# Carlucci's Italian Grill Dinner Party Packages

 $\mathbf{D1}$ 

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## **Entrées**

Served with choice of:

Soup OR Salad

## Eggplant Parmigiana

Traditional recipe, homemade to perfection, served with a side of linguine

### Flounder Francese

Flounder francese served with a garlic lemon butter sauce with fresh chopped tomatoes & jumbo lump crabmeat

#### Chicken Lucia

Grilled chicken breast sautéed with roasted peppers, broccoli rabe & sun dried tomatoes topped with smoked mozzarella in a marinara sauce served over farfalle pasta

#### Penne Vodka

Penne pasta served in vodka cream sauce tossed with prosciutto

<u>Dessert</u> Cannoli Soda & Coffee **D2** 

# Family Style Appetizer Fantasia Combo

Bruschetta, mozzarella sticks, caprese salad

### Entrées Served with choice of: Soup OR Salad

### · Borsellini All Vodka

Pasta pockets stuffed with prosciutto in a flamed vodka blush sauce

#### Veal Marsala OR Veal Parmigiana

Tender veal sautéed in marsala wine sauce with mushrooms, served with potato & vegetable OR Breaded veal, fried golden, topped w/ tomato sauce & mozzarella, over pasta

#### Trio Seafood Verdure

Broiled fillet of salmon, shrimp & scallops served over julienn shredded vegetables with a touch of lemon saffron sauce

#### · Chicken Saporito

Sautéed chicken with asparagus & jumbo lump crab meat in a champagne cream sauce with vegetables

Dessert
Cannoli
Soda & Coffee

D3

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## Family Style Appetizers Misto Italiano

Cold Antipasto

Mini Crab Cakes Bada Bing Shrimp

### <u>Entrées</u>

Served with choice of:

Soup OR Salad

#### Veal Saporito

Veal cutlet, sautéed in a champagne cream sauce, topped with asparagus jump lump crab meat

### Chicken Alla Sal

Chicken breast sautéed with asparagus, fresh tomatoes, sundried tomatoes & roasted peppers, in a white wine garlic saffron sauce gamished with jumbo shrimp, served with potato & vegetable

#### · Penne Maradonna

Jumbo lump crab meat tossed in a pink cream sauce with fresh chopped tomatoes served with penne

## Eggplant Arnaud

Thinly sliced eggplant, lightly battered, rolled in fresh mozzarella & ricotta then baked in a marinara sauce served with sautéed spinach

<u>Dessert</u> Cannoli Soda & Coffee  $\mathbf{D4}$ 

## (2) Family Style Appetizers Carlucci's Sampler

Mozzarella sticks, Carciofi dorate,

#### Seafood Sampler:

Fried calamari, mussels, clams, grilled shrimp & crab cake

## <u>Entrées</u>

Served with choice of:

## Soup OR Salad

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215-321-9010

Oak Road,

63

#### Crab Cake

Jumbo lump crab cake, grilled & served with a lemon butter, garlic, white wine saffron sauce, served with potato & vegetable

#### Veal Princess

Tender veal medallions, egg battered, sautéed in a lemon sauce, topped with mozzarella cheese. Served over spinach

#### Chicken & Shrimp & Stephanie

Grilled chicken strips & jumbo shrimp sautéed with bacon, asparagus & sun dried tomatoes in a vodka sauce tossed with penne pasta

#### Rustic Italian Cod

Firewood grilled fillet of cod topped with a Tuscan glaze with hints of rosemany, garlic, cracked pepper, lemon, fennel, red bell pepper, served with asparagus & vegetables

#### Chicken Reale

Boneless chicken, stuffed w/ ham & fontina cheese, served in a cream sauce w/ fresh tomatoes & peas over pappardelle

Dessert Cannoli Soda & Coffee

\$38.99

per person, plus 6% tax & 18% gratuity

\$28.99

\$34.99

per person, plus 6% tax & 18% gratuity

\$36.99

per person, plus 6% tax & 18% gratuity

# Carlucci's Italian Grill Lunch Party Packages

L1

## **Entrées**

Served with

#### House Garden Salad

## • Eggplant Parmigiana

Breaded eggplant topped with tomato sauce & mozzarella served with linguine perfection, served with a side of linguine

#### Penne Vodka

Penne pasta served in vodka cream sauce tossed with prosciutto

## Grilled Chicken Parmigiana

Grilled chicken topped with tomato sauce & melted mozzarella, served over linguine

## Broiled Tilapia

Broiled fillet of tilapia served with sautéed julienne vegetables & broccoli in a lemon saffron sauce

<u>Dessert</u> Cannoli Soda & Coffee

99 \$2:

**L2** 

## Family Style Appetizer Bruschetta

Fresh traditional recipe!

