

# Angelo's

## TAVERNA

To-Go Catering



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

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

(720) 588 1700

Pickup Only: 400 E 7<sup>th</sup> Avenue Denver, CO 80203

# Appetizers

25 pieces

50 pieces

<b>Toasted Ravioli</b>	<b>\$50</b>	<b>\$100</b>
<b>Garlic Bread</b>	<b>\$35</b>	<b>\$70</b>
<b>Arancini</b> fontina, Italian sausage	<b>\$60</b>	<b>\$120</b>
<b>Mozzarella Sticks</b>	<b>\$50</b>	<b>\$100</b>
<b>Garlic Parm Wings</b>	<b>\$55</b>	<b>\$110</b>
<b>Tomato &amp; Mozzarella Skewers</b>	<b>\$40</b>	<b>\$75</b>
<b>Balsamic Ribs</b>	<b>\$80</b>	<b>\$160</b>

## Boards

*serves up to 20 guests*

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

# Salads



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

Add protein to any dish for an additional charge.



# Entrees

*all entrees served with spaghetti*

½ pan  
serves 8-10

Full pan  
serves 16-20

## Chicken Parmesan

marinara, melted mozzarella

**\$150**

**\$250**

## Eggplant Parmesan

marinara, melted mozzarella

**\$150**

**\$250**

## Eggplant Rollantini

ricotta, mozzarella, spinach, marinara

**\$150**

**\$250**

## Chicken Marsala

**\$150**

**\$250**

## Chicken Cacciatore

sauteed with mushrooms, onions, peppers, tomatoes

**\$150**

**\$250**

## Italian Sausage & Peppers

**\$100**

**\$175**

## Italian Sausage & Broccolini

**\$100**

**\$175**

## Grilled Salmon

with bruschetta tomatoes, pesto risotto

**\$180**

**\$280**

## Shrimp Scampi

served over spaghetti

**\$180**

**\$280**

## Steak Pizzaiola

sauteed with peppers, tomatoes, red wine

**\$160**

**\$260**

# Vegetables & Sides

	$\frac{1}{2}$ pan serves 8-10	Full pan serves 16-20
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 & Pesto	\$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 choice of chocolate, raspberry or blueberry	\$5.50pp	
Triple Chocolate Torte	\$4.50pp	
Lemon Cream Cake	\$4.50pp	
Angelo's Tiramisu	$\frac{1}{2}$ pan \$100	full pan \$195



# 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 and provide payment information by speaking with the catering coordinator.  
[denverevents@carboywinery.com](mailto:denverevents@carboywinery.com)*



**Pickup is available at our 7<sup>th</sup> Avenue  
location only  
400 E 7<sup>th</sup> Avenue Denver, CO 80203**

# Private Events

*Want the same amazing food but don't want the hassle of hosting? We've got you covered. 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!*

