FULL SERVICE CATERING MENU

EST. 1983

CONTACT

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• CATERING DIRECTOR •

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610.649.4046 - 9:00-5:00PM

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Full Service

From intimate gatherings to extravagant affairs, Carlino's Full Service Catering offers a truly artisanal experience for you and your guests.

Anniversaries, rehearsal dinners, weddings, bar/bat mitzvahs and holiday gatherings, Carlino's Full Service Catering offers full staffing and set up, incredible food and excellent service.

Careful attention is given to details, such as: decorations, linens, table layout and design and event flow.

Allow our event coordinators to make your next event delightful and easy.

EST. C 1983

Breakfast & Brunch Menus

THE CLASSIC BREAKFAST
$14.99 Per Person

Scrambled Eggs (Choice of 2): Plain, cheese, ham & cheese, vegetable (mushrooms, onions, peppers & spinach), vegetable & cheese

Ribboned home fries

Breakfast Meats: Lancaster County smoked bacon, ham, sausage

Fresh seasonal fruit salad

Coffee and tea

Fresh squeezed juice: orange and grapefruit

Bread Basket: Assorted sliced bagels and homemade artisan breads, flavored cream cheeses, jams, butter

THE DUTCH COUNTRY
$16.99 Per Person

Belgian waffles with whipped butter, warm maple syrup

Scrambled Eggs

Breakfast Meats: Lancaster County smoked bacon, ham, pork roll

Breads

Ribboned home fries

Fresh seasonal fruit salad

Coffee and tea

Fresh squeezed juice: orange and grapefruit

A MORNING IN TUSCANY
$19.99 Per Person

Strata with bell peppers, caramelized onions and a blend of Italian cheeses, sliced prosciutto, soppressata, salami, sharp provolone and fontina cheeses

Almond mascarpone stuffed French toast with baked apples

Sliced fresh fruit

Artisan bread and pastries basket: Ciabatta, sfogliatelle and biscotti

Coffee and tea

Fresh squeezed juice: orange and grapefruit

THE NEW YORKER
$19.99 Per Person

Lox, peppered mackerel, smoked whitefish, garnished with caper berries

Albacore tuna salad

Classic egg salad

Green leaf lettuce, sliced tomatoes, capers, sliced red onions

Sliced fresh seasonal fruit

Bread Basket: Assorted sliced bagels and homemade artisan breads, flavored cream cheeses, jams, butter

Coffee and tea

Fresh squeezed juice: orange and grapefruit

BREAKFAST AT TIFFANY'S
$20.99 Per Person

Fritatta: Egg bake with butternut squash, kale and goat cheese

Mascarpone Stuffed Crêpes: House-made crêpes filled with spiced mascarpone, topped with fruit topping

Poached salmon with dill cucumber sauce

Breakfast Trifle: Layers of winter berries and oranges, low fat vanilla Greek style yogurt & granola

Bread Basket: Assortment of homemade artisan breads; multigrain & energy, croissants with jams and butter

Coffee and tea

Fresh squeezed juice: orange and grapefruit

Breakfast & Brunch Menus

CONTINUED

OMELETTE STATION

$14.99 Per Person

*REQUIRE (1) CHEF ATTENDANT PER 25 GUESTS

OMELETTE BAR TOPPINGS TO INCLUDE:
Smoked Salmon, Sautéed Onions, Baby Spinach, Tri-Color Peppers, Mushrooms, Chopped Tomato, Cheddar & Jack Cheeses, Mozzarella, Crumbled Feta Cheese, Sour Cream, Avocado, Salsa

Choice of (1) Salad*:

Harvest Cobb
Chopped romaine, local bacon, hardboiled eggs, apples, dried cranberries, pecans, goat cheese, poppyseed dressing

Baby Spinach Salad
Roasted beets, sweet potatoes, red bell peppers, red onion, pumpkin seeds, fig balsamic vinaigrette

Classic Caesar Salad
Romaine and radicchio lettuces, shredded Parmigiano Reggiano, homemade focaccia croutons with Carlino's signature caesar dressing

*Mini Danish and Pastries Assortment may be substituted for Choice of Salad

BREADS

House Energy Raisin Walnut Bread and Fresh Assorted Bagels with butter and cream cheese

Breads

Cocktail Menus

PRICES BASED ON (1) HOUR OF SERVICE.
EACH ADDITIONAL HOUR WILL ACCRUE ADDITIONAL CHARGE PER PERSON.

