

ARDMORE 2616 E. County Line Rd. • 610.649.4046
WEST CHESTER 128 West Market St. * 610.696.3788



Carlino's Full Service Catering Menu

Professional Staffing ~ Rental Options ~ Tasting Policy ~ Payment Options

~ Hors d'oeuvres ~

There is a minimum order for each selection.

~ Chef Specialties ~

Smoked duck on French bread with a cranberry relish
Belgian endive spears with herbed cream cheese
Mozzarella, tomato and basil skewers
Miniature goat cheese pizza
Watercress and cream cheese tea sandwich
Petite artichoke patties with a roasted tomato dip
Brie and raspberry puff pastry
Duck paté on a water cracker with capers
Vegetarian spring roll with a plum dipping sauce

~ Seafood ~

Grilled sea scallops with crispy bacon brochette
Seafood empanada with avocado butter
Salmon mousse in a cucumber cup
Sesame crusted Ahi tuna on crispy wontons with spicy tarter sauce
Shrimp fiesta in a phyllo cup
Mushroom caps filled with jumbo lump crabmeat and fontina cheese
Miniature lump crab cakes with dijon tarter
Smoked salmon pumpernickel canapés
Artichoke bottom stuffed with a crabmeat salad
Firecracker shrimp skewer
Jumbo shrimp cocktail

~ Chicken ~

Chicken, smoked Gouda and caramelized onion quesadilla
Chicken pecan satay topped with an apricot sauce
Chicken and mushroom risotto spring roll with a teriyaki sauce
Petite grilled chicken and pineapple skewers
Thai chicken and corn salsa phyllo cup

~ Beef, Lamb and Pork ~

Petite Beef Wellington
Filet of beef on homemade garlic toasts topped
with creamy horseradish sauce
Lollipop lamb chops accompanied by mint jelly
Spiced pork on crispy flatbread with roasted corn salsa
Prosciutto wrapped asparagus spears
Coriander duck in phyllo tart

~ Food Stations ~

All food stations require a minimum number of guests.

~ Antipasto Carlino ~

\$11.75 Per Guest

Featuring some of the best that Carlino's has to offer, this station is a true crowd pleaser filled with a variety of rustic pizza breads, imported Italian meats, exceptional cheeses, champagne mix of olives, roasted red peppers, pepper shooters, olivata spread, bruschetta, broccoli rabe, homemade garlic toasts and Carrs crackers. We garnish this display with sweet ripe strawberries and a variety of seedless grapes.

~ Crudités Display ~

\$7.95 Per Guest

This station is essential for many affairs. Your guests will enjoy a beautiful display of fresh cut vegetables with assorted homemade dips, a variety of international Cheeses, bruschetta toasts, with assorted toppings, sweet ripe strawberries and a variety of seedless grapes.

~ Carlino's Seafood Station~

Market Price

Jumbo grilled shrimp, steamed mussels on the half shell, oysters Rockefeller, little-neck clams and snow crab claws served with lemon wedges, zesty cocktail sauce, creamy horseradish sauce and curry remoulade, Jonah crab claws, blue crab cocktail fingers, clams casino, grilled lemon pepper lobster mini tails, Southwest or Asian seared tuna, Asian seaweed salad and fresh calamari salad.

~ **Pasta Station**~

\$10.95 Per Guest

Allow one of our Chefs to create your favorite pasta dishes right in front of you and your guests!

Choose two homemade pastas: penne, rigatoni, cheese tortellini or gnocchi. Combine these with our classic marinara, creamy alfredo or pesto sauces; add in your favorite toppings (choose 6) such as Locatelli cheese, roasted peppers, black olives, broccoli florets, peas, chicken breast pieces, sautéed spinach or mushrooms.

Station includes our homemade crusty Italian bread.

~ **Carving Station** ~

Market Price

Allow one of our expert chefs to carve any of your favorite entrees such as filet mignon, prime rib of beef, oven roasted turkey breast, honey glazed ham, top round sirloin or seasoned pork loin. Station includes your choice of starch, vegetable and homemade crusty Italian bread.

