

# Casa D'Angelo

## RISTORANTE

**Fort Lauderdale location:**

1201 North Federal Highway

Fort Lauderdale, FL 33304

T: 954-564-1234

F: 954-564-1235

FortLauderdale@casa-d-angelo.com

www.casa-d-angelo.com

**ADDITIONAL LOCATIONS**

**Boca Raton location:**

171 East Palmetto Park Road

Boca Raton, FL

T: 561-996-1234

F: 954-564-1235

BocaRaton@casa-d-angelo.com

www.casa-d-angelo.com

**Atlantis Bahamas locations:**

info@casa-d-angelo.com

www.casa-d-angelo.com



**General Information:**

Contact: Kelly Zacharias, Event Coordinator

Email: [Kelly@casa-d-angelo.com](mailto:Kelly@casa-d-angelo.com)

Menu selections: Lunch, Dinner, Wine, Hors d'oeuvres

Valet Parking: Yes

Handicapped Access: Yes

**Guidelines:**

\*Contract must be signed with a valid credit card & valid ID within 48 hours of reservation and emailed to [Kelly@casa-d-angelo.com](mailto:Kelly@casa-d-angelo.com) or faxed to 954-564-1234 to hold reservation.

\*Credit card on file will be pre-authorized. Parties cancelled within 10 days of event will be charged a \$500 fee on credit card provided.

\*Florida Sales tax is 6%, suggested gratuity is 20%

\*Personalized menus will be provided (free of charge) for each event.

\*No bottle of liquor may be brought into Casa D'Angelo. Wines on our wine list are **not** permitted into Casa D'Angelo. Parties bringing wine not included on our wine list will be charged a \$35/bottle corkage fee and permitted **ONLY** 2 bottles per party. If party selects to bring in there our wine they must notify event coordinator 7 days in advance of party.

\*Cancellation must be made within 10 days of scheduled event, if not Casa D'Angelo will keep \$500 deposit.

\*If minimum guaranteed guest count is less than that signed for on menu a room charge added per guest to meet minimum.

Guest initials: \_\_\_\_\_

**Menu 1****Antipasti:****Antipasto Angelo***(Bufala mozzarella with assorted grilled vegetables)***Calamari E Zucchine Fritti****Insalate:****Angelo's Salad***(Chopped organic romaine with asiago cheese, tomatoes, onions, and roasted peppers tossed in balsamic vinegar and EVOO)***Entrees (Select a choice of 3):****Fettuccine Di Vitello***(Homemade fettuccini with roasted veal in a ragu sauce)***Rigatoni Alla Norcina***(Rigatoni with homemade sausage, fresh mushrooms, San Marzano tomato and a dollop of fresh ricotta)***Scaloppine Alla Pizzaiola***(Veal scaloppine with wild mushrooms, fresh tomato and oregano)***Petto Di Pollo Giardiniera***(Pounded and breaded breast of chicken, Milanese style topped with mixed greens)***Pesce Del Giorno***(Fresh fish of the day)***Galletto Ruspante Al Forno Aromatico***(Wood oven roasted free range chicken with roasted garlic, white wine, cherry tomatoes and fresh herbs served with broccoli rabe and Tuscan potatoes)***Contorni (Side dishes, please select 1):****Escarole Saltate***(Sautéed escarole in garlic and oil)***Roasted Potatoes****Dolci & Caffè:****Dessert Platter***(Tiramisu, Cannoli, & Ricotta cheesecake)***Coffee, Cappuccino, Espresso**

\$80 per person (Non-inclusive of tax and gratuity)

Guest initials: \_\_\_\_\_

**Menu 2**

**Antipasti (Select a choice of 2):**

**Antipasto Angelo**

*(Bufala mozzarella with assorted grilled vegetables)*

**Gamberi Alla Mamma Giovanna**

*(Jumbo prawns wrapped in pancetta served over broccoli rapini)*

**Calamari & Zucchine Fritti**

*(Fried squid and zucchini lightly dusted in semolina flour)*

**Melanzane Ripiene Al Prosciutto E Mozzarella**

*(Baby Italian eggplant filled with San Daniele prosciutto Di Parma and bufala mozzarella with fresh tomato puree and basil)*

**Insalate:**

**Angelo's Salad**

*(Chopped organic romaine with asiago cheese, tomatoes, onions, and roasted peppers tossed in balsamic vinegar and EVOO)*

**Entrees (Select a choice of 4):**

**Gamberoni Al Vino Bianco E Olive Taggiasche**

*(Jumbo prawns sautéed in white wine, garlic, fresh tomato and imported Ligurian olives)*

**Galletto Ruspante Al Forno Aromatico**

*(Wood oven roasted free-range chicken with roasted garlic, white wine, cherry tomatoes and fresh herbs served with broccoli rabe and Tuscan potatoes)*

**Gnocchi Alla Mamma**

*(Gnocchi with fresh tomato, basil, fresh bufala mozzarella)*

**Pesce Del Giorno**

*(Fresh Fish of the Day)*

**Scaloppine Alla Pizzaiola**

*(Veal scaloppine with wild mushrooms, fresh tomato and oregano)*

**NY Strip**

*(Oak grilled dry-aged NY Strip steak, marinated in olive oil, rosemary and garlic served with Vidalia onion and wild mushrooms)*

**Costoletto di Vitello Parmigiana**

*(Pounded and breaded 16 oz. veal chop, panfried and topped with tomato sauce and mozzarella)*

