Angelo's Catering



Catering to your needs

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Introduction



Welcome to Angelo's catering, where exceptional service and delicious food have been our passion since 2010. Born out of the kitchen of our original Angelo's Pizza restaurant – a beloved Christian County staple since 1965 – we've grown to meet the needs of our community and surrounding areas. In 2017, we moved into a dedicated catering building, allowing us to expand our offerings and serve our customers better than ever.

While we're known for our mouthwatering pizza and pasta, our catering menu goes far beyond that. From poultry, beef and pasta to a wide variety of other options, we've curated a diverse selection to ensure every taste and preference is satisfied. We're happy to accommodate dietary restrictions and are always open to creating new and exciting ideas for your event. So, if you don't see what you're looking for, just ask – we'll make it happen!

At Angelo's Catering, we don't just deliver food; we deliver an experience. Our team is dedicated to providing the highest level of service, from the moment you contact us to the final bite of your event. We pride ourselves on attention to detail, professionalism and a commitment to going above and beyond to make your celebration truly special. Whether it's a small gathering or the wedding of your dreams, we're here to ensure everything runs smoothly so you can relax and enjoy the moment.
Your event deserves more than great food, it deserves Angelo's Catering!

Appetizers/Desserts



HOT APPETIZERS

Slider Sandwiches (24) $80
Choice of BBQ, turkey, meatball, ham or poor boy

Meatballs
sm(20): $50 med(35): $80 lg (70):$135
Tossed in your choice of sauce: bbq, sweet & tangy cocktail sauce, Swedish or marinara

Chicken Cordon Bleu Bites (50) $80
Stuffed with chicken breast, ham and swiss cheese

Macaroni Bites
sm: $60 med: $90 lg: $120
Deep fried macaroni and cheese

Stuffed Mushrooms (50) $75
Silver dollar mushroom stuffed with a delicious blend of sausage, cream cheese, and seasoning

Croissant Wrapped Smokies (50) $65
Smokies wrapped in a crispy croissant

Bacon Wrapped Smokies (50) $75
Smokies wrapped in brown sugar bacon

Wings (boneless or bone-in)
sm: $60 med: $100 lg: $130
Served with BBQ, buffalo, sweet chili, garlic parmesan or honey sriracha sauce

Toasted Meat Ravioli
sm: $50 med: $80 lg: $100
Deep fried meat ravioli served w/ marinara

Tex-Mex Southwest Egg Rolls (36) $75
Deep fried and filled with chicken, corn, bell peppers, shredded cheese, spinach, black beans, jalapeños and southwest spices. Served with salsa and sour cream

Mozzarella Cheese Sticks
sm: $60 med: $90 lg: $120
Deep fried mozzarella cheese served with marinara

Breaded Mushrooms (50) $75
Fried mushrooms served with ranch dressing

Mac and Cheese
sm: $60 med: $90 lg: $115
Elbow noodles smothered in a 3 cheese sauce

small feeds 10-15
medium feeds 25-30
large feeds 40-50

COLD APPETIZERS

Veggie Tray $3/PP
Baby carrots, broccoli, cherry tomatoes, cauliflower served with ranch

Fruit Tray $3/PP
Seasonal fresh fruit. May include watermelon, honeydew, cantaloupe, pineapple, strawberries and grapes

Cheese Tray $3.50/PP
Mix of Swiss, cheddar and pepper jack cheese cubes. Served with ranch and crackers

Shrimp Cocktail MP
Jumbo, tail on shrimp served with cocktail sauce

Bruschetta (serves 90-100) $100
Mix of diced tomatoes, feta cheese, basil and zesty Italian. Served with garlic bread

Pinwheels (100) $100
Choice of ham, turkey or chicken fajita

DESSERTS

Sheet Cake
1/2 sheet (25 pieces): $45
full sheet (50 pieces): $75
Pumpkin bars, vanilla, chocolate, brownies, blondies, lemon bars

Mini Cheesecake Bites (50) $105
Assorted: chocolate, lemon, vanilla cream, strawberry, salted caramel hazelnut

Housemade Cheesecake (serves 12) $60
Variety available

Assorted Baked Cookies $1.50/each
Variety available

Fruit Cobbler $3.00 pp
Variety available

Banana Pudding $4.00 pp

Build Your Own Buffet

Choose 1-2 entrees. Full servings of each entree are provided. Prices start as low as $12.00 and are based on the type of entree(s) you choose. Entrees will include your choice of 1 salad, 1 vegetable, 1 potato, rolls with butter and water and iced tea.

