THE WATERFRONT
BY CARLUCCI'S

BANQUET MENUS & PACKAGES

(856)-235-5737

876 Centerton Road
Mount Laurel, NJ 08054

carlucciswedding@comcast.net

BRUNCH BUFFET PACKAGE

(3 HOURS)

(START TIME 11:00AM)

SATURDAY & SUNDAY ONLY

$40 PER PERSON

ADDITIONAL $15 PER PERSON FOR EVENT OUTDOORS/ LA TERRAZZA

THE WATERFRONT
BY CARLUCCI'S

CAKE CUTTING FEE
($1.50 PER PERSON)

25 PERSON MINIMUM

6.625% SALES TAX,
21% GRATUITY&
$200 EVENT COORDINATOR FEE
ADDED TO ALL EVENTS

BRUNCH BUFFET PACKAGE

DISPLAYS

CHOICE OF ONE

MUFFINS

DANISHES

ASSORTED PASTRIES

COMPLIMENTARY

SEASONAL FRESH FRUIT

YOGURT PARFAIT
(GREEK YOGURT, GRANOLA &
MIXED BERRIES)

BUFFET OPTIONS

CHOICE OF ONE FROM EACH

1- BACON
OR
SAUSAGE

2-SCRAMBLED EGGS
OR
QUICHE LORRAINE

3-HOME FRIES
OR
HASHBROWNS

UPGRADES

OVERNIGHT OATS
(ADD $3 PER PERSON)

MIMOSA BAR
($150 FOR 3 GALLONS)

CAPPUCCINO STATION
(ADD $3 PER PERSON)

WAFFLE STATION
(ADD $3 PER PERSON)

PANCAKES
(ADD $3 PER PERSON)

FRENCH TOAST CASSEROLE
(ADD $4 PER PERSON)

BRUNCH BUFFET PACKAGE

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED
CRANBERRY, PINEAPPLE & ORANGE JUICE ALSO INCLUDED

HORS D'OEUVRES PACKAGE

(2 HOURS)

$40 PER PERSON
$50 PER PERSON FOR FRIDAY & SATURDAY NIGHTS
ADDITIONAL $15 PER PERSON FOR EVENT OUTDOORS/ LA TERRAZZA

THE WATERFRONT
BY CARLUCCI'S

HORS D'OEUVRES PACKAGE

HORS D'OEUVRES SAMPLER

CLAMS CASINO
FRIED CALAMARI
BUFFALO CHICKEN EGGROLLS
CHEESESTEAK EGGROLLS
CHICKEN BITES
FRANKS IN A BLANKET
ASSORTED PUFF PASTRIES
ARANCINI RICE BALLS
MOZZARELLA STICKS
CAPRESE STICKS
FRIED ZUCCHINI
BRUSCHETTA CARLUCCIS

CHILLED

CHEESE & FRUIT DISPLAY

PASTA TRAYS

PENNE VODKA
TORTELLINI ALFREDO

BEVERAGES

COFFEE , HOT TEA , ICED TEA ,
SODA & LEMONADE
(UNLIMITED)

ASSORTED DESSERTS CAN BE ADDED FOR $5 PER PERSON

6.625% SALES TAX,
21% GRATUITY&
$200 EVENT COORDINATOR FEE
ADDED TO ALL EVENTS

HORS D'OEUVRES PACKAGE

SIT DOWN LUNCH PACKAGE

(3 HOURS)

(START TIME BEFORE 1:30)

$35 PER PERSON (M-F)

$45 PER PERSON FOR SATURDAY & SUNDAY

ADDITIONAL $15 PER PERSON FOR EVENT OUTDOORS/ LA TERRAZZA

THE WATERFRONT
BY CARLUCCI'S

SIT DOWN LUNCH PACKAGE

3 HOUR DJ / DANCE FLOOR
($400)
CAKE CUTTING FEE
($1.50 PER PERSON)

APPETIZER UPGRADES

CARLUCCI'S SAMPLER
($12 PER PERSON)
CHEESE & FRUIT DISPLAY
($5.00 PER PERSON)
FRIED CALAMARI
($4.5 PER PERSON)
ANTIPASTO DISPLAY
($6.00 PER PERSON)

FIRST COURSE

CHOICE OF ONE

CEASAR SALAD
(ADD $2 PER PERSON)

