

Carbone's PRIME

Plated Luncheon Packages

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

Package Pricing : \$37 Tier One | \$47 Tier Two

Price excludes bar service, 7.35% sales tax and 22% service charge.

Please keep in mind that these packages are 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 precautions.

Display Table

Choose 2

Cheese | crackers, Italian sharp, pepper crusted goat, Spanish Manchego, cheddar cheeses

Crudit  | seasonal cut vegetables, spicy gorgonzola dip

Calamari Fritti | hot pickled cherry peppers, marinara

Brick Oven Pizza Pies | margherita, sauce & grated cheese, Nick's pepperoni (with local honey & Calabrian aioli)

Arancini | mozzarella, pecorino, marinara, garlic aioli

Stromboli Platter | **Pick 2 out of 3:**

- o **Traditional** | pepperoni, mozzarella, marinara
- o **Veggie** | red pepper, onions, spinach, ricotta, marinara
- o **Rapini** | broccoli rabe, house made sausage, Italian sharp, mozzarella

Antipasto | prosciutto, hot soppressata, fennel salami, parmigiano reggiano, house made ricotta with truffle honey & pistachios, crostini, olives, roasted red peppers **+\$5.00/per person**

Seafood Tower | MA oysters, shrimp cocktail, clams **+MP/per person**

Passed Hors d'oeuvres

Tier Two only: Choose 2

Arancini | mozzarella, pecorino, marinara, garlic aioli

Avocado Bruschetta | guac a pico spread

Caprese Bruschetta | tomato, fresh mozzarella

Ricotta Bruschetta | whipped ricotta, truffle honey

Sausage Stuffed Mushrooms | sausage, onion, mushroom, spinach, romano

Vegetarian Stuffed Mushrooms | onion, mushroom, spinach, romano

Veggie Kebob | mushroom, red onion, tomato, red pepper

Seafood Stuffed Mushrooms | assorted shrimp, scallop, crab stuffing **+\$3.00/per person**

Crab Cake | sriracha aioli **+\$3.00/per person**

Chicken La Cava | bacon wrapped chicken, stuffed hot cherry pepper skewers **+\$3.00/per person**

Bacon Wrapped Scallops | maple glaze **+\$5.00/per person**

Sirloin Kebob | beef sirloin, roasted red peppers, red onion, zucchini **+\$3.00/per person**

Surf & Turf Skewers | beef tips, grilled shrimp **+\$5.00/per person**

Salad Selection

Tier One: House Salad | **Tier Two only:** Choose 2

Caesar Salad | romaine, anchovies, olive oil, garlic, parmesan & croutons

Garden Salad | mixed greens, carrots, radishes, tomatoes, onions, balsamic vinaigrette

Arugula and Parmesan | fresh lemon, evoo

Tablesides Caesar | romaine, anchovies, olive oil, garlic, parmesan & croutons (prepared tableside) **+\$5.00/per person**

Carbone's

PRIME

Entree Selection

***Includes Family Style Pasta Marinara, Plated Vegetables**

Choose 3

Chicken Parmigiana | chicken cutlet, seasoned breadcrumbs, mozzarella, marinara

Chicken Marsala | boneless breast, mushrooms, marsala wine

Chicken Piccata | boneless breast, sun dried tomatoes, capers, sherry wine, lemon

Eggplant Parmigiana | egg battered slices of eggplant, ricotta cheese, mozzarella cheese, marinara

Salmon Senape | salmon fillet, horseradish, mustard, seasoned breadcrumbs, white wine, lemon

Cedar Plank Salmon | sherry maple glaze

Seafood Stuffed Cod | shrimp, scallop, & crab, beurre blanc sauce **+\$8.00 per order**

Tenderloin Sorrentino | sautéed with mushrooms & onions, marsala wine **+\$12.00 per order**

Filet Wornoff | sautéed in cognac & mustard **+\$12.00 per order**

Branzino Milanese | arugula, fresh mozzarella & tomato, evoo, lemon, salt & pepper **+MP per order**

Dessert Course | Includes Coffee/Tea

Choose 1

Tiramisu | hazelnut anglaise, raspberry syrup

Warm Seasonal Fruit Crisp | crème fraîche

Cannoli Carbone | ricotta cream, house made cookies, blueberry sauce

NY Cheesecake | raspberry sauce **(1-week advance notice) +\$3.00/per person**

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 \$2.80-\$17.00).