Pasta **only entrees do not include a potato and will be served with your choice of rolls with butter or garlic bread.

Please call/e-mail for prices on more than 2 entrees

POULTRY

Starting at $14

2 Piece Bone-In Fried Chicken
Classic deep fried chicken

2 Piece Bone-In Smoked Chicken
Garlic & herb,, BBQ, Huli-Huli teriyaki, or jerk

Chicken Quarter (dark)
Garlic & herb, BBQ, Alabama white BBQ, Huli-Huli teriyaki or jerk

1/2 Chicken
Garlic & herb or BBQ

Marinated Grilled Chicken Breast
Garlic & herb or BBQ

Chicken Piccata
Pan-seared chicken in a tangy lemon, white wine and caper sauce. Finished with butter and fresh parsley

Chicken Marsala
Pan-seared chicken in a rich Marsala wine and mushroom sauce, finished with a touch of butter

Chicken Divan
Tender chicken baked in a creamy cheddar cheese sauce with broccoli, topped with golden breadcrumbs

Chicken Cordon Bleu
Breaded chicken stuffed with ham and Swiss cheese, baked to golden perfection

Smoked Turkey
Juicy turkey seasoned to perfection. Served with rich turkey gravy

Chicken Francese
Egg-dipped, flour-dredged chicken cooked in a lemon butter sauce with white wine

BEEF

Starting at $18

Roast Beef & Gravy
Thinly sliced eye round roast cooked in a brown gravy

Slow Simmered Roast Beef
Tender thick cut top round in a savory brown gravy sauce

Brisket
Smoked brisket served with your choice of BBQ sauce

Country Fried Steak
Hand-breaded steak, fried until golden and crispy, then finished with a smooth, creamy white gravy

Market Price

Choice Hand-Cut Steaks
Ribeye, NY strip, sirloin

Prime Rib
Carved on site and served with horseradish

China packages available on page 8



Disposable tableware included with all meals

PORK

Starting at $15

Bacon Wrapped Tenderloin
Juicy, center cut pork loin wrapped in bacon. Seasoned to perfection

Brown Sugar Bone-In Chop
10-12 oz bone-in pork chop perfectly seasoned with a brown sugar seasoning

Pork Chop
8 oz chop with a custom BBQ seasoning blend, BBQ sauce

Smoked BBQ Pulled Pork
Smoked pulled pork slow-cooked until tender, hand-pulled and finished with BBQ sauce

Pork Loin
Herb crusted or smoked BBQ

Baked Ham
Served with pineapples

Rack of Ribs
½ or ⅓ with BBQ Sauce

PASTA

Starting at $12

Garlic Butter Tortellinis
Cheese filled tri-color tortellinis smothered in our housemade garlic butter sauce

Angelo's Signature Lasagna
Layered with a delicious combination of meats and cheeses smothered in our housemade meat sauce

Spaghetti/Mostaccioli/Rigatoni
Choose your type of noodle and choice of our housemade marinara or meat sauce

Meat or Cheese Ravioli
Pasta filled with meat or cheese smothered in your choice of our housemade marinara or meat sauce

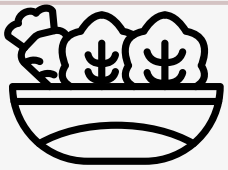
Chicken Fettuccini Alfredo
Seasoned chicken piled on a bed of fettuccini noodles smothered in alfredo sauce

Chicken Parmesan
Breaded or grilled chicken breast with melted provolone cheese on a bed of spaghetti noodles smothered in our housemade marinara, meat sauce or alfredo

Chicken & Noodles
Fettucini noodles with shredded chicken smother in a flavorful, creaming chicken sauce

Chicken & Dumplings
Tender chicken slowly simmered in a flavorful rice broth with fluffy dumplings, carrots, corn and peas

Sides



Your choice of 1 salad, 1 vegetable, 1 potato, rolls with butter and water and iced tea.
Pasta **only entrees do not include a potato.