**Contorni (served family style):**

**Escarole Saltate**

*(Sauteed escarole in garlic and oil)*

**Roasted Potatoes**

**Dolci & Caffè:**

**Dessert Platter**

*(Tiramisu, Cannoli, & Ricotta cheesecake)*

**Coffee, Cappuccino, Espresso**

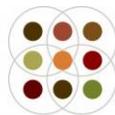
\$95 per person (Non-inclusive of tax and gratuity)

Guest initials: \_\_\_\_\_

**Menu 3****Antipasti (Select a choice of 2):****Antipasto Angelo***(Bufala mozzarella with assorted grilled vegetables)***Gamberi Alla Mamma Giovanna***(Jumbo prawns wrapped in pancetta served over broccoli rapini)***Carpaccio Di Manzo Con Parmigiano E Tartufo***(Carpaccio of beef, shaved Parmigiano, truffle and lemon vinaigrette)***Tuna tartar***(Sardinian style tuna tartar with onions, capers, and lemon citronette with crostini)***Insalate:****Angelo's Salad***(Chopped organic romaine with asiago cheese, tomatoes, onions, and roasted peppers tossed in balsamic vinegar and EVOO)***Pasta Course:****Capellini Al Pomodoro E Basilico***(Angel hair pasta with fresh tomato, garlic, basil and extra virgin olive oil)***Penne con Vodka***(Penne with vodka, bresaola in a light tomato cream sauce)***Risotto con Porcini***(Risotto with porcini mushrooms, white truffle oil)***Entrees (Select a choice of 4):****Grilled Veal Chop***(Your choice of Wild Mushroom or Gorgonzola)***Pesce Del Giorno***(Fresh Fish of the Day)***Prime Creek stone Filet Mignon***(Filet mignon with roasted new potatoes, sautéed spinach in a port wine reduction)***Galletto Ruspante Al Forno Aromatico***(Wood oven roasted free range chicken with roasted garlic, white wine, cherry tomatoes and fresh herbs served with broccoli rabe and Tuscan potatoes)***Gamberoni Al Vino Bianco E Olive Taggiasche***(Jumbo prawns sautéed in white wine, garlic, fresh tomato and imported Ligurian olives)***Contorni (served family style, choice of 2):****Escarole Saltate***(Sautéed escarole in garlic and oil)***Roasted Potatoes****Spinaci Saltati***(Sautéed spinach in garlic and oil)***Broccoli Rapini** *(Broccoli rabe steamed in garlic and oil)***Dolci & Caffè:****Dessert Platter***(Tiramisu, Cannoli, & Ricotta cheesecake)***Coffee, Cappuccino, Espresso**

Guest initials: \_\_\_\_\_

\$125 per person (Non-inclusive of tax and gratuity)



*Casa D'Angelo*

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**Passed hors d'oeuvres options:**

Mini crab cakes

Miniature Spinach & Fontina quiche

Arancini saffron rice, peas & Reggiano

Sicilian Arancini with veal ragout & mushrooms

Canapé of Smoked Salmon & Goat cheese

Mini Buffalo & San Marzano Puff pizza

Tuna tartar over crostini with mixed greens

Potato crochet with crispy pancetta

Caprese with cherry tomatoes, mozzarella & basil

Veal & Pecorino meatballs

Royal Red Shrimp cocktail with micro greens

**Additional \$15 per person**

**Private & Semi Private Rooms at Casa D'Angelo Fort Lauderdale (private & semi private rooms are not available on Friday or Saturday evenings)**

**Wine World (minimum 20, maximum 65)**

Wine World is our largest room & is a fully private room. The room has views of our smaller wine cellar & wine closet. It can be set up however you would like and is great for business meetings, rehearsal dinners, birthdays and more.



**Wine Room 1 & 2 (minimum 10, maximum 14)**

Wine Room 1 & 2 are semi private, meaning guests may pass through to get to the Wine World, however during your party there will not be guests seated in the room that are not part of your group. This room works great for pharmaceutical dinners since there is a screen and projector provided (additional fees may apply). It is also great for small dinner parties, business meetings, family get-togethers and more. The only difference between Wine Room 1 and 2 is the Wine Room 1 views the wine cellar and the main dining room.



**Small Wine Cellar (minimum 10, maximum 14)**

The small wine cellar is a private room that looks out into Wine World and surrounds you with wines from all over the world. The room can accommodate up to 14 guests & works wonderfully for celebrations, family get together, business dinners and more.



*Casa D'Angelo*  
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1201 N Federal Highway Fort Lauderdale FL 33304 954-564-1234

Contact Name: \_\_\_\_\_ Date of event: \_\_\_\_\_

Guest count: \_\_\_\_\_ Final count (24 hours in advance): \_\_\_\_\_

Minimum guarantee of guests: \_\_\_\_\_ (If minimum is unmet Casa D'Angelo will charge a room fee of \$100 per guest not in attendance)

Company Name/Type of Event: \_\_\_\_\_

Phone #: \_\_\_\_\_ Email: \_\_\_\_\_

Menus selected will be attached to this contract.

Passed hors d'oeuvres: Yes No

Notes for event (special needs, deliveries, etc): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

*Credit card information:*

Name on card: \_\_\_\_\_ Billing address: \_\_\_\_\_

City, St.: \_\_\_\_\_ Phone: \_\_\_\_\_

Card number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

CID: \_\_\_\_\_

Signature of card-holder: \_\_\_\_\_

*(Please attach a valid ID to form)*

**\*\*Casa D'Angelo use only\*\***

Name of Event Coordinator for Casa D'Angelo: \_\_\_\_\_ Today's Date: \_\_\_\_\_

Pre Fixe Menu selected price: \_\_\_\_\_ Passed hors d'oeuvres price pp (if applicable): \_\_\_\_\_  
*(Please attach all menus for event & guidelines to this contract & have guest initial each additional page)*