

■ ■ ■ ■ ■ **OPTION 1** ■ ■ ■ ■ ■

APPETIZERS

SHRIMP COCKTAIL (3 PER PERSON)

Hand cleaned, 21-25 count Ocean Garden brand shrimp, accompanied by homemade cocktail sauce and lemon wedges.

BAKED BRIE

Large sized imported brie wrapped in a puff pastry, baked until golden brown, accompanied by crackers.

STUFFED MUSHROOMS

Stuffed with sausage, caramelized onions, parmesan cheese and breadcrumbs.

GRILLED VEGETABLE PLATTER

Farmer's market seasonal selection of grilled vegetables served drizzled with extra virgin olive oil and tossed with fresh basil.

ITALIAN GARLIC BREAD

Italian bread topped with garlic and butter, toasted to a golden brown.

SALAD

HOUSE SALAD

Tomatoes, onions and cucumbers served on a bed of mixed greens and topped with homemade croutons.

ENTRÉE 1 (CHOOSE ONE)

PASTA ANTONIA

Our signature dish...penne pasta tossed in our tomato cream sauce, sun-dried tomatoes, mushrooms and spinach.

ALLA VODKA

Penne pasta served in our house made tomato cream sauce with a splash of vodka and a touch of spice.

ENTRÉE 2 (CHOOSE ONE)

SALMON PICCATA

Salmon sautéed in lemon, butter, white wine & capers. Served over a bed of linguine.

SEAFOOD CANNELLONI

Pasta stuffed with scallops, Maine lobster and shrimp. Served with a brandy tomato cream sauce.

WILD MUSHROOM RAVIOLI

Served in a marsala cream sauce with mushrooms.

DESSERT

A selection of brownettes and mini cannolies.

■ ■ ■ ■ ■ **OPTION 2** ■ ■ ■ ■ ■

APPETIZERS

BAKED BRIE

Large sized imported brie wrapped in a puff pastry, baked until golden brown, accompanied by crackers.

STUFFED MUSHROOMS

Stuffed with sausage, caramelized onions, parmesan cheese and breadcrumbs.

ITALIAN GARLIC BREAD

Italian bread topped with garlic and butter, toasted to a golden brown.

MEATBALLS

Large house made meatballs served in our original san marzano marinara sauce.

SALAD

HOUSE SALAD

Tomatoes, onions and cucumbers served on a bed of mixed greens and topped with homemade croutons.

ENTRÉE 1 (CHOOSE ONE)

LASAGNA

Layers of lasagna noodles in your choice of either our house marinara or meat sauce, parmesan and ricotta cheese...topped with mozzarella cheese and baked.

BAKED ZITI

House marinara and ricotta topped with mozzarella cheese and baked.

ENTRÉE 2 (CHOOSE ONE)

PASTA ANTONIA

Our signature dish...penne pasta tossed in our tomato cream sauce, sun-dried tomatoes, mushrooms and spinach.

ALLA VODKA

Penne pasta served in our house made tomato cream sauce with a splash of vodka and a touch of spice.

DESSERT

A selection of brownettes and mini cannolies.

■ ■ ■ ■ ■ **OPTION 3** ■ ■ ■ ■ ■

SALAD

HOUSE SALAD

Tomatoes, onions and cucumbers served on a bed of mixed greens and topped with homemade croutons.

ENTRÉE (CHOOSE TWO)

PASTA ANTONIA

Our signature dish...penne pasta tossed in our tomato cream sauce, sun-dried tomatoes, mushrooms and spinach.

ALLA VODKA

Penne pasta served in our house made tomato cream sauce with a splash of vodka and a touch of spice, served with or without grilled chicken.

CHICKEN PARMIGIANA

Breaded chicken fried to a golden brown...topped with marinara, mozzarella cheese and baked. Served over spaghetti.

EGGPLANT PARMIGIANA

Breaded eggplant fried to a golden brown...topped with marinara, mozzarella cheese and baked. Served with spaghetti.

TORTELLINI

Four cheese tortellini served with your choice of tomato cream sauce or house made san marzano marinara sauce.

SIDE ITEMS (CHOOSE TWO)

TOMATOES AND FRESH MOZZARELLA CHEESE

Drizzled with extra virgin olive oil and topped with fresh basil.

GRILLED VEGETABLES

Farmer's market seasonal selection of grilled vegetables served drizzled with extra virgin olive oil and tossed with fresh basil.

GRILLED ASPARAGUS

Freshly grilled asparagus drizzled with extra virgin olive oil.

DESSERT

A selection of brownettes and mini cannolies.

PRICING

OPTION 1 PRICES

For 30 people:	\$720	For 60 people:	\$1440
For 40 people:	\$960	For 70 people:	\$1680
For 50 people:	\$1200	For 80 people:	\$1920

OPTION 2 PRICES

For 30 people:	\$660	For 60 people:	\$1320
For 40 people:	\$880	For 70 people:	\$1540
For 50 people:	\$1100	For 80 people:	\$1760

OPTION 3 PRICES

For 30 people:	\$600	For 60 people:	\$1200
For 40 people:	\$800	For 70 people:	\$1400
For 50 people:	\$1000	For 80 people:	\$1600

Pricing includes:

All food items listed, Chapel Hill delivery and set up, returning to pick up equipment, chafing dishes and serving utensils. Further destinations will incur a surcharge for delivery

ORDERING DETAILS

1. Please call between 11am-3pm to place your catering order.
2. Orders must be placed at least 10 days notice prior to the event.
3. Payment may be made through invoicing, credit card, or company check.
4. Other catering options are available, please call for details.
5. Servers are available to remain during your event., call for pricing information.
6. Some dates may be unavailable. Please book your event as soon as you know a date

BEVERAGE SERVICE

An assorted selection of Pepsi products and bottled water

For 20 people:	\$30	For 60 people:	\$90
For 30 people:	\$45	For 70 people:	\$105
For 40 people:	\$60	For 80 people:	\$120
For 50 people:	\$75	For 90 people:	\$135

Beer and wine service available. Price based on items selected.

COOLERS OF ICE

Small - \$15
Large - \$35

ADDITIONAL DESSERT SELECTIONS

CHEESECAKE

House made New York style cheesecake
\$35

TIRAMISU

Layers of marsala dipped lady fingers, sandwiched between espresso laced mascarpone cheese, marsala zabaglione sauce, whipped cream, and topped with grated chocolate.
\$45 half tray

ADDITIONAL DESSERTS

Additional dessert selections are available, please call for details.

Carminé's

RISTORANTE & PIZZERIA

EVENING CATERING MENU



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