

CARBONE'S

R I S T O R A N T E

EST. 1938

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.

Display Table

Stone Pies | Chef's selection

Cheese | 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

Salad Course | *Includes House Made Bread

Caesar Salad | romaine, anchovies, olive oil, garlic, parmesan & croutons (**prepared tableside**)

Spinach Salad | spinach, bacon, mushrooms, red onions, oil vinegar (**prepared tableside**)

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

Entree Course | *Includes Family Style Pasta, Plated Vegetables

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

Chicken Marsala | boneless breast, mushrooms, marsala wine

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

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

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

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

Veal Parmigiana | breaded veal cutlet, marinara, mozzarella

Veal Cuscinetto | stuffed with prosciutto, cheese, bread crumbs, lemon, wine, artichoke hearts

Beef Sorrentino | filet of beef sauteed with mushrooms & onions; finished with Marsala wine (**+\$5 per order**)

Beef Wornoff | filet of beef sauteed in cognac & mustard (**+\$5 per order**)

Crab Crusted Cod | tarragon, beurre blanc sauce... (**+\$5 per order**)

Dessert Course | Includes Coffee/Tea

Torta di Angelo | chocolate & hazelnut crust layered with frozen chocolate mousse

Cannoli Carbone | ricotta, orange zest, sandwiched between crisp praline, blueberry sauce

Classic NY Cheese Cake | hand crafted by Taylor Made Cakes of CT, berry sauce (**+\$1 per order**)

Bocci Ball | chocolate covered vanilla ice cream flambeed tableside with orange liqueur (**+\$2 per order**)

Banana Foster | flambeed tableside with banana liqueur over French vanilla ice cream (**+\$2 per order**)

Celebratory Cake | available upon request (**+\$2 per order**)

CARBONE'S

R I S T O R A N T E

EST. 1938

Package Pricing

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

\$49 Per Person

Display Table | Select 1

Salad Course | Garden

Entrée Course | Select 3

Dessert Course | Select 1

*Includes pasta, veggie, bread

\$58 Per Person

Display Table | Select 1

Passed Hors d'oeuvres | Select 3

Salad Course | Select 1

Entrée Course | Select 3

Dessert Course | Select 1

*Includes pasta, veggie, 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