Hosted Beer, House Wines, Soft Drinks | All beer, house wines, soft drinks will be rung up on a per drink basis and accumulated to the master bill (Cocktails ranging from \$2.80-\$17.00).

Soft Drink Service | Non-alcoholic beverages will be rung up on a per drink basis and accumulated to the master bill (ranging from \$2.80-\$7.00). Guests will be charged on a cash basis for any bar requests.

Cash Bar | Guests will be charged on a cash basis for any bar requests (Cocktails ranging from \$2.80-\$17.00).

Carbone's PRIME

Buffet Luncheon Packages

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 tables featuring your selected menu items.

Package Pricing : \$37 Tier One | \$44 Tier Two

Price excludes bar service, 7.35% sales tax and 22% service charge.

Please keep in mind that these packages are 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 precautions.

Display Table

Choose 2

Cheese | crackers, Italian sharp, pepper crusted goat, Spanish Manchego, cheddar cheeses

Crudit  | seasonal cut vegetables, spicy gorgonzola dip

Calamari Fritti | hot pickled cherry peppers, marinara

Brick Oven Pizza Pies | margherita, sauce & grated cheese, Nick's pepperoni (with local honey & Calabrian aioli)

Arancini | mozzarella, pecorino, marinara, garlic aioli

Stromboli Platter | Pick 2 out of 3:

- o **Traditional** | pepperoni, mozzarella, marinara
- o **Veggie** | red pepper, onions, spinach, ricotta, marinara
- o **Rapini** | broccoli rabe, house made sausage, Italian sharp, mozzarella

Antipasto | prosciutto, hot soppressata, fennel salami, parmigiano reggiano, house made ricotta with truffle honey & pistachios, crostini, olives, roasted red peppers **+\$5.00/person**

Seafood Tower | MA oysters, shrimp cocktail, clams **+MP/person**

Passed Hors d'oeuvres

Tier Two only: Choose 2

Arancini | mozzarella, pecorino, marinara, garlic aioli

Avocado Bruschetta | guac a pico spread

Caprese Bruschetta | tomato, fresh mozzarella

Ricotta Bruschetta | whipped ricotta, truffle honey

Sausage Stuffed Mushrooms | sausage, onion, mushroom, spinach, romano

Vegetarian Stuffed Mushrooms | onion, mushroom, spinach, romano

Veggie Kebob | mushroom, red onion, tomato, red pepper

Seafood Stuffed Mushrooms | assorted shrimp, scallop, crab stuffing **+\$3.00/per person**

Crab Cake | sriracha aioli **+\$3.00/per person**

Chicken La Cava | bacon wrapped chicken, stuffed hot cherry pepper skewers **+\$3.00/per person**

Bacon Wrapped Scallops | maple glaze **+\$5.00/per person**

Sirloin Kebob | beef sirloin, roasted red peppers, red onion, zucchini **+\$3.00/person**

Surf & Turf Skewers | beef tips, grilled shrimp **+\$5.00/person**

Buffet Table

***Includes Vegetable of the Day & House Made Bread**

Salad Selection

Choose 1

Caesar Salad | romaine, anchovies, olive oil, garlic, parmesan & croutons

Garden Salad | mixed greens, carrots, radishes, tomatoes, onions, balsamic vinaigrette

Arugula and Parmesan | fresh lemon, evoo

Carbone's PRIME

Pasta Selection

Choose 1

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

Pasta Marinara | penne tossed with classic marinara sauce

Bolognese | ground sirloin, fennel sausage, tomato cream sauce

Entree Selection

Tier One: Choose 2 | **Tier Two:** Choose 3

Chicken Parmigiana | chicken cutlet, seasoned breadcrumbs, mozzarella, marinara

Chicken Marsala | boneless breast, mushrooms, marsala wine

Chicken Piccata | boneless breast, sun dried tomatoes, capers, sherry wine, lemon

Eggplant Parmigiana | egg battered eggplant slices, ricotta cheese, mozzarella cheese, marinara

Meatballs | house made tenderloin meatballs, marinara sauce

Sausage and Peppers | sweet Italian sausage, peppers, olive oil

Salmon Senape | salmon fillet, horseradish, mustard, seasoned breadcrumbs, white wine, lemon