~ **Entrée Menus** ~

All Catered Events Require a Minimum of 20 Guests

Choice of Two Entrees: \$12.95 pp Choice of Three Entrees: \$13.95 pp

~ **Chicken Selections** ~

Chicken a la Chef Luigi

Grilled chicken topped with Chef Lou's sun-dried tomato cream sauce

Chicken Melanzana

Chicken breast topped with provolone cheese, eggplant and marinara sauce

Chicken Marsala

Chicken breast with fresh mushrooms in a Marsala wine sauce

Chicken Piccata

Chicken breast sautéed in a lemon caper sauce

Chicken Florentine

Chicken breast filled with sautéed spinach, roasted peppers & fontina cheese

Chicken Cranberry

Oven roasted breast of chicken filled with cranberry foccacia stuffing and topped with a sweet cranberry glaze

Washington State Chicken

Chicken breast stuffed with apples and cheddar cheese wrapped with
bacon in a zesty barbeque sauce

Chicken Gorgonzola

Sautéed chicken with spinach and roasted red peppers in a
bleu cheese cream sauce

Chicken Romano

Sautéed fresh spinach, mushrooms and imported sharp provolone atop boneless
chicken breast with a tomato and fresh basil concasse

Chicken Pomodoro

Chicken breast topped with provolone cheese, fresh tomatoes and basil in a lemon
sauce

Glazed Chicken Grand Marnier

Chicken breast sautéed in an orange liquor sauce

Chicken Saltimbocca

Boneless breast of chicken topped with fresh sage, Marsala wine sauce
and imported Italian prosciutto

Chicken Francaise

Chicken breast dipped in an egg batter

Boston Street Chicken

Cajun dusted grilled chicken breast topped with a pepper, onion and tomato

~ Beef Selections ~

Beef Selections are an additional \$4.95

Prime Rib

Carved slow roasted prime rib of beef, served with classic au poivre sauce

Roasted Tenderloin of Beef Au Poivre

Carved roasted tenderloin of beef topped with a peppercorn cream sauce

T-Bone Steak (12 oz)

Grilled Flank Steak

Grilled flank steak topped with worcestershire and wild mushrooms

Beef Bourguignon

Tenderloin tips and mushrooms sautéed in a red wine demi glacé

Roasted Filet Mignon

Roasted filet mignon accompanied by creamy horseradish sauce

New York Strip Steak (8 oz)

~ Pork Selections ~

Pork Selections are an additional \$4.95

Mango Tenderloin

Grilled pork tenderloin accompanied with mango chutney

Stuffed Pork Loin w/ Dried Fruit

Apricot glazed pork loin stuffed with an assortment of dried fruits

Pork Pinwheels Abbruzzese

Roasted seasoned pork loin stuffed w/ roasted peppers, sautéed spinach and sharp provolone cheese pork Milarese-Picatta

~ Veal Selections ~

Market Price

Veal Marsala

Tender veal cutlets sautéed in a Marsala wine sauce

Wild Mushroom Veal Chops

Jumbo grilled veal chop topped with portobello, shitake & white mushroom sauce

Veal Oscar

Veal cutlets pounded thin and topped with crabmeat and Béarnaise sauce, garnished with asparagus spears

Veal Francaise

Veal cutlets dipped in an egg batter

Veal Piccata

Veal cutlets sautéed in a lemon caper sauce

Veal Saltimbocca

Veal cutlets topped with fresh sage, Marsala wine sauce and imported Italian prosciutto

Veal Parmigiana

Fresh veal cutlet lightly breaded and topped with marinara sauce and mozzarella cheese

~ **Seafood and Duck Selections** ~
Market Price

Flounder stuffed with Crabmeat

Fresh flounder stuffed with jumbo lump crabmeat and topped with a creamy Béarnaise sauce

