



# PARTY PACKAGES

For parties of 15 or more

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## Party Guidelines

- Changes can be made to ALL packages, but prices may vary
- A \$100.00 non-refundable deposit is required at time of booking to secure date (can be taken over phone)
  - 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
- You choose the menu prior to your event & our servers will take your guests' order the day of the event
  - All menu decisions are due 1 week prior to event date
  - Final head count for event is due 1 week prior to event date
- Once the head count is confirmed you are responsible for the cost of the total guests confirmed. If your day of guest count is below the confirmed number, you will pay for the confirmed amount of meals and can take the extra number of meals home
- 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/child
- Extra \$3.00 per person to book event on our private outside patio (minimum of 45 people needed to book patio)
- Please contact one of our managers with any special needs and/or requests

# 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

# LUNCH PARTY PACKAGE

11:30AM-3:30PM

## 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

Available weeknights anytime. Weekends (Fri-Sun) are only available to book for first seating (4PM) or last seating (8PM)

## 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)