

Carlucci's Italian Grill Dinner Party Packages

D1

Entrées

Served with choice of:

Soup OR Salad

- **Eggplant Parmigiana**

Traditional recipe, homemade to perfection, served with a side of linguine

- **Flounder Francese**

Flounder francese served with a garlic lemon butter sauce with fresh chopped tomatoes & jumbo lump crabmeat

- **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

Dessert

Cannoli

Soda & Coffee

\$24.99

per person, plus 6.625% tax & 18% gratuity

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 OR Veal Parmigiana**

Tender veal sautéed in marsala wine sauce with mushrooms, served with potato & vegetable OR Breaded veal, fried golden, topped w/ tomato sauce & mozzarella, over pasta

- **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

Dessert

Cannoli

Soda & Coffee

\$30.99

per person, plus 6.625% tax & 18% gratuity

D3

Family Style Appetizers

Misto Italiano

Cold Antipasto

Mini Crab Cakes Bada Bing Shrimp

Entrées

Served with choice of:

Soup OR Salad

- **Veal Saporito**

Veal cutlet, sautéed in a champagne cream sauce, topped with asparagus jump lump crab meat

- **Chicken Alla Sal**

Chicken breast sautéed with asparagus, fresh tomatoes, sundried tomatoes & roasted peppers, in a white wine garlic saffron sauce garnished 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

Dessert

Cannoli

Soda & Coffee

\$32.99

per person, plus 6.625% tax & 18% gratuity

D4

(2) Family Style Appetizers

Carlucci's Sampler

Mozzarella sticks, Carciofi dorate, bruschetta & misto Italiano

Seafood Sampler:

Fried calamari, mussels, clams, grilled shrimp & crab cake

Entrées

Served with choice of:

Soup OR Salad

- **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**

Firewood grilled fillet of cod topped with a Tuscan glaze with hints of rosemary, garlic, cracked pepper, lemon, fennel, red bell 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

\$35.99

per person, plus 6.625% tax & 18% gratuity

Carlucci's Italian Grill

335 Princeton-Hightstown Road West Windsor, NJ 08561

609-936-0900

www.carluccisgrill.com

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 perfection, served with a side of 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

Dessert

Cannoli

Soda & Coffee

\$15.99

per person, plus 6.625% tax & 18% gratuity

L2

Family Style Appetizer

Bruschetta

Fresh traditional recipe!

Entrées

Served 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 cream sauce

- **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

\$18.99

per person, plus 6.625% tax & 18% gratuity

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 cappellini

- **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

Dessert

Cannoli

Soda & Coffee

\$21.99

per person, plus 6.625% tax & 18% gratuity

L4

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

\$23.99

per person, plus 6.625% tax & 18% gratuity

PARTY BOOKING GUIDELINES

- Changes CAN BE MADE to ALL packages, but prices may vary.
- A \$50.00 deposit is required at time of booking.
- We accept all major credit cards or cash.
- If you would like tablecloths, a flat fee of \$20.99 is required for white linens.
- Bottled water, cappuccino, espresso are not included in the package price.
- For parties of 40 or more a pre-order of guest entrée choice is required 48 hours PRIOR by host.
- 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
- This menu is not served buffet style.
- Please contact our manager with any specials needs or requests.