#### **Entrées**

erved with choice of:

### Soup OR Salad

## Eggplant Arnaud

thinly sliced, lightly battered, rolled stuffed with fresh mozzarella & ricotta, baked in marinara sauce, served with sautéed spinach

#### Tortellini Vodka

Cheese tortellini sautéed with prosciutto in a flamed vodka blush cream sauce

## · Tilapia Carlucci

Baked fillet of tilapia with seasoned bread crumbs served with sautéed julienne vegetables and broccoli in a lemon saffron sauce

#### · Chicken Florentine

Sautéed chicken breast topped with spinach & mozzarella, served over sautéed mushrooms & vegetables in a white wine sauce

Dessert
Cannoli
Soda & Coffee

\$21.99

per person, plus 6% tax & 18% gratuity

L3

## Family Style Appetizer Misto Italiano

Mixed cold antipasto plate of: Prosciutto, soppressata salami, sharp provolone, fresh mozzarella, roasted peppers, calamata olives, artichoke hearts, grilled eggplant & zucchini.

## **Entrées**

Served with choice of:

## **Soup OR Salad**

#### Pasta Verdure

Imported whole wheat penne pasta tossed with eggplant, spinach, artichoke hearts, mushrooms, asparagus & grape tomatoes in extra virgin olive oil with garlic & Italian herbs

#### Salmon Capri

Chunks of salmon sautéed in a white wine sauce with asparagus, roasted peppers & fresh tomatoes over cappellini

#### Chicken Reale

Boneless breast of chicken, stuffed with ham & fontina cheese, served in a cream sauce with fresh tomatoes & peas over pappardelle

#### Veal Parmigiana

Breaded veal medallions topped with tomato sauce & mozzarella, served over linguine

Dessert Cannoli Soda & Coffee

\$24.99

**L4** 

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## Family Style Appetizer

## Carlucci's Sampler

Mozzarella sticks, Carciofi dorate, bruschetta & misto Italiano

## <u>Entrées</u>

Served with choice of:

#### Soup OR Salad

#### Crab Cake

Jumbo lump crab cake served with cappellini in a lemon saffron sauce saffron sauce

#### Veal Princess

Tender veal medallions, egg battered, topped with mozzarella cheese, served in a lemon sauce over spinach

#### Chicken & Shrimp Stephanie

Grilled chicken strips & jumbo shrimp sautéed with bacon, asparagus & sun dried tomatoes in a vodka sauce, tossed with penne pasta

#### Borsellini Alla Vodka

Pasta pockets sautéed with prosciutto in a flamed blush vodka sauce

<u>Dessert</u> Cannoli Soda & Coffee

\$26.99

per person, plus 6% tax & 18% gratuity

## PARTY BOOKING GUIDELINES

- Changes CAN BE MADE to ALL packages, but prices may vary.
- A \$100.00 deposit is required at time of booking.
- We accept all major credit cards or cash.
- If you would like tablecloths, a flat fee of \$30.00 is required for white linens.
- Bottled water, cappuccino, espresso are not included in the package price.
- For parties of 40 or more a pre-order of guest entrée choice is required 48 hours PRIOR by host.
- You may bring your own cake; there is no charge to cut the cake.
- You may bring your own wine. We are a B.Y.O.B establishment; there is no corkage fee.
- We do not provide decoration; you may bring decorations, but we do not allow holes to be made in the walls
- KIDS MENU \$12
- Please contact our manager with any specials needs or requests.







**\$18.99**per person, plus 6% tax & 18% gratuity