



PARTY PACKAGES

1633 Big Oak Road, Yardley PA 19067
Phone: (215) 321-9010 Fax: (215) 321-9042
Email: carluccisgrillyardley@gmail.com
Website: www.carluccisitaliangrill.com
Instagram @CarluccisGrillYardley

Party 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 within the package price
- Orders will be taken by our staff the day of the event
- Outside cakes are welcome (\$1.50 cake cutting fee 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

LUNCH PARTY PACKAGE

Appetizer Upgrades *(Family Style)*

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

~Choose Four Entrée Selections~

(All entrees served with a house salad)

Seafood

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

(All Seafood Served With Vegetables)

Eggplant

- Eggplant Parmigiana
- Eggplant Arnaud
- Add \$1.00

Pasta

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

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

Dessert: Cannoli

Add \$1.00

Beverages (Unlimited)

Coffee & Soda

\$19.99

per person

(plus 6% sales tax & 20% gratuity)

Basic Lunch Package Estimate:

*\$19.99 - per person cost
\$1.20 - 6% sales tax
\$4.00 - 20% gratuity
\$25.19 - total cost per person*

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 PARTY PACKAGE

Appetizer Upgrades (*Family Style*)

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

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

Seafood

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

(All Seafood Served With Vegetables)

Eggplant

Eggplant Parmigiana
Eggplant Arnaud
Add \$1.00

Pasta

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

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

Dessert: Cannoli
Add \$1.00

Beverages (Unlimited)
Coffee & Soda

\$29.99
per person

(plus 6% sales tax & 20% gratuity)

Basic Dinner Package Estimate:

\$29.99 - per person cost
\$1.80 - 6% sales tax
\$6.00 - 20% gratuity
\$37.79 - total cost per person

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)

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 with onions, peppers & bacon

Fried Calamari

Served with marinara sauce

Carlucci's Sampler

Mozzarella sticks, Carciofi dorate, 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 – Veal or Chicken

Breaded thin, fried golden, topped with tomato sauce & mozzarella cheese, served over linguine pasta

Marsala – Veal or Chicken

Sautéed in a marsala wine sauce with mushrooms, served over linguine pasta

Francese – Veal or Chicken

Egg batter dipped, sautéed in a white wine lemon sauce, served over linguine pasta

Piccata – Veal or Chicken

Sautéed in a light lemon wine sauce with capers, served over linguine pasta

Pasta

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 & topped with melted mozzarella cheese

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

Eggplant Parmigiana

Traditional recipe! Thin sliced eggplant, breaded & topped with homemade tomato sauce & melted mozzarella cheese, served over linguine pasta

Eggplant Arnaud

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