

# CARBONE'S

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## R I S T O R A N T E

EST. 1938

### **Buffet Luncheon 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 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, pasticcio, sfogliatella (+\$4.00)

### Package Pricing

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

#### \$25 Per Person

Display Table | Select 2

Salad | Select 1

Pasta | Select 1

Entree | Select 2

Dessert | House Made Cookies

\*Includes vegetable, bread

#### \$31 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).

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