TOSSED GARDEN SALAD
Choice of 2 Dressings: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch

MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA
CHICKEN MARSALA
CHICKEN FRANCESE
CHICKEN PICCATA
CHICKEN FLORENTINE
CHICKEN MAXIMO
GRILLED CHICKEN BREAST
VEAL PARMIGIANA
VEAL MARSALA
VEAL FRANCESE
VEAL PICCATA
VEAL MIMOSA
EGGPLANT ROLLATINI (V)
PASTA PRIMAVERA (VEGAN)
RAVIOLI BELLINI (V)
STUFFED SHELLS (V)
VODKA RIGATONI
LASAGNA NAPOLI
RAVIOLI VALENTINO

6.625% SALES TAX,
21% GRATUITY&
$200 EVENT COORDINATOR FEE
ADDED TO ALL EVENTS

ENTREE UPGRADES

GRILLED FILLET OF SALMON
($3 PER PERSON)
MARYLAND CRAB CAKE
($15 PER PERSON)
STUFFED FLOUNDER WITH CRAB
($15 PER PERSON)
PRIME RIB
($9 PER PERSON)
FILET MIGNON
($15 PER PERSON)

DESSERT

CHOICE OF ONE

CHEESECAKE
TIRAMISU
ICE CREAM PARFAIT
(ADD $1 PER PERSON)
FRESH FRUIT CUP
(ADD $2 PER PERSON)

SIT DOWN LUNCH PACKAGE

ADDITIONAL $2 PER PERSON FOR FOURTH OPTION

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

KIDS MENU -11 & UNDER
$16(MON-THURS) $21(FRI-SUN)

PREMIUM LUNCH PACKAGE

(3 HOURS)

(START TIME BEFORE 1:30)

$50 PER PERSON

$55 PER PERSON FOR SATURDAY & SUNDAY

ADDITIONAL $15 PER PERSON FOR EVENT OUTDOORS/ LA TERRAZZA

THE WATERFRONT
BY CARLUCCI'S

3 HOUR DJ / DANCE FLOOR
($400)
CAKE CUTTING FEE
($1.50 PER PERSON)

6.625% SALES TAX,
21% GRATUITY&
$200 EVENT COORDINATOR FEE
ADDED TO ALL EVENTS

PREMIUM LUNCH PACKAGE

APPETIZER

CHEESE & FRUIT DISPLAY

FIRST COURSE
CHOICE OF ONE

CEASAR SALAD

TOSSED GARDEN SALAD
Choice of 2 Dressings: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch

MAIN COURSE
CHOICE OF THREE

CHICKEN PARMIGIANA

CHICKEN FRANCESE

CHICKEN FLORENTINE

EGGPLANT ROLLATINI (V)

RAVIOLI BELLINI (V)

MARYLAND CRAB CAKE

GRILLED SALMON

FILET MIGNON

NY SIRLOIN STRIP

DESSERT
CHOICE OF ONE

CHEESECAKE

TIRAMISU

LIMONCELLO MASCARPONE

PREMIUM LUNCH PACKAGE

ADDITIONAL $2 PER PERSON FOR FOURTH OPTION

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

KIDS MENU -11 & UNDER
$16(MON-THURS) $21(FRI-SUN)

SIT DOWN DINNER PACKAGE

(4 HOURS)

$55 PER PERSON (M-T)

$60 PER PERSON FOR FRIDAY THROUGH SUNDAY

ADDITIONAL $15 PER PERSON FOR EVENT OUTDOORS/ LA TERRAZZA

THE WATERFRONT
BY CARLUCCI'S

SIT DOWN DINNER PACKAGE

4 HOUR DJ / DANCE FLOOR
($500)
CAKE CUTTING FEE
($1.50 PER PERSON)

APPETIZER UPGRADES

CARLUCCI'S SAMPLER
($12 PER PERSON)
CHEESE & FRUIT DISPLAY
($5.00 PER PERSON)
FRIED CALAMARI
($4.50 PER PERSON)
ANTIPASTO DISPLAY
($6.00 PER PERSON)

FIRST COURSE

CHOICE OF ONE

CEASAR SALAD
(ADD $2 PER PERSON)

TOSSED GARDEN SALAD
Choice of 2 Dressings: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch

PASTA COURSE

CHOICE OF ONE

PENNE VODKA
PENNE POMODORO
PENNE MARINARA

MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA
CHICKEN MARSALA
CHICKEN FRANCESE
CHICKEN PICCATA
CHICKEN FLORENTINE
CHICKEN MAXIMO
GRILLED CHICKEN BREAST
VEAL PARMIGIANA
VEAL MARSALA
VEAL FRANCESE
VEAL PICCATA
VEAL MIMOSA
EGGPLANT ROLLATINI (V)
PASTA PRIMAVERA (VEGAN)
RAVIOLI BELLINI (V)
STUFFED SHELLS (V)
VODKA RIGATONI
LASAGNA NAPOLI
RAVIOLI VALENTINO

ADDITIONAL $2 PER PERSON FOR FOURTH OPTION

6.625% SALES TAX,
21% GRATUITY&
$200 EVENT COORDINATOR FEE
ADDED TO ALL EVENTS

ENTREE UPGRADES

GRILLED FILLET OF SALMON
($3 PER PERSON)
MARYLAND CRAB CAKE
($15 PER PERSON)
STUFFED FLOUNDER WITH CRAB
($15 PER PERSON)
PRIME RIB
($9 PER PERSON)
FILET MIGNON
($15 PER PERSON)

DESSERT

CHOICE OF ONE

CHEESECAKE
TIRAMISU
ICE CREAM PARFAIT
(ADD $1 PER PERSON)
FRESH FRUIT CUP
(ADD $2 PER PERSON)

SIT DOWN DINNER PACKAGE

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

KIDS MENU -11 & UNDER -$21

PREMIUM DINNER PACKAGE

(4 HOURS)

$80 PER PERSON
$85 PER PERSON FOR FRIDAY & SATURDAY
ADDITIONAL $15 PER PERSON FOR EVENT OUTDOORS/ LA TERRAZZA

THE WATERFRONT
BY CARLUCCI'S

4 HOUR DJ / DANCE FLOOR
($500)
CAKE CUTTING FEE
($1.50 PER PERSON)

6.625% SALES TAX,
21% GRATUITY&
$200 EVENT COORDINATOR FEE
ADDED TO ALL EVENTS

PREMIUM DINNER PACKAGE

APPETIZER

CHEESE & FRUIT DISPLAY

FIRST COURSE

CHOICE OF ONE

CEASAR SALAD

TOSSED GARDEN SALAD

Choice of 2 Dressings: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch

PASTA COURSE

CHOICE OF ONE

PENNE VODKA
PENNE POMODORO
PENNE MARINARA
ORECCHIETTE FOGGIA

MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA

CHICKEN MARSALA

CHICKEN FLORENTINE

EGGPLANT ROLLATINI (V)

RAVIOLI BELLINI (V)

MARYLAND CRAB CAKE

GRILLED SALMON

FILET MIGNON

NY SIRLOIN STRIP

LAMB CHOPS

BRAISED SHORT RIB

PRIME RIB

DESSERT

CHOICE OF ONE

CHEESECAKE

TIRAMISU

LIMONCELLO MASCARPONE

PREMIUM DINNER PACKAGE

ADDITIONAL $2 PER PERSON FOR FOURTH OPTION

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

KIDS MENU -11 & UNDER -$21

SWEET 16 PACKAGE

(4 HOURS)

$45 PER PERSON

$55 PER PERSON FOR SATURDAY NIGHT

THE WATERFRONT
BY CARLUCCI'S

4 HOUR DJ / DANCE FLOOR
($500)
CAKE CUTTING FEE
($1.50 PER PERSON)

6.625% SALES TAX,
21% GRATUITY&
$200 EVENT COORDINATOR FEE
ADDED TO ALL EVENTS

SWEET 16 BUFFET

CHOICE OF FIVE

CHICKEN FINGERS
MOZZARELLA STICKS
LOADED POTATO SKINS
BUFFALO CHICKEN TENDERS
BAKED ZITI
TORTELLINI ALFREDO
STUFFED SHELLS
MACARONI & CHEESE
CHICKEN PARMIGIANA
GRILLED CHICKEN KABOBS
MEATBALLS
TACO BAR
HOT DOG BAR
CHEESEBURGER SLIDERS
MIXED ASSORTED WRAPS
MIXED ASSORTED HOT SUBS
MIXED ASSORTED COLD SUBS
PASTA PRIMAVERA (VEGAN)
VEGGIE KABOBS (VEGAN)

