



Station Reception 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 reception style party is perfect for a casual gathering, so guests can easily mix and mingle during the event. Food stations are set-up throughout the room offering limited seating.

Display Table

- Cheese** | imported and domestic cheeses, crackers
- Crudit ** | seasonal cut vegetables and house made dip
- Antipasti** | pepperoni, soppressata, roasted peppers, marinated mushrooms, olives
- 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
- Salmon** | whole roasted, sweet chili pepper rub, roasted garlic aioli, served over mixed grains and vegetables
- Balsamic Marinade Tenderloin of Beef** | sliced, arranged over greens, dijon horseradish mayo **(+\$6.50)**

Passed Hors d'oeuvres

- Bacon Wrapped Scallops**
- 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
- Crab Cake** | Chesapeake Bay blue crab cake, red pepper sauce
- Shrimp Cocktail** | large tender chilled shrimp, cocktail sauce, lemon wedges **(+\$3.95 per shrimp)**

Station I

- 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
- Meatballs** | house made tenderloin meatballs, marinara sauce
- Sausage & Peppers** | house made sweet Italian sausage, peppers, olive oil, garlic

Dessert Station | 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 Made Cakes of CT **(+\$3, requires 1-week notice)**



Package Pricing

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

\$23 Per Person

Display Table | Select 2
Passed Hors d'oeuvres | Select 2
Station I | Select 1
Dessert | Select 1 (+\$5)

\$30 Per Person

Display Table | Select 3
Passed Hors d'oeuvres | Select 3
Station I | Select 2
Dessert | Select 1 (+\$5)

\$45 Per Person

Display Table | Select 6
Passed Hors d'oeuvres | Select 4
Station I | Select 3
Dessert | Select 1

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 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).

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