

Angel's Catering



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

605-721-9229 605-381-9229

All prices subject to an 18% taxable service charge and applicable taxes. Prices subject to change
Email: angelscatering@rushmore.com · 1109 W Omaha St Suite D · Rapid City, SD 57701 · 605-721-9229
www.angelscatering.biz Updated 10/2015

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Rapid City, SD 57701
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* 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.

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

Roasted Vegetable Crudit  – 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

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)

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

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

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)

Shrimp Ceviche – pre portioned cups filled with our take on spicy ceviche, with shrimp and cucumbers served with corn chips

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

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

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

Mini Meatball Grinders – small French baguette bread filled with cheese marinara and beef meatballs (30 count)

Meatballs – Swedish, barbecue, 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 served with celery and ranch

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

Bacon Wrapped Dates

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

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

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

Grilled Italian Rope Sausage with peppers and onions – Chicago Style

Bacon Wrapped Scallops

Market
Price

“Baby Filet” Bacon Wrapped Tenderloin

Market
Price

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

Bacon Wrapped Jumbo Shrimp

Market
Price

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

Baked Beans (served hot)

SOUPS

Serves 20-25 People

Broccoli Cheddar
Chicken and Wild Rice
Cream of Potato
Clam Chowder

Chicken Noodle
Tomato Bisque
Wisconsin Cheddar
Homestyle Chili

*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

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 \$ or Calabacitas (roasted corn, squash, zucchini and red peppers) for an additional \$
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, bean 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

Sides Available

Wild Rice

Au Gratin Potatoes

Garlic Mashed Potatoes

Baby Red Potatoes

Sweet Potatoes

Macaroni Salad

Coleslaw

Roasted Vegetables

Fiesta Rice

Scalloped Potatoes

Yukon Mashed Potatoes

Baked Potatoes (+\$ pp)

Baked Beans

Potato Salad

Citrus Wild Rice

Gravy

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

*** 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

Ask about our Chocolate Fountain!

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**

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+

Martin and Mason Hotel
33 Deadwood St, Deadwood
605-722-3456
Indoor Venue - Capacity: 200-225

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

Besler's Cadillac Ranch
19314 Helmer Rd, St Onge
605-892-2088
Indoor/Outdoor Venue – Capacity 400

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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. Also 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: _____