SWEET 16 PACKAGE

APPETIZERS

CHEESE & FRUIT DISPLAY

AND CHOICE OF THREE

FRANKS IN A BLANKET
STROMBOLI
SPRING ROLLS
FRIED CALAMARI
CHICKEN BITES

SALAD COURSE

ON BUFFET

TOSSED GARDEN SALAD

Choice of 2 Dressings: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch

SWEET TABLE

CHOCOLATE COVERED
STRAWBERRIES
MIXED COOKIES
MINI CANNOLIS
CREAM PUFFS
MINI ECLAIRS

BEVERAGES

ALL NON-ALCOHOLIC INCLUDED

SHIRLEY TEMPLES
PEPSI
SPRITE
LEMONADE
GINGER ALE
ICED TEA

SWEET 16 PACKAGE

5 HOUR SIT DOWN WEDDING PACKAGE

$90 PER PERSON

$95 PER PERSON FOR SATURDAY NIGHT

$15 PER PERSON FOR EVENT OUTDOORS
-NO DJ / DANCE FLOOR OUTDOORS-

$10 PER PERSON FOR CEREMONY ON SITE

$10 PER PERSON FOR COCKTAIL HOUR OUTSIDE

THE WATERFRONT
BY CARLUCCI'S

KIDS MENU (11 & UNDER-$21)
5 HOUR DJ / DANCE FLOOR
($1,000)
CAKE CUTTING FEE
($1.50 PER PERSON)

6.625% SALES TAX,
21% GRATUITY&
$300 WEDDING COORDINATOR
FEE ADDED TO FINAL BILL

SIT DOWN WEDDING PACKAGE

TOAST
HOUSE CHAMPAGNE TOAST

APPETIZER
ITALIAN ANTIPASTO DISPLAY

FIRST COURSE
CHOICE OF ONE

CEASAR SALAD
(ADD $2 PER PERSON)

TOSSED GARDEN SALAD
Choice of 2 Dressings: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch

PASTA COURSE
CHOICE OF ONE

PENNE VODKA
PENNE POMODORO
PENNE MARINARA

MAIN COURSE
CHOICE OF THREE

CHICKEN PARMIGIANA
CHICKEN MARSALA
CHICKEN FRANCESE
CHICKEN PICCATA
CHICKEN FLORENTINE
CHICKEN MAXIMO
GRILLED CHICKEN BREAST
VEAL PARMIGIANA
VEAL MARSALA
VEAL FRANCESE
VEAL PICCATA
VEAL MIMOSA
EGGPLANT ROLLATINI (V)
PASTA PRIMAVERA (VEGAN)
RAVIOLI BELLINI (V)
STUFFED SHELLS (V)

*ADDITIONAL $2 PER PERSON
FOR FOURTH OPTION*

ENTREE UPGRADES
GRILLED FILLET OF SALMON
($3 PER PERSON)
MARYLAND CRAB CAKE
($15 PER PERSON)
STUFFED FLOUNDER WITH CRAB
($15 PER PERSON)
PRIME RIB
($9 PER PERSON)
FILET MIGNON
($15 PER PERSON)
SEABASS AQUA PAZZA
($15 PER PERSON)

DESSERT
CHOICE OF ONE

CHEESECAKE
TIRAMISU
ICE CREAM PARFAIT
(ADD $1 PER PERSON)
FRESH FRUIT CUP
(ADD $2 PER PERSON)

SIT DOWN WEDDING PACKAGE

$150 FOR PRIVATE BAR / BARTENDER IN ROOM
COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

ALL INCLUSIVE WEDDING PACKAGE

PRICE PER PERSON BASED UPON ENTREE SELECTIONS*

$10 PER PERSON FOR CEREMONY ON SITE

$10 PER PERSON FOR COCKTAIL HOUR OUTSIDE

THE WATERFRONT
BY CARLUCCI'S

KIDS MENU (11 & UNDER-$40)
5 HOUR DJ / DANCE FLOOR
(INCLUDED)
WEDDING CAKE-L&M BAKERY
(INCLUDED)

