

Catering by Carminé'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, Carminé'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*](mailto:catering@carminesonpenn.net)

A \$500.00 minimum is requested for all catering parties.

- 1. Make your selections from our following menus. Include additional service or service ware you may require (i.e. wait staff/bartending/dinnerware/flatware, etc.)*
- 2. Please include budget, expected number of guests and location of event.*
- 3. Forward this information to: [*catering@carminesonpenn.net*](mailto:catering@carminesonpenn.net)*
- 4. Reservation Deposit: Deposit is 50% of the total to hold/book an event. Non-refundable if parties are cancelled within 30 days.*
- 5. Wedding deposits are \$1,000.00 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 Carminé'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. *Gratuity is not included.*

The following catering menus include *sandwich box lunches to a la carte items*. *Box lunches* can be ordered for pick-up or delivery between 11am and 3pm Tuesdays through Sundays. Please note the following guidelines for box lunch delivery only:

**\$150 minimum * Delivery fee added to total cost * 5 mile delivery radius from restaurant
* Pre-paid w/Credit Card *24-hr. notice * Please call if outside delivery area**

**Box Lunches from
Little Carminé's Italian Sandwiches
(next door to Carminé's on Penn)*

\$10.95 pp (plus tax)
Half Sandwich
Pasta Salad
Made-from-Scratch Cookie
\$13.95 pp (plus tax)
Full Sandwich
Pasta Salad
Made-from-Scratch Cookie

Add Ons:
Boulder Chips **\$1.25 ea**
Assorted Bottled Water/Local or
Organic Sparkling Sodas
\$2.00 ea

Italian Meatball

House made meatballs w/house made marinara. & a sprinkling of parmesan.

The P-C-T

House-cured pancetta, lightly dressed romaine leaves w/Caesar dressing, sliced tomatoes & aioli.

Italian Hoagie

Fine cured genoa salami, mortadella, sopresatta, capicollo meat slices, lettuce, tomato, provolone, vinaigrette & mustard and aioli.

Vegetarian Hoagie

Roasted zucchini, eggplant, red pepper, onion, tomato, lettuce, mozzarella, vinaigrette, aioli & mustard.

Portobello Mushroom

Pan seared portobello mushroom, tomato, pesto, and olive tapenade garnished w/bruschetta, fresh spinach, aioli & vinaigrette.

Sausage & Peppers

Local Italian-style spicy sausage, roasted onions, peppers, aioli and Carminé's marinara sauce.

Turkey and Provolone

Oven roasted onsite service with lettuce, tomato, mustard, aioli and provolone.

Smoked Chicken Salad

House smoked with celery, dried cherries, mayo, tomato and provolone.

Sample Menus

- **Per Customer Request:** Staff, Bartending, Dinnerware, Flatware, etc.
- **Parties of 40pp +:** Staffing to work the party will be automatically included in proposals.
- **An *all-inclusive proposal*** will be created based on *budget* and *number of guests* and the following: menu, delivery, tax, equipment-i.e. chafing dishes, buffet set-up, equipment retrieval-plus additional service per request.

Gratuïty is NOT included in proposals and left up to the discretion of our customers.

(Descriptions of all menu items below are found on the pages that follow.)

Menu #1

*Chef's Antipasti Appetizer Platter
Caesar Salad
Chicken Parmigiana
Pasta alla Carmine's*

Menu #2

*House Salad
Baked Ziti Bolognese
Pasta Carcio
Eggplant Parmigiana*

Menu #3

(Heavy Appetizer & Salad Buffet)

*Antipasti Platter
Sausage and Peppers
Meatballs
Rolatini
Caesar Salad
Insalata Pera (Pear) Salad*

Menu #4

*Antipasti Platter
House Salad
Caesar Salad
Chicken Piccata
Baked Ziti
Seafood Fra Diavola*

We will do our best to accommodate those with special dietary needs. Please inform the Catering Manager of any necessary considerations.

A la Carte Menu

(Prices will be determined by menu item & number of guests)

Appetizers

Chef's Choice Antipasti Appetizer Platter (based on availability)

Imported Italian Meats and Cheeses
Roasted Vegetables
Spreads and Crudities
Olives
...and more!

Rolatini

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

All-beef meatballs
baked in house made marinara

Bruschetta

Ripened tomatoes diced and mixed with Italian olive oil,
fresh garlic and fresh basil
served with house made focaccia

(continued)

Salads

Caesar

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

Carminé's House Salad

(gluten-friendly)

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

Insalata Pera (Fresh Pear Salad)

(gluten-friendly)

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, grape tomatoes, roasted red peppers, croutons, gorgonzola cheese served w/ olive oil and balsamic vinegar.

Entrées (non-vegetarian)

Veal Polenta Ragù

Limited Availability-please contact Catering Manager if interested

Tender braised veal, mushrooms and natural juices served over white polenta.

Seafood Fra Diavolo

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

Chicken Parmigiana

Breaded chicken breasts baked in house made marinara and three cheeses.

(Can be made with veal or jumbo shrimp)

Chicken Piccata

Chicken breasts sautéed with capers in a lemon, garlic and white wine butter sauce.

Chicken Montana

Rosemary marinated chicken, sundried tomatoes and asparagus in a gorgonzola cream sauce tossed with 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

(gluten-friendly)

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.

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 Entrées

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.

Pasta Carcio

Artichoke, roasted portobello mushroom and fresh sautéed spinach
in a pomodoro sauce tossed with pasta.

Pasta alla Carminé's

Fresh diced tomatoes tossed in a light, house made marinara sauce
over pasta.

Pasta Primavera (vegan)

Large assortment of vegetables tossed in a roasted garlic sauce.

All parties include complimentary baskets of Carminé's house made Italian bread

House made Desserts

- *Cannoli*
- *Chocolate Covered Strawberries*

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

Talk to us regarding any special menu requests or dietary needs and we will do our best to accommodate.