Whole Roasted Salmon | sweet chili pepper rub, farro, evoo, lemon, zucchini, red onion, red pepper, roasted garlic aioli (GF available)

Seafood Crusted Cod | shrimp, scallop, & crab stuffed, beurre blanc sauce **+\$8.00/person**

Tenderloin Sorrentino | sauteed with mushrooms & onions, marsala wine (4oz per person) **+\$12.00/person**

Tenderloin Platter | balsamic marinated, sliced & arranged over mixed greens, dijon horseradish aioli **+\$12.00/person**

Dessert Course | Includes Coffee/Tea

Choose 1

Italian Cookie Platter

Tiramisu | chocolate ganache, mascarpone, cocoa

Warm Seasonal Fruit Crisp | crème fraîche

Cannoli Carbone | ricotta cream, house made cookies, blueberry sauce

Sfogliatelle | shell-shaped filled Italian pastry **+\$4.00/person**

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 \$2.80-\$17.00).

Hosted Beer, House Wines, Soft Drinks | All beer, house wines, soft drinks will be rung up on a per drink basis and accumulated to the master bill (Cocktails ranging from \$2.80-\$17.00).

Soft Drink Service | Non-alcoholic beverages will be rung up on a per drink basis and accumulated to the master bill (ranging from \$2.80-\$7.00). Guests will be charged on a cash basis for any bar requests.

Cash Bar | Guests will be charged on a cash basis for any bar requests (Cocktails ranging from \$2.80-\$17.00).

Carbone's PRIME

Plated Dinner Packages

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

Package Pricing : \$62 Tier One | \$71 Tier Two

Price excludes bar service, 7.35% sales tax and 22% service charge.

Please keep in mind that these packages are 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.

Display Table

Choose 2

Cheese | crackers, Italian sharp, pepper crusted goat, Spanish Manchego, cheddar cheeses

Crudit  | seasonal cut vegetables, spicy gorgonzola dip

Calamari Fritti | hot pickled cherry peppers, marinara

Brick Oven Pizza Pies | margherita, sauce & grated cheese, Nick's pepperoni (with local honey & Calabrian aioli)

Arancini | mozzarella, pecorino, marinara, garlic aioli

Stromboli Platter | **Pick 2 out of 3:**

- o **Traditional** | pepperoni, mozzarella, marinara
- o **Veggie** | red pepper, onions, spinach, ricotta, marinara
- o **Rapini** | broccoli rabe, house made sausage, Italian sharp, mozzarella

Antipasto | prosciutto, hot soppressata, fennel salami, parmigiano reggiano, house made ricotta with truffle honey & pistachios, crostini, olives, roasted red peppers **+\$5.00/per person**

Seafood Tower | MA oysters, shrimp cocktail, clams **+MP/per person**

Passed Hors d'oeuvres

Tier Two only: Choose 2

Arancini | mozzarella, pecorino, marinara, garlic aioli

Avocado Bruschetta | guac a pico spread

Caprese Bruschetta | tomato, fresh mozzarella

Ricotta Bruschetta | whipped ricotta, truffle honey

Sausage Stuffed Mushrooms | sausage, onion, mushroom, spinach, romano

Vegetarian Stuffed Mushrooms | onion, mushroom, spinach, romano

Veggie Kebob | mushroom, red onion, tomato, red pepper

Seafood Stuffed Mushrooms | assorted shrimp, scallop, crab stuffing **+\$3.00/per person**

Crab Cake | sriracha aioli **+\$3.00/per person**

Chicken La Cava | bacon wrapped chicken, stuffed hot cherry pepper skewers **+\$3.00/per person**

Bacon Wrapped Scallops | maple glaze **+\$5.00/per person**

Sirloin Kebob | beef sirloin, roasted red peppers, red onion, zucchini **+\$3.00/per person**

Surf & Turf Skewers | beef tips, grilled shrimp **+\$5.00/per person**

Salad Selection

Tier One: House Salad | **Tier Two only:** Choose 2

Caesar Salad | romaine, anchovies, olive oil, garlic, parmesan & croutons

Garden Salad | mixed greens, carrots, radishes, tomatoes, onions, balsamic vinaigrette

Arugula and Parmesan | fresh lemon, evoo

Tableside Caesar | romaine, anchovies, olive oil, garlic, parmesan & croutons (prepared tableside) **+\$5.00/per person**