SALADS

Garden Salad
Served with your choice of 2 dressings

Caesar Salad
Romaine lettuce, Parmesan cheese and croutons. Tossed in Caesar dressing

SPECIALTY SALADS

(available for an additional cost)

Angelo's Signature Salad
Romaine lettuce, a blend of cheeses and bacon bits tossed in an Italian vinaigrette

Bacon Bleu Cheese
Romaine lettuce, bleu cheese crumbles and bacon served with ranch dressing

Spinach & Strawberry
Fresh spinach topped with sweet strawberries, candied pecans and crumbled feta served with raspberry vinaigrette

Apple & Walnut
Crisp apples, candied walnuts and mixed greens tossed with crumbled bleu cheese and raspberry vinaigrette

Greek Salad
Crisp romaine, ripe tomatoes, cucumbers, red onions, Kalamata olives and feta cheese. Tossed with a Zesty Greek vinaigrette

Caprese Salad
Sliced fresh mozzarella, ripe tomatoes and basil. Drizzled with extra virgin olive oil and a balsamic glaze

VEGETABLES

Southern Style Green Beans
Cooked long and slow. Flavored with lots of bacon

Bacon Wrapped Green Beans
Long green beans baked to perfection wrapped in brown sugar bacon

Green Beans Almondine
Tender green beans sautéed with butter, garlic and topped with toasted almonds

Angelo's Cream Corn
Sweet corn with a combination of butter and cream cheese

Whole Kernel Corn
Tossed in butter and seasoned with salad and pepper

Corn Casserole
Mix of whole and creamed corn and cornbread

Maple Glazed Carrots
Tender carrots tossed in a maple glaze

Vegetable Medley
A vibrant medley of hand-selected seasonal veggies, sautéed until tender and finished with a subtle herb and butter sauce

Cheddar Broccoli & Rice
Steamed rice tossed with fresh broccoli florets and finished in a smooth, creamy cheddar cheese sauce

Cowboy Baked Pit Beans
Onions, bacon bits and a delicious bbq and brown sugar sauce cooked in our smoker

POTATOES

Twice Baked Potato Casserole
Creamy mashed potatoes mixed with cheese, bacon and sour cream

Au Gratin Potatoes
Thinly sliced potatoes baked in a rich, creamy cheese sauce

Hash Brown Casserole
Hashbrown potatoes with sour cream, cream of chicken soup and onions

Mashed Potatoes
White or brown gravy

Baked Potato
Butter & sour cream

Roasted Red Potatoes
Seasoned with garlic & herbs

Leek & Potato Au Gratin
Layers of tender potatoes and sautéed leeks baked in a creamy cheese sauce

Sweet Potato Casserole
Creamy mashed sweet potatoes topped with a buttery brown sugar crumble, toasted pecans and marshmallows

Classic Party Potatoes
Cubed potatoes folded into a smooth, creamy cheese sauce, topped with a buttery cornflake crust and baked until bubbly and lightly golden

ADDITIONAL SIDE

Mac and Cheese
Elbow noodles in a delicious, creamy blend of cheese sauce

Best Sellers

We know don't make it easy to choose, but let us help! Below, we've put together some of our best sellers and most popular dishes.

#1- $14 per person
ONE ENTREE BUFFET
2 Piece Bone-In Chicken
Garden Salad
Cream Corn
Mashed Potatoes
Rolls w/ butter

#2- $15 per person
ONE ENTREE BUFFET
Pork Chop
Caesar Salad
Bacon Wrapped Green Beans
Baked Potato
Rolls w/ butter

#3- $16 per person
ONE ENTREE BUFFET
Bacon Wrapped Pork Tenderloin
Signature Salad
Maple Glazed Carrots
Au Gratin Potatoes
Rolls w/ butter

#4- $18 per person
ONE ENTREE BUFFET
Slow Simmered Roast Beef
Garden Salad
Southern Style Green Beans
Twice Baked Potato Casserole
Rolls w/ butter

#5- $17 per person
TWO ENTREE BUFFET
Bacon Wrapped Pork Tenderloin
Garlic Butter Tortellinis
Signature Salad
Southern Style Green Beans
Twice Baked Potato Casserole
Rolls w/ butter

#6- $18 per person
TWO ENTREE BUFFET
Smoked BBQ Pulled Pork
Mac & Cheese
Coleslaw
Corn Casserole
Roasted Red Potatoes
Rolls w/ butter

#7- $19 per person
TWO ENTREE BUFFET
Chicken Piccata
Angelo's Signature Lasagna
Spinach & Strawberry Salad
Angelo's Cream Corn
Mashed Potatoes w/ gravy
Rolls w/ butter

Kids Menu

CHICKEN STRIPS

SM: $50 MED: $75 LG: $100

MAC AND CHEESE

SM: $60 MED: $90 LG: $115

BONELESS WINGS

SM: $60 MED: $100 LG: $130

BUTTERED NOODLES

SM: $30 MED: $50 LG: $70

MACARONI BITES

SM: $60 MED: $90 LG: $120

small feeds 10-15
medium feeds 25-30
large feeds 40-50

Bar Services



BAR SERVICES ARE AVAILABLE AT SELECT VENUES. MUST MEET 100 PERSON MINIMUM.

