

THE WATERFRONT  
BY CARLUCCI'S



BANQUET MENUS  
& PACKAGES



(856)-235-5737



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Mount Laurel, NJ 08054



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BRUNCH BUFFET  
PACKAGE

(3 HOURS)

(START TIME 11:00AM)



SATURDAY & SUNDAY ONLY

\$40 PER PERSON

ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS



**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

## BUFFET OPTIONS

CHOICE OF ONE FROM EACH

### DISPLAYS

CHOICE OF ONE

MUFFINS

DANISHES

ASSORTED PASTRIES

### COMPLIMENTARY

SEASONAL FRESH FRUIT

YOGURT PARFAIT

(GREEK YOGURT, GRANOLA &  
MIXED BERRIES)

1- BACON  
OR  
SAUSAGE

2- SCRAMBLED EGGS  
OR  
QUICHE LORINE

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 CASSAROLE  
(ADD \$4 PER PERSON)

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

BRUNCH BUFFET PACKAGE

BRUNCH BUFFET PACKAGE



HORS D'OEUVRES  
PACKAGE  
(2 HOURS)



\$40 PER PERSON  
\$50 PER PERSON FOR FRIDAY  
& SATURDAY NIGHTS  
ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS



THE WATERFRONT  
BY CARLUCCI'S



## 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

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



# 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

## 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

## 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)

\* 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 LUNCH PACKAGE

SIT DOWN LUNCH PACKAGE



## 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



**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**

**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**

**\* 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

PREMIUM LUNCH PACKAGE



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



# 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

## 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 \*

## 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)

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

KIDS MENU -11 & UNDER - \$21

SIT DOWN DINNER PACKAGE

SIT DOWN DINNER PACKAGE



PREMIUM DINNER  
PACKAGE  
(4 HOURS)



\$80 PER PERSON

\$85 PER PERSON FOR  
FRIDAY & SATURDAY

ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS



# 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

## 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

## 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

## DESSERT

CHOICE OF ONE

CHEESECAKE

TIRAMISU

LIMONCELLO  
MASCARPONE

\* ADDITIONAL \$2 PER PERSON FOR FOURTH OPTION \*

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

KIDS MENU -11 & UNDER - \$21

PREMIUM DINNER PACKAGE

PREMIUM DINNER PACKAGE



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

### APPETIZERS

CHEESE & FRUIT DISPLAY  
AND CHOICE OF THREE  
FRANKS IN A BLANKET  
STROMBOLI  
SPRING ROLLS  
FRIED CALAMARI  
CHICKEN BITES

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 TABLE

CHOCOLATE COVERED  
STRAWBERRIES  
MIXED COOKIES  
MINI CANNOLIS  
CREAM PUFFS  
MINI ECLAIRS

### SALAD COURSE

ON BUFFET

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

**BEVERAGES**  
ALL NON-ALCOHOLIC INCLUDED

SHIRLEY TEMPLES  
PEPSI  
SPRITE  
LEMONADE  
GINGER ALE  
ICED TEA

SWEET 16 PACKAGE

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

## 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)

\$150 FOR PRIVATE BAR / BARTENDER IN ROOM

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

SIT DOWN WEDDING PACKAGE

SIT DOWN WEDDING PACKAGE



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

## 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

## 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

\* ADDITIONAL \$2 PER PERSON  
FOR FOURTH OPTION \*

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

ALL INCLUSIVE WEDDING PACKAGE

ALL INCLUSIVE WEDDING PACKAGE



BEVERAGE  
ARRANGEMENTS



\$150 FOR PRIVATE BAR/  
BARTENDER IN ROOM



**THE WATERFRONT**  
BY CARLUCCI'S



**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

**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

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\*

BEVERAGE ARRANGEMENTS

BEVERAGE ARRANGEMENTS



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 ARTICHOKE(S)(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  
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## 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**

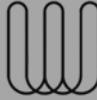
856-461-7744

**WESTMONT PARTY**

856-858-9750

**OVER THE TOP  
KREATIONZ**

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

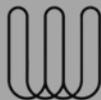


THE WATERFRONT  
BY CARLUCCI'S



## 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.

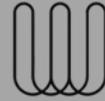
Final payment is due at the conclusion of your event, which can be paid by cash or credit card. We do not accept personal checks, however, you may pay with a company check (due 72 hours prior to event). If an outstanding balance occurs and the banquet cannot be paid for in full, a 1.5% daily interest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

Date: \_\_\_ / \_\_\_ / \_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_ / \_\_\_ / \_\_\_

Banquet Manager: \_\_\_\_\_



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## 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