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Thank you for considering Carmines for all your party and catering needs. We offer individual servings, pre-set menus, custom menus, party trays & half trays. A full tray will feed approximately 20 people and the half tray feeds 10 people. We are your one stop party-planning restaurant. In addition to our food service, we can supply all your beverage, wine and spirits needs. We have professional party staff – servers, bartenders, cooks, bussers, and clean up crew. We work with other professional service companies to arrange party rentals – Service essentials, flowers & decoration, portable kitchen and bars, party tents, tables & chairs, entertainment, valet parking and more.

When contacting Carmines Restaurant for your next event please ask for:  
Carmines Competelli Jr. (Owner) or Kim “Boss” Pappaterra (Owner) Contact us regarding pricing, party planning or general information...

- Remember to leave plenty of advance time before planning and ordering for your event or party. This will ensure that all your requirements can be met.
- Holidays may increase the cost of rentals and services.
- Carmines Restaurant requires a 30% deposit in advance.
- Prices are based on current purveyors costs & labor and are subject to change.
- All items are subject to sales tax.
- All perishable foods should be consumed, refrigerated and stored properly upon receipt.
- Liquor will not be sold or delivered to any one under 21 years of age.



# CATERING MENU



## SALADS

**House Salad:** Mixed European field greens with balsamic vinaigrette.

**Caesar Salad:** Romaine lettuce, garlic croutons, Parmesan cheese and traditional Caesar dressing.

**Carmine Salad:** Mixed European field greens, chopped tomato, artichoke hearts, garbanzo beans, caponata, onions, with balsamic vinaigrette.

**Penne Goat Cheese Salad:** Mixed European field greens, sun-dried tomatoes, pine nuts, penne pasta, and goat cheese with balsamic vinaigrette.

**Greek Salad:** bell pepper, olives, cucumber and feta cheese with vinaigrette.

**Wedge Salad:** Wedge of iceberg lettuce served with a homemade Gorgonzola blue cheese dressing. With chopped fresh tomato and caramelized pecans.

**Bean and Beet Salad:** Fresh oven roasted red and golden beets tossed with string beans and a lemon vinaigrette house dressing. With crumbled goat cheese on top.

**Arugula Salad:** Fresh arugula tossed on raspberry vinaigrette dressing with julienne pears, caramelized pecans and shaved Parmesan cheese.

**Antipasto:** A mix of Italian salads – Italian cold cuts and cheeses.

**Caprese Salad:** Fresh buffalo mozzarella cheese, fresh basil and tomato.

**Tomato & Onion Salad:** Beefsteak tomato and Bermuda onion with vinaigrette.

**Prosciutto & Melon:** Imported Italian prosciutto wrapped around fresh seasonal melon.

**Extras:** Grilled or blackened chicken breast, grilled jumbo shrimp, seared Ahi tuna, seared scallops, assorted seafood, NY steak or filet mignon.



## SOUPS

*Carmines has a wide selection of homemade soup recipes, for more options please inquire.*

**Pasta Fagioli:** White Cannelli bean soup with fettuccini, in chicken broth with tomato, touch of prosciutto, herbs and spices.

**Minestrone Soup:** Mixed seasonal vegetables, herbs, chicken broth.

**Stacciatella Soup:** Chicken broth with egg drop.

**Escarole and Beans:** Escarole, herbs, and cannelli beans in a broth.

**Italian Wedding Soup:** Classical Italian meatball soup.

## PIZZA

### Signature Pizzas

**Kim's Black and White:** A sauce-less cheese pizza with black pepper and herbs.

**Goat Cheese, Sun-Dried Tomato & Artichoke Pizza**

**Shrimp, Mushroom and Tomato Pizza**

**Carmines Lavash Pizza:** Almost unlimited choice of toppings for our super thin oven baked pizzas

**Pizza Rustica:** quiche style pizza



## APPETIZERS

*Carmines has a wide selection of appetizer recipes, for more options please inquire.*

**Mozzarella Marinara:** Bread imported mozzarella deep-fried and served with Marinara sauce.

**Toasted Ravioli:** Cheese raviolis breaded and deep-fried.

### **Roasted Peppers and Anchovy**

**Scampi:** Jumbo shrimp in a lemon butter sauce.

**Shrimp Cocktail:** Jumbo shrimp steamed and served with cocktail sauce.

**Shrimp Skewer:** Jumbo shrimp on a skewer with zucchini stuffed with goat cheese.

**Sautéed Mussels:** Sautéed mussels and shallots in olive oil, and herbs

**Stuffed Mushrooms:** Mushroom caps stuffed with goat cheese and Italian breadcrumbs. Baked in the oven served over a bed of marinara and pesto sauce.

**Spinach Croquettes:** Spinach patties made with spinach, mozzarella, Parmesan cheese pan-fried and served with marinara on top.

