



ANGELINA'S
PIZZERIA NAPOLETANA



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 \$4

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 8 People

INSALATE

CESARE

Romaine hearts, anchovy lemon dressing, shaved parmigiano-reggiano, house-made croutons \$4

CAPRESE

Heirloom tomatoes, mozzarella di bufala, extra virgin olive oil, fresh basil \$6

DALL'ORTO

Mixed baby greens, avocado, red onion, lemon vinaigrette, shaved parmigiano-reggiano \$4

ANTIPASTI

ARANCINI

Risotto arancini stuffed with smoked mozzarella, ground meat, spicy pomodoro sauce (2 pieces) \$4

BRUSCHETTA

Heirloom tomatoes, fresh basil, parmigiano-reggiano, extra virgin olive oil (2 pieces) \$4

POLPETTE AL SUGO

Napoletana-style meatballs, San Marzano DOP pomodoro sauce, burrata, fresh basil \$4

SCelta DI SALUMI E FORMAGGI

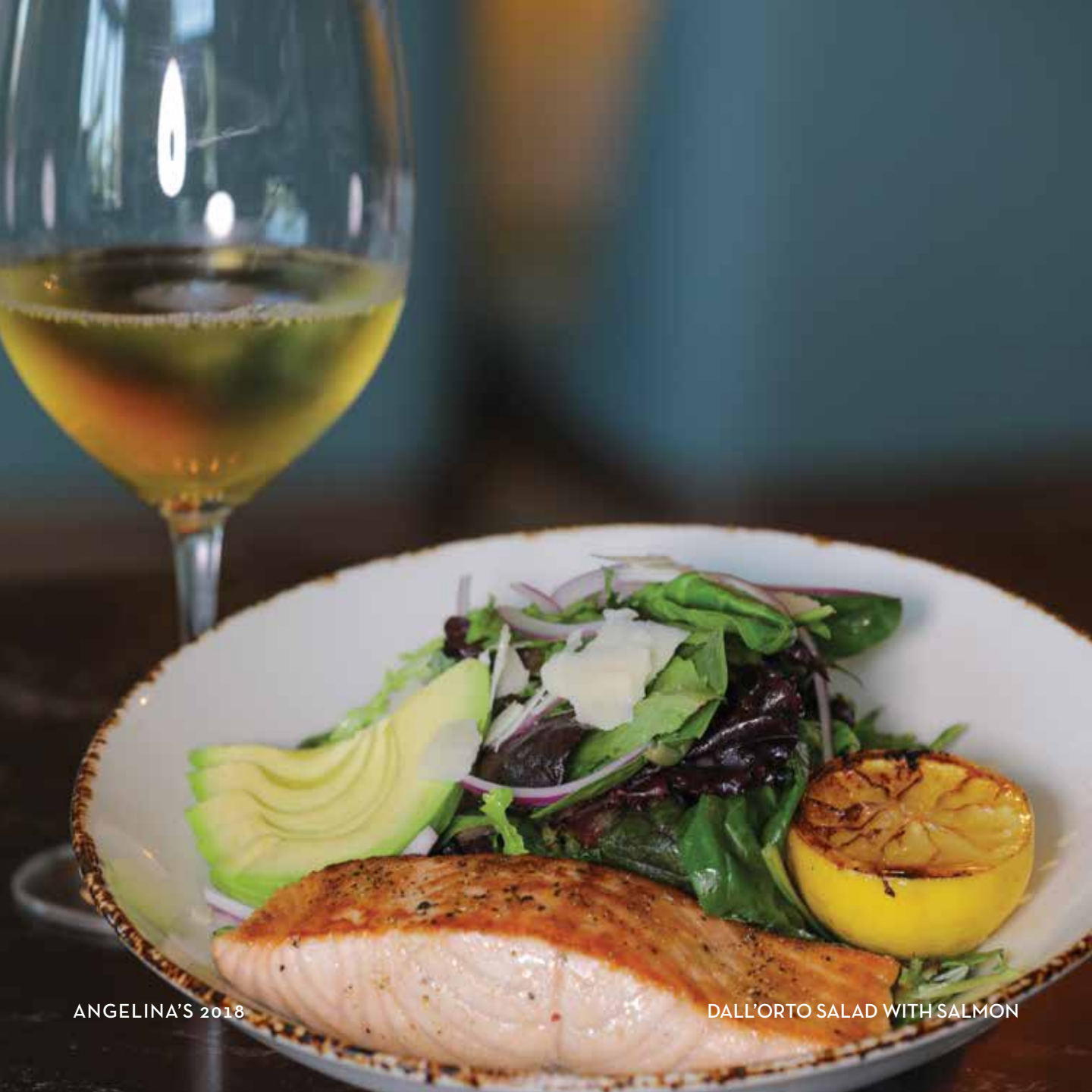
Chef's selection of Italian cured meats and cheeses \$5

