

HOST YOUR NEXT
event
AT
CARMINE'S
ESTABLISHED
- 1990 -



about
SPECIAL EVENTS
• AT CARMINE'S •

With prime locations in New York City, Washington DC, Atlantic City and Las Vegas - Carmine's has long been a great gathering place of celebration for corporate and social events. Recognized for traditional Southern Italian dishes served family-style, Carmine's is a popular choice for large party entertaining offering both private or semi-private arrangements. Our menu plans feature an extensive array of Italian specialties for an impressive affair. Some of our signature dishes include; Fried Calamari, Stuffed Mushrooms, Veal Marsala, Salmon Oreganato and Chicken Saltimbocca. Whether planning an intimate party for 20 guests or an elaborate cocktail reception and dinner for 500, expect a bountiful feast, inviting atmosphere and a most memorable dining experience. Our Special Events team will customize arrangements to suit your specific desires to create the perfect affair, including your audio visual needs or entertainment enhancements.

CARMINE'S
Atlantic City

• EVENTS FROM •
15-500

Located in The Quarter at the Tropicana Hotel & Casino, Carmine's is a true NY tradition at the Jersey shore. Private or Semi-Private arrangements.

2801 Pacific Ave, Atlantic City, NJ 08401

EVENTSAC@CARMINESNYC.COM • PHONE: 609-572-9300 x2 • CARMINESNYC.COM

• ALL DISHES SERVED FAMILY STYLE •
with Baskets of Freshly Baked Bread

consisting of Tomato Focaccia, Onion Focaccia, Sesame Breadsticks, Campobasso, Semolina and 7-Grain

APPETIZER *Please select two*

- Garlic Bread
- Fried Zucchini *
- Stuffed Mushrooms
- Fried Calamari *
- Baked Clams
- Roasted Red Peppers & Fresh Mozzarella
- Zuppa di Clams *(red or white)*
- Zuppa di Mussels *(red or white)*
- Carmine's Salad
- Caesar Salad
- Mixed Green Salad

** Not available for parties of 50 or more*

Enhance your selection with a

COLD ANTIPASTO PLATTER

An impressive display of eight chef-selected items that include:

Cured Meats, Cheeses & Vegetables
 \$7.50 per person

PASTA *Please select two*

- Linguine with Clam Sauce *(red or white)*
- Linguine with Shrimp *(red or white)*
- Spaghetti with Calamari *(red or white)*
- Linguine with Garlic & Olive Oil
- Spaghetti Marinara
- Angel Hair with Fresh Pomodoro *(with or without prosciutto)*
- Rigatoni Ragu with Assorted Meats
- Rigatoni Bolognese
- Rigatoni Giardiniera *(with or without prosciutto)*
- Spaghetti and Meatballs
- Rigatoni & Broccoli *(red or white)*
- Rigatoni Broccoli & Sausage *(red or white)*
- Rigatoni Country Style
- Penne alla Vodka
- Cheese Manicotti
- Ravioli *(marinara or ragu)*

PASTA SUBSTITUTIONS: *Penne, Rigatoni, Angel Hair, Spaghetti or Linguine*

GLUTEN FREE PASTA AVAILABLE

ENTRÉE *Please select one*

- Eggplant Parmigiana
- Salmon Oreganato
- Chicken Parmigiana
- Chicken Marsala & Mushrooms
- Chicken Lemon & Butter
- Chicken Saltimbocca
- Sausage Peppers & Onions

DESSERT *Please select one*

- Tiramisu
- Chocolate Torta
- Bread Pudding
- Cheesecake
- Fresh Fruit
- Chocolate Cannoli

Served with American Coffee & Hot Tea

Siciliano Lunch

2 APPETIZERS 2 PASTA DISHES
 1 ENTRÉE 1 DESSERT

Pasta & Entree Served Together

*EXCLUDES 6.625% N.J. SALES TAX, 5% ADMINISTRATIVE CHARGE & GRATUITY

• ALL DISHES SERVED FAMILY STYLE •
with Baskets of Freshly Baked Bread

consisting of Tomato Focaccia, Onion Focaccia, Sesame Breadsticks, Campobasso, Semolina and 7-Grain

