

Hot Entrees

\$18.50 per person

CHICKEN BREAST PICCATA — Fresh Parsley, Capers, Lemon with a Side of Penne Pasta

ARTICHOKE BRAISED CHICKEN BREAST — with Pinot Grigio Sauce and a Side of Penne Pasta

CHICKEN PARMESAN — Lightly Fried and topped with Parmesan, Mozzarella, Marinara with a Side of Penne Pasta

EGGPLANT PARMESAN— Layered with Parmesan, Mozzarella and Marinara

MEAT OR VEGETARIAN LASAGNA — Layered with Cheeses and Marinara

SAUTÉED 8 OZ SALMON FILET — Citrus Buerre Blanc with Mixed Green Salad

HOUSE-MADE ITALIAN SAUSAGE — Bell Peppers, Onions with a Side of Penne Pasta

CHICKEN BREAST MARSALA — Served with Mushroom Italian Marsala Sauce with Side of Penne Pasta

Side Mixed-green Salads for Hot Entrees are included with meal

Dessert rays

House-made Cookies (variety)

\$1.75 per person

House-made Brownies

One large square of our famous recipe

\$2.25 per person

Cannoli

\$2.00 each

D Beverages

COKE, DIET COKE, SPRITE, ASSORTED IZZE AND SAN PELLIGRINO FLAVORS

\$2.50 per person



Flavorful Pairings, Spontaneous Connections, Memorable Moments.

Great Live Music – Supporting Jazz Greats every Thursday Night for 5 years.

300 2nd Avenue in Niwot, CO

Lunch 10-3 Mon-Fri, 11-3 Sat / Dinner 5-Close Mon-Sat Happy Hour at the Bar 4:30-6:30 Mon-Sat





Treppedas.com



Catering to area businesses and families for the last 18 years

Six guests is our Minimum Order For Hot Entrees, the minimum is 9 guests

We would like 24 hours notice

We understand that there will be last minute orders and we will do our best to accommodate your needs

\$10 Delivery Charge

Serving utensils, cutlery and napkins are included Prices are subject to change



303-652-1606 or Info@Treppedas.com









Includes one of our freshly prepared SANDWICHES or SALADS, with a homemade cookie (Potato Chips included with Sandwiches ONLY) \$13 per person

THE SICILIAN — Capicola, Salami, Calabrese, Lettuce, Tomato, Provolone, Olive Pesto, Balsamic Vinaigrette

THE VENETIAN — Capicola, Salami, Calabrese, Lettuce, Tomato, Provolone, Roasted Red Bell Peppers, Balsamic Vinaigrette

BRIANNA'S — Smoked Mozzarella, Roasted Red Bell Peppers, Artichokes, Lettuce, Tomato, Balsamic Vinaigrette

CHIEF NIWOT — House-roasted Beef, Lettuce, Tomato, Chipotle Mayo, Salt & Pepper

HAM AND CHEESE — Black Forest Ham, Swiss, Lettuce, Tomato, and Mayo

ROAST TURKEY — Roasted Turkey, Lettuce, Tomato, Mayo

PROSCIUTTO DI PARMA — Freshly-shaved Prosciutto, Lettuce, Tomato, Balsamic Vinaigrette

FOUR CHEESE — Smoked Mozzarella, Provolone, Swiss, Mild Cheddar (grilled upon request)

FRESH MOZZARELLA — Lettuce, Tomato, Basil Pesto, Extra Virgin Olive Oil

Tuna Salad with Capers, Lettuce, Tomato, and Mayo

TARRAGON CHICKEN SALAD — House-made Chicken Salad, Lettuce and Tomato

THE GREEK — House-made Roasted Red Pepper Hummus, Cucumbers, Lettuce and Tomato

SMOKED SALMON — Smoked Salmon, Cream Cheese, Capers, Red Onions, Lettuce and Tomato

N.Y.CHICKEN CUTLET — Chicken Cutlet, Lettuce, Tomato, and Mayo





Salads

House-blended Mixed Greens and Balsamic Vinaigrette \$13 per person

SMOKED SALMON — Smoked Salmon with Capers and Red Onions

Howard's — Provolone, Salami, Capicola, Calabrese, Artichokes, Olives, Cucumbers

FRESH MOZZARELLA — Tomato, Basil Pesto, Balsamic Vinaigrette

TUNA SALAD OR TARRAGON CHICKEN SALAD — on a Bed of House-blended Mixed Greens

MEDITERRANEAN — Olives, Feta, Sun Dried Tomatoes, Artichokes, House-made Roasted Red Pepper Hummus, and Roasted Red Bell Peppers

N.Y. CHICKEN CUTLET — with Feta, Roasted Red Bell Peppers, and Artichokes

TOSSED SALAD — House-blended Mixed Greens, Hearts of Romaine, Tomato, Cucumber, Onions with Balsamic Vinaigrette \$9 per person

Premium Platters

ANTI PASTI — Imported Cured Italian Meats (Calabrese, Capicola, Salami) and Assorted Cheeses Traditionally-garnished with Pepperocini, Olives and Vegetables

\$8 per person

MEDITERRANEAN SALAD— Olives, Feta, Sun-dried Tomatoes, Hummus, Artichoke Hearts, Red Peppers on a Bed of Mixed Greens with Balsamic Vinaigrette

\$11.75 per person

FRESH MOZZARELLA SALAD — Mozzarella, Tomatoes, Basil Pesto and Balsamic Vinaigrette \$9 per person.

SMOKED SALMON — Capers, Red Onion, Lemon and Crostini **\$10.95** per person.

CRUDITÉ — Fresh Seasonal Vegetables with Treppeda's Cipollini Aioli

\$7 per person.

POACHED SALMON — Shetland Island Certified Organic Salmon, Capers, Eggs, Red Onion, Crostini, Lemon Aioli \$165 (Serves 18-20 people)



