

# Angelo's

## TAVERNA

To-Go Catering



[www.angelosdenver.com](http://www.angelosdenver.com)

[denverevents@carboywinery.com](mailto:denverevents@carboywinery.com)

(720) 588 1700

To-Go pick up ONLY: 400 E 7<sup>th</sup> avenue Denver, CO 80203

# Appetizers

	50 pieces	100 pieces
<b>Toasted Ravioli</b>	<b>\$100</b>	<b>\$185</b>
<b>Arancini</b>	<b>\$175</b>	<b>\$335</b>
<b>Mozzarella Sticks</b>	<b>\$100</b>	<b>\$185</b>
<b>Garlic Parm Wings</b>	<b>\$110</b>	<b>\$205</b>
<b>Tomato &amp; Mozzarella Skewers</b>	<b>\$75</b>	<b>\$135</b>
<b>Balsamic Ribs</b>	<b>\$160</b>	<b>\$335</b>

## Boards

*one board feeds 20 guests*

<b>Summer of '92</b> chef's selction of four cheeses	<b>\$100</b>
<b>Andre the Giant</b> chef's selction of four meats	<b>\$100</b>
<b>Red Rocker</b> chef's selction of two cheeses & two meats	<b>\$100</b>
<b>Hummus &amp; Veggie Platter</b>	<b>\$100</b>

# Salads



	½ pan 8-10 ppl	full pan 16-20 ppl
<b>Caesar</b> romaine, roasted garlic- parmigiano dressing, croutons	<b>\$36</b>	<b>\$65</b>
<b>House Salad*</b> mixed greens, tomato, peppers, red onion, cucumber, croutons	<b>\$36</b>	<b>\$65</b>
<b>Fancy Italian*</b> mixed greens, salami, provolone, olives, tomato, garbanzo, pepperoncini	<b>\$42</b>	<b>\$75</b>
<b>Cobb*</b> greens, chicken, onion, bacon, blue cheese, egg, avocado, tomato	<b>\$42</b>	<b>\$75</b>
<b>Spinach Salad</b> strawberries, red onion, feta, strawberry vinaigrette	<b>\$40</b>	<b>\$70</b>
<b>Greek Salad</b> tomato, cukes, red onion, feta, olives	<b>\$40</b>	<b>\$70</b>
<b>Tortellini Salad</b> pesto, tomatoes, arugula, parmigiano	<b>\$40</b>	<b>\$70</b>

\*choice of dressing: ranch, lemon thyme, oregano  
vinaigrette, blue cheese dressing

# Pastas



	½ pan 8-10 ppl	Full pan 16-20 ppl
<b>Spaghetti Marinara with meatballs or sausage</b>	<b>\$120</b>	<b>\$220</b>
<b>Fettucini Alfredo</b>	<b>\$120</b>	<b>\$220</b>
<b>Penne Vodka</b>	<b>\$120</b>	<b>\$220</b>
<b>Baked Ziti</b> ricotta, mozzarella & marinara	<b>\$130</b>	<b>\$210</b>
<b>Pollo Angelito</b> chicken, caramelized onions, roasted mushrooms, spinach, gorgonzola cream, penne	<b>\$150</b>	<b>\$250</b>
<b>Shrimp Fra Diavolo</b> red chiles, tomato, basil, garlic, spaghetti	<b>\$160</b>	<b>\$250</b>
<b>Lasagna Bolognese</b> our bolognese sauce, ricotta, red sauce, mozzarella	<b>\$108</b>	<b>\$216</b>
<b>Rigatoni Bolognese</b>	<b>\$160</b>	<b>\$260</b>
<b>Gorgonzola Steak Linguine</b> homemade linguine, mushrooms, red onion, roasted peppers, arugula, cream sauce	<b>\$160</b>	<b>\$260</b>
<b>Spaghetti &amp; Lobster</b> leeks & tomato cream	<b>\$180</b>	<b>\$280</b>
<b>Cheese or Bison Ravioli</b> marinara, alfredo or garlic herb butter sauce	<b>\$120</b>	<b>\$220</b>
<b>Chili Relleno Ravioli</b> red chile, blue & yellow corn pasta, pepperjack cheese, chiles, cream, parmesan	<b>\$140</b>	<b>\$240</b>
<b>Butternut Squash Ravioli</b> smoked bacon, spinach, brown butter, parmesan	<b>\$140</b>	<b>\$240</b>

\*\*add protein to any dish for an additional charge\*\*



# Entrees

*all entrees served with spaghetti*

½ pan  
8-10 ppl

Full pan  
16-20 ppl

**Chicken Parmesan**

**\$150**

**\$250**

**Eggplant Parmesan**

**\$150**

**\$250**

**Eggplant Rollantini**

**\$150**

**\$250**

*ricotta, mozzarella, spinach & marinara*

**Chicken Marsala**

**\$150**

**\$250**

**Chicken Cacciatore**

**\$150**

**\$250**

*sauteed with mushrooms, onions, peppers  
& tomatoes*

**Italian Sausage & Peppers**

**\$100**

**\$175**

**Italian Sausage & Broccolini**

**\$100**

**\$175**

**Grilled Salmon**

**\$180**

**\$280**

*with bruschetta tomatoes & pesto risotto*

**Shrimp Scampi**

**\$180**

**\$280**

**Steak Pizzaiola**

**\$160**

**\$260**

*sauteed with peppers, tomatoes & red wine*

# Vegetables & Sides

	½ pan 8-10 ppl	Full pan 16-20 ppl
Sauteed Vegetable Medley	\$55	\$100
Herb Roasted Potatoes	\$55	\$100
Broccolini with Roasted Garlic	\$55	\$100
Brussels Sprouts & Bacon	\$55	\$100
Jasmine Rice with Lemon Herb Butter	\$55	\$100
White Beans with Roasted Peppers & Artichokes	\$55	\$100
Herb Roasted Mushrooms	\$55	\$100
Meatballs & Marinara	\$55	\$100
Sausage & Marinara	\$55	\$100

# Desserts

Mini Cannoli Platter	\$75	50 pieces
Italian Cookie Platter	\$75	50 pieces
Mini Cheesecakes	\$5.50pp	
Triple Chocolate Torte	\$4.50pp	
Lemon Cream Cake	\$4.50pp	
Angelo's Tiramisu	\$100	\$195
	½ pan	full pan



# Catering Information

- All catering orders must be placed a minimum of 48 hours in advance.
- A 25% deposit is required at the time of placing a catering to-go order.
- Final payment is due at pickup.
- Order cancellations must be made at least 24 hours in advance. Orders canceled within 24 hours may be subject to charges or deemed non-refundable.
- Final order quantities must be confirmed at least 48 hours prior to pickup.
- There is a 2% admin fee on all orders.
- Disposable plates, silverware, serving tongs, and catering chafing dishes are available for an additional fee.
- Please inform us of any food allergies when placing your order.
- Angelo's Taverna accepts all major credit cards.
- Menu items and pricing are subject to change.

*Contact our catering coordinator at 720.588.1700 for more information or to place your order*

*If you prefer to place your order via email, please call to confirm your order & provide payment information by speaking with the catering coordinator.  
[denverevents@carboywinery.com](mailto:denverevents@carboywinery.com)*



**Pick up is only at our 7<sup>th</sup> ave location  
400 E 7<sup>th</sup> ave Denver, CO 80203**

# Private Events

*Want the same amazing food but don't want the hassle of hosting? We'll handle all the hard work & you just show up and enjoy.*

*Explore our beautiful event spaces in both Littleton and Denver and let's start planning something unforgettable.*



*Don't forget to add on Carboy Wine to your catering order!*

