

D'Angelo's

Banquets * Special Events * Private Parties * Business Meetings

Our family philosophy for 25 years has been to treat each customer as if you were a guest in our home. So relax and prepare yourself for a dining experience you'll enjoy and remember. Our staff will meet your every need during your event.

Our food is prepared fresh and made to your exact specifications. We cater to our customer's needs by providing classic Italian recipes along with low fat and vegetarian meal selections. Our Banquet Manager will be happy to assist you with your selections.

Our goal at D'Angelo's Ristorante is that all of our customers leave our restaurant satisfied.

Thank you for allowing our staff the honor of serving you. Please come to D'Angelo's Ristorante often – be a part of our family

Salud!

The D'Angelo Family

Donna D'Angelo - *Banquet Coordinator*

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The D'Angelo's Ristorante Plated Dinners

All plated entrees are served with D'Angelo's Ristorante house salad, vegetable, or potato or cavatelli, meat marinara sauce. Verdure Garlic Cream additional \$1.75. Fresh bread and butter.

Brusciolone*

Braised top round steak rolled and filled with prosciutto ham, breading, cheese, eggs, scallion and spices, simmered in a meat sauce. \$16.45

Filet Mignone*

An six-ounce filet grilled to perfection with portabello mushroom sauce. \$26.35

Pork Parmigiana*

Pork Cutlet topped meat sauce and a blend of cheese. \$14.95

Agnello*

Rack of Lamb, served with a burgundy wine sauce. \$27.45

Petto Di Pollo Alla Palermo*

Our most popular dish! Tender boneless breast of breaded chicken topped with a delicate butter, lemon wine sauce with cheese, peas and fresh mushrooms. \$16.95

Petto Di Pollo Alla Marsala*

Breast of breaded chicken topped with a Marsala wine sauce and fresh mushrooms. \$16.95

Petto Di Pollo Alla Parmigiana*

Boneless breast of chicken fried, then topped with marinara sauce and a blend of cheese. \$16.95

Imbottiti Gamberetti*

Shrimp stuffed with crab, topped with a light butter garlic sauce. \$17.95

Roughy Di Arancia*

Orange Roughy with fresh mushrooms in a spicy marinara Diablo sauce or Lemon Capor sauce. \$16.45

Honey Bourbon Salmone*

Char-grilled salmon served with a prosciutto honey bourbon sauce. \$17.95

Vitello Osso Buco*

Veal shank slow cooked in an osso buco sauce. \$21.95

Vitello Alla Parmigiana*

Tender breaded veal served parmigiana style for the hearty appetite. \$19.75 Cutlet style \$18.75

Vitello Alla Marsala*

Veal medallions sautéed in our special Marsala sauce with fresh mushrooms. \$19.75

Vitello Con Granchio*

Tender veal medallions with crabmeat in a lemon wine sauce topped with a dash of mozzarella. \$21.95

Cake Prices

- Half Sheet Cake (Serves 40) Yellow, White or Chocolate \$55.00 – With Filling \$60.00
- Full Sheet Cake (Serves 60 Guests) Yellow, White or Chocolate \$75.00 – With Filling \$80.00
- Half Sheet Cassata Cake (Serves 40 Guests) White Cake with Custard and Strawberry Filling and \$75.00
- Full Sheet Cassata Cake (Serves 60 Guests) White Cake with Custard and Strawberry Filling \$135.00

Dessert Table

Assortment of Mini Pastries \$4.95 per guest

Chocolate Fountain \$4.95 per guest

Plated Desserts

Cannoli \$4.35

Tira Misu \$5.95

Crema Cake \$5.95

Chocolate Cappuccino Cake \$5.95

ASK FOR ADDITIONAL DESSERTS

*Consuming rare or undercooked meats, poultry, seafood or egg products may increase the risk of food born illness.

Pasta Entrees

All Pasta Entrees are served with D'Angelo's house salad and Fresh bread and butter.

