

# Catering by Carbone's

## Menu Options

- Antipasto Platter** ~ Imported cheeses, fresh mozzarella, prosciutto di parma, pepperoni, sopressata, anchovies, roasted red peppers, selection of seasonal vegetables, calamata olives, green olives, hot stuffed cherry peppers, tomato/mozzarella bruschetta, eggplant companata and artichoke hearts; accompanied with bona chutes... **Serves 10 / \$140.00**
- Cheese and Meat Platter** ~ Imported and domestic cheeses, prosciutto di parma, pepperoni, sopressata and calamata olives accompanied with crackers... **Serves 10 / \$100.00**
- Fresh Fruit Platter** ~ Sliced fruits consisting of watermelon, cantaloupe, honeydew, Hawaiian pineapple, native strawberries, cluster of grapes and assorted berries decoratively arranged on a platter (seasonal)... **Serves 10 / \$100.00**
- Vegetable Potpourri** ~ Crisp carrots, cucumbers, peppers, broccoli, grape tomatoes served with a hummis dip... **Serves 10 / \$70.00**
- Shrimp Platter** ~ Large 13/15 shrimp served over ice and accompanied with cocktail sauce and fresh lemon wedges... **\$3.25 per shrimp**
- Balsamic Marinade Tenderloin of Beef** ~ Sliced and arranged over a bed of greens; served with Dijon horseradish mayo and miniature rolls... **Serves 10-15 / \$180.00**
- Spiced Rubbed Salmon** ~ served over vegetables, barley and risotto with aioli... **Serves 20-25 / \$160.00**
- Tomato and Mozzarella Salad** ~ native tomatoes, fresh mozzarella and basil drizzled with olive oil and balsamic vinaigrette... **Serves 10 / \$68.00**
- Caesar Salad** ~ California romaine lettuce, shaved parmigiano-reggiano cheese, and croutons tossed in a classic caesar dressing... **Serves 10 / \$50.00**
- Cold Pasta Salad** ~ tossed with cheese tortellini, olive, grape tomatoe, chic peas, broccoli, cheese, olive oil and basil pesto... **Serves 10 / \$60.00**
- Stromboli Platter** ~ sour dough bread filled with chicken, hot stuffed cherry peppers, and cheese... **\$60.00 per stromboli**

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## Menu Options

**Chicken Marsala** ~ four ounce boneless breast of chicken with mushrooms, onions and Marsala wine...  
**Serves 10 / \$100.00**

**Chicken Picatta** ~ four ounce boneless breast of chicken baked with a caper lemon white wine sauce...  
**Serves 10 / \$100.00**

**Veal Cuscinetto** ~ Veal slices stuffed with prosciutto, seasoned bread crumbs and sharp cheese;  
sautéed with lemon, wine and artichoke heart... **Serves 10 / \$200.00**

**Veal Parm** ~ Veal cutlet breaded; baked with mozzarella and fresh tomato sauce... **Serves 10 / \$180.00**

**Sausage and Peppers** ~ sweet Italian sausage, peppers and onions... **Serves 10 / \$70.00**

**Carbone's Meatballs** ~ served in a marinara sauce... **\$3.50 per meatball**

**Pasta Marinara** ~ Penne pasta tossed in a traditional marinara sauce... **Serves 10 / \$50.00**

**Pasta Puttanesca** ~ Pasta tossed in a red sauce with olives, chili peppers, capers, anchovy,  
olive oil and parmesan cheese... **Serves 10 / \$60.00**

**Pasta Di Francesca** ~ Tossed with prosciutto, mushrooms, onions, ricotta and basil pesto...  
**Serves 10 / \$60.00**

**Eggplant Parmesan** ~ breaded eggplant baked with marinara sauce and mozzarella cheese...  
**Serves 10 / \$60.00**

### Additional Charges:

- **Labor Cost / Delivery Charge: \$100.00 per staff**
- **Paper and Plastic Charge: \$1.50 - \$2.50 per person**  
(disposable plates, napkins, eating and serving utensils, plastic cups, etc...)
- **6.35% State Sales Tax**

*Customized menus, tailored to fit the individual needs of your party,  
can be arranged with our event coordinator,*

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