

Angel's Catering



**1109 W Omaha St Suite D
Rapid City, SD 57701**

605-721-9229 605-381-9229

ANGEL'S CATERING
1109 W Omaha St Suite D
Rapid City, SD 57701
605-721-9229 605-381-9229

* These are just some of the selections we provide. We do customized catering to satisfy your tastes as well as your budget. If you would like something that is not listed please ask we can make a customized menu for you. The possibilities are endless.
All items are served buffet style unless otherwise arranged.

Chilled Appetizer
serves 30-35 guests, unless sold per person

Fresh Cut Fruit Tray – with grapes, honey dew, cantaloupe, pineapple, oranges, watermelon, and blueberries (when in season)

Vegetables Crudité – broccoli, cauliflower, carrots, black olives, celery sticks, grape tomatoes, and cucumbers served with our house ranch or jalapeno ranch dressing

Roasted Vegetable Crudité – roasted and chilled cauliflower, broccoli, zucchini, yellow squash, Brussel sprout and red peppers with jalapeno ranch

Deli Sliced Meat Tray – honey cured ham, turkey, and roast beef

Charcuterie Platter – cured meats, salami, prosciutto, pancetta, capicola, olives, bread, crackers, one cheese and grapes

Ultimate Charcuterie Platter - cured meats, salami, prosciutto, pancetta, capicola, olives, bread, crackers, one cheese, grapes, nuts, spreadable cheese, jams and hummus

Italian Antipasto Tray – prosciutto, salami, mozzarella, asiago cheese, red peppers and kalamata olives

Cheese Display – domestic and imported cheese sliced and cubed served with assorted crackers and fresh fruit garnish

Classic Caprese Platter – fresh mozzarella with fresh basil, roma tomatoes with balsamic vinaigrette

Fresh Finger Sandwich Tray – sliced 2oz dinner roll topped with your choice of meat (ham, turkey, or roast beef) lettuce, and tomatoes on white and wheat dinner rolls with mayo and mustard on the side (approximately 30 sandwiches per tray)

Chilled Appetizers continued...
(serves 30-35 guests)

Fresh Cut Fruit Kabobs – skewered cantaloupe, pineapple, watermelon, grapes and strawberries and Star Fruit (fruit subject to change due to season, demand and weather)

Smoked Salmon Display – with herb cream cheese, capers, red onions and a variety of crackers

Chilled Jumbo Shrimp – jumbo shrimp with cocktail sauce Market Price

Chips and Dip – choice of tortilla chips with salsa or Ruffles chips with French onion and/or ranch dip

Seven Layer Dip with tortilla chips – layer of refried beans, guacamole, sour cream, salsa, shred cheese, black olives and jalapenos (serves 50 people)

Smoked Salmon Dip – a blend of smoked salmon with our creamy dill sauce served with pita chips

Smoked Salmon Canapés – our wonderful smoked salmon dip served in mini phyllo pastry cups. Simply Delicious! (36 ct per platter)

Waldorf Chicken Salad Canapés – mini phyllo cups filled with a blend of shredded chicken, mayo, apples, celery and a touch of special spices (36 ct per platter)

Waldorf Chicken Salad Mini Croissants – mini croissants topped with leaf lettuce and a blend of shredded chicken, mayo, apples, celery and a touch of special spices (36 ct per platter)

Shrimp Pinwheels – a slice of cucumber, a dollop of cocktail sauce with a pierced shrimp into the cucumber (36 per platter)

Cucumber Cream Cheese Crowns – sliced cucumbers topped with cream cheese and a cherry tomato

Chocolate Covered Strawberries – fresh strawberries dipped in white or milk chocolate (36ct per platter) Tuxedo (both chocolates)

Chocolate Covered Fresh Fruit and Treats – strawberries, pineapple, star fruit (when in season), cream puffs and rice krispy bars

Hot Appetizers

serves 30-35 guests unless sold per person

Roast Beef Jardinière with sliced dinner rolls and creamy horseradish

Sliced Ham with dinner rolls and Dijon mustard

Meatballs – Swedish (brown pan gravy with sliced mushrooms), barbecue (regular or chipotle cherry BBQ sauce), sweet and sour with fresh pineapple chunks or Italiano (a blend of marinara sauce and feta cheese Incredible!)