**Bruschetta:** Chopped tomatoes, basil, garlic and olive oil on crustini bread.

**Italian Sausage & Peppers:** Mildly spicy Italian sausage in marinara sauce with roasted peppers.

**Polenta:** Italian cornmeal classic – soft or firm. Offered in a variety of styles.

**Vegetable Crudités:** Crisp seasonal fresh vegetables offered with a variety of dipping sauces.

**Grilled Vegetable Plate:** Crisp seasonal fresh vegetables, brushed with olive oil & herbs and lightly grilled.



**Calamari:** Fritti – battered and deep-fried, Affogati - sautéed in a spicy red sauce, Vesuvio – in a lemon butter herb sauce. For more options please inquire.

**Disco Volante:** Handmade large raviolis with marinara & béchamel sauce.

**Mozzarella Rolls:** Imported Buffalo mozzarella skins stuffed with prosciutto, roasted peppers, tomato and asparagus. Ask about other options for stuffing.

**Chicken Drumettes:** Fried, baked or sautéed.

**Eggplant Rollintini:** Thin layers of eggplant grilled, rolled and stuffed with ricotta cheese, sun-dried tomato and basil. Served with marinara sauce.

**Cocktail Meatballs:** Ground beef and Carmine's family seasonings.

## SEAFOOD

*Carmines offers a wide variety of fresh fish. The following are a few of our regular menu items.  
Please inquire about other options.*

**Grilled Salmon:** Lemon, butter and shallots.  
Putanesca (A savory tomato sauce with onions, olives & capers)  
Soy ginger glazed.  
Sautéed peas and onions  
Parmesan Cheese encrusted w/pesto, sun-dried tomato & olive.  
Blackened  
Dijon Caper

**Fresh Sole:** Sorrento – tomato, basil, pine nuts  
Ilforno – tomato, basil, mushroom  
Muniere – lemon, butter, caper  
Putanesca Sauce  
Poached with seasonal vegetables

**Fresh Ahi:** Blackened Ahi: a light blackening seasoning, chopped  
Fresh tomato and basil  
Soy Ginger Glazed  
Sesame Encrusted  
*(Our Ahi tuna is sashimi grade and seared rare – unless otherwise requested.)*



**Zuppa di Pesce:** Clams, mussels, calamari, jumbo shrimp, sea scallops and fresh fish. White: Poached with white wine, olive oil, garlic, and clam juice. Red: same as white but with marinara added.

**Seafood Risotto:** Clams, mussels, calamari, and jumbo shrimp, sea scallops and fresh fish sautéed in a red sauce and mixed with homemade risotto.

**Linguini Pescatore:** Clams, mussels, calamari and jumbo shrimp sautéed in a mildly spicy marinara sauce over a bed of linguini.

**Linguini Portofino:** Clams, mussels, calamari and jumbo shrimp sautéed in a white clam sauce over a bed of linguini.

**Shrimp Judy:** Shrimp parmigiana over a bed of fettuccini.

**Live Maine Lobster:** Steamed, grilled, oreganata, fra diavolo and...

## FILET MIGNON & STEAK SPECIALS

**New York Steak Carmine:** Grilled NY Steak, sautéed peppers & mushroom. Or New York Steak Carmine Jr. Bread NY Steak with sautéed onions and mushroom.

**NY Steak Pizziola:** NY Steak grilled to order, smothered in marinara sautéed peppers and mushrooms.

**Filet Balsamico:** Filet grilled to order, with melted Gorgonzola cheese served on a bed of spinach and accompanied with a balsamic vinegar reduction sauce.

**Filet Porcini:** Filet grilled to order, smothered in a Porcini mushroom white wine cream sauce. Served on a bed of spinach and accompanied with roast garlic potatoes.

**Filet Gloria:** Medallions of filet sautéed in a Madera wine sauce with artichoke hearts.

**Filet Sinatra:** Medallions of filet smothered in a Madera marinara sauce with mushrooms and peppers.

**Tournedos de Rossini:** Medallions of filet, medallions of eggplant smothered in Madera, marinara, peas and mushrooms.

**Beef Bracciole:** Flank steak pounded thin stuffed with prosciutto, mozzarella cheese and hard-boiled egg. Rolled, baked and smothered madera, marinara, peas and mushrooms.

**Italian Meatloaf:** Ground beef, veal, vegetables made with our family recipe.

*Carmines offers just about any cut you may require. Please inquire for special order.*



## VEAL

**Classic Preparations:** Piccata, Mushroom Marsala, Milanese, Parmigiana, Florentine and Saltimboca.

**Osso Buco:** Veal Shank in vegetable veal stock gravy.

**Veal Chop:** Grilled Veal chop – several preparations to choose from, please inquire.

**Veal Pietro:** Veal and Eggplant parmigiana combined.

**Veal Valdestano:** Breaded veal cutlet stuffed with prosciutto & mozzarella cheese. Served with a Madeira wine sauce.

**Veal Lucrecia:** Veal cutlet pounded, breaded and pan-fried in virgin olive oil. With a lemon, butter and cherry pepper sauce.



