



CATERING

AUTHENTIC. FRESH. DELICIOUS.



*Angelina's offers
full service catering
for every occasion.*



ANGELINA'S 2018

PARMA & CONTADINO SANDWICHES
LASAGNA, TIRAMISU

LUNCH BOXES

Priced per person, Minimum 8 People

SALADS *(come with fruit)*

CESARE

Romaine, shaved parmigiano-reggiano,
house made croutons \$7

PANZANELLA

Heirloom tomato, celery, red onion,
arugula, grilled bread \$9

DALL'ORTO

Mixed greens, red onion, avocado,
parmesan, lemon vinaigrette \$7

BIETOLE

Roasted beets, fennel, goat cheese,
candied walnuts, arugula \$9

ADD PROTEIN

Oven roasted salmon \$8
Skirt steak \$10
Grilled chicken \$6

DOLCI

TIRAMISU

Lady fingers, mascarpone cheese, cocoa
\$4

CANNOLI

Stuffed with ricotta cheese and chocolate
chips \$3

PASTA

PENNE AL SUGO CON POLPETTE

San Marzano DOP Pomodoro sauce,
Napoletana style meatballs (pork and
beef), basil \$16

LASAGNA

Classic Italian meatsauce (beef and pork),
basil, parmesan, béchamel \$16

RAVIOLI

Stuffed with ricotta cheese and spinach
and served with pomodoro sauce and
basil \$16

ADD

Green salad or fruit

SANDWICHES

PARMA

Prosciutto, heirloom tomato, basil,
mozzarella di bufala \$14

POLLO

Taggiascia olive tapenade, heirloom
tomato, arugula \$16

VEGETARIANO

Roasted eggplant, bell peppers,
mushroom, burrata, arugula \$12

INCLUDES CHOICE OF

Green salad or fruit



CATERING MENU

Priced per person, Minimum 20 People

INSALATE

CESARE

Romaine hearts, anchovy lemon dressing, shaved parmigiano-reggiano, house-made croutons \$18

CAPRESE

Heirloom tomatoes, mozzarella di bufala, extra virgin olive oil, fresh basil \$16

DALL'ORTO

Mixed baby greens, avocado, red onion, lemon vinaigrette, shaved parmigiano-reggiano \$14

ANTIPASTI

ARANCINI

Risotto arancini stuffed with smoked mozzarella, ground meat, spicy pomodoro sauce (2 pieces) \$8

BRUSCHETTA

Heirloom tomatoes, fresh basil, parmigiano-reggiano, extra virgin olive oil (2 pieces) \$8

POLPETTE AL SUGO

Napoletana-style meatballs, San Marzano DOP pomodoro sauce, burrata, fresh basil \$12

SCELTA DI SALUMI E FORMAGGI

Chef's selection of Italian cured meats and cheeses \$12

MELANZANE ALLA PARMIGIANA

Wood-fired eggplant, parmigiano-reggiano, San Marzano DOP pomodoro sauce, fresh basil, extra virgin olive oil \$18



ARANCINI



ANGELINA'S 2018

DALL'ORTO SALAD WITH SALMON

CATERING MENU

Priced per person, Minimum 20 People

PRIMI

LASAGNA

Homemade pasta layered with bolognese sauce, parmigiano-reggiano, béchamel \$12

PENNE ARRIABATA

Penne pasta, spicy pomodoro sauce \$10

SPAGHETTI POMODORO

Spaghetti pasta, San Marzano DOP Pomodoro sauce, fresh basil, extra virgin olive oil \$20

PACCHERI ALLA NORMA

Paccheri Pasta, San Marzano DOP Pomodoro sauce, roasted eggplant \$12

RAVIOLI MIMOSA

Ravioli stuffed with spinach and ricotta cheese, baked ham, San Marzano DOP pomodoro sauce, cream \$14

SECONDI

POLLO MILANESE

Pounded and lightly breaded chicken breast, served with grilled lemon \$24

POLLO PARMIGIANA

Pounded and lightly breaded chicken breast, San Marzano DOP Pomodoro sauce, mozzarella di bufala \$30

POLLO CARCIOFI

Grilled chicken breast, artichoke hearts, lemon butter sauce \$14

FLATIRON STEAK

Grilled marinated steak, citrus gremolata \$26



FLAT IRON STEAK



OVEN ROASTED VEGETABLES



ANGELINA'S 2018

PARMA AND CONTADINO SANDWICHES

CATERING MENU

Priced per person, Minimum 20 People

PANINI *(served on house made Focaccia)*

CONTADINO

Eggplant, mushrooms, sautéed peppers,
fresh basil, burrata, arugula \$16

PARMA

Prosciutto di Parma, mozzarella di bufala,
heirloom tomatoes, fresh basil \$18

POLLO

Chicken, Sundried tomato, Arugula,
Mozzarella \$20

CONTORNI

Oven Roasted Vegetables (Chef's Choice) \$6

Broccolini, garlic, chili \$6

DOLCI

TIRAMISU

Lady fingers, mascarpone cheese, eggs,
sugar, espresso \$7

CANNOLI

Tube-shaped pastry shells filled with
creamy, sweet ricotta cheese \$5

CONTADINO SANDWICH



TIRAMISU





ANGELINA'S 2018

STAFFING

Chef \$75/hr ▲ Cook \$50/hr ▲ Server \$50/hr ▲ Bartender \$65/hr ▲ Pizzaiolo \$50/hr

*All staff has a 5 hour minimum *Holidays - additional rates

ABOUT US

DELIVERY & SET-UP

We will bring your order right to your home, business or event space and set it up just the way you want it. Ask our Sales Event Manager for quotes on delivery & set-up fees. Minimums apply.

PAYMENT

We accept Visa, MasterCard, American Express, Discover or cash.

DEPOSIT

A 50% deposit is required to reserve your event. Please make arrangements with your Catering Manager.

CANCELLATIONS

Please contact Sales Event Manager for further details.

ON-SITE WOOD-BURNING PIZZA OVEN & PIZZAIOLO

Please request a quote. All requests must be made at least 2 weeks in advance.



CATERING HOTLINE

(866) 707-1686

Hours: 8am-5pm

DINE IN LOCATIONS:

IRVINE

8573 Irvine Center Drive
Irvine, CA 92618

COMING SOON:

BOTTEGA ANGELINA

Eatery & Marketplace
32441 Golden Lantern
Laguna Niguel, CA 92677

LA GROTTA CELLARS

Private Event & Dining
1901 Newport Boulevard
Costa Mesa, CA 92627