Herb Crusted Atlantic Salmon

Fresh Atlantic salmon in a herb lemon butter sauce

Salmon a la Chef Louis

Grilled salmon topped with Chef Louis' raspberry sauce

Grilled Chilean Sea Bass

Grilled Chilean sea bass with a citrus salsa

Lobster Thermidor

Lobster, onions and mushrooms sautéed in a brandy cream sauce

Jumbo Shrimp stuffed with Crabmeat

Jumbo shrimp stuffed with crabmeat and topped with a Béarnaise sauce

Grilled Ahi Tuna

Grilled Ahi tuna steak topped with tomato chutney

Duck a l'Orange

Roasted boneless duck breast topped with an orange brandy glaze

Jumbo Lump Crabcakes

Jumbo lump crabcakes served w/ our homemade dijon tarter sauce

Grilled Butterfish w/ a Teriyaki Glaze

Fresh Atlantic butterfish, grilled to perfection and topped with a rich teriyaki glaze

Orange Marmalade Salmon

Blackened Tilapia

Salmon al Grecco

Fresh Atlantic salmon topped with pesto, sun dried tomatoes, kalamata olives and feta cheese

Almond Grouper

Panko and almond crusted grouper fillet

~ Entrée Compliments ~
Side Dish Selections

Choice of Two Sides for \$6.95 Choice of Three Sides for \$7.95

Balsamic grilled Mediterranean vegetables
Sautéed vegetable medley
Grilled asparagus w/ a red pepper garnish topped with Hollandaise
String bean Almondine
Sautéed spinach and mushrooms
Pesto risotto
Ratatouille
Broccoli rabe aioli
Roasted garlic mashed potatoes
Sautéed portabella mushrooms with peppers and onions
Sugar snap peas w/ baby carrots and ginger
Seasoned Yukon gold potatoes
Herb butter roasted new potatoes
Potatoes au gratin
Wild mushroom risotto
Twice baked potato
Abruzzo rsotto
Saffron rice pilaf

~ Salad Selections ~

Salad Selections are \$2.75 Per Guest

Traditional Caesar salad w/homemade croutons and creamy Caesar dressing

Orange tarragon vinaigrette dressed spring mix salad topped with gorgonzola cheese, toasted walnuts, dried cranberries and fresh pears

Balsamic vinaigrette dressed romaine,
red and green leaf lettuce with garden vegetables

Cider vinaigrette dressed baby spinach topped with goat cheese,
diced apples and candied pecans

Fresh mozzarella w/tomato and basil salad drizzled with a balsamic glaze

~ Homemade Pasta ~

All Carlino's Pastas are homemade in our Ardmore market.

Pasta Selections may be served as a first course at a sit-down event for \$4.50 pp or choose as one of your entrée selections.

~ Please select one of the following Pastas ~

Penne, mini shell, rigatoni, mini farfalle, gnocchi, spinach gnocchi, cheese tortellini, mushroom, lobster or cheese ravioli, whole wheat pasta and farro pasta are available for an additional charge

~ Please select one of the following Sauces ~

Classic marinara, creamy alfredo, pesto, vegetarian pink, aioli, vodka cream sauce abruzzo bolognese, or Uncle Frank's special pomodoro sauce

~ House Specialties ~

Garlic & basil ravioli with a pink vegetarian Sauce
Lobster ravioli with a vodka cream sauce
Tortellini with prosciutto, peas and roasted peppers in an alfredo sauce
Orechiette with sausage and broccoli rabe
Penne with grilled chicken in a pesto cream sauce
Rigatoni with duck bolognese
Carlino's classic cheese lasagna
Carlino's classic spinach lasagna
Mama Carlino's Lasagna filled with chicken, gorgonzola cheese and our vodka cream sauce
Homemade eggplant parmigiana rolls with creamy ricotta cheese
Toscana lasagna
Vegetable lasagna à la rosa
Baked ricotta crepes topped with mushroom and baby spinach with la rosa sauce
Mini farfalle pasta with grilled chicken in a tomato brandy cream sauce

~ SUSHI ~

Prices Subject To Change Without Notice

~ Tuna Plate ~

Feeds 20-25

\$120.00

Tuna nigiri, tuna rolls and tuna sashimi

~ Sashimi Plate ~

Feeds 20-25

\$210.00

Tuna, salmon, yellowtail, snapper, shrimp, eel sashimi,
tuna, California and salmon avocado rolls

