



Carlucci's
WATERFRONT



BANQUET MENUS
& PACKAGES





HORS D'OEUVRES
PACKAGE
(2 HOURS)

—◆—
\$40 PER PERSON

\$50 PER PERSON FOR
SATURDAY NIGHTS

ADDITIONAL \$15 PER PERSON
FOR EVENT OUTDOORS



**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*

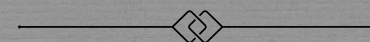
6.625% SALES TAX,
21% GRATUITY &
\$150 EVENT COORDINATOR FEE
ADDED TO ALL EVENTS

HORS D'OEUVRES PACKAGE

HORS D'OEUVRES PACKAGE



BEVERAGE
ARRANGEMENTS



\$150 FOR PRIVATE BAR/
BARTENDER IN ROOM



OPEN BAR

PRICE PER HOUR

BEER & WINE

- 1 HOUR-\$24 PER PERSON
- 2 HOURS-\$28 PER PERSON
- 3 HOURS-\$32 PER PERSON
- 4 HOURS-\$36 PER PERSON
- 5 HOURS-\$42 PER PERSON

PREMIUM OPEN BAR

- 1 HOUR-\$28 PER PERSON
- 2 HOURS-\$32 PER PERSON
- 3 HOURS-\$36 PER PERSON
- 4 HOURS-\$40 PER PERSON
- 5 HOURS-\$48 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

CASH BAR

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

DRINK TICKETS

EACH TICKET VALUED AT WHAT YOU WISH TO OFFER YOUR GUESTS

CELEBRATION TOAST

PRICE PER PERSON

- HOUSE CHAMPAGNE-\$3
- ASTI SPUMANTE-\$4
- SPARKLING CIDER-\$1.50

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

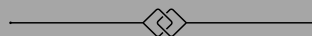
Premium Bar Includes: 2 Domestic Beers, 2 Imported Beers, 2 House Red Wines, 2 House White Wines & Premium Spirits

Top Shelf Upgrades Priced Accordingly



EVENT SPACES





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



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



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 \$150 is added to all events (weddings is \$250) & 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: _____

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

Jose Rodriguez
609-510-4803

WESTMONT PARTY

856-858-9750

RIVERSIDE FLORIST

856-461-7744



MEET OUR TEAM



**CARLO
CAPUANO**



**EXECUTIVE
CHEF KEVIN**



**CARLO
CAPUANO**



**ROSARIA
CAPUANO**



**DANIELLE
DINOTO**