## CHICKEN SPECIALTIES

**Classic Preparations:** Piccata, Mushroom Marsala, Milanese, Parmigiana, Florentine and Saltimboca.

**Chicken Eduardo:** Breast of chicken stuffed with prosciutto & mozzarella cheese, dipped in flour and egg and baked. Served with a Madeira wine sauce.

**Chicken Dino:** Chunks of chicken breast, sausage, peppers, onions, potato, mushrooms sauteed.

**Chicken Rollintini:** Breast of chicken pounded, stuffed with ricotta cheese, sun-dried tomatoes, and basil. Rolled and baked. Served sliced with a white wine porcini mushroom cream sauce.

**Chicken Savoy:** Half a chicken, on the bone, baked in the oven. A small amount of Parmesan cheese sprinkled on top to make the skin crispy. Baked in red wine vinegar, which makes the chicken tart and served over sauteed spinach and served with roast garlic potatoes.

**Chicken Sammy:** Breast of chicken pounded, breaded and pan-fried in virgin olive oil. Served with sauteed onions, mushrooms and vinegar cherry peppers (These are tart not spicy)

**Chicken Lucrecia:** Breast of chicken pounded, breaded and pan-fried in virgin olive oil. With a lemon, butter and cherry pepper sauce.

**Chicken Cacciatore:** Half chicken on the bone. Stewed in tomato, onion, mushrooms and peppers. Made with a hint of red wine vinegar. Served over Fettuccini.

**Chicken Franco:** Chicken parmigiana with roasted peppers and mushrooms added.

**Half Roasted Free Ranged Chicken:** Roasted half chicken on the bone. Offered plain, herb encrusted or a variety of select toppings.



## PASTA

*Carmines offers a wide selection of pasta styles and sauces. If you don't see the one your looking for please let us know and we will special order.*

### **Carmines' Signature Pastas**

**Pasta:** Rotelle, Fusilli, Angel hair, Linguini, Spaghetti, Fettuccini, Pappardelle, Farfalle, Gnocchi, Rigatoni, Penne, Orecchiette, Orzo...

**Stuffed:** Ravioli, Tortellini, Cannelloni, Manicotti, Lasagna... Choice of stuffings: Cheese, wild mushroom, lobster, meat...

**Sauce:** Marinara, Bolognese (meat sauce), Arribbiata, Checca, Fra Diavolo, Prima Vera, Clam sauce, Alfredo, Putanesca, Pesto...

**Baked Ziti:** ziti pasta, meat sauce, ricotta cheese baked with melted mozzarella cheese

### **Meat or Vegetarian Lasagna**

**Extras:** clams, mussels, calamari, meatballs, grilled or blackened chicken, shrimp, sausage, eggplant, and vegetables...

### **Carmines' Custom Order Hand-made Pasta**

**Ravioli:** Spinach & Ricotta, Fresh water Shrimp, Veal, Chicken, Beef, Lobster, Crab, Duck, Porcini mushroom, Tri-color, Asparagus & Mascarpone and more...

**Tortellini:** Asparagus, Quatro Formaggi, Spinach & Gorgonzola, Roasted Duck, Lobster and more...

**Canneloni:** Spinach & Ricotta, Wild Mushroom, Beef, Veal and more...

## EGGPLANT SPECIALS

**Eggplant Rollintini:** Thin slices of eggplant grilled, rolled and stuffed with ricotta, sun-dried tomato and basil.

**Milanzano Imbotita:** Half an eggplant stuffed with ground beef & veal, marinara, eggplant. Baked in the oven with melted mozzarella cheese.

**Eggplant Parmigiana:** Baked eggplant medallions with marinara sauce and melted mozzarella cheese.



## SANDWICHES

A virtually unlimited menu of sandwich options, if you don't see it here, just ask!

### **Carmine's signature sandwiches**

**Chicken Jamm:** grilled chicken breast, sun-dried tomato, red onion, basil, pesto and Parmesan cheese.

**Chicken Parmigiana Sandwich**

**Chicken Milanese Sandwich**

**Steak Sandwich:** thin grilled NY, lettuce, tomato and onion.

**Vegetarian Sandwich:** roasted peppers, lettuce, tomato, onion, goat cheese and basil.

**Prosciutto and Provolone:** Imported Parma prosciutto and provolone cheese.

**Sausage and Pepper Sandwich**

**Meatloaf Sandwich**

**Italian Cold Cut Sandwich**

**Carmine's Wraps**

*We have a large selection of lavash roll sandwiches. For more information please inquire.*

## SIDE DISHES

**Shoe-string French fries**

**Roasted garlic potatoes**

**Sautéed spinach**

**Mixed steamed vegetables**

**Selected pastas**

**Roasted garlic cloves**

**Garlic bread**

## DESSERTS

**Tiramisu, Canolli, Brownies, Cookies, Pannacotta, Tortufo, Tripolino, Spumoni, Chocalate Sorbet...**

*Custom cakes and baked goods.*