~ Sushi and Roll Plate (A) ~

Feeds 20-25

\$105.00

Tuna, salmon, yellowtail, snapper, shrimp and eel Nigiri,
tuna, California and salmon avocado rolls

~ Sushi and Roll Plate (B) ~

Feeds 20-25

\$125.00

Tuna, salmon, yellowtail, snapper, shrimp an eel nigiri and sashimi
tuna and California rolls

~ Roll Plate ~

Feeds 20-25

\$99.00

California, tuna, salmon avocado, cucumber and yellowtail rolls

~ Kids Plate ~

Feeds 20-25

\$99.00

Tuna, salmon, egg, crab, tuna and cucumber rolls

~ **Desserts** ~

All Catered Events Require a Minimum of 20 Guests

Chef Jessica's Signature Miniature Pastries

A variety of miniature fruit and seasonal tartlets, cannoli, chocolate covered strawberries, handmade chocolate creations, petit fours and more!

Just Tarts Please

A dainty melange of petit tartlets including fruit tarts, cheesecake, chocolate truffle tartlets and seasonal varieties.

Quattro Italiano

A collection of your favorite Italian inspired pastries. Tray includes miniature fruit crostata, cream puffs, ricotta, vanilla and chocolate custard cannoli and sfogliatelle.

Luscious Dessert Bar

A toothsome display of chocolate cheesecake bars, lemon squares, caramel apple cobbler bar, pecan chocolate chunk and toffee walnut crunch bars.

Dolci Italiano

Assortment of vanilla, chocolate and ricotta cannolis, cream puffs and miniature éclairs.

Gourmet Biscotti Display

An elegant arrangement of our homemade biscotti, chocolate covered pretzels and chocolate covered strawberries.

Chocolate Kissed Strawberries

A delicious indulgence! We use the finest quality chocolate for dipping our succulent strawberries. Many designs and color choices available.

Classic Cookie Assortment

An assortment of our time-honored chocolate chip, toffee crunch, white chocolate macadamia nut and oatmeal raisin cookies. Garnished generously with our very fudgy brownies.

Cupcakeology

Let us create for you an incredible display of cupcakes! We will design and tailor size, color and decorate to compliment any special occasion.

~ Specialty Cakes ~

Prices vary

Italian rum cream cake
Signature tiramisu
Cioccolato
Black forest cherry torte
Chocolate layer cake
Raspberry ganache chiffon cake
Red velvet
Vanilla layer cake
All butter pound cake
New York style cheesecake
Cannoli
Double chocolate Kahlua cake
Strawberries & cream shortcake
Vaniglia
Nocciola

Add fresh seasonal fruit to any dessert station for \$1.50 pp

~ Dolce Italiano Station ~

A sensual feast! A complete espresso bar and lavish display of all your Italian favorites – homemade biscotti, Italian cookie tier, sfogliatelle and an exquisite sweet table of our award-winning pastries and cakes.

~ Rental Items ~

Ballroom, folding or garden chairs
Banquet, guest and cocktail tables
Extensive line of linen tablecloths/napkins/skirting
Chair covers and sashes
Full line of glassware and stemware
China, dinnerware and flatware

~Tasting Policy~

Carlino's would be happy to provide a tasting of your menu items to ensure that your choices are exactly as you envisioned. Items can be served in our offices or prepared for you to take home and taste at your convenience.

Deposit for event is required and tasting is limited to four guests.

~Professional Staff ~
Bartenders, Servers, Chefs and Event Coordinators

Carlino's staff of professionals is available to you and your guests to ensure every event runs smoothly. All Servers, Bartenders, Chefs and Event Coordinators are professionally trained to execute the highest level of service.
An 18% gratuity will be added to all guests' checks.

~ Payment Options ~

A \$300.00 deposit is required to hold the event date. Deposits are non-refundable within 30 days of the event. Final payment must be received 5 days prior to the event. Visa, MasterCard and American Express are accepted.