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 over linguine

Flounder Francese

Flounder francese served with a garlic lemon butter sauce

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

Tender veal sautéed in marsala wine sauce with mushrooms, served with potato & vegetables

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

<u>Dessert</u>

Cannoli

Soda & Coffee

D3

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

Tender veal, sautéed in a champagne cream sauce, topped with asparagus lump crab meat, served with potato & vegetables

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

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

www.carluccisItaliangrill.com

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

Grilled fillet of cod topped with a Tuscan glaze with hints of rosemary, garlic, cracked 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

\$39.99

per person, plus 6% tax & 20% gratuity

\$29.99

per person, plus 6% tax & 20% gratuit

\$35.99

per person, plus 6% tax & 20% gratuity

\$37.99

per person, plus 6% tax & 20% 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

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

Soda & Coffee

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

· 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

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 cannellini

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

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

\$25.99

L4

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Family Style Appetizer

Carlucci's Sampler

Mozzarella sticks, Carciofi dorate, bruschetta & misto Italiano

Entrées

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

Dessert Cannoli Soda & Coffee

\$27.99 per person, plus 6% tax & 20% gratuity

#07.00

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.
- We will take guests orders the day of the event.
- 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.
- Extra \$5 per person to host event outdoors on patio









\$22.99

per person, plus 6% tax & 20% gratuity