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Entree Selection

***Includes Family Style Pasta Marinara, Plated Vegetables**

Choose 3

Chicken Parmigiana | chicken cutlet, seasoned breadcrumbs, mozzarella, marinara

Chicken Marsala | boneless breast, mushrooms, marsala wine

Chicken Piccata | boneless breast, sun dried tomatoes, capers, sherry wine, lemon

Eggplant Parmigiana | egg battered slices of eggplant, ricotta cheese, mozzarella cheese, marinara

Salmon Senape | salmon fillet, horseradish, mustard, seasoned breadcrumbs, white wine, lemon

Cedar Plank Salmon | sherry maple glaze

Seafood Stuffed Cod | shrimp, scallop, & crab, beurre blanc sauce **+\$8.00 per order**

Tenderloin Sorrentino | sautéed with mushrooms & onions, marsala wine **+\$12.00 per order**

Filet Wornoff | sautéed in cognac & mustard **+\$12.00 per order**

Branzino Milanese | arugula, fresh mozzarella & tomato, evoo, lemon, salt & pepper **+MP per order**

Dessert Course | Includes Coffee/Tea

Choose 1

Tiramisu | hazelnut anglaise, raspberry syrup

Warm Seasonal Fruit Crisp | crème fraîche

Cannoli Carbone | ricotta cream, house made cookies, blueberry sauce

NY Cheesecake | raspberry sauce **(1-week advance notice) +\$3.00/per person**

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 \$2.80-\$17.00).

Hosted Beer, House Wines, Soft Drinks | All beer, house wines, soft drinks will be rung up on a per drink basis and accumulated to the master bill (Cocktails ranging from \$2.80-\$17.00).

Soft Drink Service | Non-alcoholic beverages will be rung up on a per drink basis and accumulated to the master bill (ranging from \$2.80-\$7.00). Guests will be charged on a cash basis for any bar requests.

Cash Bar | Guests will be charged on a cash basis for any bar requests (Cocktails ranging from \$2.80-\$17.00).

838 Cromwell Avenue, Rocky Hill, CT 06109
T: 860.969.8088 www.carbonesprime.com

Carbone's PRIME

Buffet Dinner Packages

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

Package Pricing : \$51 Tier One | \$59 Tier Two

Price excludes bar service, 7.35% sales tax and 22% service charge.

Please keep in mind that these packages are 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 precautions.

Display Table

Choose 2

Cheese | crackers, Italian sharp, pepper crusted goat, Spanish Manchego, cheddar cheeses

Crudit  | seasonal cut vegetables, spicy gorgonzola dip

Calamari Fritti | hot pickled cherry peppers, marinara

Brick Oven Pizza Pies | margherita, sauce & grated cheese, Nick's pepperoni (with local honey & Calabrian aioli)

Arancini | mozzarella, pecorino, marinara, garlic aioli

Stromboli Platter | **Pick 2 out of 3:**

- o **Traditional** | pepperoni, mozzarella, marinara
- o **Veggie** | red pepper, onions, spinach, ricotta, marinara
- o **Rapini** | broccoli rabe, house made sausage, Italian sharp, mozzarella

Antipasto | prosciutto, hot soppressata, fennel salami, parmigiano reggiano, house made ricotta with truffle honey & pistachios, crostini, olives, roasted red peppers **+\$5.00/per person**

Seafood Tower | MA oysters, shrimp cocktail, clams **+MP/per person**

Passed Hors d'oeuvres

Tier Two only: Choose 2

Arancini | mozzarella, pecorino, marinara, garlic aioli

Avocado Bruschetta | guac a pico spread

Caprese Bruschetta | tomato, fresh mozzarella

Ricotta Bruschetta | whipped ricotta, truffle honey

Sausage Stuffed Mushrooms | sausage, onion, mushroom, spinach, romano

Vegetarian Stuffed Mushrooms | onion, mushroom, spinach, romano

Veggie Kebob | mushroom, red onion, tomato, red pepper

Seafood Stuffed Mushrooms | assorted shrimp, scallop, crab stuffing **+\$3.00/per person**

Crab Cake | sriracha aioli **+\$3.00/per person**

Chicken La Cava | bacon wrapped chicken, stuffed hot cherry pepper skewers **+\$3.00/per person**