Spaghetti

Spaghetti served with one meatball or one Italian sausage, marinara, meat sauce or garlic and olive oil. \$16.95

Cavatelli Broccolini

Traditional cavatelli served in a luxurious garlic cream sauce with mushrooms and broccoli. \$18.95

Lasagne

Prepared fresh daily...a customer favorite. \$16.95

Melanzane Parmigiana

Layers of eggplant, meat sauce or marinara sauce melted cheeses baked to perfection. \$17.95

Penne Vodka

Pasta served with pink vodka sauce, roasted red peppers and chicken. \$18.95

Mostaccioli Formaggi

Ricotta, parmesan, provolone and mozzarella cheeses folded into pasta, then baked with rich meat sauce. \$17.95

Linguine Gamberetti Con Pomodoro

Linguine tossed with shrimp, basil and tomatoes in a garlic and olive oil sauce. \$21.45

Beverages:

Soda, coffee or tea selections \$2.00 per guest,
Fruit Punch Bowl \$ 20.00 serves 20 guests

Open Bar (21 and over)

• 4 hour Bar Service - \$12.95 per guest.

Call Brand Liquors, 2 Domestic Beers, House Wines and Soft Drinks.

• 4 hours Bar Service \$10.95 for Bottled Beer, Wine and Soft Drinks only.

• 4 hour Bar Service \$16.95 for Premium Liquors, \$21.95 for Executive Liquors, 2 Domestic Beers and 2 Import Beers, Merlot, Chardonnay, White Zinfandel and Sodas

Beer Selections: Domestic Bottled Beer Bud, Bud Light, Miller, Coors Light, O'Doul's

Imported Beers: Corona, Heineken, Labatt Blue, Amstell Light, Molson's Golden.

House Wines: A Selection of House Chardonnay, White Zinfandel, Merlot & Cabernet Sauvignon \$20.00 per bottle - \$5.00 per glass, \$200.00 per case (12 bottles)

Champagne Toast: \$45.00 per bottle (6-8 glasses), \$8.00 per bottle for non-alcoholic

Liquor Selections

House Brands: A selection of House whiskey, vodka, bourbon, scotch, gin, rum, tequila and amaretto.

Premium Brands: Sky, Tanquary, Jim Beam, Canadian Club, Seagram's 7, J&B, Bacardi, Cuervo, DiSarrona, Bailey's

Executive Brands: Absolut or Ketel One, Tanquary 10, Jack Daniels, Captain Morgan Myers, Dewars, Crown Royal, James Irish Whisky, Makers Mark, Jose Cuervo 1800, Bombay Sapphire, Beefeaters, DiSarrona, Amaretto, Bailey's & Kahluha.

Banquet Extras

Cake Cutting Service There is no charge for this service if D'Angelo's Ristorante presents your cake. If your cake is presented by an outside facility, we will charge \$.50 cents per guest for the cutting and serving of the cake.

Cookie Display: There is no charge for this service if D'Angelo's Ristorante provides the service.

Wines or Champagne: You may purchase bottles of wine from our wine list. Wine and or Champagne may be set on the tables or you can decide to have our wait staff serve them. You will be charged for each bottle opened.

You may provide your own entertainment: D.J., etc.

Linens: All linens, napkins and toppers will be white, and are supplied free of charge. However if you would like to add some colors: Napkins: \$1.50 each, Toppers: \$20.00 each, Chair Covers: \$5.50 per chair.

Colors may be limited, so please let us know when booking your event, so that we will have time to provide this service.

Plated Dinners

Place cards must be made for plated events. Color coded cards or printed card may be used for each guest indicating their menu selection.

Red: Beef **Yellow:** Chicken **Blue:** Fish **Green:** All Others
A Menu Chart for assigned tables must be made for the kitchen. Assigned Seating Charts, Centerpieces, Favors and Place Cards may be dropped off anytime prior to your event. Please let D'Angelo's Ristorante know when you will be dropping these items off, so the Banquet Manager can meet you and go over any setup instructions you may have.

Catering Policies

D'Angelo's Ristorante would like to thank you for choosing us to cater your affair. We here at D'Angelo's are committed to providing you top quality food and impeccable service in an elegant setting. Our guests receive the highest standard of excellence and professional environment from our staff.

