

## 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 Marscapone
- 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 alla Vodka
- 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**

**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 Gravlox 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



## SALAD *Please select 2*

- **Carmines 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 Ragu 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 – \$125 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 liqueur, topped with coffee flavored whipped mascarpone cheese*
- **Fresh Fruit Display**  
*Selection of seasonal fruits*

## Buffet Menu

*Priced per person\**

\*EXCLUDES 6.875% N.J. SALES TAX, 3% ADMINISTRATIVE CHARGE & GRATUITY