APPETIZER *Please select two*

- Garlic Bread
 - Fried Zucchini *
 - Stuffed Mushrooms
 - Fried Calamari *
 - Baked Clams
 - Roasted Red Peppers & Fresh Mozzarella
 - Zuppa di Clams (*red or white*)
 - Zuppa di Mussels (*red or white*)
 - Carmine's Salad
 - Caesar Salad
 - Mixed Green Salad
- * *Not available for parties of 50 or more*

Enhance your selection with a **COLD ANTIPASTO PLATTER**

An impressive display of eight chef-selected items that include:

Cured Meats, Cheeses & Vegetables

PASTA *Please select two*

- Linguine with Clam Sauce (*red or white*)
- Linguine with Shrimp (*red or white*)
- Spaghetti with Calamari (*red or white*)
- Linguine with Garlic & Olive Oil
- Spaghetti Marinara
- Rigatoni Ragu with Assorted Meats
- Rigatoni Bolognese
- Rigatoni Giardiniera (*with or without prosciutto*)
- Rigatoni Country Style
- Angel Hair with Fresh Pomodoro (*with or without prosciutto*)
- Spaghetti and Meatballs
- Rigatoni & Broccoli (*red or white*)
- Rigatoni Broccoli & Sausage (*red or white*)
- Ravioli (*marinara or ragu*)
- Penne alla Vodka
- Cheese Manicotti

PASTA SUBSTITUTIONS: *Penne, Rigatoni, Angel Hair, Spaghetti or Linguine*

GLUTEN FREE PASTA AVAILABLE

ENTRÉE *Please select two*

- Eggplant Parmigiana
- Salmon Oreganato
- Chicken Parmigiana
- Chicken Marsala & Mushrooms
- Chicken Lemon & Butter
- Chicken Scarpariello
- Chicken Saltimbocca
- Veal Parmigiana
- Veal Marsala & Mushrooms
- Veal Lemon & Butter
- Veal Saltimbocca
- Shrimp Marinara
- Shrimp Parmigiana
- Shrimp Scampi
- Shrimp Fra Diavolo

DESSERT *Please select two*

- Tiramisu
- Bread Pudding
- Cheesecake
- Chocolate Torta
- Chocolate Cannoli
- Fresh Fruit

• *Served with American Coffee & Hot Tea* •

Caprese Lunch

2 APPETIZERS 2 PASTA DISHES
2 ENTRÉES 2 DESSERTS

*EXCLUDES 6.625% N.J. SALES TAX, 5% ADMINISTRATIVE CHARGE & GRATUITY

• ALL DISHES SERVED FAMILY STYLE •

with Baskets of Freshly Baked Bread

consisting of Tomato Focaccia, Onion Focaccia, Sesame Breadsticks, Campobasso, Semolina and 7-Grain

APPETIZER

Please select three

- Baked Clams
- Fried Zucchini *
- Stuffed Mushrooms
- Fried Calamari *
- Stuffed Artichoke
- Portobello Parmigiana
- Roasted Red Peppers & Fresh Mozzarella
- Spiedini ala Romana
- Cold Antipasto
- Zuppa di Clams (*red or white*)
- Zuppa di Mussels (*red or white*)
- Grilled Portobello Salad
- Carmine's Salad
- Mista Salad
- Caesar Salad
- Mixed Green Salad

** Not available for parties of 50 or more*

PASTA *Please select two*

- Linguine with Clam Sauce (*red or white*)
- Linguine with Shrimp (*red or white*)
- Spaghetti with Calamari (*red or white*)
- Spaghetti Marinara
- Angel Hair with Fresh Pomodoro (*with or without prosciutto*)
- Rigatoni Ragù with Assorted Meats
- Rigatoni Bolognese
- Rigatoni Giardiniera (*with or without prosciutto*)
- Rigatoni Country Style
- Spaghetti and Meatballs
- Rigatoni & Broccoli (*red or white*)
- Rigatoni Broccoli & Sausage (*red or white*)
- Lasagna
- Penne alla Vodka
- Rigatoni with Italian Sausage
- Cheese Manicotti
- Ravioli Marinara
- Ravioli Ragù
- Wild Mushroom with Truffle Oil

