

Angelo's
prime
BAR+GRILL

By Mazzone Hospitality

PRIVATE PARTY MENUS

Available for parties of up to 25 people.

**30 Clifton Country Road
Clifton Park, NY 12065**

(518) 631-6502

AngelosPrimeBarandGrill.com

menu items and pricing subject to change

PRIVATE DINING - DINNER MENU



APPETIZERS select 2

“Grilled Cheese + Tomato Soup

Manchego and Potato Croquettes, Lemon Thyme, Roasted Tomato and Saffron Bisque

Jumbo Lump Crab Cake

Chili Remoulade

7-Hour Cherry Pepper Pork

Kettle Chips, Jack Cheese, Tomatoes, Scallions

Crispy Calamari

Pomodoro, Chili Aioli, Fried Basil

SALADS select 1

Caesar Salad

Creamy Dressing, Garlic Croutons, Shaved Pecorino

Farmers Market

Field Greens, Cucumber, Grape Tomato, Carrots, White Balsamic Vinaigrette

ENTRÉES select 3

Brick Pressed Chicken

Garlic Whipped Potatoes, Glazed Carrots, Rosemary Au Jus

14 oz Delmonico Steak

Mushroom Rub, Sauteed Mushrooms, Onion Rings, Horseradish Aioli

Grilled Salmon

Whipped Potatoes, Garlicky Spinach, Citrus Beurre Blanc

Not Your Mom's Meatloaf

Beef, Veal, Pork, Roasted Garlic Whipped Potatoes, Mushrooms, Peppercorn Brandy Pan Sauce

Rigatoni Pomodoro

Slow Cooked Tomato + Basil Sauce, Parmesan

Zucchini Noodles

Feta, Blistered Heirloom Tomatoes, Kalamata Olives, Crushed Red Pepper, Garlic, Lemon, Olive Oil

DESSERT

Chef's Selected Dessert

*Seasonally Inspired

SALAD UPGRADES

Wedge Salad + \$3

Romaine Hearts, Tomatoes, Crumbled Bacon, Red Onion, Blue Cheese Crumbles, Creamy Blue Cheese Dressing, Cracked Black Pepper

Heirloom Tomato + Burrata +5

Basil, Castelvetrano Olives, Smoked Sea Salt, Roasted Garlic Olive Oil + Grilled Ciabatta

ENTRÉE UPGRADES

8 oz Filet Mignon + \$8

Roasted Garlic Whipped Potatoes, Charred Asparagus, Syrah Demi

Grilled Citrus Shrimp + Diver Scallop Bowl + \$10

Rice Noodle Nest, Spinach, Shiitake, Mushrooms, Crisp Scallion Pancakes, Green Onions, Cilantro, Chili + Lime

Salad • Entree • Dessert & Coffee/Tea

\$46 per person

Appetizer • Salad • Entree • Dessert & Coffee/Tea

\$56 per person

20% gratuity and NYS sales tax added to final bill

ask about wine pairings with your dinner for an additional charge

PRIVATE DINING - HORS D'OEUVRES



HOT

per piece

Classic Bacon Wrapped Scallops	\$1.50
Pigs in Blanket	\$1.00
Chicken Spring Rolls	\$1.25
Truffle Parm Chicken Bites	\$1.25
Phyllo Triangles, Feta and Spinach	\$1.25
Chicken Satay, Sesame Asian Drizzle	\$1.25
Baby Lamb Chops	\$1.75
Shrimp Beggars Purse	\$2.00
Mini Crab Cakes	\$1.50
Buffalo Chicken Rangoon with Blue Cheese Dip	\$1.25
Mini Beef Wellingtons	\$1.75
Asparagus Wrapped Phyllo with Parmesan Cheese	\$1.25
Chinese Pork Pot Stickers	\$1.25
Eggplant & Rabbi Panini Squares	\$1.00

COLD

per piece

Shrimp Cocktail Shooters	\$2.00
Prosciutto Chevre Cheese Canapés	\$1.25
Spicy Ahi Tuna Tartare, Wonton Chip	\$1.75
Antipasto Kabobs	\$2.00
King Crab Salad Puff	\$1.75
Beef Carpaccio Canape with Garlic Aioli + Fennel Slaw	\$1.50
Wild Mushroom and Goat Cheese Truffle Crostini	\$1.25

Hors d'Oeuvres are priced per piece.
++ :: all menus are subject to 20% gratuity and applicable sales tax.

Inquire with Event Planner for Private Room Charge

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PRIVATE DINING - LUNCH MENU



Choose 3

CRAB CAKE B.L.T.

