

Course Descriptions

Appetizers

- Misto Italiano - A mixed cold antipasto plate of prosciutto, soppressata, salami, sharp provolone, fresh mozzarella, roasted peppers, Kalamata olives, artichoke hearts & grilled zucchini
- Bruschetta - Chopped tomatoes with garlic & oil served on top of bruschetta toast - served cold -
- Clams Casino - Broiled clams topped with lemon saffron sauce, onions, peppers & bacon
- Fried Calamari - Served with marinara sauce
- Carlucci's Sampler - Mozzarella sticks, Carciofi Dorati, bruschetta & misto Italiano
- Carlucci's Seafood Sampler - Fried calamari, mussels, clams, grilled shrimp & crab cake

Seafood

- Broiled Tilapia - Broiled fillet of tilapia in a lemon saffron sauce, served with potato & vegetables
- Tilapia Carlucci - Baked fillet of tilapia with seasoned breadcrumbs in a lemon saffron sauce, served with potato & vegetables
- Grilled Salmon - Served with potato & vegetables
- Crab Cake - Served with potato & vegetables

Veal & Chicken

- Parmigiana - Breaded thin, fried golden, topped with tomato sauce & mozzarella cheese, served over linguine
- Marsala - Sautéed in a marsala wine sauce with mushrooms, served over linguine
- Francese - Egg batter dipped, sautéed in a white wine lemon sauce, served over linguine
- Piccata - Sautéed in a light lemon wine sauce with capers, served over linguine

Pastas & Eggplant

- Penne Vodka - Penne pasta sautéed in a vodka cream sauce & tossed with prosciutto
- Linguine Marinara - Linguine pasta tossed in our homemade marinara sauce
- Ravioli Bellini - Cheese ravioli served in a creamy pink sauce with spinach & melted mozzarella
- Tortellini Alfredo - Cheese tortellini tossed in our homemade creamy alfredo sauce
- 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
- Borsellini Pesto - Cheese pasta pockets sautéed in a basil cream sauce
- Eggplant Parmigiana - Traditional recipe! Thin sliced eggplant, breaded & topped with homemade tomato sauce & melted mozzarella cheese, served over linguine
- Eggplant Arnaud - Thinly sliced, lightly battered, rolled in fresh mozzarella & ricotta then baked in our homemade marinara sauce, served with sautéed spinach

Carlucci's Grill

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Party Packages

Available for parties of 15 or more!

Lunch Package

11:30am - 3:30pm

Dinner Package

*Available weeknights
(Monday - Thursday)
anytime.*

*Weekends (Friday - Sunday)
are only available to book for
first seating (4pm) or
last seating (8pm)*

Party Guidelines

- Changes can be made to ALL packages, but prices may vary
- A \$100 deposit is required at time of booking
- If you would like tablecloths, a flat fee of \$30.00 is required for white linens
- Bottled water, cappuccino & espresso are NOT included within the package price
- You choose the menu prior to your event & our staff will take your guests' order the day of the event
- Final headcount & menu decisions are due one week prior to the event. Once head count is confirmed, you are responsible for the count of the total guests confirmed. If the day of your guest count is below the confirmed number, you will pay for the confirmed amount of meals & can take the extra number of meals home
- Outside cakes are welcome (\$1.50 cake cutting charge per person) unless a cannoli is added to your package
- You may bring your own wine. We are a B.Y.O.B establishment; there is no corkage fee
- We do NOT provide any decorations; you may bring your own, however, we do not allow decorations in which will create holes in the walls
- Kids Menu is \$12.00
- Extra \$3.00 per person to host event on our outside patio
- Please contact one of our managers with any special needs and/or requests
- We accept all major credit cards or cash
- A one-time \$50 banquet coordinator fee will be added to all events

Lunch Package

Appetizer Upgrades (Family Style)

Bruschetta - \$1.00
Misto Italiano - \$2.00
Carlucci Sampler - \$3.00
Carlucci's Seafood Sampler - \$4.00
Clams Casino - \$2.00
Fried Calamari - \$3.00

Choose Four Entrée Selections (All served with a house salad)

PASTA

Linguine Marinara
Penne Vodka
Ravioli Bellini
Add \$1.00
Tortellini Alfredo
Add \$1.00
Pasta Verduce
Add \$1.00
Borsellini Pesto
Add \$1.00

SEAFOOD

Broiled Tilapia
Tilapia Carlucci
Add \$1.00
Grilled Salmon
Add \$2.00
Crab Cake
Add \$3.00

(All served with vegetables)

CHICKEN

Chicken Parmigiana
Chicken Marsala
Chicken Francese
Chicken Piccata

VEAL

Veal Parmigiana
Add \$2.00
Veal Marsala
Add \$2.00
Veal Francese
Add \$2.00
Veal Piccata
Add \$2.00

EGGPLANT

Eggplant Parmigiana
Eggplant Arnaud
Add \$1.00

DESSERT: Mini Cannoli - Add \$1.00

Beverages - Coffee & Soda - Unlimited

\$19.99 per person

(plus 6% sales tax, 20% gratuity & \$50 banquet coordinator fee added to the final check of all events)

Basic Lunch Package Estimate:

\$19.99 - per person cost

\$1.20 - 6% sales tax

\$4.00 - 20% gratuity

\$25.19 - total per person cost

(\$50 banquet coordinator fee added to final bill)

Extras:

\$3 per person if event is held on our outdoor patio

\$1.50 per person cake cutting fee (unless our dessert, cannoli, is added to your package)

Dinner Package

Appetizer Upgrades (Family Style)

Bruschetta - \$1.00
Misto Italiano - \$2.00
Carlucci Sampler - \$3.00
Carlucci's Seafood Sampler - \$4.00
Clams Casino - \$2.00
Fried Calamari - \$3.00

Choose Four Entrée Selections (All served with a house salad)

PASTA

Linguine Marinara
Penne Vodka
Ravioli Bellini
Add \$1.00
Tortellini Alfredo
Add \$1.00
Pasta Verduce
Add \$1.00
Borsellini Pesto
Add \$1.00

SEAFOOD

Broiled Tilapia
Tilapia Carlucci
Add \$1.00
Grilled Salmon
Add \$2.00
Crab Cake
Add \$3.00

(All served with vegetables)

CHICKEN

Chicken Parmigiana
Chicken Marsala
Chicken Francese
Chicken Piccata

VEAL

Veal Parmigiana
Add \$2.00
Veal Marsala
Add \$2.00
Veal Francese
Add \$2.00
Veal Piccata
Add \$2.00

EGGPLANT

Eggplant Parmigiana
Eggplant Arnaud
Add \$1.00

DESSERT: Mini Cannoli - Add \$1.00

Beverages - Coffee & Soda - Unlimited

\$29.99 per person

(plus 6% sales tax, 20% gratuity & \$50 banquet coordinator fee added to the final check of all events)

Basic Dinner Package Estimate:

\$29.99 - per person cost

\$1.80 - 6% sales tax

\$6.00 - 20% gratuity

\$37.79 - total per person cost

(\$50 banquet coordinator fee added to final bill)

Extras:

\$3 per person if event is held on our outdoor patio

\$1.50 per person cake cutting fee (unless our dessert, cannoli, is added to your package)