6.625% SALES TAX,
21% GRATUITY&
$300 WEDDING COORDINATOR
FEE ADDED TO FINAL BILL

ALL INCLUSIVE WEDDING PACKAGE

BEVERAGES
HOUSE CHAMPAGNE TOAST
5 HOUR OPEN BAR

APPETIZERS
CHEESE & FRUIT DISPLAY
CARLUCCI'S SAMPLER

FIRST COURSE
CHOICE OF ONE

CEASAR SALAD

TOSSED GARDEN SALAD
Choice of 2 Dressings: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch

PASTA COURSE
CHOICE OF ONE

PENNE VODKA
PENNE POMODORO
PENNE MARINARA

MAIN COURSE
CHOICE OF THREE

CHICKEN PARMIGIANA-$150
CHICKEN MARSALA-$150
CHICKEN FRANCESE-$150
CHICKEN PICCATA-$150
CHICKEN FLORENTINE-$150
GRILLED CHICKEN BREAST-$150
VEAL PARMIGIANA-$150
VEAL MARSALA-$150
VEAL FRANCESE-$150
VEAL MIMOSA-$150
EGGPLANT ROLLATINI (V)-$150
PASTA PRIMAVERA (VEGAN)-$150
RAVIOLI BELLINI (V)-$150
STUFFED SHELLS (V)-$150
GRILLED SALMON-$150

*ADDITIONAL $2 PER PERSON
FOR FOURTH OPTION*

MAIN COURSE CONTINUED

FILET MIGNON-$165
FILET MIGNON WITH
GRILLED SHRIMP-$170
SURF & TURF-$200
LOBSTER TAIL-$200
TILAPIA AQUA PAZZA-$165
SEA BASS AQUA PAZZA-$165
MARYLAND CRAB CAKE-$165
STUFFED FLOUNDER
WITH CRABMEAT-$165
QUEEN CUT PRIME RIB-$165
14OZ NEW YORK STRIP-$165

DESSERT
CHOICE OF ONE

ICE CREAM PARFAIT
FRESH FRUIT CUP

ALL INCLUSIVE WEDDING PACKAGE

$150 FOR PRIVATE BAR / BARTENDER IN ROOM
COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

BEVERAGE ARRANGEMENTS

$150 FOR PRIVATE BAR/
BARTENDER IN ROOM

THE WATERFRONT
BY CARLUCCI'S

BEVERAGE ARRANGEMENTS

ADD TO TAB

ALL DRINKS ADDED TO BILL
(CAN SET A LIMIT AS WELL)

DRINK TICKETS

EACH TICKET VALUED AT
WHAT YOU WISH TO OFFER
YOUR GUESTS

CELEBRATION TOAST

PRICE PER PERSON

HOUSE CHAMPAGNE-$4
ASTI SPUMANTE-$5
SPARKLING CIDER-$2

OPEN BAR

PRICE PER HOUR

BEER & WINE
1 HOUR-$27 PER PERSON
2 HOURS-$31 PER PERSON
3 HOURS-$35 PER PERSON
4 HOURS-$39 PER PERSON
5 HOURS-$45 PER PERSON

PREMIUM OPEN BAR
1 HOUR-$31 PER PERSON
2 HOURS-$35 PER PERSON
3 HOURS-$39 PER PERSON
4 HOURS-$45 PER PERSON
5 HOURS-$55 PER PERSON

BEER & WINE STATION

2 DOMESTIC BEERS, 2 IMPORTED
BEERS, 2 HOUSE RED WINES &
2 HOUSE WHITE WINES

CASH BAR

GUESTS WILL PURCHASE THEIR
OWN DRINKS AT THE MAIN BAR
OR AT PRIVATE BAR IN ROOM

SPECIALTIES

PRICE PER 3 GALLONS
ADDITIONAL CHARGE TO REFILL

RED & WHITE SANGRIA BAR-$150
MIMOSA BAR-$150
RUM PUNCH BOWL-$150

BEVERAGE ARRANGEMENTS

Domestic Beers: Budweiser, Coors Light, Miller Lite, Michelob Ultra, Yuengling, Heineken 00
Imported Beers: Corona, Corona Light, Heineken, Heineken Light, Peroni, Stella Artois, Sam Adams, Blue Moon
Craft Beers: Sierra Nevada Pale Ale, Lagunitas, Victory Hop Devil, Yards IPA, Kona Big Wave