Chicken Wings – BBQ, Honey BBQ or Hot

Boneless Chicken Tenders

Spinach Artichoke Dip – blend of cream, melted cheeses, spinach, fresh artichoke hearts, and our blend of spices baked and served with pita chips and fresh breads

Spinach Artichoke and Jumbo Lump Crab Dip – blend of cream, melted cheeses, spinach, fresh artichoke hearts, jumbo lump crab and our blend of spices, baked and served with pita chips and fresh breads

Brussel Sprouts sautéed in olive oil and garlic with roasted potatoes, bacon and red peppers

Thai Peanut Chicken – chicken tenderloins sautéed and served in our Thai peanut sauce with just enough bite

Mini Chicken Cordon Bleu Bites

Crab Stuffed Mushrooms – large button size mushrooms stuffed with a blend of fresh crab meat, celery, and cheeses

Egg Rolls – pork or chicken served with sweet and sour sauce

Chicken Skewers with choice of BBQ, Teriyaki or Thai Peanut Sauce

Bacon Wrapped Pork Tenderloin Skewer

Bacon Wrapped Scallops Market Price

“Baby Filet” Bacon Wrapped Tenderloin Market Price

Bacon Wrapped Dates

Lobster Mac’N’Cheese with Green Chiles served individually in cups

Bacon Wrapped Jumbo Shrimp Market Price

Hot Pizza Dip – blend of cream cheese and spices, marinara sauce, mozzarella cheese and pepperoni baked and served with sliced bread

PREPARED SALADS
SERVES 20 – 25 PEOPLE

Garden Medley Pasta – tri colored spiral rotini pasta (spinach, tomato, and wheat) mixed with roma tomatoes, cucumbers, and finished in a Italian vinaigrette

Turkey Dijon Pasta – penne pasta with red and green peppers and diced turkey in a creamy Dijon dressing

Garlic Tomato Linguine – roma tomatoes, black olives, and garlic in a tomato basil vinaigrette

Tossed Greens – iceberg lettuce, red cabbage, and sliced carrots topped with grape tomatoes and cucumbers served with ranch or Italian dressing

Baby Field Greens – baby lettuce, baby spinach, spring weeds, and baby romaine topped with grape tomatoes, English cucumbers and served with ranch and Italian vinaigrette

Potato Salad – traditional or mustard potato salad

Macaroni Salad

Coleslaw

Our Famous Baked Beans (served hot)

SOUPS

PER GALLON – Feeds 20-25

Broccoli Cheddar
Chicken and Wild Rice
Cream of Potato
Clam Chowder
Minestrone

Chicken Noodle
Tomato Bisque
Wisconsin Cheddar
Homestyle Chili
Buffalo Chili
per gallon

*Premiere Wedding and Special Occasion
Buffet Packages*

Bronze Buffet

Finger Sandwiches
Potato Salad or Pasta Salad
Fresh Cut Fruit
Vegetable Assortment

The Plains

BBQ Pulled Pork
with Kaiser rolls
Our Famous Baked Beans
Potato Salad
Fresh Cut Fruit

Silver Buffet

Hand Carved Signature Roast Beef
OR Honey Glazed Ham
with Cocktail Buns with
Appropriate Condiments
Pasta or Potato Salad
Fresh Cut Fruit
Veggie Assortment

The Italiano

Baked Ziti Pasta
Three Cheese Lasagna
Caesar or Tossed Salad
Assorted Dressings
Bread Basket Assortment

Gold Buffet (2 Entrées)

Roast Beef Jardinière and
Honey Pepper Pork Tenderloin
Chef's Choice Potato and Vegetable
Mixed Greens with Assorted Dressings
Dinner Rolls

(May Substitute Second Entrée ask Angel or
Amanda for options available)

MAIN COURSE

ITALIAN CUISINE – all dishes are served with house salad, dinner rolls and a side when it applies. Substitute house salad for spinach salad or Caesar salad for an additional \$1 per person. Price listed is per person

Three Cheese Lasagna

Three Cheese Lasagna with spinach and artichoke hearts

Meat Lasagna

White Lasagna with alfredo sauce, veggies or chicken

Crab Lasagna with layers of crab, rosa cream sauce and three cheese blend

Award Winning - Italian Surf and Turf Lasagna our braised roast beef in our house marinara with our fresh cheese and crab meat blend

Baked Ziti – penne pasta and seasoned ground beef in marinara sauce topped with melted mozzarella cheese

Penne Bolognese – penne pasta with seasoned beef, grilled chicken and Italian sausage in a marinara sauce

Cajun Shrimp Tortellini – cheese stuffed tortellini and sautéed shrimp in a Cajun cream sauce

