**LUNCH PACKAGE INFORMATION**

Carmello’s provides many options to ensure your event is exactly what you want. We offer full service for banquets by providing a dedicated and professional staff to help you plan and manage your party.

**BOOKING A RESERVATION**

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 to hold the room. 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 if you put down a deposit, we do not hold the room otherwise.

**HOURS OF OPERATION**

Our lunch banquet packages are available from 11 am to 4 pm. Carmello’s is closed the following days: New Year’s Day, Memorial Day, Labor Day, Thanksgiving, and Christmas.

**Food & Beverage Minimums**

**Monday & Tuesday**

First 2.5 hours $1000 additional $250 per hour

**Sunday, Wednesday & Thursday**

First 2.5 hours $750, additional $200 per hour

**Friday & Saturday**

First 2.5 hours $1000 additional $250 per hour

**TAXES AND GRATUITY**

6% Commonwealth of Virginia Sales Tax 4% City of Manassas Meals Tax A 20% gratuity will be added to the bill for service. You are more than welcome to leave more for outstanding services.

**PACKAGE ONE**

**$27 PER PERSON**

 Carmello’s Garden Salad

STANDARD Entrée (choice of 3)

2 side choices

**PACKAGE TWO**

**$33 PER PERSON**

Carmello’s Garden Salad

STANDARD Entrée (choice of 3)

2 side choices

Dessert (choice of 2)

**PACKAGE THREE**

**$37 PER PERSON**

Appetizer (choice of 3)

STANDARD Entrée (choice of 3)

2 side choices

Dessert (choice of 2)

**PACKAGE FOUR**

**$41 PER PERSON**

Appetizer (choice of 3)

Carmello’s Garden Salad

PREMIUM Entrée (choice of 3)

2 side choices

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 (has sides)**

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

and balsamic vinaigrette

**CARMELLO’S CAESAR SALAD (has sides)**

Traditional Caesar salad, homemade Caesar dressing,

and grilled chicken

**RAVIOLI ALLA BOLOGNESE (no sides)**

Cheese filled ravioli with homemade meat sauce

**PENNE ALLA PRIMAVERA (no sides)**

Penne pasta served with an assortment of vegetables

in a zesty marinara sauce

**TORTELLINI CREMA ROSA (no sides)**

Cheese tortellini, mushrooms, grilled chicken,

and crema rosa sauce

**LASAGNA (no sides)**

Ricotta cheese, meat sauce

**CHICKEN ALFREDO (no sides)**

Fettuccine, alfredo sauce, and grilled chicken

**CHICKEN PARMESAN (no sides)**

Boneless chicken breast lightly breaded with melted

mozzarella cheese and tomato sauce

**CHICKEN LIMONE (has sides)**

Medallions of fresh chicken breast sautéed

in a delicate sauce of lemon, butter, and white wine

**PREMIUM ENTRÉE CHOICES**

**SALMON MAESTRO (has sides)**

A fresh filet of salmon broiled and served in a champagne

sauce with fresh herbs and a touch of lemon

**GRILLED NEW YORK STRIP (has sides)**

Served with a Porto wine sauce

**LOMBO DE PORCO (has sides)**

Pork tenderloin wrapped in bacon with a

peppercorn demi-glaze

**CHICKEN MARSALA (has sides)**

Fresh grilled chicken breast 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 BROWNIE**

**ITALIAN TIRAMISU**

**NEW YORK STYLE CHEESCAKE**

**FRUIT SALAD**

**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?**

7 days 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 offer tastings at a cost of $24 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 $5 per person.

**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

**HOW MANY HOURS CAN WE RESERVE THE BANQUET ROOM?**

The lunch hours of rental are between 11am and 4pm. Anytime between those hours is acceptable as long as the food and beverage minimums are met.

**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 can accommodate 4-7 guests per table. There are different setups that would be used for groups according to the number of people and the type of event. Please discuss with your banquet manager.

**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.