

CATERING

Meals and Platters To-Go

We offer a complete selection of Platters & Meals To-Go. These meals are created with the same quality ingredients and preparation as meals served in our restaurant. We not only provide excellent food for your event but we can also provide professional wait staff to serve your function as well. You can speak with our Banquet Manager to arrange an event tailored to your specific requirements.

SALADS (designed to serve 20 people)	Price
Classic Caesar	\$50.00
Chicken Caesar Salad	\$85.00
Pasta Salad	\$42.00
Cheese Tortellini Salad	\$61.00
Antipasto	\$56.00

ENTREES (designed to serve 20 people)	Price
Stuffed Breast of Chicken Siciliano	\$77.00
Italian Sausage & Peppers	\$65.00
Sirloin Tips Marsala	\$78.00
Eggplant Parmigiana	\$54.00
Sirloin Tips Teriyaki	\$78.00
Mama's Lasagna (meat)	\$54.00
Vegetable Lasagna	\$51.00
Chicken Parmigiana	\$77.00
Meat Balls & Sauce	\$71.00
Pasta Primavera	\$52.00

SIDES (designed to serve 20 people)	Price
Oven Roasted Potatoes	\$44.00
Potatoes au Gratin	\$54.00
String Beans Vinaigrette	\$49.00

BREADS (designed to serve 20 people)	Price
House Baked Rustica Bread	per loaf \$5.00
Broccoli & Cheese	\$42.00
Spinach & Sausage	\$42.00
Potato, Onion & Sun Dried Tomato	\$42.00

ASSORTED SANDWICH

PLATTERS **\$6.50 per Sandwich**
(minimum of 20 people)

Roast Beef, Roast Turkey Breast, Baked Ham, Tuna Salad & Veggie Sandwiches
Sandwich Platters include: Potato Chips, Deli Style Pickles, Mustard & Mayonnaise. Served on a Hard Roll with Lettuce, Tomato & Cheese. Sandwiches in assorted combination of your choice.

DELI PLATTERS **\$8.50 per Person**
(minimum of 20 people)

Sliced Roast Beef, Roast Turkey Breast, Baked Ham and Tuna Salad
Your Choice of Pasta Salad, Potato Salad or Cole Slaw.
Includes: Hard Rolls, Lettuce, Tomato, American Cheese, Swiss Cheese, Mustard & Mayonnaise.
House Made Cookies and Brownies for Dessert.

HORS D'OEUVRE SELECTIONS

Prior to your meal, treat your guest to a wide selection of hot and cold Hors D'oeuvres. Many specialty items, (not listed) are available from our Signature Hors D'oeuvre Menu.

The Items Below are Quoted Per
50 Pieces Respectively.

Buffalo Wings with Blue Cheese	\$75.00
Assorted Puff Pastries	\$75.00
Cocktail Franks Wrapped in Pastry	\$75.00
Petite Quiche Lorraine	\$55.00
Fried Mozzarella Sticks	\$60.00
Bacon Wrapped Scallops	\$90.00
Stuffed Mushroom Caps	\$52.90
Fried Chicken Strips	\$60.00
Clam Casino	\$85.00
Fried Shrimp	\$120.00
Cocktail Shrimp Display	\$115.00

Display Trays

Pepperoni, Cheese, and Crackers	\$3.00 per person
Assorted Stuffed Breads and Pizza	\$3.00 per person

Fresh Vegetable Crudite
served with sour cream & dill dip
\$3.00 per person

Fresh Seasonal Fruit Tray
\$3.00 per person

BEVERAGE SERVICE

TOASTS

Champagne or Asti Spumante by the glass \$3.50

WINE BY THE BOTTLE

Chardonnay, Merlot, Cabernet Sauvignon,
Pino Grigio \$24.00

CHAMPAGNE/ASTI SPUMANTE

By the Bottle \$32.00

PUNCH BOWLS

Fruit Punch (non-alcoholic) \$2.25 per guest
Champagne or Vodka \$3.00 per guest

All Punches are Continually Refilled
Throughout Your Function.

BY THE PITCHER

Soda \$7.50
Domestic Beer \$13.50
Imported or Micro Brew \$17.00

BAR SERVICE

Cash or Tab Basis

Offering All Premium and House Liquors,
Cordials, Beer, Non-Alcoholic Beer, Wine,
Soda and Juices.

Angelico's
L A K E H O U S E
Restaurant

Party Menu



Angelico's Lake House Restaurant has built its reputation on the quality of its food, service, and attention given to our guests needs.

