

# CARBONE'S

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

EST. 1938

### **Plated Luncheon Package**

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 Platter** | imported and domestic cheeses, crackers

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

**Crudité** | 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**)

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### Package Pricing

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

#### \$26 Per Person

Salad Course | Garden

Entrée Course | Select 3

Dessert Course | Select 1

\*Includes pasta, veggie, bread

#### \$32 Per Person

Display Table | Select 2

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).

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