

# CARBONE'S

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

EST. 1938

### **Station Reception 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 reception style party is perfect for a casual gathering, so guests can easily mix and mingle during the event. Food stations are set-up throughout the room offering limited seating.

#### **Display Table**

- Cheese Platter** | imported and domestic, grapes and crackers
- Antipasti** | pepperoni, soppressata, roasted peppers, olives, crackers
- Crudit ** | seasonal cut vegetables, house made dip
- Stone Pies** | Chef's selection
- Calamari** | breaded tender squid, hot cherry pepper rings, marinara
- Sromboli** | choice of chicken, cheese or vegetables, cheese
- Meatballs** | house made tenderloin meatballs, marinara sauce
- Whole Roasted Salmon** | sweet chili pepper rub, roasted garlic aioli, mixed grains
- Shrimp Cocktail** | large tender chilled shrimp, cocktail sauce, lemon wedges **(+\$3.95 per shrimp)**
- Clams Casino** | anise laced **(+\$3.00)**
- Sausage and Peppers** | sweet Italian sausage, peppers, olive oil **(+\$3.00)**

#### **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
- New Zealand Lamb Chop** | chimichurri **(+\$4.00)**
- Bruschetta** | beef tartar **(+\$2.95)**
- Shrimp Cocktail** | large tender chilled shrimp, cocktail sauce **(+\$3.95 per shrimp)**

#### **Station I**

- Pasta ala Vodka** | penne, tomato and vodka cream sauce
- Pasta Marinara** | penne, classic marinara sauce, fresh ricotta
- Pasta Bolognese** | cavatelli, tenderloin, pork, pancetta, tomato cream sauce and fresh ricotta
- Pasta Puttanesca** | penne, black olives, chili peppers, tomatoes, anchovies and olive oil

#### **Station II**

- Roast Boneless Turkey** | traditional gravy, cranberry relish, miniature rolls
- Roast Stuffed Pork** | spinach, roasted red peppers, cheese, brandy au jus, miniature rolls
- Tenderloin Platter** | balsamic marinade sliced, dijon horseradish aioli, miniature rolls **(+\$6.50)**

#### **Dessert Station | Includes coffee/tea**

- House Made Cookies**
- Panettone Bread Pudding** | cr me anglaise and caramel sauce
- Tiramisu** | chocolate ganache, mascarpone, cocoa
- Miniature Italian Pastries** | selection of cannoli, eclairs, NY cheese squares, pasticcotto, sfogliatella **(+\$4.00)**

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### Package Pricing

Price excludes bar service, 6.35% 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.

#### \$30 Per Person

Display Table | Select 5  
Passed Hors d'oeuvres | Select 3  
Station I | Select 2

#### \$40 Per Person

Display Table | Select 6  
Passed Hors d'oeuvres | Select 4  
Station I | Select 2  
Dessert | Select 1

#### \$52 Per Person

Display Table | Select 6  
Passed Hors d'oeuvres | Select 5  
Station I | Select 2  
Station II | Select 1  
Dessert | Select 1

### Additional Options

**Live Pasta Bar** | Prepared to Order by Chef (+\$13.00)

**With your choice of Pasta** | Penne or Orecchietti

**Ingredients to Include** | grilled chicken, housemade sausage, bacon, broccoli rabe, sun dried tomatoes, calamata olives, mushrooms, peas, onions, pesto, roast garlic, ricotta

**Sauces** | ...Alfredo ...Marinara ...Roasted Garlic and Olive Oil

**Veal Picatta** | Prepared to Order by Chef (+\$10.00)

provini veal, sundried tomatoes, capers, white wine, lemon, butter

**Steak Diane** | Prepared to Order by Chef (+\$13.50)

filet 4oz, mushrooms, mustard, shallots, brand cream sauce

### 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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