigiano cheese

Vegetable Lasagna

Assorted Wrap Tray (choose your assortment)

- Lake House Wrap- Turkey, bacon, cheddar cheese, lettuce, tomato & ranch.
- Smoke House Wrap- Ham, Swiss, roasted red peppers, red onion, lettuce, tomato and Dijon
- Grilled Buffalo Chicken- Lettuce, tomato and blu cheese sauce
- Veggie Wrap- Zucchini, squash, red onion, roasted pepper, mango chutney, arugula and goat cheese

Assorted Meat Platter Sliced Roast Beef / Turkey / Ham W/ Lettuce, Tomato, Cheese and breads

Curried Chicken Salad

Tuna Salad

Fresh Fruit Display

- Enhance your buffet with dessert for an additional charge of \$3.50 per person-choice of one:

NY Cheese Cake, Chocolate Mousse, Key Lime Pie, Carrot Cake, Cookies & Brownies

\$21.95 per person

(w/cash or check payment)

\$25.95 per person

(w/credit card payment)

(Please add current CT Sales Tax & 18% gratuity to all menu prices)

We can accommodate Vegetarian & Gluten-Free Diets

CLASSIC BUFFET MENU

The Classic Buffet is ideal for Rehearsal Dinners

Minimum 35 guests. Choice of 3 Entrée items. Includes: Lake House Salad w/Italian Dressing, Oven Roasted Potatoes, Seasonal Mixed Vegetables, Dinner Rolls, coffee & tea.

ENTRÉE- (choose 3 entree items)

Baked Stuffed Sole-Seafood stuffing with a sweet sherry lobster sauce

Chicken Marsala-Sautéed in Marsala wine w/ mushrooms, garlic, tomatoes and scallions

Tilapia Florentine-With spinach, tomatoes, garlic & capers in a white wine sauce

Sicilian Chicken- artichokes, sun-dried tomatoes, spinach & olives in a white wine sauce

Beef Tips- Tender tips of beef sautéed in beef gravy

Italian Sweet Sausage & Peppers- Baked with tomato sauce and mozzarella

Chicken Florentine- With spinach, tomatoes, garlic & Kalamata olives in a white wine sauce

Penne ala Vodka- Spinach, tomatoes & basil in a vodka tomato cream sauce

Chicken Parmigiano- Breaded chicken baked with tomato sauce

Eggplant Rollatini-Stuffed w/ spinach, prosciutto & ricotta topped w/ marinara sauce

- Enhance your buffet with dessert for an additional charge of \$3.50 per person-choice of one: NY Cheese Cake, Chocolate Mousse, Key Lime Pie, Carrot Cake, Cookies & Brownies, Cannoli

*\$24.95 per person
(w/cash or check payment)*

*\$28.95 per person
(w/credit card payment)*

PREMIUM BUFFET MENU

The Premium Buffet is ideal for Rehearsal Dinners

Minimum 35 guests. Choice of 4 Entrée items. Includes: Oven Roasted Potatoes, Seasonal Mixed Vegetables, Dinner Rolls, Dessert, coffee & tea.

SALAD CHOICE-Choice of one: Garden, Caesar, Waldorf or Spinach Salad

ENTRÉE- (choose 4 entree items)

Grilled Mediterranean Chicken-w/peppers, artichokes, olives, feta & lemon oregano vinaigrette

Stuffed Chicken Francisco-w/artichokes, olives, spinach, feta & fresh cheese

Seafood Stuffed Sole- Seafood stuffing with a sweet sherry lobster sauce

Salmon- Seared with roasted corn & mango citrus salsa

Chicken Piccata Chicken sautéed with a lemon butter sauce and capers

Herb Roasted Sliced Roast Beef w/ Natural aujus

Beef Tips- Tender tips of beef sautéed in beef gravy

Panko Encrusted Tilapia- baked in Italian seasoning

Roast Pork Loin w/Caramelized Onion & Apples

Chicken Penne ala Vodka- Spinach, tomatoes & basil in a vodka tomato cream sauce

DESSERT CHOICE (Choose one):

- NY Cheese Cake, Chocolate Mousse, Key Lime Pie, Carrot Cake, Cookies & Brownies

*\$27.95 per person
(w/cash or check payment)*

*\$31.95 per person
(w/credit card payment)*

PLATED DINNER MENU-*Individually served Dinners.*

Minimum 35 guests. Choice of 4 Entrées. Includes Salad, Potatoes, Vegetables, Dinner Rolls, Dessert, coffee & tea.

(Add 5% to all Plated Dinner Entrée prices if paying with credit card)

SALAD- Choice of one: Garden, Caesar, Waldorf or Spinach Salad

ENTRÉE (choose 4 entree items)

Penne Vodka-Spinach, tomatoes & basil in a vodka tomato cream sauce \$25.50

Pomodoro Balsamico- Artichokes, spinach, roasted peppers, penne pasta, balsamic pomodoro \$26.50

Eggplant Tower-- breaded eggplant, spinach, red peppers, mozzarella, ricotta, pomodoro 26.50

Eggplant Rollatini- Stuffed w/ spinach, prosciutto & ricotta topped w/ marinara sauce \$26.50

Chicken ala Vodka-Grilled chicken, spinach, tomatoes & basil in a vodka tomato cream sauce \$28.50

Chicken Rollatini-Sundried tomatoes, mushrooms, spinach, potato gnocchi & sauce veloute \$28.50

Chicken Marsala- Sautéed in Marsala wine w/ mushrooms, garlic, prosciutto \$28.50

Grilled Chicken Bruschetta- tomatoes, artichoke, asparagus on garlic crusted rustic bread \$28.50

