



PARTY & CATERING MENU

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PRIVATE PARTY GUIDELINES

WELCOME TO MICK & ANGELO'S!

Congratulations! Simply by reading this, you have taken the first step towards creating a memorable event by booking your party here at Mick & Angelo's! Let us make your event a memorable one and impress your Guests long after the day is over.

The art of food and entertaining has been our business for over two decades. Executing perfect events is not easy, but we do it, time and time again. Whether you are planning a small intimate affair, a corporate event or a huge extravaganza, our team is here to help you with all of the planning. We specialize in everything from a self-serve buffet to an intimate family style service to even the most formal plated service. At Mick & Angelo's, we love bringing your vision to life and our reward comes from seeing our Guests happy and satisfied. We take pride in making every event a party to remember!

GUEST COUNT

At the time of booking a Guarantee of 80% of your guest count is required.

A final confirmation of the number of guests who will be attending is required three (3) business days prior to the event.

Each guest less than the finalized guest count will be assessed a \$20 no show fee. This value will be added to your final bill.

GRATUITY & TAX CHARGES

A service charge of 18% and applicable taxes will be added to all food and beverage charges.

CANCELLATIONS

A deposit of \$200 is required at the time of booking to reserve Mick & Angelo's for your event. Deposits are non-refundable.

MISCELLANEOUS CHARGES

Guests are required to secure management's approval before bringing in any outside food and/or beverage. Specialty cakes are welcome. \$1 per guest plate will be charged for cutting and serving of the cake.

AUDIO-VISUAL

We will be pleased to assist with any AV for your event. An additional fee will be added to your final bill.

DELIVERY

We will gladly deliver your order to you. Delivery charge may apply. Minimum order of \$75.

PLATED DINNER PACKAGE

PLATED MENU 1

\$24 per guest plus taxes and 18% gratuity

Bread Service

STARTERS – Choice of one of the following:

Harvest Salad: An assortment of fresh greens and fresh vegetables with a sprinkle of Parmesan, baked croutons and chickpeas.

Chef's Homemade Soup: Created daily with fresh ingredients.

ENTRÉE – Choice of one of the following:

Chicken Parmigiana: Sautéed with vine-ripened tomato sauce and mozzarella. Served with Penne.

Chicken Tetrazzini: Juicy chicken breast sautéed with mushrooms, garlic and chopped tomatoes served in a parmesan cream sauce over Linguine.

Homemade Eggplant Parmigiana: Classic Italian dish of seasoned eggplant rolls stuffed with ricotta cheese and topped with red sauce and mozzarella. Served with Penne.

Spaghetti with Meatballs: Spaghetti & Meatballs in our famous tomato sauce.

DESSERT – Chef's Selection

Coffee and Tea Included

PLATED DINNER PACKAGE

PLATED MENU 2

\$28 per guest plus taxes and 18% gratuity

Bread Service

APPETIZER – Served family style
Garlic Bread (with or without cheese)

STARTERS – Choice of one of the following:

Harvest Salad: An assortment of fresh greens and fresh vegetables with a sprinkle of Parmesan, baked croutons and chickpeas.

Chef's Homemade Soup: Created daily with fresh ingredients.

ENTRÉE – Choice of one of the following:

Mediterranean Chicken: Char-grilled chicken breast with roasted red peppers, pesto and goat cheese. Served with red skin mashed potatoes.

6oz "AAA" New York Striploin Steak: A New York striploin fire-grilled to your liking. Served with red skin mashed potatoes and seasonal vegetables.

Homemade Jumbo Ravioli: Our specialty spinach and ricotta stuffed ravioli with rich tomato sauce.

Lasagna: Layered with seasoned beef, mozzarella and ricotta cheese then our own herbed tomato sauce is ladled over and sprinkled with parmesan.

DESSERT – Chef's Selection

Coffee and Tea Included

PLATED DINNER PACKAGE

PLATED MENU 3

\$37 per guest plus taxes and 18% gratuity

Bread Service

APPETIZERS – Served family style
Spinach & Artichoke Dip and Stuffed Mushrooms

STARTERS – Choice of one of the following:

Caesar Salad: Traditionally prepared with bacon, grated parmesan cheese and crunchy croutons.

Harvest Salad: An assortment of fresh greens and fresh vegetables with a sprinkle of Parmesan, baked croutons and chickpeas.

Chef's Homemade Soup: Created daily with fresh ingredients.

ENTRÉE – Choice of one of the following:

Honey Mustard Salmon: Atlantic Salmon glazed with honey mustard, garlic & chive. Served with red skin mashed potatoes.

10oz “AAA” New York Striploin Steak: A New York striploin fire-grilled to your liking. Served with red skin mashed potatoes and seasonal vegetables.

Homemade Eggplant Parmigiana: Classic Italian dish of seasoned eggplant rolls stuffed with ricotta cheese and topped with red sauce and mozzarella. Served with penne in tomato sauce.

