

INTIMATE WEDDING RECEPTIONS

Menu Options



Angelo's Tavolo

1 Glen Avenue, Scotia NY

518.374.7262 • AngelosTavolo.com



Celebrazione

\$68.00⁺⁺ per person

*Package Includes a Stationed Display of Your Choice: One Dip,
One Platter Hors d'Oeuvre & Two Hot Hors d'Oeuvres*

CHAMPAGNE TOAST

SALAD

please select two

Mixed Field Greens, Cherry Tomatoes, Red Onion, Parmigiano, Red Wine Vinaigrette

“Caesar” Romaine, Smoked Bacon, Crostini, White Anchovies, Basil Dressing

Sugar Beets, Parsnips, Spiced Walnuts, Pickled Celery, Whipped Goat Cheese

Kale Chopped, Radicchio, Salami, Tomato, Shaved Onion,

Provolone, Pepperoncini, Red Wine Vinaigrette

ENTRÉES

Select three of the following

Grilled Sirloin Steak, Roasted Red Potatoes, Spiced Carrots, Veal Demi Glace

Boston Scallops, Truffled Butternut Squash, Caponata, Mint

Seared Pork Chop, Shaved Brussels Sprouts, Gorgonzola,

Bourbon Bacon Jam, Cider Fonduta

Breaded Chicken Milanese, Seasoned Panko Breadcrumbs, Arugula, Red Onions,

Tomatoes, Lemon, Mozzarella, Olive Oil, Balsamic

Garganelle Pasta, Mushrooms, Broccoli Rabes, Basil Broth

DESSERT

Wedding Cake

Premio

\$78.00⁺⁺ per person

*Package Includes a Stationed Display of Your Choice: One Dip,
One Platter Hors d'Oeuvre & Three Hot Hors d'Oeuvres*

CHAMPAGNE TOAST

SALAD

please select two

Kale Chopped, Radicchio, Salami, Tomato, Shaved Onion,
Provolone, Pepperoncini, Red Wine Vinaigrette

Mixed Field Greens, Shaved Onion, Parmigiano,
Roasted Cherry Tomatoes, Red Wine Vinaigrette

“Caesar” Romaine, Smoked Bacon, Crostini, White Anchovies, Basil Dressing

FAMILY STYLE PASTA

please select one

Garganelli, Veal And Pork Bolognese, Parmigiano, Extra Virgin Olive Oil, Parmigiano
Orecchiette, Broccoli Rabes, Tomatoes, Extra Virgin Olive Oil
Cavatelli Pomodoro

ENTRÉES

please select three

6oz Grilled Filet Mignon, Roasted Red Potatoes, Spiced Carrots, Garlic Mascarpone

Boston Scallops, Truffled Butternut Squash, Caponata, Mint

Grilled Swordfish, Sardinian Fregola, Zucchini, Oven Dried Tomatoes

Breaded Chicken Milanese, Seasoned Panko Breadcrumbs, Arugula, Red Onions,
Tomatoes, Lemon, Mozzarella, Olive Oil, Balsamic

Veal Chop Parmigiano, Panko Breaded, Tavolo Fresco, Garganelle Pasta

Basil Pesto Shrimp, Pollenbert Risotto, Roasted Beets

Garganelle Pasta, Mushrooms, Broccoli Rabes, Basil Broth

DESSERT

Wedding Cake, Italian Cookies & Pastries

Cocktail Hour Selections

DIPS

Artichoke Parmigiano \$1.50⁺⁺ per person

Braised Chicken Asiago \$1.75⁺⁺ per person

Both served with crostini-Minimum 10 person order

PLATTERS

Italian Style Cheese Board \$2.50⁺⁺ per person

Assorted Vegetable Crudité \$2.00⁺⁺ per person

Antipasti - Roasted Peppers, Artichokes, Olives, Sliced Cured Meats, Cheese \$5.00⁺⁺ per person

Sliced Seasonal Fruits \$2.75⁺⁺ per person

COLD HORS D'OEUVRES

Shrimp Cocktail, Tomato Horseradish, Lemons \$3.50⁺⁺ per piece

Beef Carpaccio, Pecorino, Olive Oil, Crostini \$1.75⁺⁺ per piece

Grilled Chicken, Rapini, Raisins, Parmigiano \$1.75⁺⁺ per piece

Caprese Spiedino- Mozzarella, Basil, Cherry Tomato Skewer \$1.25⁺⁺ per piece

Prosciutto & Melon, Vincotto Gelee \$1.25⁺⁺ per piece

HOT HORS D'OEUVRES

Smoked Bacon Wrapped Scallops \$2.50⁺⁺ per piece

Arancini- Breaded Rice Balls, Yellow Pomodoro \$1.50⁺⁺ per piece

Mini Margherita "Pizza" \$1.50⁺⁺ per piece

Spinach & Fontinella Stuffed Cremini Mushrooms \$1.50⁺⁺ per piece

Italian Sausage Stuffed Mushrooms \$1.75⁺⁺ per piece

Mini Crab Cakes, Dijon Mayonnaise \$2.00⁺⁺ per piece

Braciole Spiedino - Breadcrumb Parsley Stuffed Beef Rolls \$1.75⁺⁺ per piece

Stuffed Clams, Oregano Breadcrumbs, Lemon \$2.00⁺⁺ per piece

Fennel Parmigiano Breaded Chicken Fingers, Tomato Jam \$1.75⁺⁺ per piece

Basil Breaded Lamb Chops, Balsamic Tomato Demi-Glace \$2.50⁺⁺ per piece

Beverage Arrangements

Add to Any Package: Unlimited Beer, Wine, Soda \$20.00⁺⁺ per person

⁺⁺= All prices are subject to a 20% catering fee and NYS sales tax