



DINNER PACKAGE INFORMATION

Carmello's provides many options to ensure your event meets every expectation.

BOOKING A RESERVATION

Once you have had the chance to review our service offerings, your next step is to contact a banquet manager. In order to reserve your date and time, a deposit of \$750 is required. Your deposit is applied to your balance the night of your event.

Save the date deposits are non-refundable. Your reservation can only be booked if you put down a deposit, or we cannot hold the room.

GRATUITY

A 20% gratuity will be added to the bill for service. You are more than welcome to leave more for exceptional service.

FOOD & BEVERAGE MINIMUM

Monday & Tuesday

First 2.5 hours \$1500, additional \$350 per hour

Sunday, Wednesday & Thursday

First 2.5 hours \$750, additional \$250 per hour

Friday & Saturday

First 2.5 hours \$2000, additional \$500 per hour

HOURS OF OPERATION

Our banquet rooms are available to rent between 11 am and 11 pm seven days a week. Carmello's is closed on the following days: New Year's Day, Memorial Day, Labor Day, Thanksgiving, and Christmas.

STATE & LOCAL TAX

6% Commonwealth of Virginia Sales Tax
4% City of Manassas Meals Tax



PACKAGE ONE

Bread Basket
Plated Carmello's Garden Salad
Entrées (choice of 2)
Dessert (choice of 2)
\$46 per person

PACKAGE TWO

Appetizers (choice of 3)
Bread Basket
Plated Salad (choice of 2)
Entrées (choice of 3)
Dessert (choice of 2)
\$56 per person

PACKAGE THREE

Appetizers (choice of 4)
Bread Basket
Plated Salad or Soup
Entrées (choice of 3)
Sides (choice of 2)
Desserts (choice of 3)
Champagne or Cider Toast
\$70 per person

CUSTOM PACKAGE

Don't see anything that fits? We would be happy to customize a package specific to your needs. We are experienced in handling all types of events from wedding rehearsal dinners, showers, presentations, conferences, birthday, anniversary, and holiday parties.



BEVERAGES

Non-Alcoholic beverages including coffee, tea, soda, and water are included in all packages.

We offer an espresso, cappuccino, and latte package for \$6 per person.



BEER, WINE, AND LIQUOR

The full range of Carmello's beer, wine, and liquor offerings are available and are charged based on consumption.

A personal bartender is available for \$200 for 2.5 hours. Additional \$50 per hour.

We will work with you to tailor your beverage offerings for your event.



APPETIZERS

BRUSCHETTA

Tomatoes marinated in olive oil with garlic and basil,
served on crispy bread with creamy feta cheese

RISOTTO FRITTERS

Risotto stuffed with mozzarella cheese lightly breaded
and fried

FUNGHI RIPIENE DI GRANCHIO

Mushroom caps stuffed with crabmeat

SPITADA DE CAMARAO

Jumbo shrimp grilled and served in a lemon
vinaigrette

MINI BEEF WELLINGTONS

Puff pastry stuffed with filet tips, shallots, and
mushrooms drizzled with demi-glaze

CALAMARI FRITTI

Lightly battered and fried squid

OYSTERS FIORENTINA

Baked Rappahannock River oysters, spinach, fennel,
bacon, and parmesan

SALAD OPTIONS

PORTUGUESE SALAD

Cucumbers, red onion, black olives, baby greens, and
sliced tomato with our Portuguese vinaigrette

CARMELLO'S GARDEN SALAD

Tomatoes, chickpeas, carrots, and baby greens with a
homemade creamy Italian dressing

CAESAR SALAD

Traditional Caesar salad with our homemade Caesar
dressing accompanied with a crostini



ENTRÈES

LOMBO DE VACA

7 oz. Filet mignon grilled and served with a Madeira wine demi-glaze with mushrooms

LOMBO DE PORCO A PORTO

Pork tenderloin wrapped in bacon with a peppercorn demi-glaze

GAMBERI GRIGLIA GENOVESE

Marinated jumbo shrimp, angel hair pasta, julienne vegetables, sundried tomatoes, pine nuts, pesto wine sauce

BACALHAU FIORENTINA

Pan seared fresh filet of cod on a bed of sautéed spinach, garlic white wine sauce

SALMON MAESTRO

Salmon broiled and served with a champagne sauce with fresh herbs and a touch of lemon

CHICKEN PIEDMONTESE

Chicken breast sautéed with Italian sausage, roasted peppers, and tomatoes with a white wine lemon butter sauce

CHICKEN MARSALA

Chicken breast sautéed in a Marsala demi-glaze with mushrooms



CHICKEN MARSALA



ENTRÉES CONTINUED

VEAL PICATTA

Medallions of fresh veal sautéed in a white wine lemon butter sauce garnished with capers

PAELLA VALENCIANA

Chouriço, chicken, calamari, clams, mussels, tomato saffron rice

PASTA OPTIONS

RAVIOLI ALLA ROSE

Homemade crab and lobster ravioli garnished with seasonal vegetables with a lobster cream sauce

AGNOLOTTI CON PESTO

Ricotta cheese and spinach stuffed agnolotti served with artichoke hearts in a pesto cream sauce



RAVIOLI ALLA ROSE

SIDES

RICE OR RISOTTO

GOAT CHEESE MASHED POTATOES

PENNE WITH MARINARA

GARLIC HERB ROASTED POTATOES

SEASONAL VEGETABLES



DESSERT

CHOCOLATE HAZELNUT CAKE

ITALIAN TIRAMISU

NEW YORK STYLE CHEESECAKE

VANILLA BEAN CRÈME BRÛLÉE

FRUIT SALAD

***We have many other entrée items available.
This is just a small sample of items we can
make**

****All beef entrées are prepared medium
unless otherwise specified.**





FREQUENTLY ASKED QUESTIONS

WHERE CAN WE PARK?

Free street parking is available after 5 pm everyday and on weekends. Parking garage is located on Battle Street and Prince William Street one block away. **For directions please visit**

<http://www.carmellos.com/directions>

WHEN IS FINAL HEAD COUNT DUE?

One week before before your event

KIDS PRICING AND MENU

Pricing for children range from \$8 - \$12 per child. We have a 'Munchkin Menu' available online to view at <http://www.eatmonza.com>

DO YOU HAVE VEGAN, VEGETARIAN, AND GLUTEN FREE MENU ITEMS?

YES. We can make individual items to suit dietary or allergy needs

IS MY SAVE THE DATE DEPOSIT REFUNDABLE?

No, save the date deposits are non-refundable

TASTING?

We do offer tastings at a cost of \$15 per person for up to four guests. You may try up to 4 appetizers, 2 salad/soups, 3 entrées, and 2 sides



HOW MANY HOURS CAN WE RESERVE THE BANQUET ROOM?

As many as you like as long as you have met the food and beverage minimum

HOW DO YOU RESERVE THE BANQUET ROOM?

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SEATING ARRANGEMENTS?

Our standard setup is tables that seat 6. Our tables are round and can accommodate 4-7 guests per table.

CAN I BRING MY OWN DESSERTS?

Yes, as long as they are from a bakery. Cake cutting fee is \$2.5 per person

CAN WE BRING IN OUR OWN WINE?

Yes, we have a \$25 per 750 ml bottle corking fee

MUSIC?

We provide light background music. We do not allow DJ's or live bands.

