

CARBONE'S

R I S T O R A N T E

EST. 1938

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

Display Table

Stone Pies | Chef's selection

Cheese Platter | imported and domestic cheeses, crackers

Calamari | breaded tender squid, hot cherry pepper rings, marinara

Crudit  | seasonal vegetables, house made dip

Passed Hors d'oeuvres

Crab Cake | red pepper sauce

Chicken Lacava | bacon wrapped chicken, hot stuffed cherry pepper skewers

Stuffed Mushrooms | spinach, prosciutto and ricotta

Arancini | mozzarella stuffed, bue bella, marinara sauce

Scallop wrapped Bacon | maple glaze

Crostini | fig jam, goat cheese, prosciutto di parma

Endive Spear | peekytoe crab salad

Buffet Table | *Includes Vegetable of the Day, House Made Bread

Salad | Pasta Selection

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

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

Pasta ala Vodka | penne, tomato and vodka cream sauce

Pasta Marinara | penne, classic marinara sauce, fresh ricotta

Pasta Bolognese | penne, tenderloin, pork, pancetta, tomato cream sauce and fresh ricotta **(+\$2.00)**

Entree Selection

Chicken Marsala | boneless breast, mushrooms, marsala wine

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

Chicken Parmigiana | boneless breast, seasoned breadcrumbs, mozzarella, marinara

Chicken Saltimbocca | boneless breast, prosciutto wrapped, sage, sherry wine, lemon

Eggplant Parmigiana | egg battered slices of eggplant, 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 bread crumbs, white wine, lemon

Whole Roasted Salmon | sweet chili pepper rub, roasted garlic aioli, mixed grains

Crab Crusted Cod | crab stuffed, tarragon, beurre blanc sauce **(+\$5.00)**

Beef Sorrentino | filet of beef sauteed with mushrooms & onions; finished with Marsala wine **(+\$5.00)**

Tenderloin Platter | balsamic marinade sliced and arranged over a bed of mixed greens; accompanied with dijon horseradish aioli **(+\$6.50)**

Veal Parmigiana | breaded veal cutlet, marinara, mozzarella **(+\$4.00)**

Veal Cuscinetto | stuffed with prosciutto, cheese, bread crumbs, lemon, wine, artichoke hearts **(+\$4.00)**

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Dessert Table | Includes Coffee/Tea

House Made Cookies

Panettone Bread Pudding | crème anglaise and caramel sauce

Bocci Ball | chocolate covered vanilla ice cream flambéed tableside with orange liqueur (+\$2.00)

Banana Foster | flambéed tableside with banana liqueur over French vanilla ice cream (+\$2.00)

Miniature Italian Pastries | selection of cannoli, eclairs, rum cake, pasticciotto, sfogliatella (+\$4.00)

Package Pricing

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

\$42 Per Person

Display Table | Select 2

Salad | Select 1

Pasta | Select 1

Entree | Select 2

Dessert | House Made Cookies

*Includes vegetable, bread

\$50 Per Person

Display Table | Select 1

Passed Hors d'oeuvres | Select 2

Salad | Select 1

Pasta | Select 1

Entree | Select 3

Dessert | Select 1

*Includes vegetable, bread

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.

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 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 \$2.90-\$12.00).

Cash Bar | Guests will be charged on a cash basis for any bar requests (Cocktails ranging from \$2.90-\$15.00).

588 Franklin Avenue, Hartford, CT 06114

E: marybeth@carbonesct.com T: 860.296-9646 www.carboneshospitality.com