

Catering by Carmine's

Catering is an added feature of this established, neighborhood restaurant, with the goal of bringing our respected and consistently delicious food *TO* you. By providing off-site service for corporate, business and private events, Carmine's offers a personal approach for clients and customers to enjoy and appreciate simple, yet satisfying menu options at their place of work or in the privacy of their own home.

*Contact Cathy who will consult, assist
and personalize your event at:*

Direct: 303.325.4678
catering@carminesonpenn.net

Required Time Saving Tips When Having a Proposal Created for You:

PLEASE NOTE:

An approximate budget figure is required for before a proposal will be created. Thank you for your consideration in providing this important information.

- 1. Make your selections from our a la carte menu. Include additional service or service ware you may require (i.e. wait staff/bartending/dinnerware/flatware, etc.)***
- 2. Please include expected number of guests and location of event.***
- 3. Forward this information to: catering@carminesonpenn.net***
- 4. Reservation Deposit: Deposit is 50% of the total to hold/book an event***
- 5. Wedding deposits are \$1,000 and are Non-Refundable.***
- 6. Deposits for parties in the month of December are Non-Refundable***

A refundable equipment deposit will be included in all proposals/events where Carmine's service personnel are not present. Deposit is based on the equipment needed. ***Additional fees:*** wait staff, service personnel, bartending, dinnerware, flatware, etc. provided upon request. *Gratuuity is not included.*

Lunch/Dinner Buffet Options-a la carte

(cost is calculated per *total* number of guests and will vary depending on selected menu items.)

Appetizer Selections:

Chef's Antipasti Appetizer Platters (an assortment of all of these items to be included:)

Selection of imported Italian Meats and Cheeses
Fresh mozzarella wrapped in prosciutto
Roasted red peppers
Marinated butter bean salad
Balsamic marinated cipollini onions
Sun dried tomatoes and artichoke hearts drizzled w/champagne vinaigrette
Olives

Bruschetta

Diced vine ripened tomatoes,
garlic, fresh basil and olive oil served w/toasted, house made rustic Italian bread.

Caponata

A delightful blend of roasted eggplant, pinenuts, garlic, and roasted red peppers
tossed w/olive oil and served w/toasted, house made rustic Italian bread.

Rolotini

Thinly sliced pieces of eggplant battered and stuffed with three cheeses,
topped with mozzarella and baked in marinara.

Sausage, Onions and Peppers

Spicy Italian sausage, onions, roasted red and green peppers
baked in a house made marinara sauce.

Carminé's House Made Italian Meatballs

Baked in house made marinara

Salad Selections:

Caesar

Romaine w/croutons and parmesan cheese-w/house made Caesar dressing

Carminé's House Salad

Fresh, mixed greens tossed w/carrots, red onions and cabbage, sweet grape tomatoes, olives, pepperoncini, cucumbers, gorgonzola
cheese, parmesan, pecorino and Romano cheese blend w/olive oil and balsamic vinegar dressing.

Insalata Pera (Fresh Pear Salad)

Butter lettuce and fresh, baby arugula tossed in a pear cider vinaigrette,
toasted pistachios, gorgonzola cheese, and fresh, sliced pears.

Spinach Salad

Fresh spinach leaves w/carrots, red cabbage and onions, cucumbers, sweet grape tomatoes, roasted red peppers,
croutons, gorgonzola cheese served w/ olive oil-balsamic vinegar.

Entrée Selections (non-vegetarian):

Meat Lasagna

The ever-popular Italian favorite made assembled and baked with Carmine's house marinara and ground beef baked with a medley of Italian spices and cheeses.

Seafood Fra Diavolo

Shrimp, clams and mussels in a spicy marinara sauce tossed with ziti pasta.

Chicken Paisana

Chicken breasts sautéed in pomodoro (stewed tomato sauce) topped with besciamella (white sauce), sautéed spinach and melted mozzarella cheese.

Chicken Parmigiana

Breaded chicken breasts baked in house made marinara and three cheeses.
(Also available with veal and jumbo shrimp)

Larry's Chicken

Rosemary chicken sautéed with sundried tomatoes and vine ripened tomatoes in a light, house made marinara sauce and tossed with ziti pasta.

Chicken Pizziola

Pieces of chicken sautéed with a variety of peppers, mixed with onions, mushrooms, seasoned with oregano in a light marinara sauce.

Chicken Montana

Rosemary chicken, sundried tomatoes and asparagus in a gorgonzola cream sauce tossed with ziti pasta.

Strozzapreti

Boneless chicken breasts, spicy Italian sausage, shrimp, onions, red and green peppers in a spicy, house made marinara sauce with ziti pasta.

Sausage, Onions and Peppers

Spicy Italian sausage, onions, roasted red and green peppers baked in a house made marinara sauce.

"Moose's"

Sausage, Onions and Peppers w/Ziti

Spicy Italian sausage, onions, roasted red and green peppers baked in a house made marinara sauce topped with three cheeses.

Orecchiette Basilicata with Italian Sausage

(A traditional Italian classic)

Orecchiette pasta (round, slightly curved and thin) with broccoli, spinach and Italian sausage in a light pecorino Romano cheese broth.

Tortellini w/Chicken and Sausage

Cheese tortellini combined with chicken, Italian sausage, mushrooms and tossed with house made marinara.

Pasta Bolognese

Ziti pasta tossed with house made marinara meat sauce.

Baked Ziti w/ Bolognese

Ziti pasta baked with four cheeses in house made marinara meat sauce.

Vegetarian Entrée Selections:

Baked Ziti

Ziti pasta baked with four cheeses in house made marinara sauce.

Eggplant Parmigiana

Breaded slices of eggplant baked in house made marinara and three cheeses.

Orecchiette Basilicata

Orecchiette pasta with broccoli and spinach in a light pecorino Romano cheese broth topped with fresh arugula.

Pasta alla Carmine's

Vine ripened diced tomatoes, basil and capers in a light, house made marinara sauce tossed with ziti pasta.

Vegetarian Lasagna

The ever-popular Italian favorite assembled and baked with Carmine's house marinara, loaded with red bell peppers, eggplant, zucchini, mushrooms and onions baked with a medley of Italian spices and cheeses.

Pasta Boscaiolo

Portobello mushrooms, sautéed spinach, and pan seared tomatoes in a light white wine and gorgonzola sauce tossed with ziti pasta.

(All parties include complimentary baskets of Carmine's house made Italian breads)

Dessert Selections: *(made in-house)*

Cannoli

Chocolate Covered Strawberries

"Pattie Cakes (served Whole for 16-20 people)

Pattie Cake Variations include:

Carrot cake from an old family recipe w/cream cheese frosting,

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Three-layer Chocolate cake w/chocolate mousse frosting

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White, Three-layer cake w/homemade strawberry jam filling and butter cream frosting

Please Note:

Ziti shaped pasta is featured in all of the above pasta dishes. However, our Chef will be happy to substitute other shapes if requested.
