

Carmen's Hors D' Oeuvres

Butler service

Sea Scallops wrapped in bacon

Batter dipped shrimp

Chicken tenders

Hot pepper poppers

Assorted batter dipped vegetables

Tiny potato pancakes

Breaded mozzarella sticks

Cocktail meatballs

All are served with cocktail sauce and honey mustard dipping sauce

Butler service of our canapés include

Cheese

Olive

Hot pepper

Bacon

Onion

All served on toast points

Other suggestions: Coconut shrimp with pina colata dipping sauce

Lobster phyllo bites with curry dipping sauce

Seafood Tartlets (shrimp, Lobster, Crab, and Scallop)

Crab stuffed mushroom caps

Franks in a blanket

Lamb lollipops with mint dipping sauce

Filet mignon brochette, little bites of filet on brochette served with horseradish sauce, roasted red pepper and mozzarella cheese

Mediterranean brochette with Spanish onion, plum tomatoes and feta cheese

Fresh fruit and cheese platters are also available

Cocktails and Delights

During the first hour of your reception your guests will be welcomed by our butlers serving Hors D' Oeuvres. A beverage fountain of your choice will be flowing on the garden veranda outside, or inside the seating area next to our huge fire place hearth.

The open bar will be serving Premium liquors, cream drinks, wine, and two kinds of beer, soft drinks, and juice drinks. With all of the popular refreshments of the day mixed upon request.

Bar service in most of our plans lasts for four hours.

*One of the hottest trends in the hospitality/wedding industry is
" Getting Personal"*

We are pleased and proud to once again take the lead in industry trends and incorporate this neat idea into your "special day"

We are now creating specialty signature drinks for your reception.

Some examples: your theme colors have a golden hue, perhaps a golden martini would be your signature drink. How about a chocolate kiss on the rocks?

Wedding guests could order our bride and groom signature wedding kisses.

Possibilities are endless; we can help you with some great ideas

Platter Style service

Soup de jour OR

Tossed salad greens with our house dressing

You may select two platter entrees:

Petite filet mignon served with sautéed onions and mushrooms

Prime rib of beef in au jus

Filet tips of steak served in a Marcella wine sauce with portabella mushrooms

Steak Chausser tender medallions of filet mignon sautéed with spinach, fresh roma tomatoes and portabella mushrooms served in a sweet red wine sauce

Vegetarian entrée: fresh vegetables sautéed in a white wine and garlic sauce served over homemade pasta

Chicken franchise tender breast of chicken in a light wine and lemon butter sauce

Chicken piccata tender breast of chicken served in a lemon and butter sauce with capers

Chicken Marcella tender breast of chicken served in a Marcella wine sauce with portabella mushrooms

Chicken cordon bleu a stuffed breast of chicken filled with Swiss cheese and

Baked ham served with a lite wine sauce and portabella mushrooms

Chicken asiago tender medallions of chicken served in an asiago cheese cream sauce with fresh spinach and roma tomatoes

Chicken or Veal pomodoro tender medallions of chicken or veal in a cream vodka sauce covered with fresh roma tomatoes

Roast porketta a center cut pork chop served with sweet roasted garlic

Roast pork Marcella served with a Marcella wine sauce and portabella mushrooms

Autumn pork loin center cut pork chop served with brandied cider apples and onions in an apple jack brandy sauce

Stuffed flounder with lump crabmeat in a lite cream sauce

Butter crumb filet of sole served with butter and lemon

Platter style continued

*Starch selections: whipped potatoes
Tiny red potatoes with garlic and rosemary*

Seasonal Vegetable

Dessert:

*Your wedding cake served with ice cream
Fresh fruit cobbler served with ice cream
Cherries jubilee
Strawberry, chocolate or cream de mint ice cream parfait
Italian rum cake
Warm fudge brownie sundae*

*All of our dinners are served with our homemade rolls and butter
Coffee and tea*

Family Style Menu

Tossed Salad Greens served with our house dressing

Cavatelli our homemade pasta in a sweet tomato sauce served with Romano cheese

Choice of three meat entrees:

Steak and Mushrooms tender steak medallions served in a red wine and portabella mushroom sauce

Homemade Htaluiki tender stuffed cabbage leaves filled with ground pork, beef, and rice

Baked Virginia ham served with pineapple sauce

Chicken franchise medallions tender medallions of chicken in a white wine and lemon butter sauce

Homemade Italian meatballs

Autumn pork loin served with brandied apples in an apple jack sauce

Baked breaded veal cutlets

Roast porketta with sweet roasted garlic

Starch: whipped potatoes

Potato stuffing

Seasonal vegetable

Dessert:

Wedding cake served with ice cream

Fresh fruit cobbler with ice cream

Cherries jubilee

Strawberry, cream de mint or chocolate ice cream parfait

Italian rum cake with ice cream

Warm fudge brownie sundae

All dinners served with our homemade rolls, and butter

Coffee and tea

Other suggestions? We have many! Let us design a menu that reflects your unique good taste and personality

Enhanced Package ideas:

Appetizers

Jumbo Shrimp Cocktail

Lump Crabmeat Cocktail

Fresh Fruit Cocktail

Pasta enhancements

Homemade manicotti or ravioli pasta stuffed with ricotta and Romano cheeses served in a sweet tomato sauce

Homemade tortellini melinaise pasta stuffed with cheese served in a cream sauce with a touch of demi glaze

Ziti served in a cream vodka sauce

Soup enhancements

Italian wedding soup

Cream of mushroom or broccoli

Crabmeat bisque

Italian tortellini

Intermezzo

Fresh citrus ice

Lemon, lime or tangerine ice

Entrée enhancements

Surf and Turf 8 oz lobster tail and a 6 oz filet

T-bone steak 16 oz cut

Shrimp or Chicken scampi served over rice

Pork tenderloin center cut wrapped in bacon drizzled with honey mustard sauce served over sautéed apples

Why not add something special and different to your reception package?

A

Chocolate or Cheese fondue fountain can be added to your reception plan for a tiny fee.

The chocolate or cheese fondue fountain creates a beautiful effect for a different presentation for any occasion

Chocolate Fountain Enhancement

Carmen's will provide fresh fruit, pretzels, marshmallows, pound cakes, Potato chips and cookies for your chocolate fountain.

Cheese Fondue Fountain Enhancement

Carmen's will provide fresh fruit, and veggies, pretzels, and crackers for your Cheese fondue fountain

Italian Dessert Enhancement

Italian cookie trays one made for each table decorated in your wedding theme

Italian pastry Venice table complete with chocolate fountain and coffee service a must for that sweet ending to your perfect meal.

Speak to our banquet consultant for other great ideas.