



ELEGANT PASSED HORS D'OEUVRES

BUTTERNUT SQUASH RAVIOLI

With fried sage & brown sugar

MINI BURGERS

Served with caramelized onions & garlic aioli, served on a toasted brioche bun

GRILLED VEGGIE BURGERS

Also available

FLANK STEAK CROSTINI

Served with horseradish cheddar or salsa verde

PROSCIUTTO WRAPPED MELON BITES

Served with fresh mint

BOCCONCINI BITES

Served with cherry tomatoes, fresh basil and balsamic

CRAB CAKES

House made Dungeness crab cakes, served with house made cocktail or chili lime sauce

SMOKED SALMON

Served with lemon crème fraiche and dill biscuit

TUNA TARTAR

Served with lemon oil

CHARDONNAY POACHED SHRIMP

Served with tarragon chutney

GOLDEN BEET HAND SALAD

Served with feta, walnuts and citrus vinaigrette

GOAT CHEESE & OLIVE TAPENADE CROSTINI

PLEASE ASK ABOUT ADDITIONAL OFFERINGS

and for pricing

2 DOZEN MINIMUM FOR EACH ITEM

415.387.2222

WWW.ANGELINASCATERING.COM INFO@ANGELINASCATERING.COM

GENERAL: All of our catered items are created with the finest and freshest local ingredients. All pricing is subject to change, minimums may apply. Prices do not include rentals, service or tax. Some customized menus require on site staff and or special equipment. Delivery fees: \$25 weekdays and \$30 weekends. Compostable and disposable plates, cups, napkins, utensils, etc. available for \$1 per person.

PLATTER INFORMATION: 3-5 Small Platters serve approximately 10 guests. 3-5 Large Platters serve approximately 20 guests. Disposable platters are available for no charge. Pricing for rental platters is equal to 10% of total food costs.