Italian Braised Chicken with artichoke hearts and tomatoes in a red sauce with Yukon gold mashed potatoes

Cajun Chicken Linguine – linguine, grilled chicken breast, broccoli, and roasted peppers finished in a Cajun cream sauce

Spaghetti and Meatballs – spaghetti and meatballs a traditional favorite – spaghetti pasta and seasoned meatballs in a marinara sauce

Chicken Piccata – pan seared chicken finished with artichokes and capers in a buttery lemon sauce

Chicken and Broccoli Alfredo – penne pasta with grilled chicken breast and broccoli in a creamy alfredo sauce

Chicken Marsala – chicken tenderloins lightly dredged in flour and pepper then finished in a reduced marsala sauce with mashed potatoes

Italian Meatloaf with baby red potatoes

Vegetarian Pasta – penne pasta with sautéed vegetables in our house marinara

Pollo Pignoli – (pine nut chicken) sautéed chicken tenderloins with a pesto cream sauce served with red rosa penne pasta

Lobster Mac and Cheese – shells with fresh lobster and green chile in our signature creamy white cheese sauce “To die for!”

***MEXICAN CUISINE** – all dishes served with fiesta rice and house salad. Substitute house salad for spinach salad for an additional \$1 per person or Calabacitas (roasted corn, squash, zucchini and red peppers) for an additional \$2 per person.*

Price listed is per person

Cheese Enchilada's – layers of corn tortillas and cheddar cheese, with a green chile verde sauce

Chicken Enchilada's – layers of corn tortillas, cheddar cheese, and grilled chicken breast with a green chile verde

Red Chile Beef Enchiladas – layers of corn tortillas, cheddar cheese, seasoned beef in our red chile

Crab Enchiladas – layers of corn tortillas, cheddar cheese, crab meat with green chile verde

Fajita Bar – grilled chicken, grilled steak, and/ or shrimp with sautéed green peppers and onions served with flour tortillas, cheese, salsa and sour cream

Chicken Shrimp
Steak Two Meats
Trio of Meats

Taco Bar –soft shell tortillas, seasoned beef or sliced chicken with shredded lettuce, sour cream, cheese and salsa Beef Chicken

Fiesta Appetizer Bar – yellow, red, and black corn tortilla chips served with homemade salsa, been dip, and nacho cheese
with guacamole dip

Signature Mexican Sides Ala Carte (To Go)

½ pan (serves 15-20)

full pan (serves 35-40)

Fiesta Rice

Refried Beans

Our Famous Pork Green Chile

Fresh Homemade Salsa

***OUR TASTY BBQ OPTIONS** – served with sliced rolls and choice of two sides*

BBQ Beef Brisket

Pulled Pork

Pulled Chicken

BBQ Ribs

Our Famous Roast Beef Shredded in BBQ sauce

AMERICAN CUISINE - all dishes served with salad and dinner roll. Substitute house salad for spinach salad or Caesar salad for an additional \$1 per person. Price listed per person.

Rotisserie Pork Loin with your choice of side and vegetable
Boneless Seasoned Pork Chops with wild rice and vegetable
Fried Chicken served with mashed potatoes, gravy and vegetable
Dark Meat Mixed
Chicken Cordon Bleu with mashed potatoes, gravy and vegetable
Sliced Turkey served with garlic mashed potatoes, gravy and vegetable
Prime Rib served with Au Jus, choice of potato and vegetable Market Price
Chicken Fried Steak served with country gravy, mashed potatoes and vegetable
Herb Crusted Chicken Breast served with wild rice and vegetable
Signature Item - Roast Beef Jardinière served with garlic mashed potatoes and vegetable
Baked Ham – sliced and served with your choice of potato and vegetable
Herb Crusted Halibut – baked and served with your choice of side and vegetable
Herb Crusted Salmon served with wild rice and vegetable
Honey Pepper Pork Loin served with your choice of side and vegetable
Chicken Stir fry – an array of stir fry vegetables with grilled, sliced chicken breast served with wild rice

Our Signature Roast Beef Jardinière Roasts – Ala Carte Market Price per lb

Sides Available

Wild Rice	Fiesta Rice
Au Gratin Potatoes	Scalloped Potatoes
Garlic Mashed Potatoes	Yukon Mashed Potatoes
Baby Red Potatoes	Baked Potatoes
Sweet Potatoes Mashed	Baked Beans
Macaroni Salad	Potato Salad
Coleslaw	Citrus Wild Rice
Roasted Rosemary Potatoes	Gravy
Asiago Mashed Potatoes	

Vegetables Available

Honey Glazed Carrots	Green Beans
Corn	Roasted Vegetables
Green Beans Almondine	Steamed Broccoli
Brussel Sprouts	California Blend Steamed
Asparagus	
Brussel Sprouts with baby red potatoes, bacon and red peppers	

ASK ABOUT OUR KIDS MENU!!!

