



Luncheon Package

LUNCHEON 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 \$500 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, LaborDay, Thanksgiving, and Christmas.

Food & Beverage Minimums

First 2.5 hours \$1000 additional \$300 per hour

TAXES ANDGRATUITY

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
\$30 PER PERSON

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

PACKAGE TWO
\$35 PER PERSON

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

PACKAGE THREE
\$48 PER PERSON

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

PACKAGE FOUR
\$55 PER PERSON

Appetizer (choice of 3)
Carmello's Garden Salad
STANDARD or PREMIUM Entrées(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
\$9 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, sun-dried 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 - \$7 PER PERSON

MEAT AND CHEESE

Includes crostini served over bed of mixed
greens

VEGETABLE

Includes choice of two dipping sauces



STANDARD ENTRÉE CHOICES

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 over capellini

CHICKEN LIMONE (no sides)

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



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

VEAL PARMESAN (no sides)

A freshly, light breaded veal cutlet, topped with tomato sauce and mozzarella cheese, with a side of rigatoni in crema rose 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

CARMELLO'S BEEF RAGU (no sides)

Chuck roast, carrots, fennel, onions in demi-glaze over Pappardelle pasta



SIDE OPTIONS

GARLIC HERB ROASTED POTATOES

SPAGHETTI TOMATO SAUCE

SEASONAL VEGETABLES

MASHED POTATOES

DESSERT OPTIONS

CHOCOLATE BROWNIE ITALIAN

TIRAMISU

NEW YORK STYLE CHEESECAKE

FRUIT CUP



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 \$9 - \$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 \$35 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 a la carte price.

CAN I BRING MY OWN DESSERTS?

Yes, as long as they are from a professional health department certified bakery. Homemade goods and cottage goods are not allowed. Cake cutting and cupcake plating fee is \$3 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 \$350 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 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.