

Carbone's Restaurant

Banquet Menu For parties of 16 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 \$9.95per person Four items passed \$11.25 per person

- Potato pancake with smoked salmon, chive spread and caviar*
- Mozzarella cheese and prosciutto fried and served with butter caper sauce*
- Chicken tenderloins with hot cherry pepper wrapped with bacon*
- Crispy ravioli filled with chicken, hot stuffed cherry pepper, dijon mustard; drizzled with honey sweet chili sauce*
- Calamari seasoned and lightly fried; served with marinara sauce*
- Sea scallops wrapped with crisp Pancetta bacon*
- Mushrooms sauteed in brandy and shallots; served in phyllo cup*
- Large mushroom caps baked with spinach, prosciutto & ricotta cheese*
- Duck Spring Roll served with apricot horseradish glaze*
- Shrimp mousse in a crisp wonton with ginger sesame aioli*
- Crab and risotto 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 9.95*

Appetizer

SELECT ONE to be served before salad & entrée (this is optional if you're offering hors d'oeuvres before dinner)

- Fried Mozzarella fresh mozzarella cheese encrusted with pine nut and panko bread crumbs, deep fried and served with Marinara 10.00*
- Maine Crab Cake dressed with frisee and wasabi aioli 13.00*
- Spinach Pie spinach, prosciutto & ricotta cheese layered with phyllo dough 9.00*
- Shrimp Cocktail (3) large tender shrimp served with cocktail sauce 11.75*
- Zuppa di Pasta e Fagioli hearty Italian soup 5.95*
- Pasta Di Francesca tossed with mushrooms, onions, prosciutto, basil pesto And ricotta 9.00*
- Pasta Bolognese imported pasta tossed with a sauce of tomatoes, veal, beef and pork; finished with Romano cheese 9.00*
- Ravioli Pomodoro cheese filled raviolis topped with a fresh tomato basil sauce 8.50*
- Risotto Arborio rice with roasted mushroom medley, butternut squash and infused walnut oil 9.00*
- Gamberetti Pepperoni rigatoni tossed with sautéed shrimp, spicy red pepper coulis and Mascarpone cheese 12.00*

588 Franklin Avenue Hartford, CT 06114 T: 860-296-9646 F: 860-296-2785 www.carbonesct.com

Carbone's Restaurant

Dinner Banquet Menu For parties of 16 or more guests.

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In order to serve your guests with style, service & attention to detail we request that you select 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 8.00
- ❑ *Cesare Salad* romaine tossed with anchovies, olive oil, garlic, parmesan cheese & croutons 8.00
- ❑ *Spinach Salad* mushrooms & red onions tossed with hot sweet & sour dressing 8.00
- ❑ *Orange Salad* slices of orange topped with olive oil, red onions, mushrooms, garlic, anchovies and hot pepper seeds 8.50

Entrée (selection of three)

- ❑ *Chicken Pesaro* boneless breast sauteed with golden raisins, sun dried cranberries, shallots and toasted pine nuts; finished with Balsamic vinegar & port wine 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 27.99
- ❑ *Beef Wornoff* filet of beef sauteed in cognac & mustard 27.99
- ❑ *Beef Sorrentino* filet of beef sauteed with mushrooms & onions; finished with Marsala wine 27.99
- ❑ *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 Gaetano* breaded veal and eggplant, baby spinach, fresh mozzarella and Marsala infused marinara sauce 26.00
- ❑ *Veal Involtini* Provimi veal stuffed with seasoned breadcrumbs, aged provolone cheese, Prosciutto di Parma sautéed in a wild mushroom demi-glace 26.50
- ❑ *Vitello Cuscinetto* Veal slices stuffed with prosciutto seasoned bread crumbs and sharp cheese; sautéed with lemon, wine and artichoke heart 26.50
- ❑ *Salmon Senape* baked with a hint of horseradish, Pommary mustard & seasoned bread crumbs; finished with white wine & lemon 24.00
- ❑ *Salmon Capperi* salmon fillet, cpapers, artichokes, oven cured tomatoes, white wine, lemon 24.00
- ❑ *Tuna Casentino* pan seared tuna, bed of lemon scented arugula, artichokes, roasted red peppers, and pickled ginger aioli 27.99

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Carbone's Restaurant

Dessert Banquet Menu for parties of 16 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 25 or more*

*Desserts ~ **SELECT TWO***

- ❑ ***Tira Mi Ju** “Pull me down” vanilla chiffon cake soaked with hazelnut liquor, nutella, Mascarpone mousse 8.00*
- ❑ ***Torta di Angelo** chocolate and hazelnut crust layered with frozen chocolate mousse 8.00*
- ❑ ***Cannoli Carbone** a ricotta filling accented with orange zest sandwiched between crisp praline wafers; drizzled with blueberry sauce 8.00*
- ❑ ***Bocci Ball** chocolate covered vanilla ice cream flambee with orange liquors, served with a slice of orange 8.00 (Maximum 25)*
- ❑ ***Banana Flambee** The “ultimate temptation” bananas flamed table side with almond and banana flavored liquors; served over vanilla ice cream 8.00*
- ❑ ***Special Occasion** Cake a choice of chocolate mousse, rum, fresh fruit with whipped cream, carrot or tiramisu 5.00-5.75
Inscription: _____*
- ❑ ***Client Providing their own Cake** There will be a cake plate charge of \$2.50 per person*
- ❑ ***Special Coffee** Cart featuring Italian, Spanish, French and Irish coffee; made to order table side 9.00*
- ❑ ***Coffee, Tea and Decaffeinated coffee included in entree pricing***