Carlucci's
WATERFRONT

4 Hour SIT DOWN HOLIDAY DINNER PACKAGE

$31.50
per person

OPTIONAL UPGRADES

Queen Cut Prime Rib Upgrade
$6 Per Person

APPETIZER
$3 Per Person
Cheese and Fruit Display

$7.50 Per Person
Carlucci's Sampler - Family Style Assortment

Drink Ticket(s)
$5 Per Person
House Wines & Domestic Beers
(Cocktail tickets also available for upgrade price)

Plus
6.625% tax & 20% tip
Dietary restrictions accommodated upon request

Starter: Choice of One
Tossed Garden Salad Caesar Salad

If Tossed Choose 2: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch, Russian

Pasta Course: Choice of One
Penne Vodka Penne Pomodoro

Choice of 4:

Grilled Fillet of Salmon
Grilled Fillet of Salmon

Maryland Crab Cake
Pan seared jumbo lump crab cake, served with lemon wine sauce on the side with potato & vegetable

Chicken/Veal Marsala
Sautéed in a Marsala Wine Sauce with Mushrooms, served with Potato & Vegetable

Chicken/Veal Parmigiana
Breaded, topped with Tomato Sauce & Mozzarella, served over Linguine

Vodka Rigatoni
Rigatoni Pasta Sautéed In a Pink Blush Sauce Tossed With Prosciutto & Peas

Lasagna Napoli
Pasta Sheets Layered With Crumbled Sweet Italian Sausage, Ground Beef, Homemade Tomato Sauce, Ricotta & Mozzarella Cheese, Baked To Perfection

Pasta Primavera
VEGAN
Penne Pasta tossed with Mixed Vegetables in a White Wine Garlic Sauce with Chopped Tomatoes tossed with Penne Pasta
(cream sauce vegetarian)

Eggplant Rollatini
VEGETARIAN
Thin Sliced Eggplant, Egg Batter Dipped, Rolled, Stuffed with Ricotta Cheese, Baked in a Homemade Marinara Sauce, Topped with Melted Mozzarella, Served Over Penne Pasta

Dessert: Choice of One
Cheesecake, Carrot Cake, Tiramisu,

BEVERAGES
Coffee, Hot Tea, Iced Tea, Lemonade, Soda

Carlucci's
WATERFRONT

3 Hour
SIT DOWN HOLIDAY LUNCH PACKAGE

$21
per person

OPTIONAL UPGRADES

Queen Cut Prime Rib Upgrade
$6 Per Person

APPETIZER
$3 Per Person
Cheese And Fruit Display

$7.5 Per Person
Carlucci's Sampler - Family Style Assortment

Drink Ticket(s)
$5 Per Person
House Wines & Domestic Beers
(Cocktail tickets also available for upgrade price)

Plus
6.625 % tax & 20% tip
Dietary restrictions accommodated upon request

Starter: Choice of One
Tossed Garden
If Tossed Choose 2: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch, Russian

OR

Salad Caesar Salad

Choice of 4:

Grilled Fillet of Salmon
Grilled Fillet of Salmon

Maryland Crab Cake
Pan seared jumbo lump crab cake, served with lemon wine sauce on the side with potato & vegetable

Chicken/Veal Marsala
Sautéed in a Marsala Wine Sauce with Mushrooms, served with Potato & Vegetable

Chicken/Veal Parmigiana
Breaded, topped with Tomato Sauce & Mozzarella, served over Linguine

Vodka Rigatoni
Rigatoni Pasta Sautéed In a Pink Blush Sauce Tossed With Prosciutto & Peas

Lasagna Napoli
Pasta Sheets Layered With Crumbled Sweet Italian Sausage, Ground Beef, Homemade Tomato Sauce, Ricotta & Mozzarella Cheese, Baked To Perfection

Pasta Primavera
VEGAN
Penne Pasta tossed with Mixed Vegetables in a White Wine Garlic Sauce with Chopped Tomatoes tossed with Penne Pasta
(cream sauce vegetarian)

Eggplant Rollatini
VEGETARIAN
Thin Sliced Eggplant, Egg Batter Dipped, Rolled, Stuffed with Ricotta Cheese, Baked in a Homemade Marinara Sauce, Topped with Melted Mozzarella, Served Over Penne Pasta

Dessert: Choice of One
Cheesecake, Carrot Cake, Tiramisu,

BEVERAGES
Coffee, Hot Tea, Iced Tea, Lemonade, Soda