

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 for celebrating both corporate and social events. Recognized for traditional Southern Italian dishes served family-style, Carmine's is a popular choice for larger party entertaining and offers both private and 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 you are planning an intimate party for 20 guests, or an elaborate cocktail reception and dinner for 500, you can expect a bountiful feast, inviting atmosphere, and a 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
Upper West Side

• EVENTS FROM •
15-300

Our Upper West Side restaurant, the original Carmine's, is located in Manhattan on Broadway between 90th & 91st Street. It features an open dining room for exclusive or semi-private gatherings, as well as an intimate private room which accommodates up to 40 guests and also includes audio visual capabilities.

2450 Broadway, New York, NY 10024

EVENTS91@CARMINESNYC.COM • PHONE: 212-362-2200 x4 • 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 with 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 two*

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

DESSERT *Please select two*

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

• *Served with American Coffee & Hot Tea* •

Siciliano Dinner

2 APPETIZERS 2 PASTA DISHES
 2 ENTRÉES 2 DESSERTS

*EXCLUDES 8.875% NY STATE 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*

- 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 with 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
- Rigatoni with Italian Sausage
- 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

DESSERT *Please select two*

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

• *Served with American Coffee & Hot Tea* •

Caprese Dinner

3 APPETIZERS 2 PASTA DISHES
2 ENTRÉES 2 DESSERTS

*EXCLUDES 8.875% NY STATE 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 Ragu 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
- Spaghetti Marechiaro
- Penne alla Vodka
- Rigatoni with Italian Sausage
- Cheese Manicotti
- Ravioli (*marinara or ragu*)
- Wild Mushroom with Truffle Oil

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

GLUTEN FREE PASTA AVAILABLE

ENTRÉE *Please select three*

- 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 **

** \$3 Upcharge per person*

*** Additional charge - Market Price*

DESSERT *Please select two*

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

• *Served with American Coffee & Hot Tea* •

Napolitano Dinner

3 APPETIZERS 2 PASTA DISHES
3 ENTRÉES 2 DESSERTS

*EXCLUDES 8.875% NY STATE SALES TAX, 5% ADMINISTRATIVE CHARGE & GRATUITY

• PRICED PER GUEST FOR THE FIRST 2 HOURS •

SODA

Unlimited Soft Drinks
Soda and Iced Tea

CARMINE'S BAR

Draft Beer, Bottled Beer
& Soft Drinks

White Wine

Carmine's White Blend

Red Wine

Carmine's Montepulciano

Vodka

Three Olives

Gin

Broker's, Tanqueray

Whiskey

*Early Times, Seagrams 7, Jack
Daniels*

Scotch

Dewar's

Rum

*Cane Rum Estate,
Bacardi Oakheart Spiced Rum*

Tequila

Ranchero Blue Agave

UPGRADES

Carmine's Signature Sangria

ADDITIONAL \$3

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, Three Olives

Gin

*Bombay Sapphire,
Broker's, Tanqueray*

Whiskey

*Knob Creek, Maker's Mark,
Jameson, Jack Daniels, Early Times*

Scotch

*Glenlivet, Dewars,
Johnny Walker Black*

Rum

*Bacardi Light, Malibu,
Bacardi Oakheart Spiced Rum*

Tequila

*Ranchero Blue Agave, Patron,
Herradura Silver*

Carmine's Signature Sangria

BEER, WINE & SODA

Draft Beer

*Blue Moon, Peroni, Coors
Light, Brooklyn Seasonal,
Sam Adams, Sculpin IPA*

White Wine

Carmine's White Blend

Red Wine

Carmine's Montepulciano

Soft Drinks

UPGRADES

Carmine's Signature Sangria

ADDITIONAL \$5

Bottled Beer

ADDITIONAL \$5

Wine

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

ADDITIONAL \$5

BOTTLED BEER SELECTION

*Coors Light, Guinness, Budweiser, Corona, Heineken, Bud Light, Sam Adams,
Brooklyn Brown, O'Doul's Non-Alcoholic*

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