PASTA SUBSTITUTIONS: *Penne, Rigatoni, Angel Hair, Spaghetti or Linguine*

GLUTEN FREE PASTA AVAILABLE

ENTRÉE *Please select two*

- Porterhouse Steak
- Eggplant Parmigiana
- Salmon Oreganato
- Veal Parmigiana
- Veal Lemon & Butter
- Veal Marsala & Mushrooms
- Veal Saltimbocca
- Chicken Parmigiana
- Chicken Scarpariello
- Chicken Saltimbocca
- Chicken Lemon & Butter
- Shrimp Marinara
- Shrimp Scampi
- Shrimp Parmigiana
- Shrimp Fra Diavolo
- Whole Fish Coppino Style *
- Rack of Lamb *
- Lobster Oreganato *

** Additional charge- Market price*

DESSERT *Please select two*

- Tiramisu
- Bread Pudding
- Cheesecake
- Chocolate Torta
- Strawberry Shortcake
- Fresh Fruit
- Chocolate Cannoli

• *Served with American Coffee & Hot Tea* •

Napolitano Lunch

3 APPETIZERS 2 PASTA DISHES
3 ENTRÉES 2 DESSERTS

*EXCLUDES 6.625% N.J. SALES TAX, 5% ADMINISTRATIVE CHARGE & GRATUITY

• PRICED PER GUEST FOR THE FIRST 2 HOURS •

SODA

Unlimited Soft Drinks
Soda and Iced Tea

BEER, WINE & SODA

Draft Beer

*Blue Moon, Sam Adams, Miller
Lite, Peroni, Flying Fish,
Local Selection*

White Wine

Carmine's Blend

Red Wine

Carmine's Montepulciano

Soft Drinks

UPGRADES

Carmine's Signature Sangria

ADDITIONAL

Bottled Beer

ADDITIONAL

Wine

*Carmine's Chianti Classico
Carmine's Pinot Grigio*

ADDITIONAL

CARMINE'S BAR

Draft Beer, Bottled Beer
& Soft Drinks

White Wine

Carmine's Blend

Red Wine

Carmine's Montepulciano

Vodka

3 Olives, Titos

Gin

Brokers, Tanqueray

Whiskey

*Early Times, Jack Daniels,
Southern Comfort*

Scotch

Dewar's

Rum

*Bacardi Light, Bacardi Oakheart Spiced
Rum, Cane Run Estate*

Tequila

Ranchero Blue Agave

UPGRADES

Carmine's Signature Sangria

ADDITIONAL

ULTRA BAR

Draft Beer, Bottled Beer
& Soft Drinks

White Wine

Carmine's Pinot Grigio

Red Wine

Carmine's Chianti Classico

Vodka

Grey Goose, Ketel One, Stoli, Titos

Gin

Bombay Sapphire, Tanqueray

Whiskey

*Knob Creek, Maker's Mark,
Jameson, Jack Daniels, Southern
Comfort*

Scotch

Glenlivet, Dewars

Rum

*Bacardi Light, Malibu,
Bacardi Oakheart Spiced Rum,
Capain Morgan,*

Tequila

*Ranchero Blue Agave, Patron,
Herradura Silver*

Carmine's Signature Sangria

BOTTLED BEER SELECTION

*Amstel Light, Budweiser, Corona, Heineken, Guinness, Bud Light
Seasonal Beer, Stella Artois, Angry Orchard, O'Doul's Non-Alcoholic*

*EXCLUDES 6.625% N.J. SALES TAX, 3% AC LUXURY TAX (alcoholic beverages), %5 ADMINISTRATIVE CHARGE & GRATUITY