



CARBONE'S RESTAURANT



**Dinner Banquet Menu For parties of 12 or more guests.
When creating your menu please include your selection of:**

Hors d'oeuvres or appetizer, salad, entree and dessert

Prices quoted do not include the 6% State Sales Tax or 20% Gratuity

Hors d'oeuvres ...Three items passed \$10.25per person ...Four items passed \$12.25 per person

- Potato pancake with a smoked salmon and chive spread
- Chicken tenderloins with hot cherry pepper wrapped with bacon
- Prosciutto and arugula baked in a flaky tart shell
- Calamari seasoned and lightly fried; served with marinara sauce
- Sea scallops wrapped with bacon
- Large mushroom caps baked with spinach, prosciutto & ricotta cheese
- Stone pie with chef selection of toppings
- Chesapeake Bay blue crab cake topped with red pepper sauce

Display Table

- Cheese & Crudités a selection of cheese, seasonal vegetables crackers and creamy dips 6.00
- Classic Antipasto Italian meats, cheese, calamari salad, roasted peppers, artichokes, mushrooms, olives & crackers 10.95

Appetizer

SELECT ONE

- Fried Mozzarella** fresh mozzarella cheese encrusted with bread crumbs, deep fried and served with marinara 10.00
- Chesapeake Bay Blue Crab Cake** topped with red pepper sauce 13.00
- Spinach Pie** spinach, prosciutto & ricotta cheese layered with phyllo dough 9.00
- Shrimp Cocktail** (3) large tender shrimp served with cocktail sauce 14.00
- Soup of the Day** chef's daily creation 6.00
- Pasta Di Francesca** tossed with mushrooms, onions, prosciutto, basil pesto and ricotta 11.00
- Pasta Bolognese** imported pasta tossed with a sauce of tomatoes, veal, beef and pork; finished with Romano cheese 11.00
- Ravioli Pomodoro** cheese filled raviolis topped with a fresh tomato basil sauce 10.00
- Risotto Arborio** rice with roasted mushroom medley, butternut squash and infused walnut oil 10.00
- Shrimp with Red Pepper Sauce** penne tossed with a spicy red pepper coulis and Mascarpone cheese sauce; topped with (2) sautéed shrimp 12.00



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**In order to serve your guests with style, service & attention to detail we request
that you select no more than three (3) entree's.**

Entree price includes Family Style Pasta Marinara, Sautéed Seasonal Vegetables, & Peasant Bread

Salads (select one)

- Carbone's Garden Salad** crisp greens & garnishes served with Balsamic vinaigrette dressing 5.50
- Gorgonzola Salad** romaine lettuce, grape tomato and red onion tossed with imported; gorgonzola cheese, mustard, olive oil and vinegar 9.00
- Caesar Salad** romaine tossed with anchovies, olive oil, garlic, parmesan cheese & croutons 9.00
- Spinach Salad** mushrooms & red onions tossed with hot sweet & sour dressing 9.00
- Insalata Irlandese** baby green beans and roasted beets served over mixed greens with sherry vinaigrette dressing 9.00
- Orange Salad** slices of orange topped with olive oil, red onions, mushrooms, garlic, anchovies and hot pepper seeds 9.50

Entrée (selection of three)

- Chicken Corletto** boneless breast sautéed with sweet sausage, hot stuffed peppers, roasted peppers and pinot grigio lemon sauce 25.00
- Chicken Inglese** boneless breast of chicken marinated with lemon, olive oil and sherry wine; finished with an imported mustard sauce 24.00
- Chicken Saltimbocca** boneless breast of chicken topped with prosciutto, sage & Italian cheese; finished with sherry wine 25.00
- Chicken Parm** boneless breast of chicken seasoned, breaded and pan fried; topped with mozzarella cheese 24.00
- Tenderloin Steak** broiled and served with mushroom wine sauce 30.25
- Beef Wornoff** filet of beef sauteed in cognac & mustard 30.25
- Beef Sorrentino** filet of beef sauteed with mushrooms & onions; finished with Marsala wine 30.25
- Black Angus Sirloin Steak** grilled with gorgonzola cheese and anchovy sauce; topped with frizzled leeks 32.00
- Veal Parmesan** veal cutlet breaded; baked with mozzarella and fresh tomato sauce 25.00
- Veal Napoletano** breaded veal cutlet, eggplant slices, mozzarella and mascarpone cheese with a sausage and basil pesto tomato sauce 26.50
- Vitello Cuscinetto** Veal slices stuffed with prosciutto seasoned bread crumbs and sharp cheese; sautéed with lemon, wine and artichoke heart 27.99
- Salmon Senape** baked with a hint of horseradish, Pommary mustard & seasoned bread crumbs; finished with white wine & lemon 27.00
- Salmon Capperi** salmon fillet, capers, artichokes, oven cured tomatoes, white wine, lemon 27.00
- Sole Garden Style** fillet of sole with julienne vegetables, chopped vine ripe tomatoes and pecorino bread crumbs; baked with a pinot Grigio, lemon butter sauce 27.00



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**Dinner Dessert Banquet Menu for parties of 12 or more guests.
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In order to serve your guests with style, service & attention to detail we request
that you SELECT ONE dessert for groups of 20 or more**

Desserts ~ MAXIMUM TWO

- Tira Mi Ju** "Pull me down" vanilla chiffon cake soaked with hazelnut liquor, nutella, Mascarpone mousse 9.00
- Torta di Angelo** chocolate and hazelnut crust layered with frozen chocolate mousse 9.00
- NY Style Cheese Cake** Creamy New York style cheese cake hand crafted by Taylor Made Cakes of CT. Served plain or with mixed berries 9.00
- Cannoli Carbone** a ricotta filling accented with orange zest sandwiched between crisp praline wafers; drizzled with blueberry sauce 9.00
- Bocci Ball** chocolate covered vanilla ice cream flambee with orange liquors, served with a slice of orange 10.00 (Maximum 25)
- Banana Flambee** The "ultimate temptation" bananas flamed table side with almond and banana flavored liquors; served over vanilla ice cream 10.00 (Maximum 25)
- Special Occasion** Cake a choice of chocolate mousse, rum, fresh fruit with whipped cream, carrot or tiramisu 8.00
Inscription: _____
- Client Providing their own Cake** There will be a cake plate charge of \$3.00 per person
- Special Coffee** Cart featuring Italian, Spanish, French and Irish coffee; made to order table side 10.00
- Coffee, Tea and Decaffeinated coffee included in entree pricing**