Banquet and Party Rooms

Our banquet and party rooms are reserved to meet the needs and accommodations of the number of guests in your party. We reserve the right to reassign a room if the anticipated number of guest change. Please allow yourself enough time for your function, as other groups may have reserved our facilities prior to or following your function. If your time schedule changes, please contact the Banquet Department and we will make every effort to accommodate your request. D'Angelo's Ristorante will not assume responsibility for the damage or loss of any merchandise or articles left prior to, during or after your function. The patron will be responsible for any damages their guests may cause to the facility. Centerpieces, party favors or any additional decorating can be set up for an additional fee.

Food and Beverage

Specific menus are suggested in planning your function. We are also pleased to offer you assistance in designing a special menu for any occasion or theme event. No food or beverage of any kind will be permitted into your function without prior consent of the Banquet Department. All menus are subject to an 18% gratuity and applicable sales tax.

Alcoholic Beverages

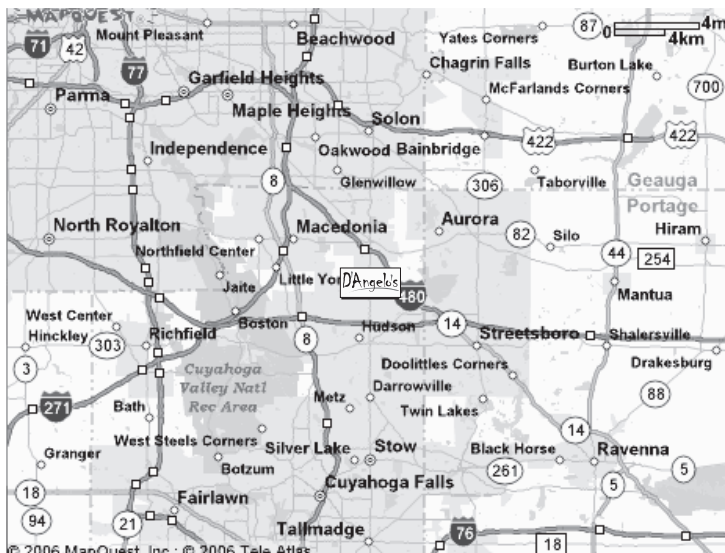
All alcoholic beverages are to be served on the premises. D'Angelo's Ristorante requires that our servers and bartenders dispense beverages. We reserve the right to request proper identification to any person to verify age before serving alcoholic beverages. We also reserve the right to refuse alcoholic beverages to any persons D'Angelo's Ristorante deems to appear to be intoxicated.

Deposits

All functions require an advance deposit of \$3.00 per estimated guest count to reserve the facility. The deposit will be deducted from the final bill. There is no charge for the use of the room. Fifty percent of the estimated cost will be due no less than two weeks prior to your scheduled event. At this time we will require a credit card to place your order. The remaining balance is due the day of your event. Should your function be canceled or the date changed, the deposit is forfeited. All tax-exempt functions must supply us with copy of exemption certificate prior to final billing.

Final Guarantees

Confirmation for number of guests must be received no later than 3 days prior to the scheduled function, otherwise we will consider your original number of expected guests to be guaranteed for all charges.



Brunch – Breakfast Style Served until 10:30 \$13.95

Choice of Eggs Benedict* or Breakfast Sandwich, , egg* topped with American cheese, Canadian bacon or hickory smoked bacon, D'Angelo's French Toast, Bacon, Sausage links or ham, String hash browns

Select two: Scrambled eggs, Waffles or pancakes *Both selections add \$3.75*

Continental Pastry, Muffins & Breakfast breads, Fruit Danish & sweet rolls, Coffee station, Beverages

Regular & decaf coffee, Assorted bottled juices Select Two

Continental Breakfast Menu Served until 9:30 \$7.75

Two Fruits, Assorted pastry trays, home style muffins & assorted breakfast breads

Chilled fruit juices (Select Two: Orange, Apple, Cranberry, Grapefruit & Tomato, Regular and decaffeinated coffee/tea service

Includes complete set up of breakfast buffet with white linen, disposable dinnerware and formally attired serving attendants.