Chipotle Aioli, Sliced Avocado, Buttered Brioche Bun \$14

CHEESE STEAK

Shaved Rib Eye, Provolone, Caramelized Onions, Mushrooms, Horseradish Aioli, Grilled Portuguese Muffin \$15

MONSTER BLT

Honey Thyme Thick Cut Bacon, Bibb Lettuce, Hand Farms Tomatoes, House Made Mayonnaise, Double Cut Milk Bread, French Fries \$11.50

GRILLED CHICKEN CAPRESE

Grilled Chicken Caprese- house roasted tomatoes, basil, balsamic onions, fresh mozzarella, toasted ciabatta \$14

CAESAR SALAD

Creamy Dressing, Garlic Croutons, Shaved Pecorino \$9.50

Add Grilled Chicken \$5

Add Sliced Steak \$12

Add Grilled Shrimp \$8

FARMERS MARKET SALAD

Field Greens, Cucumber, Grape Tomato, Carrots, White Balsamic Vinaigrette \$10

Add Grilled Chicken \$5

Add Sliced Steak \$12

Add Grilled Shrimp \$8

8 oz CLASSIC CHEESE BURGER

Lettuce, Tomato, Onion, Pickle, French Fries \$13

Coffee & Tea are included

Add a small House or Caesar Salad for \$3 per person

Add Cookie + Brownie Platter \$2 per person

Appetizer & Dessert Options Available,
Consult Your Event Planner

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20% gratuity and NYS sales tax added to final bill

PRIVATE DINING - BAR ARRANGEMENTS



Cocktails to be serviced through our main lounge.
Ask you event planner regarding bar arrangements.

WINE SELECTIONS

Sparkling Wine

Champagne, Veuve Cliquot, "Yellow Label" (Champagne, France) \$85
Domaine Carneros by Taittinger (California) \$45
Prosecco, Zardetto (Veneto, Italy) \$32

White Wine

Dry Riesling, Ravines (Finger Lakes, New York) \$25
Pinot Grigio, Santa Margherita (Alto Adige, Italy) \$45
Sauvignon Blanc, Cakebread (Napa Valley) \$48
Sauvignon Blanc, Cloudy Bay (Marlborough, New Zealand) \$46
Chardonnay, Jordan Vineyards (Russian River Valley) \$52
Chardonnay, Beringer Private Reserve (Napa Valley) \$52
Chardonnay, Cakebread Cellars (Napa Valley) \$70

Red Wine

Pinot Noir, Etude (Carneros) \$65
Pinot Noir, Hartford Court, "Land's Edge" (Sonoma) \$60
Pinot Noir, Domaine Serene, "Yamhill Cuvee" (Oregon) \$60
Merlot, Kenwood, "Jack London" (Sonoma) \$35
Merlot, Hall Vineyards (Napa Valley) \$40
Cabernet Sauvignon, Jordan Vineyards (Sonoma) \$78
Cabernet Sauvignon, Cakebread Cellars (Napa Valley) \$110
Cabernet Blend, Chappellet, Mountain Cuvee (Napa Valley) \$45
Cabernet Blend, Robert Sinskey, POV (Napa Valley) \$45

++= All prices are subject to a 20% catering fee and NYS sales tax
Bar Arrangements are for a minimum of 40 people, and are to be
combined with our Private Dining Dinner or Cocktail Party Menus.

PRIVATE DINING - BAR ARRANGEMENTS



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WINE SELECTIONS

Twenty-Five Dollars

White

Pinot Grigio, Sydney Ann (Veneto, Italy)
Sauvignon Blanc, Mudhouse (Marlborough, New Zealand)
Chardonnay, Beringer Cellars (Napa, California)

Red

Chalone Vineyards (Monterey)
Merlot, Kenwood Vineyards (Sonoma)
Cabernet Sauvignon, Jade Mountain (Napa/Sonoma)

Thirty-Five Dollars

White

Pinot Grigio, Collavini, "Canlungo" (Veneto, Italy)
Sauvignon Blanc, Charles Krug (Napa Valley)
Chardonnay, Sonoma Cutrer (Russian River Valley)

Red

Pinot Noir, Laetitia Vineyards, "Estate" (Anoyo Grande)
Merlot, Simi Vineyards (Sonoma)
Cabemet Sauvignon, Oberon Vineyards (Napa Valley)

Forty-Five Dollars

White

Pinot Grigio, Santa Margherita (Alto Adige, Italy)
Sauvignon Blanc, Cakebread Cellars (Napa Valley)
Chardonnay, Paul Hobbs Crossbarn (Russian River Valley)

Red

Pinot Noir, Belle Glos, "Meiomi" (Central Coast)
Merlot, Clos du Val (Napa Valley)
Cabernet Sauvignon Blend, Stag's Leap Wine Cellars "Hands of Time" (Napa Valley)

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