



Station Reception Proposal: \$25.75



Minimum 25 Guests

This price does not include 6% sales tax and 20% service charge

Cash Bar of Host Bar Services

Full open bar consisting of top shelf liquor, imported and domestic beer, red, white and zinfandel wines, assorted soda and juices charged on a cash basis or added to the master bill (cocktails ranging from \$1.80-\$12.95)

Display Table

A sampling of the chef's culinary delights:

- Wedges and wheels of imported and domestic cheeses arranged amongst clusters of grapes and unique crackers
- Whole roasted salmon coated with sweet chili pepper rub and drizzled with roaster garlic aioli; served over a bed of mixed grains and vegetables
- Pepperoni, sorpresatta, roasted peppers, marinated mushrooms, calamata olives and green olives
- Seasonal cut vegetables with complimentary dips
- Calamari breaded and lightly fried; served with marinara sauce
- Assorted stone pies with chef's selection of various toppings

Station I

- Pasta tossed with a traditional tomato and vodka cream sauce; accompanied with Romano cheese
- Pasta Carbonara tossed with sweet sausage, prosciutto, onions, pancetta bacon and parmesan cheese

Station Reception Proposal: \$36.50

Minimum 25 Guests

This price does not include 6% sales tax and 20% service charge

Cash Bar of Host Bar Services

Full open bar consisting of top shelf liquor, imported and domestic beer, red, white and zinfandel wines, assorted soda and juices charged on a cash basis or added to the master bill (cocktails ranging from \$1.80-\$12.95)

Display Table

A sampling of the chef's culinary delights:

- Whole roasted salmon coated with sweet chili pepper rub and drizzled with roasted garlic aioli; served over a bed of mixed grains and vegetables
- Wedges and wheels of imported and domestic cheeses arranged amongst clusters of grapes and unique crackers
- Pepperoni, sorpresatta, roaster peppers, marinated mushrooms, calamata olives and green olives
- Seasonal cut vegetables with complimentary dips
- Calamari breaded and lightly fried; served with marinara sauce
- Assortment of Stromboli breads

Hors d'oeuvres Passed Butler Style

- Chicken Lacava ~ Tenderloin of chicken, hot stuffed cherry pepper wrapped with crisp Pancetta bacon
- Stuffed Mushroom Caps ~ Baked with spinach, prosciutto and ricotta cheese
- Crab Cake ~ Chesapeake Bay blue crab cake topped with red pepper sauce
- Assorted Stone Pies ~ Chef's selection of various toppings

Station I

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- Pasta Carbonara tossed with sweet sausage, prosciutto, onions, pancetta bacon and parmesan cheese



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860.296.9646 • www.carbonesct.com • Reservations Accepted