DESSERT – Chef's Selection

Coffee and Tea Included

COCKTAIL PARTY MENU

COCKTAIL PARTY MENU #1

\$18.50 per guest plus taxes and 18% gratuity

Garlic Bread (with or without cheese)

Chips & Salsa

Assorted Pizzas

Won Tons

Spinach & Artichoke Dip

COCKTAIL PARTY MENU #2

\$20.50 per guest plus taxes and 18% gratuity

Garlic Bread (with or without cheese)

Chips & Salsa

Assorted Pizzas

Wings

COCKTAIL PARTY MENU #3

\$23.50 per guest plus taxes and 18% gratuity

Crab & Shrimp Stuffed Mushrooms

Chips & Salsa

Assorted Pizzas

Won Tons

Garlic Bread (with or without cheese)

Spinach & Artichoke Dip

COCKTAIL PARTY MENU #4

\$26.50 per guest plus taxes and 18% gratuity

Crab & Shrimp Stuffed Mushrooms

Garlic Bread (with or without cheese)

Cheese Platter

Chips & Salsa

Assorted Pizzas

Chicken Wings

**Any of these options can be served Family Style or Buffet Style
We will be happy to recommend the service option that best suits your
gathering style, gathering size and room arrangement.**

LUNCH PACKAGES

LUNCH MENU A

\$20 per guest
plus taxes and 18% gratuity

STARTER

Choice of one of the following for group:

Harvest Salad: An assortment of fresh greens and fresh vegetables with a sprinkle of Parmesan, baked croutons and chickpeas.

Chef's Homemade Soup: Created daily with fresh ingredients.

ENTRÉE SELECTION

Choice of one of the following:

Clubhouse Wrap: Bacon, chicken and mixed cheese rolled with lettuce and tomato with ranch dressing.

Chicken Guac BLT: Grilled chicken with guacamole, crispy applewood smoked bacon, lettuce and pico de gallo topped with Monterey Jack cheese.

Homemade Jumbo Ravioli: Our specialty spinach and ricotta stuffed ravioli with rich tomato sauce.

Spaghetti with Meatballs: Spaghetti with meatballs and pomodoro sauce.

DESSERT

Chef's Selection

Coffee and Tea Included

LUNCH MENU B

\$23 per guest
plus taxes and 18% gratuity

STARTER

Garlic Bread: With or without cheese. Served with homemade tomato sauce.

ENTRÉE SELECTION

Choice of one of the following:

Honey Mustard Salmon: Atlantic Salmon glazed with honey mustard, garlic & chive.

Homemade Eggplant Parmigiana: Classic Italian dish of seasoned eggplant rolls stuffed with ricotta cheese and topped with red sauce and mozzarella. Served with Penne in tomato sauce.

Baked Chicken Penne: Penne in a rose sauce with fresh basil and seasoned chicken. Oven baked with mozzarella cheese.

DESSERT

Chef's Selection

Coffee and Tea Included

SENIORS LIGHT LUNCH BUFFET

LUNCH MENU

\$14 per guest
plus taxes and 18% gratuity

Harvest Salad

Selection of freshly made Wraps

Potato Wedges

Coffee and Tea Included

TEAM MEALS

TEAM MEAL #1

\$18 per adult
\$10 per child (under 10)
plus taxes and 18% gratuity

Choice of:
Harvest Salad or
Garlic Bread (with or without cheese)

Assorted Pizzas
Penne & Meatballs

TEAM MEAL #2

\$20 per adult
\$12 per child (under 10)
plus taxes and 18% gratuity

Pick two:
Harvest Salad
Caesar Salad
Garlic Bread (with or without cheese)

Assorted Pizzas
Chicken Wings

FAMILY STYLE SELECTIONS

MENU #1

\$24 per guest plus taxes and 18% gratuity

Fresh Homeloaf
Harvest Salad
Caesar Salad

Penne Pomodoro with Meatballs

Roasted Chicken
Fresh Vegetables
Red Skin Mashed Potatoes

Coffee and Tea

Dessert Optional \$3 per person

MENU #2

\$29 per guest plus taxes and 15% gratuity

Fresh Homeloaf
Harvest Salad
Caesar Salad

Penne Pomodoro with Meatballs

Lasagna

Mediterranean Chicken

Fresh Vegetables
Red Skin Mashed Potatoes

Coffee and Tea

Dessert Optional \$3 per person

Buffet set-up may be available if requested. Please check when booking.

FAMILY STYLE SELECTIONS

MENU #3

\$33 per guest plus taxes and 15% gratuity

Fresh Homeloaf
House Salad
Caesar Salad
Greek Salad

Garlic Bread (with or without cheese)

Penne Pomodoro with Meatballs

Chicken Parmigiana
Honey Mustard Salmon
Mediterranean Chicken
Fresh Vegetables
Red Skin Mashed Potatoes

Coffee and Tea

Dessert Optional \$3 per person

FAMILY STYLE OR BUFFET

CATERING TAKEOUT ONLY

MICK & ANGELO'S WILL GIVE YOU AND YOUR FRIENDS A TIME TO REMEMBER.

From a feast of 10 to 200 or more,
we will plan a menu to suit your needs with the food portions
that have made Mick & Angelo's famous.

10 People - \$250.00

Garlic Bread
Harvest Salad
Mediterranean Chicken
Meatballs
Penne Pomodoro

20 People - \$600.00

Garlic Bread
Harvest Salad
Chicken Parmigiana
Eggplant Parmigiana
Meatballs
Penne Alfredo

50 People - \$1250.00

Garlic Bread
Greek Salad
Caesar Salad
Chicken Parmigiana
Lasagna
Penne with Rose Sauce



STONEMILL BALLROOM

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