No room charge for 25 people or more

Hors d'oeuvres d Antipasta

International and Domestic Cheeses With Fresh Seasonal Fruit, and Crackers
\$70.00 per platter – serves 20 guests

Bruchetta Bread

Served open face with parmesan, mozzarella, provolone cheese, fresh tomatoes and onions in a garlic olive oil sauce.
\$3.25 per guest

Mozzarella Marinara

Fresh mozzarella coated with Italian breadcrumbs, lightly fried and served on a bed of marinara.
\$3.50 per guest

Calamari Fritto*

Lightly cooked and sautéed to a tender golden brown.
\$3.95 per guest

Crudités Presentation

An array of fresh vegetables and dip.
\$39.00

Chilled Jumbo Shrimp on Ice*

With Cocktail Sauce.
\$95.00 per platter – serves 25 guests

Melanzane Imbottiti Parmigiana

Ricotta cheese stuffed eggplant rolls topped with meat sauce and blend of melted cheese.
(Meatless if you prefer) \$2.75 per guest

Peperoni Imbottiti

Sausage stuffed banana peppers sautéed in a garlic and olive oil sauce.
\$3.30 per guest

Please inquire about additional appetizers not listed.

Dinner Buffet or Family Style

One Entree - \$23.75 per Guest, Two Entrees – \$26.95 Per Guest Three Entrees - \$29.25 Per Guest

On the Buffet Line select from the Following Items:

Buffet: D'Angelo's Ristorante house salad, Tossed with Blended Vinaigrette, Fresh bread and butter.

Pork*

Breaded Pork Cutlet or Parmesan,
Pork Chops or Italian Sausage and Peppers.

Chicken*

Marsala, Palermo, Honey Lime, Lemon,
Parmesan or Honey Dipped (fried).

Beef*

Sliced Beef with mushroom or burgundy gravy or au jus, Beef Tips, Beef Stroganoff, Stuffed Cabbage or Stuffed Peppers with tomato sauce.

Seafood*

Scrod (broiled or Italian-style), Orange Roughy with lemon or Diablo sauce, Baked Salmon topped with honey bourbon sauce.

Served at Table: Assortment of Mini Pastries

All prices are subject to a 20% service gratuity and applicable sales tax

Luncheon Buffet 11:00 AM – 3:00 PM

One Entrée - \$14.75 per Guest Two Entrees - \$18.75
On the Buffet line select from the following

Buffet: D'Angelo's house salad tossed with Blended Vinaigrette, Fresh bread and butter.

Chicken* - Marsala, Palermo, Sautéed Lemon, Parmesan or Honey Dipped (fried).

Beef* - Sliced Beef with mushroom gravy or au jus, Beef Tips, Beef Stroganoff, Stuffed Cabbage or Stuffed Peppers with tomato sauce.

Pork* - Breaded Pork cutlet or Parmesan, or Italian Sausage and Peppers.

Seafood* - Orange Roughy with Lemon Caper sauce, Scrod (broiled or Italian style), Salmon topped with honey bourbon sauce or Grilled Rainbow Trout.

Select One accompaniment from the following:

Potato

Potato Au gratin, Escalloped, Whipped, Potatoe or Roasted Italian Potato.

Vegetable

Green Beans Almondine, Italian Mix, Corn O'Brien or Broccoli Au Gratin.

Pasta

Mostaccioli, Rigatoni or Rice Pilaf.

Pastas come with your choice of sauce Marinara, Meat Sauce, Aglio-Olio, Alfredo, Creamy Garlic.

Dessert Assortment

of Mini Pastries served at your table.

Accompaniments:

Select one accompaniment from each of the following:

- Potato
Au gratin, Escalloped, Whipped or Roasted Redskins
- Vegetable
Green Beans Almondine, Italian Mix, Corn O'Brien or Broccoli Au gratin,
- Pasta
Traditional Cavattelli , Mostaccioli or Rigatoni

Pastas come with your choice of sauce: Marinara, Meat sauce, Aglio-Olio, Alfredo, Cream Garlic.

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