

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*)
- Pepered 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 Marscapone
- 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 – 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 liquour, topped with coffee flavored whipped mascarpone cheese*
- Fresh Fruit Display**
- *Selection of seasonal fruits*

Buffet Menu

*Priced per person**

*EXCLUDES 8.875% NY STATE SALES TAX, 3% ADMINISTRATIVE CHARGE & GRATUITY