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**Saturday & Sunday Package | Minimum 30 Guests**  
**(Brunch Buffet or Buffet Luncheon)**  
 Available Saturday & Sunday 12-3 p.m.

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 brunch is perfect for a structured yet informal event with buffet tables featuring your selected menu items.

Display Table

- 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
- Avocado Bruschetta**
- Chicken Scarpariello\*\*** | bacon wrapped chicken, hot cherry peppers, sweet and spicy chili sauce
- Stuffed Mushrooms\*\*** | spinach, prosciutto, ricotta
- Arancini\*\*** | fried risotto crochette, 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)**

Brunch Selections

- Home Fries** | roasted potatoes, onions, garlic
- French Toast** | cognac, honey glazed peaches
- Corn, Blueberry Pancakes** | warm maple syrup
- Seasonal Frittata** | eggs, vegetables, cheese
- Smoked Salmon Platter** | served with bagels, capers, red onions, hard boiled eggs, tomatoes, cornichons, whipped goat cheese

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

## Dessert Selections | Includes coffee/tea

### **House Made Cookies**

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

**Warm Panettone Bread Pudding** | crème anglaise

**Assorted Miniature Cupcakes** | hand made 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**

**Room is available for up to 30 minutes prior to start time for you to decorate.**

### **\$32 Per Person**

Display Table | Select 2

Salad | Select 1

Pasta | Select 1

Entrée | Select 2

Dessert | Select 1

\*includes vegetable, bread

### **\$38 Per Person**

Display Table | Select 3

Salad | Select 1

Brunch | Select 3

Entrée | Select 2

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 Bloody Mary's/Mimosas/Soft Drinks** | All Bloody Mary's, Mimosas 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).

**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).