MELANZANE ALLA PARMIGIANA

Wood-fired eggplant, parmigiano-reggiano, San Marzano DOP pomodoro sauce, fresh basil, extra virgin olive oil \$5



ARANCINI



CATERING MENU

Priced per person, Minimum 8 People

PRIMI

LASAGNA

Homemade pasta layered with bolognese sauce, parmigiano-reggiano, béchamel \$9

PENNE ARRIABATA

Penne pasta, spicy pomodoro sauce \$8

SPAGHETTI POMODORO

Spaghetti pasta, San Marzano DOP Pomodoro sauce, fresh basil, extra virgin olive oil \$8

PACCHERI ALLA NORMA

Paccheri Pasta, San Marzano DOP Pomodoro sauce, roasted eggplant \$9

RAVIOLI MIMOSA

Ravioli stuffed with spinach and ricotta cheese, baked ham, San Marzano DOP pomodoro sauce, cream \$8

SECONDI

POLLO MILANESE

Pounded and lightly breaded chicken breast, served with grilled lemon \$12

POLLO PARMIGIANA

Pounded and lightly breaded chicken breast, San Marzano DOP Pomodoro sauce, mozzarella di bufala \$14

POLLO CARCIOFI

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

FLATIRON STEAK

Grilled marinated steak, citrus gremolata \$18



FLAT IRON STEAK



OVEN ROASTED VEGETABLES



CATERING MENU

Priced per person, Minimum 8 People

PANINI *(served on house made Focaccia)*

CONTADINO

Eggplant, mushrooms, sautéed peppers, fresh basil, burrata, arugula \$7

PARMA

Prosciutto di Parma, mozzarella di bufala, heirloom tomatoes, fresh basil \$8

POLLO

Chicken, Sundried tomato, Arugula, Mozzarella \$8

CONTORNI

Oven Roasted Vegetables *(Chef's Choice)* \$3

Broccolini, garlic, chili \$3

DOLCI

TIRAMISU

Lady fingers, mascarpone cheese, eggs, sugar, espresso \$4

CANNOLI

Tube-shaped pastry shells filled with creamy, sweet ricotta cheese \$4



CONTADINO SANDWICH



TIRAMISU



Thank you to our partners
Liason West & Melissa's Produce,
for helping keep our food
Authentic, Fresh & Delicious.

STAFFING

Chef \$45/hr ▲ Server \$35/hr ▲ Bartender \$35/hr ▲ Pizzaiolo \$40/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 Catering Manager for quotes on delivery & set-up.

PAYMENT

We accept Visa, MasterCard, American Express, Discover or cash.
Full Payment must be made the day of the event.

DEPOSIT

A 20% deposit is required to confirm your order, 50% is required for any orders over \$1000. Please make arrangements with your Catering Manager.

CANCELLATIONS

Any orders cancelled within 48 hours of the event (or one week for orders over \$10,000) will be charged a 50% cancellation fee.

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

DANA POINT

32860 Pacific Coast Highway
Dana Point, CA 92629

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