PASSED HORS D'OEUVRES

$26.99 Per Person

One hour cocktail event • Choice of up to 6 items

SEAFOOD

Miniature Crab Cake: Remoulade dip

Sesame-Crusted Seared Ahi Tuna: Ponzu sauce - *Wheat Free*

Smoked Salmon: Herbed crème fraîche, cucumber cup

Maui Shrimp Spring Roll: Red chili dipping sauce

Shrimp Lejon: Bacon wrapped tail-on shrimp, horseradish mustard dip - *Wheat Free*

Individual Shrimp Cocktail - *Wheat Free*

BEEF

Filet of Beef: Caramelized onion, horseradish cream, confetti of bell pepper, homemade crostini

Sicilian Meatball: Bolognese meatball seasoned with raisins, mint and pine nuts, puttanesca sauce

Beef Bourguignon Puff: Marinated beef, red wine, classic seasoning, puff pastry

POULTRY

Saltimbocca Bite: Sautéed chicken breast and sage wrapped with prosciutto on skewer - *Wheat Free*

Grilled Sesame Chicken: With pineapple on skewer

Mini Chicken Wellington: Chicken breast, mushroom duxelle, puff pastry

Chicken Marsala Pot Pie: Slow roasted chicken, Marsala wine, cream, green onions, mushrooms, red bell peppers, shallots, buttery pie crust

PORK

Stuffed Crimini Mushroom: Stuffed with crumbled house Italian sausage, roasted red pepper, sautéed spinach, Asiago, garlic - *Wheat Free*

Candied Apple Wrapped in Pork Belly: Fuji apples baked with cinnamon and sugar, wrapped in pork belly smoked with applewood on a bamboo paddle skewer - *Wheat Free*

Coney Island Franks: Stuffed with sauerkraut and mustard with puff pastry wrap, mustard dip

CHEESE

French Brie and Pear: Brie, pear compote, almond paste, phyllo

French Brie and Cranberry: Orange zest, chopped walnuts in phyllo roll

Cocktail Menus

PRICES BASED ON (1) HOUR OF SERVICE.
EACH ADDITIONAL HOUR WILL ACCRUE ADDITIONAL CHARGE PER PERSON.

VEGETARIAN

Roasted Artichoke Patty:
Roasted red pepper crème fraîche

Vegan Caponata Phyllo Star:
Sicilian fried eggplant, tofu and whole roasted pine nuts, sweet and tangy sauce

Roasted Beet & Goat Cheese Skewer:
Roasted beets and goat cheese enrobed in almonds, honey, and fresh herbs

Grilled Zucchini Rollatini:
Rolled with herbed goat cheese

Cocktail Menus
CONTINUED

PRICES BASED ON (1) HOUR OF SERVICE.
EACH ADDITIONAL HOUR WILL ACCRUE ADDITIONAL CHARGE PER PERSON.

DISPLAYED CHILLED HORS D'OEUVRES

ITALIAN SALUMI DISPLAY
$8.99 Per Person (Per Hour)

Prosciutto, fennel soppressata, black pepper salami, beef brasaeola complemented with olives, grain mustard, mostarda, crackers, grissini

CHEESE DISPLAY
$6.99 Per Person (Per Hour)

French brie, New Zealand Cheddar, Gorgonzola Dolce, smoked gouda, Manchego, fresh strawberries, grapes, crackers, grissini
*This selection may change due to seasonal availability

SIGNATURE CRUDITÉS DISPLAY
$6.99 Per Person (Per Hour)

Served on a tray or arranged beautifully in glass containers

Seasonal Vegetables
Choice of dip: Cusabi (cucumber, wasabi), chunky blue cheese or ranch

UPGRADED CHEESE DISPLAY
$8.99 Per Person (Per Hour)

A selection of artisan and imported specialties hand picked by our expert cheesemongers, perfectly paired with appropriate accoutrement to include chutney, honey, fruits, nuts and hand made bread specialties

SALUMI, CHEESE & CRUDITÉS DISPLAY
$8.99 Per Person (Per Hour)

A beautiful display of all three chilled hors d'oeuvres (Salumi, Cheese & Crudités Display)

VEGETARIAN APPETIZER DISPLAY
$5.99 Per Person (Per Hour)

Marinated fresh ciliegine mozzarella, herbed ricotta filled grilled zucchini, grilled peppers (roasted garlic and kalamata olives), grilled asparagus with Meyer Lemon oil, roasted baby artichokes, fresh tomato bruschetta, housemade crostini toast and pita

Signature Chilled Stations

ANTIPASTO STATION

$15.99 Per Person (1 Hour) • $19.99 Per Person (2 Hours)

Artisan salumi (prosciutto, handmade soppressata, salami, pepperoni),
Cheesemonger selection of Italian imported cheeses,
Bruschetta trio (classic tomato, mushroom, eggplant),
House-made dips (antipasto and muffaletta),
Vibrant olives (Abruzzo, Red Cerignola, Sicilian),
Stuffed banana pepper shooters, stuffed with prosciutto and sharp provolone cheese, Roasted artichokes (fresh rosemary, extra virgin olive oil),
Grilled peppers with roasted garlic, Kalamata olives, balsamic glaze,
zucchini rollatini (stuffed with herbed goat cheese),
Fresh grapes and strawberries,
Accompanied by classic brick oven pizza pies
(classic tomato and focaccia white with rosemary and garlic),
Handmade grissini breadsticks, bruschetta crostini and
Carlino's own artisan ciabatta bread

