

## FOCACCIA SANDWICH BITES

House made Focaccia, Fresh Basil, Mozzarella, Tomato and Prosciutto or Vegetarian

### CARMINE'S COLD ANTIPASTO STATION

*A selection of 8 seasonal items, sample selection below:*

- Seafood Salad
- Olive and Rosemary Salad
- Bocconcini and Grape Tomato with Basil
- Miniature Focaccia Sandwiches
- Orzo Pasta and Vegetable Salad
- Seasonal Roasted and Grilled Vegetables
- Cured Salmon Bruschetta with Lemon Mascarpone
- Assorted Imported Meats and Cheeses *featuring Genoa Salami, Soppressata, Mortadella, Pepperoni, Fontina, Provolone, Fresh Mozzarella and Ricotta Salad, accompanied by Breads and Focaccia*

### INTERNATIONAL CHEESE DISPLAY

- Assorted hard & soft ripened Cheese *featuring Chevre, Provolone, Grana Padano, Ricotta Salata and Brie*
- Served with Grape Clusters and assorted Crackers

### CARMINE'S FAVORITES

- Our Famous Scarpariello Wings
- Fried Calamari
- Stuffed Mushrooms

### CARVING STATION

- Slow Roasted Prime Ribs of Beef
- Herb Crusted Turkey Breast
- Pork Briciola
- Loin of Pork with Fresh Rosemary and Apple Chutney
- Pistachio Herb Crusted Rack of Lamb
- Peppercorn Crusted Beef Tenderloin

**Add A Salad**

*Make it an Action Station*

### RAW BAR

- Jumbo Shrimp Cocktail
- Oysters on the Half Shell
- Littleneck Clams

### PASTA STATION

*Please choose 2*

- Penne allaodka
- Penne with Fresh Tomato Sauce *(with or without Prosciutto)*
- Rigatoni & Broccoli *(red or white)*
- Rigatoni Broccoli & Sausage *(red or white)*
- Penne Giardiniera
- Rigatoni Country Style
- Rigatoni Bolognese
- Eggplant Parmigiana
- Baked Ziti
- Lasagna

*Make it an Action Station*

### VEGETABLE CRUDITÉ

- Assorted Raw Vegetables
- Served with a Caramelized Onion Dip, Blue Cheese Dressing and Focaccia Bread

### DESSERT

*Please choose 2*

- Tiramisu
- Cheesecake
- Cannoli's
- Chocolate Torte
- Fresh Fruit

**Add Coffee & Tea**

**Please note** upon execution of an event contract or other special event agreement/invoice, that 8.875% New York sales tax, and an administrative fee of 5% will be added to any final invoice rendered. The administrative fee and all other fees charged to your event are not gratuities and are not distributed to the restaurant event staff as gratuities, but are retained by the restaurant and applied towards the overhead, operating, and administrative expenses associated with your event. Pursuant to New York State regulations we are required to charge sales tax on this administrative fee. Further, if the client has selected a gratuity to be paid to the service staff, that gratuity will be computed on the cost of all food, beverage and party facility and may be changed at any time prior to the end of the function. This clause supersedes any other representation made to the contrary.

**PASSED BUTLERED STYLE**

*Please select 5*

**COLD SELECTION**

- Melon & Prosciutto
- Citrus Cured Salmon Bruschetta
- Jumbo Shrimp Cocktail with house-made Cocktail Sauce
- Black Mission Figs stuffed with Gorgonzola, Balsamic Glaze, & Crispy Prosciutto (*seasonal*)
- Peppered Filet of Beef with Sun-Dried Tomato Pesto
- Bresaola Crostini
- Genoa Salami & Herb Ricotta Cornucopias
- Asparagus with Prosciutto Cotto
- Caprese Sliders
- Focaccia Finger Sandwiches (*vegetarian options available*)
- Cured Gravlax with Lemon Mint Mascarpone
- Bruschetta with Tomato & Basil
- Smoked Mozzarella Crostini

**HOT SELECTION**

- Parmesan Crusted Fried Zucchini
- Veal Parmigiana Sliders
- Chicken Parmigiana Sliders
- Scallops wrapped in Bacon
- Mini Carmine's Meatballs
- Mini Sopressata Calzones
- Phyllo Tartlets with Spinach & Goat Cheese
- Risotto Arancini with Wild Musrooms
- Fried Ravioli with Marinara Dipping Sauce
- Lump Crab Cakes with Spiced Aioli
- Ricotta Salata & Caramelized Onion Tartelette
- Spiedini (choose Chicken, Beef or Mozzarella)
- Fried Mozzarella Sticks
- Cremini Mushrooms stuffed with Broccoli Rabe
- Crispy Polenta Sticks with Mushrooms



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## SALAD *Please select 2*

- **Carmine's Salad**  
*Iceberg Lettuce, Arugula, Watercress, Chopped Salami, Gaeta Olives, Mortadella, Romano and Provolone Cheese, Red Onion, Celery, Cucumbers, Pepperoncini, Tomatoes, Radishes, and Red Peppers tossed in Red Wine Vinegar.*
- **Caesar Salad**  
*Romaine Lettuce, Homemade Croutons, Romano Cheese, and Anchovy Filets tossed with Carmine's Caesar Dressing.*
- **Mixed Green Salad**  
*Iceberg Lettuce, Arugula, Escarole, Cucumbers, Red Onion, Celery, Tomato, Black & Green Olives, Pepperoncini and Radishes tossed in Red Vine Vinaigrette.*
- **Cold Antipasto**  
*A variety of eight different Cold Appetizers – items change seasonally.*
- **Roasted Peppers, Garlic & Anchovies**  
*Whole Roasted Red Peppers marinated in Olive Oil, Garlic and Basil served with Anchovy Filets.*

## PASTA STATION *Please select 2*

- Ravioli Marinara
- Shrimp over Penne (*red or white*)
- Calamari over Penne (*red or white*)
- Rigatoni with Italian Sausage
- Rigatoni with Garlic & Oil
- Penne alla Vodka
- Lasagna
- Fresh Tomato (*with or without Prosciutto*)
- Rigatoni & Broccoli (*red or white*)
- Rigatoni Broccoli & Sausage (*red or white*)
- Rigatoni Ragù with Assorted Meats
- Penne with Giardiniera
- Rigatoni Country Style
- Penne with Bolognese

## ENTRÉE *Please select 2*

- Shrimp Fra Diavolo
- Salmon Oreganato
- Veal Marsala & Mushrooms
- Veal Lemon & Butter
- Eggplant Parmigiana
- Chicken Marsala & Mushrooms
- Chicken Lemon & Butter
- Tenderloin of Beef (*carved to order – Set-up Fee*)

## DESSERT *Please select 2*

- **Homemade Cheesecake**  
*Fresh Ricotta Cheesecake*
- **Chocolate Cannoli**  
*Cannoli Shell dipped in Chocolate, stuffed with Homemade Cannoli Cream, Powdered Sugar, Chopped Candied Fruits & Chocolate Chips*
- **Chocolate Torte**  
*A dense flour-less Chocolate Cake served with Whipped Cream*
- **Tiramisu**  
*Homemade ladyfingers soaked in coffee liquor, topped with coffee flavored whipped mascarpone cheese*
- **Fresh Fruit Display**  
*Selection of seasonal fruits*

## Buffet Menu

*Priced per person\**

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