House Red Wines: Cabernet, Pinot Noir, Merlot
House White Wines: Pinot Grigio, Sauvignon Blanc, Chardonnay, Moscato, White Zinfandel

Premium Bar Includes: 2 Domestic Beers, 2 Imported Beers, 2 House Red Wines, 2 House White Wines & Premium Spirits
Top Shelf Upgrades Priced Accordingly

THE WATERFRONT
BY CARLUCCI'S

HORS D'OEUVRES

(PRICE PER PIECE)

HOT SELECTIONS

ASSORTED PUFF PASTRIES-$1.55
ARANCINI RICE BALLS-$2.05
CHICKEN BITES-$2.00
FRIED ARTICHOKES(V)-$2.00
FRIED CHICKEN WINGS-$2.30
FRANKS IN A BLANKET-$1.95
LOLLIPOP LAMB CHOPS-$MP
MINI ITALIAN MEATBALLS-$2.00
BEEF OR CHICKEN KABOBS-$3.50
MOZZARELLA STICKS-$2.30
SPRING ROLLS(V)-$2.00
STROMBOLI-$1.95

CHILLED SELECTIONS

BRUSCHETTA (V)-$2.00
CAPRESE STICKS (V)-$2.50
CANTALOUPE WRAPPED WITH PROSCIUTTO DI PARMA-$3.50

HOT SEAFOOD SELECTIONS

CLAMS CASINO-$3.00
COCONUT SHRIMP-$5.00
COCONUT SCALLOPS-$6.00
EGG ROLLS-$2.50
MINI MARYLAND CRAB CAKES-$6.00
SCALLOPS WRAPPED IN BACON-$6.00
SHRIMP WRAPPED IN BACON-$6.00
STEAMED CLAMS-$2.50
STEAMED MUSSELS-$2.50
STUFFED MUSHROOMS WITH CRAB MEAT-$6.00

CHILLED SEAFOOD SELECTIONS

CHILLED SHRIMP-$MP
CLAMS ON THE HALF SHELL-$MP
OYSTERS ON THE HALF SHELL-$MP
CRAB CLAWS-$MP
SEAFOOD SALAD-$MP

DISPLAYS

(PRICE PER PERSON-MADE TO SIZE)

ITALIAN ANTIPASTO-$6.00
VEGETABLE TRAY-$5.00
CHEESE & FRUIT -$5.00
FRIED CALAMARI-$4.50
CARLUCCI'S HOT MIXED SAMPLER-$12.00

CARLUCCI'S HOT MIXED SAMPLER
Clams Casino, Scallops Wrapped in Bacon, Cheesesteak Eggrolls, Buffalo Chicken Eggrolls, Mozzarella Sticks, Arancini Rice Balls, Chicken Bites & Franks in a Blanket

THE WATERFRONT
BY CARLUCCI'S

COURSE DESCRIPTIONS

SEAFOOD

Stuffed Flounder - Fresh fillet of flounder stuffed with crab meat in a white wine lemon sauce

Grilled Fillet of Salmon - Topped with a mustard dill sauce

Maryland Crab Cake - Jumbo lump crab meat, pan seared, served with a white wine lemon sauce on the side

ITALIAN SPECIALTIES

Penne Vodka - Sautéed in a pink blush vodka cream sauce, tossed with peas & prosciutto

Ravioli Valentino - Cheese ravioli served in a pink cream sauce with shrimp & sun-dried tomatoes

Lasagna Napoli - Ground beef & ground sausage layered with pasta sheets, ricotta, mozzarella & tomato sauce

CHICKEN & VEAL

Parmigiana (Veal or Chicken) - Breaded & deep fried to perfection! Topped with homemade tomato sauce & melted mozzarella cheese

Marsala (Veal or Chicken) - Sautéed in a marsala wine sauce with mushrooms

Francese (Veal or Chicken) - Egg batter dipped, sautéed in a white wine lemon sauce

Piccata (Veal or Chicken) - Sautéed in a light lemon wine sauce

Chicken Florentine - Boneless chicken breast sautéed in a white wine sauce, topped with spinach & melted mozzarella cheese

