

ANGELOS

PIZZA + RESTAURANT



OFF PREMISE CATERING

salads

caesar 25 | 40

chicken caesar 35 | 60

greek 30 | 50

house salad mixed greens, housemade croutons, grape tomatoes, cucumbers, assorted dressings 25 | 40

gorgonzola mixed greens, gorgonzola, dried cranberries, granny smith apples, walnuts, white balsamic vinaigrette 35 | 60

goat cheese and beet salad arugula, red beets, goat cheese, grape tomatoes, balsamic vinaigrette 35 | 60

chef salad mixed greens, grape tomatoes, cucumbers, sliced egg, ham, turkey, provolone, assorted dressings 30 | 50

antipasto salad mixed greens, grape tomatoes, cucumbers, ham, genoa salami, cooked salami, pepperoni, provolone 30 | 50

add grilled chicken breast to any salad 10 / 20

entrees

half tray (serves 15-20) | full tray (serves 8-10)

lasagna (w/ meat) 50 | 90

veggie lasagna 50 | 90

chicken parmigiana 50 | 90

eggplant parmigiana 50 | 90

sausage + peppers 45 | 80

baked ziti 45 | 80

chicken marsala 50 | 90

cheese ravioli 45 | 80

meat ravioli 45 | 80

ziti + marinara 30 | 50

ziti + meat sauce 45 | 80

ziti + oil/garlic 30 | 50

party pizza 32 slices

traditional mozzarella 21.99 additional toppings 3.50 each

specialty pizza (see Take-Out menu for selection) 35.99

traditional pizza (regular sizes)

mozzarella 7.99 | 10.99 | 12.99

extra mozzarella additional 1.25 | 1.85 | 1.99

gluten-free mozzarella (small only) 9.99

choice of topping .99 | 1.75 | 1.99 each

calzone mozzarella & ricotta 8.50

choice of topping 1.50 each

TOPPINGS

pepperoni, sausage, hamburger, bacon, mushrooms, onions, peppers,

broccoli, eggplant, fresh tomato, ham, artichoke, spinach, red bliss potato,

ricotta, pesto, pineapple, black olives, jalapenos

specialty pizza 11.50 | 16.25 | 19.25

See Take-Out menu for all of our mouth-watering choices!

desserts

cheesecake (whole cake, serves 16) 65.00

flavored cheesecake (whole cake, serves 16) 77.00

beverages

assorted bottled individual sodas 1.99 each

assorted iced teas, juices 2.79 each

2 liter bottled sodas 3.99 each

Please place your catering orders before 6pm the previous day or sooner. Thoroughly cooking meat, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness. Especially for those with certain medical conditions. Many of our products may contain or come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish.