

BUFFET MENU

Standard Buffet/ Baked or Lightly Breaded Chicken, Potato, Vegetable and Tossed Salad, Rolls or Italian Bread & Butter
\$9.00 per person Add Pasta \$10.50

*Some Suggested Items can be Added to
Your Menu at an Additional Cost priced per person:*

Pasta

Homemade Cavatelli.....	\$1.50
Stuffed Shells.....	\$2.50
Lasagna.....	\$5.00
Tortellini Alfredo.....	\$4.50
Emerald Pasta.....	\$4.50
AngeNetta Pasta.....	\$4.50
Penne Broccolini.....	\$2.50

Chicken (Per tenderloin)

Chicken Francaise.....	\$2.50
Chicken Marsala.....	\$4.50
Chicken Emerald.....	\$4.50
Chicken Ala Orange.....	\$4.50
Chicken DeCassa.....	\$4.50
Stuffed Chicken Breast.....	\$6.00

Fish

Haddock Broccolini.....	\$6.00
Haddock Royale.....	\$6.00
Haddock Francaise.....	\$6.50
Grilled Salmon/ Blackened, Dill Sauce, DeCassa.....	CMP
Stuffed Orange Roughy with Crabmeat.....	CMP

Meat Items

Prime Roast Sirloin/ Carved at Table.....	CMP
Roast Turkey.....	CMP
Roast Porkloin.....	CMP
Prime Rib.....	CMP
Spiral Ham.....	CMP
Meatballs.....	\$1.50
Italian Hot Sausage.....	\$2.00
Pork Emerald.....	CMP
Pork Marsala.....	CMP
Roasted Filet in Burgundy Wine Sauce.....	CMP

(Prices on Meat are subject to change)

Potatoes

Roasted Redskins • Garlic Mashed Redskins • Rice Pilaf
Homemade Stuffing • Scalloped Potatoes (\$1.00 extra)
Candied Yams (\$1.00 extra)

Vegetables

Green Beans • Broccoli • Corn • Carrots
Mixed Sautéed Vegetables (\$1.00 extra)

Salads

Tossed Salad • Italian Macaroni Salad • Cole Slaw

Specialty Salads (\$2.00 extra)

Caesar Salad • AngeNetta Salad
Oriental Salad • Pear & Apple Walnut Salad

Homemade Desserts

(at Additional Cost)

Fresh Baked Pies • Cheesecakes • Speciality Cakes
Assorted Homemade Cookies for Weddings & Holidays

SIT DOWN DINNER ENTREES

Starting at \$12.00 per person

*(All Dinner Entrees include One Protein Choice, Potato, Vegetable,
Salad, Rolls & Butter)*

Chicken

Chicken Francaise • Chicken Marsala • Chicken Emerald
Chicken Pera • Chicken Victoria Reisling
Banana Foster Chicken • Chicken Ala Orange
Chicken Diablo • Chicken Italiano
Mandarian Cashew Chicken • Stuffed Chicken Breast
Stuffed Chicken Breast (with Brie Cheese, Apples & Cranberries)
Stuffed Chicken Florentine • Chicken AngeNetta

Seafood

Haddock Francaise • Salmon with Assorted Chutneys
Haddock Almondine • Haddock Broccolini
Haddock Royale • Stuffed Shrimp (with Crabmeat)
Stuffed Sole (with Crabmeat)

Meat Entrees

Stuffed Pork Chops • Pork Emerald • Pork Nappa Valley
Pork Marsala • Hazelnut Pork • NY Strip Steak
Filet Diane • Filet Italian Style

Add these Pastas as an Appetizer

Penne with Sauce • Penne Broccolini
Tortellini Alfredo • Emerald Pasta
AngeNetta Pasta • Greek Pasta

Potatoes

Roasted Redskins • Garlic Mashed Redskins
Homemade Stuffing • Rice Pilaf
Scalloped Potatoes (\$1.00 extra) • Candied Yams (\$1.00 extra)

Vegetables

Green Beans • Broccoli Florets • Glazed Carrots • Corn
Mixed Sautéed Vegetables (\$1.00 extra)
(Zucchini, Green Beans, Broccoli, Cauliflower, Roasted Peppers)

Ange Netta's Cafe & Catering

64 Cardinal Drive

Canfield, Ohio

(330) 533-6090

Catering Menu

AngeNetta's prides itself on providing
exquisite food and excellent service at an
affordable price.

We will cater to all your needs whether they are
small or large. Our experienced staff will come
to your home or business &
take care of everything.

We are registered caterers for the
Fellowship Riverside Gardens in
Mill Creek Park, Butler Art Institute,
St. Christine and other halls and locations in
the local community

Our experienced chefs can customize your menu to fit your needs. Whether homestyle or elaborate, Phyllis can help you plan every detail of your wedding or special occasion from set-up, linens, flowers, band, etc.