Chicken Maximo - Boneless chicken breast with sun-dried tomatoes, mushrooms & asparagus, sautéed in a marinara sauce with fresh basil

Veal Mimosa - Veal medallions sautéed with artichokes, mushrooms & sun-dried tomatoes in a garlic lemon wine sauce

VEGETARIAN

Pasta Primavera - Penne pasta tossed with fresh vegetables in a garlic & oil sauce (Vegan)

Ravioli Bellini - Cheese ravioli served in a pink cream sauce, topped with spinach & melted mozzarella cheese

Eggplant Rollatini - Fresh sliced eggplant, egg batter dipped, rolled in parmesan & stuffed with ricotta, served on a bed of homemade marinara sauce & topped with melted mozzarella cheese

Stuffed Shells - Pasta shells stuffed with ricotta cheese, baked in a fresh marinara sauce & topped with melted mozzarella cheese

BEEF

Prime Rib - Carved from the finest beef! Served with Au Jus

Filet Mignon - Served over a house made steak sauce

THE WATERFRONT
BY CARLUCCI'S

SPECIAL TOUCHES

LINENS

Each party includes a choice of white, ivory or sandalwood tablecloths & a choice of any napkin color below

PERSONALIZED MENUS

Our banquet team creates a custom menu to each event that each guest will have at their setting

RECOMMENDATIONS

L&M BAKERY

856-461-1660

DJ'S AVAILABLE

856-273-8787

PHOTOGRAPHY

Carannante Visuals
(Stefano Carannante)
717-440-3933

RIVERSIDE FLORIST

856-461-7744

WESTMONT PARTY

856-858-9750

OVER THE TOP KREATIONZ

Chelsea & Tiffany: 609-200-5535
Instagram: @overthetopkreationz

THE WATERFRONT
BY CARLUCCI'S

EVENT SPACES

THE WATERFRONT
BY CARLUCCI'S

EVENT PLANNING / CONTRACT

MENUS

All food & beverage selections must be made no later than 14 days (2 weeks prior to the event date). No pre-ordering necessary, just the selections you make as the host for your guests to choose from on the day of the event & our wait staff will take care of the rest! One unique feature we offer here at Carlucci's Waterfront is our personalized menus, custom to each event. Based upon your menu selections, our banquet team creates a special menu in which can match the theme of your party & even include a picture if you wish! Each guest will have one of these menus at their setting.

For banquet packages that have a choice of three main entree selections & you would like to offer a fourth entree selection, a $2.00 per person charge will be added.

GUARENTEES

A final guaranteed number of persons attending must be submitted to one of our banquet coordinators 7 days prior to event date. If for some reason less people show up then the number provided one week prior, you will still be charged for that number of people, however, the entrees will be boxed up for you to take with you.

DEPOSITS / PAYMENT

Prices do not include sales tax (6.625%) and gratuity (21%) for all events. A one time banquet fee of $200 is added to all events (weddings is $300) & is distributed amongst our banquet department managers, who are all fully committed to coordinating your event.

A $10 per person deposit is required in order to secure a date/space within the restaurant. Deposits can be made with a credit card over the phone or in person with cash or credit cards. All deposits are deducted from your final bill the day of the event. If you must cancel your event for any reason, the initial deposit will not be refunded, however, the initial deposit may be held with us to schedule a different date in the future.

Final payment is due at the conclusion of your event, which can be paid by cash or credit card. We do not accept personal checks, however, you may pay with a company check (due 72 hours prior to event). If an outstanding balance occurs and the banquet cannot be paid for in full, a 1.5% daily interest charge will be accrued. All attorney fees & court fees will be assessed.

Date: ___/___/___

Signature: _____

Date: ___/___/___

Banquet Manager: _____

THE WATERFRONT
BY CARLUCCI'S

MEET OUR TEAM

At Carlucci's Waterfront, we believe that exceptional service begins with a passionate and experienced team. Our dedicated professionals work together to ensure that every detail of your banquet is handled with precision, care, and a personal touch. From event planning to execution, each member of our team is committed to making your event an unforgettable experience. Get to know the talented individuals who bring your vision to life!

CARLO CAPUANO

ROSARIA CAPUANO

DANIELLE DINOTO

CARLO CAPUANO