



Carlucci's
WATERFRONT



BANQUET MENUS
& PACKAGES





5 HOUR SIT DOWN
WEDDING
PACKAGE



\$65 PER PERSON
\$75 PER PERSON FOR
SATURDAY NIGHT

\$10 PER PERSON FOR
CEREMONY ON SITE

\$10 PER PERSON FOR
COCKTAIL HOUR OUTSIDE



KIDS MENU (11 & UNDER-\$21)
5 HOUR DJ / DANCE FLOOR
(\$800)

CAKE CUTTING FEE
(\$1.50 PER PERSON)

6.625% SALES TAX,
21% GRATUITY &
\$250 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, Russian

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

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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



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

6.625% SALES TAX,
 21% GRATUITY &
 \$250 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

(ADD \$2 PER PERSON)

TOSSED GARDEN SALAD

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

PASTA COURSE

CHOICE OF ONE

PENNE VODKA

PENNE POMODORO

PENNE MARINARA

MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA-\$127

CHICKEN MARSALA-\$127

CHICKEN FRANCESE-\$127

CHICKEN PICCATA-\$127

CHICKEN FLORENTINE-\$127

GRILLED CHICKEN BREAST-\$127

VEAL PARMIGIANA-\$130

VEAL MARSALA-\$130

VEAL FRANCESE-\$130

VEAL OSCAR-\$140

VEAL MIMOSA-\$130

EGGPLANT ROLLATINI (V)-\$117

PASTA PRIMAVERA (VEGAN)-\$117

RAVIOLI BELLINI (V)-\$117

STUFFED SHELLS (V)-\$117

QUEEN CUT PRIME RIB-\$142

14OZ NEW YORK STRIP-\$145

* ADDITIONAL \$2 PER PERSON
 FOR FOURTH OPTION *

**MAIN COURSE
 CONTINUED**

FILET MIGNON-\$145

FILET MIGNON WITH
 GRILLED SHRIMP-\$151

SURF & TURF-\$184

LOBSTER TAIL-\$184

TILAPIA AQUA PAZZA-\$131

SEA BASS AQUA PAZZA-\$139

MARYLAND CRAB CAKE-\$141

GRILLED SALMON-\$131

STUFFED FLOUNDER
 WITH CRABMEAT-\$141

DESSERT

CHOICE OF ONE

ICE CREAM PARFAIT

FRESH FRUIT CUP

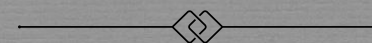
\$150 FOR PRIVATE BAR / BARTENDER IN ROOM
 COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

ALL INCLUSIVE WEDDING PACKAGE

ALL INCLUSIVE WEDDING PACKAGE



BEVERAGE
ARRANGEMENTS



\$150 FOR PRIVATE BAR/
BARTENDER IN ROOM



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

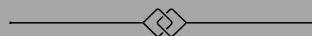
Premium Bar Includes: 2 Domestic Beers, 2 Imported Beers, 2 House Red Wines, 2 House White Wines & Premium Spirits

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**