Bacon Wrapped Scallops | maple glaze **+\$5.00/per person**

Sirloin Kebob | beef sirloin, roasted red peppers, red onion, zucchini **+\$3.00/per person**

Surf & Turf Skewers | beef tips, grilled shrimp **+\$5.00/per person**

Buffet Table

***Includes Vegetable of the Day & House Made Bread**

Salad Selection

Choose 1

Caesar Salad | romaine, anchovies, olive oil, garlic, parmesan & croutons

Garden Salad | mixed greens, carrots, radishes, tomatoes, onions, balsamic vinaigrette

Arugula and Parmesan | fresh lemon, evoo

Carbones PRIME

Pasta Selection

Choose 1

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

Pasta Marinara | penne, classic marinara sauce, fresh ricotta

Bolognese | tenderloin, pork, pancetta, tomato cream sauce, fresh ricotta, arugula

Entree Selection

Tier One: Choose 2 | **Tier Two:** Choose 3

Chicken Parmigiana | chicken cutlet, seasoned breadcrumbs, mozzarella, marinara

Chicken Marsala | boneless breast, mushrooms, marsala wine

Chicken Piccata | boneless breast, sun dried tomatoes, capers, sherry wine, lemon

Eggplant Parmigiana | egg battered eggplant slices, ricotta cheese, mozzarella cheese, marinara

Meatballs | house made tenderloin meatballs, marinara sauce

Sausage and Peppers | sweet Italian sausage, peppers, olive oil

Salmon Senape | salmon fillet, horseradish, mustard, seasoned breadcrumbs, white wine, lemon

Whole Roasted Salmon | sweet chili pepper rub, farro, evoo, lemon, zucchini, red onion, red pepper, roasted garlic aioli (GF available)

Seafood Crusted Cod | shrimp, scallop, & crab stuffed, beurre blanc sauce **+\$8.00/per person**

Tenderloin Sorrentino | sauteed with mushrooms & onions, marsala wine (4oz per person) **+\$12.00/per person**

Tenderloin Platter | balsamic marinated, sliced & arranged over mixed greens, dijon horseradish aioli **+\$12.00/per person**

Dessert Course | Includes Coffee/Tea

Choose 1

Italian Cookie Platter

Tiramisu | chocolate ganache, mascarpone, cocoa

Warm Seasonal Fruit Crisp | crème fraîche

Cannoli Carbone | ricotta cream, house made cookies, blueberry sauce

Sfogliatelle | shell-shaped filled Italian pastry **+\$4.00/person**

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 \$2.80-\$17.00).

Hosted Beer, House Wines, Soft Drinks | All beer, house wines, soft drinks will be rung up on a per drink basis and accumulated to the master bill (Cocktails ranging from \$2.80-\$17.00).

Soft Drink Service | Non-alcoholic beverages will be rung up on a per drink basis and accumulated to the master bill (ranging from \$2.80-\$7.00). Guests will be charged on a cash basis for any bar requests.

Cash Bar | Guests will be charged on a cash basis for any bar requests (Cocktails ranging from \$2.80-\$17.00).

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T: 860.969.8088

www.carbonesprime.com

Carbone's

PRIME

Station Reception Packages | Minimum 30 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 is perfect for an informal event with limited seating and room to mingle.

Package Pricing:

Monday – Thursday: Tier One \$39 | Tier Two \$49

Monday-Saturday: Tier Three \$60

Price excludes bar service, 7.35% sales tax and 22% service charge.

Please keep in mind that these packages are 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.

Display Table

Choose 6

Cheese | crackers, Italian sharp, pepper crusted goat, Spanish Manchego, cheddar cheeses

Crudit  | seasonal cut vegetables, spicy gorgonzola dip

Calamari Fritti | hot pickled cherry peppers, marinara

Brick Oven Pizza Pies | margherita, sauce & grated cheese, Nick's pepperoni (with local honey & Calabrian aioli)

Arancini | mozzarella, pecorino, marinara, garlic aioli

Stromboli Platter | **Pick 2 out of 3:**

- o **Traditional** | pepperoni, mozzarella, marinara
- o **Veggie** | red pepper, onions, spinach, ricotta, marinara
- o **Rapini** | broccoli rabe, house made sausage, Italian sharp, mozzarella

