



Reception Stations

Priced per person

Main Stations

Served with Focaccia Bread

Select 3

CARMINE'S FAVORITES

Our Famous Scarpariello Wings
Fried Calamari
Stuffed Mushrooms

INTERNATIONAL CHEESE DISPLAY

Assorted hard & soft ripened Cheese
-Served with Grape Clusters and assorted crackers

VEGETABLE CRUDITÉ

Assorted Raw Vegetables
-Served with Caramelized Onion Dip and Blue Cheese Dressing

PASTA STATION

Select 2

Penne alla Vodka
Penne with Fresh Pomodoro (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

COLD ANTIPASTO STATION

Chef's selection of 8 seasonal items (sample selections below)

Seafood Salad
Olive & Rosemary Salad
Bocconcini & Grape Tomato with Basil
Miniature Focaccia Sandwiches
Orzo Pasta & Vegetable Salad
Seasonal Roasted & Grilled Vegetables
Cured Salmon Bruschetta with Lemon Mascarpone
Assorted Imported Meats & Cheeses

FOCACCIA SANDWICH BITES

Select 1

House made Focaccia with Prosciutto, Roasted Peppers, & Aged Provolone
House made Focaccia with Pesto, Tomato, & Mozzarella (Vegetarian)

DESSERT

Select 2

Classic Tiramisu
Italian Cheesecake
Chocolate Torte
Fresh Fruit
Chocolate Cannoli w/ Pistachios

Add Coffee & Tea

Enhanced Station Add-Ons

RAW BAR

Priced per person

Jumbo Shrimp Cocktail
Oysters on the Half Shell
Littleneck Clams

CARVING STATION

Slow Roasted Prime Ribs of Beef
Priced per person

Herb Crusted Turkey Breast
Priced per person *

Loin of Pork with Fresh Rosemary & Apple Chutney Priced per person

* \$ Chef Carving Fee

Pistachio Herb Crusted Rack of Lamb
Priced per person *

Peppercorn Crusted Beef Tenderloin
Priced per person

LAS VEGAS • 3500 SOUTH LAS VEGAS BLVD • LAS VEGAS, NV

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Please note: upon execution of an event contract or other special event agreement/invoice, that 8.375% Nevada 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 Nevada 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.