



## **Plated Luncheon Package**

Our culinary team at Carbone's has put together a variety of choices to help you tailor a menu just for your event.

### Display Table

**Cheese** | imported and domestic cheeses, crackers

**Crudité** | seasonal cut vegetables, house made dip

**Calamari Fritti** | hot pickled cherry peppers, marinara

**Brick Oven Pizza Pies** | Chef's choice of brick oven pizza pies

**Mini Pork Osso Bucco** | vegetable jus

**Chicken Scarpariello\*\*** | bacon wrapped chicken, hot cherry peppers, sweet and spicy chili sauce

**Stuffed Mushrooms\*\*** | spinach, prosciutto, ricotta

**Arancini\*\*** | fried risotto croquette, mozzarella, marinara, bue bella

**Bacon Wrapped Scallops\*\***

**\*\*If preferred these hors d'oeuvres can be passed butler style for parties over 25 guests.**

### Salad Course | \*Includes House Made Bread

**House Salad** | field greens, radishes, carrots, tomato, onions, balsamic vinaigrette

**Caesar Salad** | romaine, olive oil, garlic, croutons, romano, (anchovies in the dressing)

**Gorgonzola Salad** | romaine, red onion, bacon, Kalamata olives, tomato, gorgonzola dressing **(+\$1.50 per order)**

### Entrée Course | \*Includes Family Style Pasta, Plated Vegetable

**Chicken Parmigiana** | boneless breast, seasoned breadcrumbs, mozzarella, marinara

**Chicken Marsala** | boneless breast, mushrooms, onions, marsala wine

**Chicken Piccata** | boneless breast, capers, sundried tomato, white wine, lemon

**Eggplant Parmigiana** | eggplant, seasoned breadcrumbs, ricotta, mozzarella, marinara

**Vegetarian Napoleon** | portabellas, spinach, caramelized onions, goat cheese, red pepper puree

**Veal Piccata** | veal cutlet, capers, white wine, lemon

**Veal Parmigiana** | veal cutlet, seasoned breadcrumbs, mozzarella, marinara

**Veal Marsala** | veal cutlet, mushrooms, onions, marsala wine

**Salmon Oreganato** | dijon and horseradish crust, beurre blanc sauce

**Tenderloin Sorrentino** | tenderloin of beef, mushrooms, onions, bacon, marsala wine **(+\$6.50 per order)**

**Crab Crusted Cod** | crab stuffed, beurre blanc sauce **(+\$5 per order)**

### Dessert Course | Includes coffee/tea

**House Made Cookies**

**Tiramisu** | chocolate ganache, mascarpone, cocoa

**Flourless Chocolate Cake** | whipped cream, raspberry sauce

**NY Cheesecake** | hand crafted by Taylor Made Cakes of CT **(+\$3, requires 1-week notice)**



### **Package Pricing**

**Price excludes bar service, 6.35% state sales tax, and 22% service charge**

#### **\$24 Per Person**

Display Table | Select 1 (+\$3)  
Salad Course | House Salad  
Entrée Course | Select 3  
Dessert Course | Select 1  
\*includes vegetable, pasta, bread

#### **\$30 Per Person**

Display Table | Select 2  
Salad Course | Select 1  
Entrée Course | Select 3  
Dessert Course | Select 1  
\*includes vegetable, pasta, bread

**Please keep in mind that this package is only a guideline and we can customize your event in numerous other ways to meet your tastes and budget... Please inform us of any dietary needs and allergies. We are equipped to accommodate these needs and we are happy to take the precautions.**

### **Bar Service | Select One**

**Hosted Full Bar** | All drinks will be rung up on a per drink basis and accumulated to the master bill (Cocktails ranging from \$2.90-\$15.00).

**Hosted Beer/House Wine/Soft Drinks** | All beer, house wine, and soft drinks will be rung up on a per drink basis and accumulated to the master bill (Cocktails ranging from \$2.90-\$12.00).

**Cash Bar** | Guests will be charged on a cash basis for any bar requests (Cocktails ranging from \$2.90-\$15.00).