

# 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.

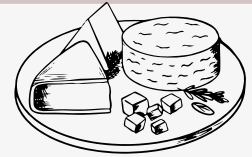
While we're known for our mouthwatering pizza and pasta, our catering menu goes far beyond that. From poultry, beef and pasta to a wide variety of other options, we've curated a diverse selection to ensure every taste and preference is satisfied.

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 pork  
boy

**Meatballs**  
sm(20): \$50 med(35): \$80 lg (70): \$135  
Tossed in your choice of sauce: bbq, sweet  
chili 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**  
Roasted rosemary & garlic, BBQ, Huli-Huli teriyaki, or jerk
- Chicken Quarter (dark)**  
Roasted rosemary & garlic, BBQ, Alabama white BBQ, Huli-Huli teriyaki or jerk
- 1/2 Chicken**  
Roasted rosemary & garlic or BBQ
- Marinated Grilled Chicken Breast**  
Roasted rosemary & garlic or BBQ
- Chicken Supreme**  
Boneless, skin-on chicken breast with a drumette attached. Served with tarragon sauce
- 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
- \*Market Price\***
- Choice Hand-Cut Steaks**  
Ribeye, NY strip, sirloin
- Prime Rib**  
Carved on site and served with horseradish

## 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**  
Angelo's Original, mustard BBQ or Sweet BBQ
- Pork Loin**  
Herb crusted or smoked BBQ
- Baked Ham**  
Served with pineapples
- Rack of Ribs**  
1/2 or 1/3 with BBQ Sauce

## PASTA

*Starting at \$12*

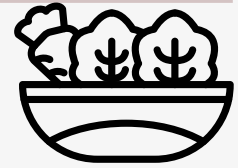
- Garlic Butter Tortellinis**  
Cheese filled tri-color tortellinis smothered in our housemade garlic butter sauce
- Angelo's Signature Lasagna**  
Layered with a delicious combination of meats and cheeses smothered in our housemade meat sauce
- Spaghetti/Mostaccioli/Rigatoni**  
Choose your type of 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**  
Fettuccini noodles with shredded chicken smother in a flavorful, creaming chicken sauce
- Baked Mostaccioli & Sausage**  
Mostaccioli noodles mixed with our Italian sausage and blend of cheeses smothered in our housemade marinara sauce

*China packages available on page 8*



Disposable tableware included with all meals

# 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

### Roasted Root Veggie-Medley

Roasted carrots, parsnips, sweet potatoes, onions and beats

### Spinach & Artichoke Gratin

Creamy spinach and artichokes baked with a blend of cheese and a golden, crispy top

### Maple Bacon Brussel Sprouts

Roasted brussel sprouts tossed with crispy bacon and a sweet maple glaze

### Roasted Cauliflower

Oven-roasted cauliflower topped with a rich, creamy 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

## 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

*#5- \$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

*#8- \$32 per person*

**ONE ENTREE BUFFET**

Prime Rib (10-12 oz)  
\*carved on site\*  
Bacon & Bleu Cheese Salad  
Maple Bacon Brussel Sprouts  
Sweet Potato Casserole  
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.

## STANDARD BAR STOCK

*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

*Soft Drinks & Mixers*  
**\$1**

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

**\*\*Special order beer/wine/liquor or kegs available. Please ask for more details**

# 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.