We offer a variety of menu options designed to meet your budget as well as food preferences. Please feel free to contact our Banquet Manager to discuss your functions specific needs.

We will do our best to ensure that your function is professionally presented and exceeds your guest's expectations. Thank you for considering Angelico's Lake House.

81 North Main St.
East Hampton, CT 06424

Phone 860.267.1276 • Fax 860.267.4546
www.angelicolakehouse.com

LIGHT LUNCHEON BUFFET

(minimum of 35 guests please)

*An ideal buffet for social gatherings
where guests prefer a lighter fare menu.
Ideal for bridal or baby showers.*

ENTRÉE

(choose 4 entree items)

Gorgonzola Salad

Tossed House Salad

Caesar Salad

Vegetable Lasagna

Assorted Wrap Tray

- Lake House Wrap

- Chicken Caesar Wrap

- Pesto Salmon Wrap

Assorted Meat Platter

- Sliced Roast Beef

- Turkey

- Ham

Chicken Salad

Tuna Salad

Fresh Fruit Display

INCLUDES

Coffee, Tea & Brewed Decaf

\$16.95 per person

(w/cash or check payment)

\$17.50 per person

(w/credit card payment)

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

CLASSIC BUFFET

(minimum of 35 guests please)

*The Classic Buffet is ideal for lunch or
dinner gatherings. This buffet option
provides great value with a choice of
hearty entrée selections.*

ENTRÉE

(choose 3 entree items)

Chicken Marsala

Lemon Herb Chicken

Baked New England Haddock

Italian Sweet Sausage & Peppers

Beef Tips & Roast Shallot Demi Glaze

Roast Pork Loin w/Caramelized Onion & Apples

Penne ala Vodka

House Made Baked Ziti

Eggplant Lasagna

DESSERTS

(choose one)

Carrot Cake

Chocolate Mousse

Strawberry Layer Cake

Cookies & Fudge Brownies

INCLUDES

House Garden Salad w/Italian Dressing

Oven Roasted Potatoes

Seasonal Mixed Vegetables

Fresh Dinner Rolls

Coffee, Tea & Brewed Decaf

\$19.95 per person

(w/cash or check payment)

\$20.75 per person

(w/credit card payment)

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

PREMIUM BUFFET

(minimum of 35 guests please)

*Our Premium Buffet offers an exceptional
selection of tasteful items prepared with the
highest degree of care*

ENTRÉE

(choose 3 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

Lemon Caper Salmon

Herb Roasted Sliced Rib Eye w/ Natural Ajus

Fire Grilled Flank Steak

(w/mushroom shallot demi glaze)

Sausage (chicken) & Broccoli w/ Basil Marinara

House Made Meat Lasagna

Roast Pork Loin w/Mango Chutney

DESSERTS

(choose one)

Carrot Cake

Chocolate Mousse

Strawberry Layer Cake

Cookies & Fudge Brownies

INCLUDES

House Garden Salad w/Italian Dressing

Oven Roasted Potatoes

Seasonal Mixed Vegetables

Fresh Dinner Rolls

Coffee, Tea & Brewed Decaf

\$23.95 per person

(w/cash or check payment)

\$24.75 per person

(w/credit card payment)

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

BANQUET

(minimum of 35 guests please)

*The Banquet Menu entrees are carefully
prepared and served individually
to your guests. For the most lavish service
chose our Banquet Menu.*

APPETIZER

(choose one)

Chilled Fresh Fruit Cup

Penne Pasta Marinara

Fresh Flan of Melon

ENTRÉE

(choose 3 entree items)

Chicken Marsala \$27.95

Grilled Chicken Brucchetta \$27.95

Baked Stuffed Sole \$27.95

Risotto Stuffed Salmon \$31.95

N.Y. Strip Steak \$31.95

Roast Prime Rib of Beef \$31.95

Eggplant Rollitini \$26.95

Baked Cod Vera Cruz \$27.95

*(Cajun dusted, topped w/peppers, onions & a lemon
lime butter sauce)*

Seared Breast of Chicken Mascarpone \$27.95

POTATO

(choose one)

Baked Idaho

Oven Roasted Red Bliss

Garlic Mashed

House Made Rice Pilaf

DESSERTS

(choose one)

Carrot Cake

Chocolate Mousse

Strawberry Layer Cake

Cookies & Fudge Brownies

INCLUDES

House Garden Salad w/Italian Dressing

Seasoned Mixed Vegetables

Fresh Dinner Rolls

Coffee, Tea & Brewed Decaf

*(Add 3% to all Banquet items if paying
with credit card)*

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