



Plated Dinner 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

\$42 Per Person

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

\$50 Per Person

Display Table | Select 4
Salad Course | Select 2
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).