*** Thinking WILD GAME call us for more details and selections!**

DESSERTS

18" Bar Tray – assorted bars including brownies,
7-layer, lemon, summer berry stack, caramel apple,
oreo bar and blondies

18" Cookie Tray – assorted cookies including sugar, M&M,
chocolate chip, oatmeal raisin and peanut butter

New York Style Cheesecake
with strawberries
Whole Cheesecake

Triple Berry or Turtle Cheesecake
Whole Cheesecake

Cream or Fruit Pies

Chocolate Fountain (minimum 50 people)
served with marshmallows, strawberries, cream puffs,
bananas, and rice krispy bars
Colored Chocolate Also Available!

*All Functions are provided buffet style and will include
our spectacular table presentation. Plated meals are also
available upon request at an additional charge!*

**Delivery charges may be assessed depending on location
We Accept All Major Credit Cards**

Angel's Catering strives to provide the freshest ingredients using local and
organic meats and produce whenever possible!

Facilities Available

Days Inn
725 Jackson Blvd, Rapid City
605-343-6040 contact Becky
Indoor Venue - Capacity: 125

Copper Canyon Lodge
12855 Nemo Rd, Rapid City
605-342-5528 contact RuthAnn Jensen
Indoor/Outdoor Venues - Capacity 150

Executive Lodging
Black Hills Area
605-720-1441 contact Ana
Indoor/Outdoor Venue – Capacity 100-150

Journey Museum
222 New York St, Rapid City
605-394-6923
Indoor Venue – Capacity 100

Golf Club at Red Rock
6520 Birkdale Dr., Rapid City
605-718-4717 contact Morgan
Indoor Venue – Capacity 175

Dahl Arts Center
713 7th St, Rapid City
605-394-4101
Indoor Venue – Capacity 200-250

Comfort Inn and Suites
1333 N Elk Vale Rd, Rapid City
605-791-2345
Indoor Venue – Capacity 220

Woodland Receptions
13121 Lincoln Tarken Ln, Piedmont
605-393-7340
Indoor Venue – Capacity: 200+

Shrine Center
4091 Sturgis Rd, Rapid City
605-342-3402
Indoor Venue - Capacity: 300

Holiday Inn Express
2721 Lazelle St, Sturgis
605-347-4140 contact Dawn Kelly
Indoor Venue – Capacity 150

Black Hills Receptions
10400 W Hwy 44, Rapid City
605-342-8888 contact Joanne
Indoor/Outdoor Venue – Capacity: 200

Howard Johnson Express
950 North St, Rapid City
605-737-4656 contact Nancy
Indoor Venue – Capacity 100-150

Spearfish Pavilion
115 South Canyon St, Spearfish
605-642-1333
Indoor Venue – Capacity: 350

Sunshine Valley Gardens
Sunshine Valley Rd, Piedmont
605-787-5266 Contact Mike Barton
Indoor/Outdoor Venue – Capacity 150

Haycamp Brewing Company
601 Kansas City St, Rapid City
Coming Soon
Summer 2017!

Angel's Catering
1029 E Oakland St
Rapid City, SD 57701
605-721-9229 605-381-9229

Function Date: _____

Location: _____

Name: _____

Colors: _____

General Information

As you plan your upcoming event let us help to make your day unforgettable! A \$500 non-refundable deposit is required to secure your date, which would be applied to your total bill. This deposit is required due to various properties and date's availability. All dates are on a first come first serve basis.

In order to provide quality services a guaranteed number of guests must be received 72 hours prior to your event. This number is considered guaranteed and is not subject to reduction as food and beverage have been ordered, received, and prepared. If we do not receive a guaranteed count, we will assume the maximum expected number as the guaranteed number. Payment in full is due at that time (3 days prior to your event). A current and valid credit card number will be requested to hold on file for any charges that may exceed previous balance. Please note there is a delivery charge assessed to various functions. An additional fee will be added if paying with a credit card.

Signature

Date

Deposit Received By

Date

CC#: _____

Exp: _____