



Buffet Luncheon Package | Minimum 25 Guests

Our culinary team at Carbone's has put together a variety of choices to help you tailor a menu just for your event. A buffet style lunch is perfect for a structured yet informal event with buffet table featuring your selected menu items.

Hors d'oeuvre Selections

Cheese | imported and domestic cheeses, crackers

Crudit  | 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.

Buffet Table | *Includes House Made Bread, Seasonal Vegetable

Salad Selections

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)**

Pasta Selections

Pasta Marinara | penne tossed with traditional marinara

Pasta ala Vodka | penne, traditional tomato and vodka cream sauce

Bolognese | tenderloin, pork, pancetta, tomato cream sauce, fresh ricotta, arugula **(+\$2)**

Entr e Selections

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

Meatballs | house made tenderloin meatballs, marinara sauce

Sausage & Peppers | house made sweet Italian sausage, peppers, olive oil, garlic

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

Salmon | whole roasted, sweet chili pepper rub, roasted garlic aioli, served over mixed grains and vegetables

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

Balsamic Marinade Tenderloin of Beef | sliced, arranged over greens, dijon horseradish mayo **(+\$6.50)**

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



Dessert Selections | Includes coffee/tea

House Made Cookies

Tiramisu | chocolate ganache, mascarpone, cocoa

Flourless Chocolate Cake | whipped cream, raspberry sauce

Assorted Miniature Cupcakes | hand crafted by Taylor Make 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

Hors d'oeuvres | Select 1

Salad | House Salad

Pasta | Select 1

Entrée | Select 2

Dessert | Select 1

*includes vegetable, bread

\$29 Per Person

Hors d'oeuvres | Select 2

Salad | Select 1

Pasta | Select 1

Entrée | Select 3

Dessert | Select 1

*includes vegetable, 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).