Baked Stuffed Sole- Seafood stuffing with a sweet sherry lobster sauce \$28.50

Pan Roasted Salmon- Marinated w/ mushroom risotto, grilled asparagus, lemon brandy bur \$33.50

Shrimp Scampi- tomatoes sautéed in lemon garlic butter sauce & served over angel hair pasta \$33.50

Baked Haddock Vera Cruz-Cajun dusted, topped w/peppers, onions & a lemon lime butter sauce \$29.50

N.Y. Strip Steak -14 oz. steak, char-broiled \$38.50

Roast Prime Rib of Beef-14 oz. Roasted w/ natural aujus \$38.50

Grilled Rib Eye-14 oz. steak, char-broiled \$38.50

POTATO- Choice of one: Oven Roasted Bliss, Garlic Mashed or Rice Pilaf

DESSERT- Choice of one: NY Cheese Cake, Chocolate Mousse, Key Lime Pie, Carrot Cake, Cookies & Brownies, Cannoli

APPETIZERS

The Items Below Are Quoted Per Person

Artisanal Cheese with fruit and crackers \$4.00

Fresh vegetable Crudit  \$3.00

Fresh Seasonal Fruit Display \$3.50

Artisanal Cheese, Vegetable, Fresh Fruit.

Dill Dip & Crackers \$4.50

Spinach & Artichoke Dip w/ crackers \$3.50

Antipasto Platter w/ Italian Meats, Artisanal Cheeses, Italian Peppers & Olives \$6.00

Hummus & Black Olive Tapenade

w/Tortilla Chips \$65.00 (for 35 Guest)

Rhode Island Style Fried Calamari \$3.75

Assorted Pizza \$3.50

Bruschetta \$3.00

Items Below Are Quoted Per 50 Pieces & Can Be Ordered In Additional Increments Of 25

Curried Chicken Salad on Sesame Bread \$70.00

Bacon Wrapped Scallops \$85.00

Fried Marinated Artichoke Hearts \$55.00

Mamas Meatball \$75.00

Chicken Satay w/Thai Peanut Sauce \$110.00

Clams Casino \$85.00

Pork Tenderloin & Pineapple Skewer \$110.00

Crab Stuffed Mushrooms Caps \$85.00

Pulled Pork Sliders \$95.00

Buffalo Chicken Salad Sliders \$95.00

Pork Satay \$110.00

Assorted Puff Pastry \$65.00

Assorted Mini Quiche \$60.00

Crab Cakes w/ roasted corn salsa \$110.00

Stuffed Cherry Tomatoes \$45.00

Buffalo Wings w/ Blue Cheese \$75.00

Cocktail Franks Wrapped In Pastry \$70.00

Fried Mozzarella w/ Marinara Sauce \$60.00

Fried Ravioli W/ Marinara Sauce \$65.00

Buffalo Chicken Tenders \$65.00

Shrimp Salad On Crostini \$90.00

Eggplant Tower \$75.00

Jumbo Shrimp Cocktail (market price)

BEVERAGE SERVICE

We offer a variety of Bar Service. You can choose Cash Bar, Tab Bar or Open Bar

BEVERAGE PRICE (per drink)		BEVERAGE (By the Bottle)	
Well Brands	\$7.50	Champagne	\$32.00
Call Brands	\$8.25	House Wine	\$28.00
Premium Call Brands	\$8.50		
House Wines	\$7.50	BEVERAGE (By the Pitcher)	
Domestic Beer	\$4.00	Soda	\$10.00
Imported & Craft Beer	\$6.00	Domestic Beer	\$16.00
Champagne Toast	\$4.00	Imported Beer	\$20.00
Champagne, Vodka or Mimosa Punch	\$4.00 per person (Bottomless)	Coffee / Tea	\$2.00/person
Fruit Punch (Bottomless)	\$3.00 per person		

OPEN BAR SERVICE

Open Bar (Price per person / per hour)

- Call Brands: \$15.00 first hour / \$7.00 each additional hour
- Premium Brands: \$17.00 first hour / \$8.00 each additional hour

CORPORATE MEETINGS

Minimum of 35 guests for corporate functions. Theater and classroom seating available.

CONTINENTAL BREAKFAST

One hour coffee and juice station, assorted Danish and basket of warm mini bagels \$7.95/person

DELUXE CONTINENTAL BREAKFAST

Same as above Plus Fresh Fruit display \$9.95/person

BREAKFAST BUFFET

Scrambled eggs, sausage, home fries, French toast, waffles, syrup, rolls & butter \$ 13.50/person

Coffee, tea and milk

Add Fresh Fruit display and Danish for \$3.00 more per person

FUNERALS & MEMORIALS

(Minimum of 30 guests. Please add 5% to all prices if paying with credit card)

COMBINATION BUFFET

\$18.95 per person

Assorted Meat Platter of sliced Roast Beef, Turkey and Ham

One Hot Choice: Roast Breast of Chicken, Italian Sausage & Peppers or Baked Scrod

One Salad Choice: Tuna Salad, Chicken Salad or Seafood Salad

Includes: Sliced American and Swiss cheese, tomatoes, condiments, and assorted breads

Lake House salad, dessert, fresh brewed regular & decaf coffee & hot tea

FULL LUNCHEON BUFFET

\$21.95 per person

Roast Breast of Chicken, Italian Sausage & Peppers and Seafood Stuffed Sole

Includes: Lake House salad, vegetables, oven roasted potatoes, dessert,

fresh brewed regular & decaf coffee & hot tea

(Please add current CT Sales Tax & 18% gratuity to all menu prices)

We can accommodate Vegetarian & Gluten-Free Diets