Antipasto | prosciutto, hot soppressata, fennel salami, parmigiano reggiano, house made ricotta with truffle honey & pistachios, crostini, olives, roasted red peppers **+\$5.00/person**

Seafood Tower | MA oysters, shrimp cocktail, clams **+MP/person**

Passed Hors d'oeuvres

Tier Two or Three ONLY: Choose 5

Arancini | mozzarella, pecorino, marinara, garlic aioli

Avocado Bruschetta | avocado spread, crostini

Caprese Bruschetta | tomato, fresh mozzarella, crostini

Ricotta Bruschetta | whipped ricotta, truffle honey, crostini

Sausage Stuffed Mushrooms | sausage, onion, mushroom, spinach, romano

Vegetarian Stuffed Mushrooms | onion, mushroom, spinach, romano

Vegetable Kebobs | mushroom, red onion, red peppers, tomato

Seafood Stuffed Mushrooms | assorted shrimp, scallop, crab stuffing **+\$3.00/per person**

Crab Cake | sriracha aioli **+\$3.00/per person**

Chicken La Cava | bacon wrapped chicken, stuffed hot cherry pepper skewers **+\$3.00/per person**

Bacon Wrapped Scallops | maple glaze **+\$5.00/per person**

Sirloin Kebob | beef sirloin, roasted red peppers, red onion, zucchini **+\$3.00/per person**

Surf & Turf Skewers | beef tips, grilled shrimp **+\$5.00/per person**

Station I

Choose 2

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

Pasta Marinara | penne, classic marinara sauce, fresh ricotta

Pasta Alfredo | penne, house made creamy alfredo sauce

Pasta Bolognese | cavatelli, tenderloin, pork, pancetta, tomato cream sauce, fresh ricotta, arugula **+\$2.00/per person**

Live Pasta Bar | pasta tossed in parmesan wheel **+\$500 per 30 guests**

Carbone's PRIME

Station II

Tier Three ONLY: Choose 1

Pork Loin Roulade | red pepper, spinach, Italian breadcrumbs, pork gravy, mashed potatoes

Roast Turkey | mashed potato, gravy

Whole Roasted Salmon | sweet chili pepper rub, farro, evoo, lemon, zucchini, red onion, red pepper, carrot, roasted garlic aioli (GF available)

Tenderloin or Sirloin Platter | balsamic marinaded, sliced, dijon horseradish aioli **+\$12.00/per person**

Tenderloin Diane | filet, mushrooms, mustard, shallots, brand cream sauce **+\$12.00/per person**

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Dessert Course | Includes Coffee/Tea

Tiers Two & Three ONLY: Choose 1

Tiramisu | hazelnut anglaise, raspberry syrup

Warm Seasonal Fruit Crisp | crème fraîche

Cannoli Carbone | ricotta cream, house made cookies, blueberry sauce

Sfogliatelle | shell-shaped filled Italian pastry **+\$4.00/per person**

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 \$2.80-\$17.00).

Hosted Beer, House Wines, Soft Drinks | All beer, house wines, soft drinks will be rung up on a per drink basis and accumulated to the master bill (Cocktails ranging from \$2.80-\$17.00).

Soft Drink Service | Non-alcoholic beverages will be rung up on a per drink basis and accumulated to the master bill (ranging from \$2.80-\$7.00). Guests will be charged on a cash basis for any bar requests.

Cash Bar | Guests will be charged on a cash basis for any bar requests (Cocktails ranging from \$2.80-\$17.00).

Carbone's
PRIME
Saturday Package | Minimum 30 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 tables featuring your selected menu items.

Package Pricing : \$37 Tier One (Lunch) | \$47 Tier Two (Brunch)

Price excludes bar service, 7.35% sales tax and 22% service charge.

Please keep in mind that these packages are 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.

