



### **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**

#### **Sunday to 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)  
\$40 per person

### **PACKAGE TWO**

Appetizers (choice of 3)  
Bread Basket  
Plated Salad (choice of 2)  
Entrées (choice of 3)  
Dessert (choice of 2)  
\$5 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  
\$60 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.