There is a rental charge for china, glasses and linens starting at \$7.00 per person for off-premise catering. Please add this to your food cost.

Servers are \$15.00 per hour per server.

Warmers are \$10.00 a piece.

Specialty warmers are \$20.00 a piece

Bartenders are \$20.00 per hour.

We can purchase Beer and Wine for your special event.

The restaurant is available to rent on Sundays and Mondays for your special event. It seats up to 100 people. There is a room charge of \$250. You may also reserve the restaurant during the week for parties up to 40 people at no additional cost.

Speciality desserts are available. Please ask for our list. Wedding cakes and dessert stations available by appointment only with Phyllis.

All prices are subject to change. We gladly accept Cash or Check as forms of payment. Credit Cards will incur additional processing fees.

Tony & Phyllis Olin, Owners

Angela Briceland,

General Manager & Pastry Chef

BREAKFAST
BRUNCH BUFFET

Ultimate Brunch - \$13.00 per person

Baked Stratta - Your Choice of Vegetable Stratta:
(Zucchini, Spinach, Mushrooms, Roasted Peppers, Broccoli,
Mozzarella and Cheddar Cheese)

or

Breakfast Sausage and Cheese Stratta:
(Breakfast sausage with Mozzarella Cheese and Cheddar Cheese)

Spiral Ham • Hawaiian French Toast • Applewood Bacon
Assorted Muffins • Cinnamon Rolls • Breads • Fresh Fruit Bowl
Coffee • Juice

* Substitute Assorted Quiche Pies instead of Stratta add \$1.00

LUNCH

Half Sandwiches.....\$6.00 per person

(Your Choice of)

Chicken or Tuna Salad on Croissant

Turkey Club on Croissant

Steak Wrap/ Thin sliced Steak, Mozzarella Cheese, Lettuce & Tomato with
Horsey Sauce wrapped in a flour tortilla

Italian Combo/ Ham, Salami, Turkey, Provolone Cheese, Lettuce, Tomato
on Grilled Italian Bread

Vegetable Sandwich/ Grilled Eggplant, Mushrooms, Provolone Cheese and
Roasted Peppers on Grilled Italian Bread

Chicken Artichoke/ Grilled Chicken with Artichokes, Roasted Peppers,
Mushrooms, Provolone Cheese on Grilled Italian Bread

Chicken or Steak and Greens Sandwich (\$7.00 per person)
Your choice of Grilled Chicken or thinly sliced Steak with our Italian Greens
and Provolone Cheese on Grilled Italian Bread

All Sandwiches are placed on Party Trays and include a Condiment Tray

** Assorted Cookies and Dessert Trays are Available * (Upon Request)*

HORS D'OEUVRES
(Priced Per Person)

Assorted Mini Quiche.....	\$1.50
Jumbo Stuffed Mushrooms with Sausage and Apples.....	\$2.00
with Spinach.....	\$2.00
with Crabmeat.....	\$3.50
Breaded Zucchini.....	\$1.50
Breaded Wing Dings.....	.85¢
Jumbo Shrimp Cocktail.....	\$2.00
Stuffed Shrimp with Crabmeat.....	CMP
Fruit & Cheese/ Assorted Cheese, Apples, Grapes, Strawberries and Crackers	\$4.00
Vegetable Platter with Dip/ Broccoli, Carrots, Celery and Cauliflower	\$3.50
Stuffed Hot Peppers with Sausage.....	\$3.50
Mini Bruschetta/ Sautéed Spinach, Cherry Tomatoes, Sharp Provolone and Garlic & Oil on French Bread Circles.....	\$1.50
Jumbo Sea Scallops Wrapped in Bacon.....	CMP
Fresh Lump Crabmeat Dip/ with Assorted Crackers for 10 People.....	\$45.00
for 30 People.....	\$80.00
Your choice Homemade Eggrolls/ Pork Eggrolls, Chicken Eggrolls, Vegetable Eggrolls Spring Egg Rolls/ with Sweet 'N Sour Sauce and Hot Mustard.....	\$2.50
Spanakopita.....	\$2.50
Steak Teriyaki/ with Grilled Pineapple, Peppers & Onions	\$5.00
Asparagus Spears/ Wrapped with Asiago & Fontina Cheese in Philo Dough	\$3.25
Brie with Raspberry and Almonds in Philo Dough.....	\$3.25
Whole Smoked Salmon over Fresh Herb Spread.....	CMP
Mini Crabcakes with Remoulade Sauce.....	\$4.25

ANTIPASTO STATION - \$8.00 per person

Assorted Meats, Assorted Cheese, Fresh Fruit, Artichoke Salad,
and Crab Dip with Crackers

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www.AngeNettas.com