**PACKAGE ONE $27 PER PERSON**

Carmello’s Garden Salad STANDARD Entrée (choice of 3)

**PACKAGE TWO $33 PER PERSON**

Carmello’s Garden Salad STANDARD Entrée (choice of 3) Dessert (choice of 2)

**PACKAGE THREE $37 PER PERSON**

Appetizer (choice of 3) STANDARD Entrée (choice of 3) Dessert (choice of 2)

**PACKAGE FOUR $41 PER PERSON**

Appetizer (choice of 3) Carmello’s Garden Salad PREMIUM Entrée (choice of 3) Dessert (choice of 3)

**CUSTOM PACKAGE**

Want to Mix & Match  
Tell us what you would like to see for your personal selections and we will customize pricing per person for you

**BEVERAGES**

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

We offer an espresso, cappuccino, and latte package for $8 per person.

**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

**ANTIPASTO ITALIAN SKEWERS**

Mozzarella cheese, sundried tomatoes, artichoke hearts, roasted peppers, and olives

**CALAMARI FRITTI**

Lightly battered and fried squid

**STUFFED MUSHROOMS FIORENTINA**

Stuffed with spinach, bacon, and pine nuts

**PLATTERS - $5 PER PERSON**

**MEAT AND CHEESE**

Includes crostini served over bed of mixed greens

**FRUIT**

Seasonal Fruit

**VEGETABLE**

Includes choice of two dipping sauces

**STANDARD ENTRÉE CHOICES**

**MEDITERRANEAN SALAD**

Grilled chicken, mesclun mix, tomatoes, red onions, pine nuts, sundried tomatoes, artichokes, mushrooms, and balsamic vinaigrette

**CARMELLO’S CAESAR SALAD**

Traditional Caesar salad, homemade Caesar dressing, and grilled chicken

**RAVIOLI ALLA BOLOGNESE**

Cheese filled ravioli with homemade meat sauce

**PENNE ALLA PRIMAVERA**

Penne pasta served with an assortment of vegetables in a zesty marinara sauce

**TORTELLINI CREMA ROSA**

Cheese tortellini, mushrooms, grilled chicken, and crema rosa sauce

**LASAGNA**

Ricotta cheese, meat sauce

**CHICKEN ALFREDO**

Fettuccine, alfredo sauce, and grilled chicken

**CHICKEN PARMESAN**

Boneless chicken breast lightly breaded with melted mozzarella cheese and tomato sauce

**CHICKEN LIMONE**

Medallions of fresh chicken breast sautéed  
in a delicate sauce of lemon, butter, and white wine

**PREMIUM ENTRÉE CHOICES**

**SALMON MAESTRO**

A fresh filet of salmon broiled and served in a champagne sauce with fresh herbs and a touch of lemon

**GRILLED NEW YORK STRIP**

Served with a Porto wine sauce

**LOMBO DE PORCO**

Pork tenderloin wrapped in bacon with a peppercorn demi-glaze

**CHICKEN MARSALA**

Medallions of fresh chicken sautéed  
in a Marsala demi-glaze with mushrooms

**SIDE OPTIONS (CHOICE OF 2)**

**GARLIC HERB ROASTED POTATOES RISOTTO  
SEASONAL VEGETABLES  
RICE  
MASHED POTATOES  
HOME FRIES**

**DESSERT OPTIONS**

**CHOCOLATE HAZELNUT CAKE**

**ITALIAN TIRAMISU  
NEW YORK STYLE CHEESCAKE**

**FRUIT SALAD**

**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?**

72 hours 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 athttp://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 offer tastings at a cost of $20 per person for up to four guests. You may try up to 4 appetizers, 2 salad/soups, 3 entrées, and 2 sides. Dessert may be added for additional $4

**CAN I BRING MY OWN DESSERTS?**

Yes, as long as they are from a professional health department certified bakery. Homebaked goods and cottage goods are not allowed. Cake cutting and cupcake plating fee is $2.5 per person

**FREQUENTLY ASKED QUESTIONS**

**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?**

Once you have had the chance to review our service offerings, the next step is to contact a banquet manager and check for availability. In order to reserve your date and time, a deposit of $250 is required. The deposit is applied to your balance the day of your event.**Save the date deposits are non-refundable. Your reservation can only be booked once a deposit is made in order to hold the room.**

**SEATING ARRANGEMENTS?**

Our standard setup is tables that seat 6. Our tables are round and can accommodate 4-7 guests per table. For rehearsal dinners, the set-up may be different according to the number of people attending.

**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 PA systems, microphones, DJ’s or live music.