CASH OR HOST BAR AVAILABLE

**Debit cards accepted

LOCAL OR COUNTY FEES/PERMITS MAY APPLY

$450 setup fee: includes 2 bartenders, set up/clean up, variety of beer, liquor, wine and disposable drinkware and 5 hours of service. Each additional hour of service is $40/bartender.

CASH BAR

Canned Beer $3

Bud Light
Busch Light
Miller Lite
Michelob Ultra

Liquor $5

Tito's Vodka, Captain Morgan, Jack Daniels, Bacardi Rum, Jose Cuervo Tequila, Beefeaters Gin, Malibu Rum, Fireball Whiskey, Seagrams 7

Wine $4

Moscato, Lambrusco, White Zinfandel, Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon

Soft Drinks & Mixers $1

Pepsi, Diet Pepsi, Starry, lemonade, cranberry juice, pineapple juice, orange juice, tonic water, club soda
**mixers free with mixed drink

HOSTED BAR PACKAGES

Package 1 $9/person

Includes your choice of 2 domestic beers (cans), 2 house wines & soda

Package 2 $12/person

Includes 4 domestic beers (cans), 4 house wines & soda

Package 3 $17/person

Includes 4 domestic beers (cans), your choice of 4 house wines, 1 seltzer, liquor (listed above) & soda

**Special order beer/wine/liquor or kegs available. Please ask for more details
May affect package prices

China Packages

Tier 1
$3/pp

10.5” white dinner plate, salad plate, plastic cup, real stainless flatware



Tier 2
$6/pp

10.5” white dinner plate, salad plate, real stainless flatware, water goblets, white linen napkin, water/tea carafes on tables



Tier 3
$7/pp

10.5” white dinner plate, salad plate, real stainless flatware, water goblets, white linen napkin, water/tea/coffee carafes on tables, coffee cup & saucer



LINENS ARE PROVIDED FOR FOOD/APPETIZER TABLES ONLY UPON REQUEST. BLACK OR WHITE AVAILABLE.

LINEN NAPKINS FOR TIER 2 OR 3 ARE WHITE. WE DO NOT OFFER OTHER COLORS. IF YOU ARE PROVIDING YOUR OWN NAPKINS, PLEASE LET US KNOW AHEAD OF TIME.

Need to Know Info !

Deposits:

A **$250 non-refundable** deposit is required at the time of booking to secure your date. The paid deposit does not lock in prices and only reserves the date.

We offer multiple convenient payment options:

- **Credit Card:** A payment link will be emailed to you. There is no processing fee.
- **Venmo:** Ask for our QR code
- **Check:** You can mail your check to:
  404 W Spresser St
  Taylorville, IL 62568
- **In-Person:** Bring a check or cash directly to the same address.

**Please note the deposit is non-refundable and must be received to confirm booking.

Payments:

Payment is to be made 7 days prior to your event. If your event is on a Saturday or Sunday, payment is to be made on Friday the week before your event. We prefer cash or check for payment, but we also accept Visa, MasterCard, Discover, and American Express. **A 4% processing fee will be added for all credit cards and Venmo transactions** (excluding deposits).

A sales tax rate based on your location will be applied to all orders unless a State of Illinois tax-exempt letter is submitted prior to your event

Guarantee & Portions:

The final details for your event must be received by Angelo's Catering seven (7) days prior to your event. Otherwise, the guest count listed on the contract will be considered your guarantee. You will be charged for the actual guest count in case it exceeds your guarantee. In order to provide you with the best possible price, we do not provide an overage for food. Please let our staff know in advance if you expect a larger than normal consumption of food.

Pricing:

Prices are subject to change at any time. We can guarantee food prices no later than 60 days before your event.

Delivery /Service Fee:

Service charges and/or delivery charges may be applied to certain orders based on group size and location.

Gratuity/Tips:

Gratuity is not included and is left to your discretion and is appreciated by the staff. Please include tips in final payment. We ask that you do not hand any tips directly to staff at events.

Preferred Catering - Venue Fee:

Some venues charge a preferred catering fee, also known as a venue fee, which allows us to bring food and beverages into their facility and serve it to you and your guests. This fee is determined by the venue itself and typically ranges from 10-15% of your gross total. Because the fee is imposed by the venue, we pass it directly onto the customer as part of their final invoice. This ensures we can provide our full catering services while complying with the venue's policies. If you have any questions about this fee or how it applies to your chosen venue, please don't hesitate to ask.