Display Table

Tier One: Choose 2 | **Tier Two:** Choose 3

Cheese | crackers, Italian sharp, pepper crusted goat, Spanish Manchego, cheddar cheeses
Crudit  | seasonal cut vegetables, spicy gorgonzola dip
Calamari Fritti | hot pickled cherry peppers, marinara
Brick Oven Pizza Pies | margherita, sauce & grated cheese, Nick's pepperoni (with local honey & Calabrian aioli)
Avocado Bruschetta** | guac a pico spread
Caprese Bruschetta** | tomato, fresh mozzarella
Ricotta Bruschetta** | house made ricotta, crushed pistachio, truffle honey
Arancini** | mozzarella, pecorino, marinara, garlic aioli
Stromboli Platter | Pick 2 out of 3:

- o **Traditional** | pepperoni, mozzarella, marinara
- o **Veggie** | red pepper, onions, spinach, ricotta, marinara
- o **Rapini** | broccoli rabe, house made sausage, Italian sharp, mozzarella

Veggie Kebab | mushroom, red onion, tomato, red pepper
Sausage Stuffed Mushrooms** | sausage, onion, mushroom, spinach, romano
Vegetarian Stuffed Mushrooms** | onion, mushroom, spinach, romano
Seafood Stuffed Mushrooms** | shrimp, scallop, crab, ritz cracker crumble **+\$3.00/per person**
Bacon Wrapped Scallops** | maple glaze **+\$5.00/per person**
Crab Cake** | sriracha aioli **+\$3.00/per person**
Chicken La Cava | bacon wrapped chicken, stuffed hot cherry pepper skewers **+\$3.00/per person**
Sirloin Kebob | beef sirloin, roasted red peppers, red onion, zucchini **+\$3.00/person**
Surf & Turf Skewers | beef tips, grilled shrimp **+\$5.00/person**
****If preferred these hors d'oeuvres can be passed butler style.**

Buffet Table

***Includes Vegetable of the Day & House Made Bread**

Salad

Choose 1

Caesar Salad | romaine, anchovies, olive oil, garlic, parmesan & croutons
Garden Salad | mixed greens, carrots, radishes, tomatoes, onions, balsamic vinaigrette
Arugula & Parmesan Salad | fresh lemon, evoo

Pasta

Tier One ONLY: Choose 1

Pasta Marinara | penne tossed with classic marinara sauce
Pasta ala Vodka | penne, tomato, and traditional vodka cream sauce
Bolognese | ground sirloin, fennel sausage, tomato cream sauce

Carbones PRIME

Brunch

Tier Two ONLY: Choose 2

Home Fries | roasted potatoes, onion, garlic

French Toast | with maple glazed peaches & raspberries

Crispy Bacon

Italian Hot Link Sausage

Frittata Caprese | tomato, basil, fresh mozzarella

Smoked Salmon Platter | served with bagels, capers, red onions, hard boiled eggs, tomatoes, cornichons, whipped goat cheese

Entree Selection

Choose 2

Chicken Parmigiana | boneless chicken cutlet, mozzarella, crushed tomato sauce

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

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

Eggplant Parmigiana | egg battered eggplant slices, ricotta cheese, mozzarella cheese, marinara

Meatballs | house made tenderloin meatballs, marinara sauce

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

Salmon Oreganato | salmon fillet, horseradish, mustard, seasoned breadcrumbs, white wine, lemon

Whole Roasted Salmon | sweet chili pepper rub, farro, evoo, lemon, zucchini, red onion, red pepper, roasted garlic aioli (GF available)

Seafood Crusted Cod | shrimp, scallop, & crab stuffed, beurre blanc sauce **+\$8.00/per person**

Balsamic Marinade Tenderloin of Beef | sliced, arranged over greens, Dijon horseradish mayo **+\$12.00/per person**

Tenderloin Sorrentino | sauteed with mushrooms & onions, finished with Marsala wine **+\$12.00/per person**

Dessert Course | Includes Coffee/Tea

Choose 1

Italian Cookie Tray

Tiramisu | hazelnut anglaise, raspberry syrup

Warm Seasonal Fruit Crisp | crème fraiche

Cannoli Carbone | ricotta cream, house made cookies, blueberry sauce

Sfogliatelle | shell-shaped filled Italian pastry **+\$4.00/person**

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 \$2.80-\$17.00).

Hosted Beer, House Wines, Soft Drinks | All beer, house wines, soft drinks will be rung up on a per drink basis and accumulated to the master bill (Cocktails ranging from \$2.80-\$17.00).

Soft Drink Service | Non-alcoholic beverages will be rung up on a per drink basis and accumulated to the master bill (ranging from \$2.80-\$7.00). Guests will be charged on a cash basis for any bar requests.

Cash Bar | Guests will be charged on a cash basis for any bar requests (Cocktails ranging from \$2.80-\$17.00).