MEDITERRANEAN STATION

$12.99 Per Person (1 Hour) • $16.99 Per Person (2 Hours)

Homemade hummus (Traditional, Roasted Red Pepper and Black Bean)
Olivata spread (Kalamata olive, extra virgin olive oil)
Caramelized Onion and Feta Cream Cheese Spread, Eggplant Rollatini,
Goat cheese enrobed in dried fruit and sugar coated pecans,
Cheese Assortment: Marinated feta, pesto marinated ciliegine mozzarella, house dried sharp provolone, Authentic Greek olives
Crudités: Asparagus, cucumbers, bell peppers, yogurt dill dip,
pita, flatbreads and bruschetta crostini

Action Stations

REQUIRE AT LEAST (1) CHEF ATTENDANT

Action Stations

Action Stations Include (1) Protein, (1) Starch, (1) Salad, Sliced Bread and Rolls

*REQUIRE (1) CHEF ATTENDANT PER 50 GUESTS
AND A MINIMUM ATTENDANCE OF 30 GUESTS

- CARVING STATIONS -

$16.99 Per Person

{$8.99 per person when added to a buffet as (1) entrée choice}

CARLINO'S AUTHENTIC PORCHETTA

Pork loin rolled and stuffed with fresh Italian herbs, rosemary, garlic, bay leaves, tied and slow roasted served au jus, served with broccoli rabe aioli, fried long hot peppers, sharp provolone

ALL NATURAL SPIRAL HAM

Uncured Bone-in Spiral Sliced Ham: ½ Ham - Locally raised and harvested with no antibiotics or added hormones, glazed with brown sugar, honey, apple cider & Dijon mustard; GLUTEN FREE

HOUSE ROASTED TURKEY

Garlic and herb seasoned turkey breast, served with homemade turkey gravy, cranberry mayonnaise, whole grain mustard

BEEF ROAST

Slow roasted peppercorn prime roast beef, horseradish cream, caramelized onions served with beef jus

- PREMIUM CARVING STATIONS -

$19.99 Per Person

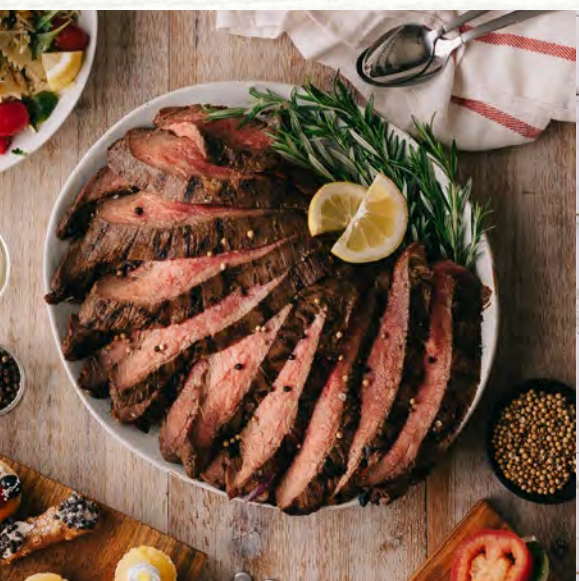
{$9.99 per person when added to a buffet as (1) entrée choice}

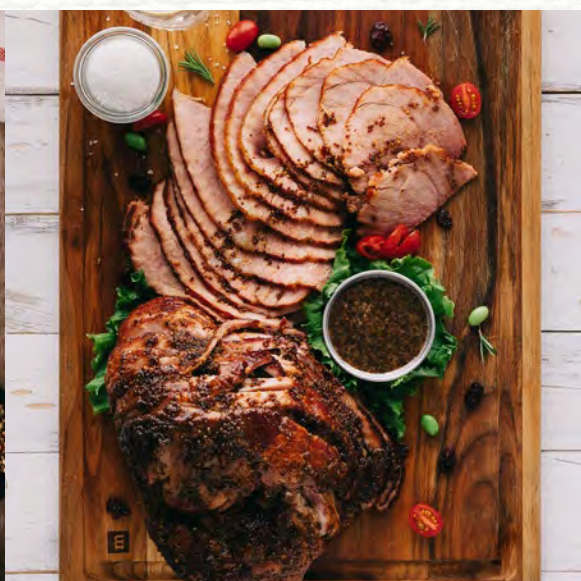
ROAST PRIME RIB

Beef jus, grain mustard, horseradish cream

FLANK STEAK

Grilled flank steak, marinated in soy, honey, fresh ginger, scallions and balsamic





Action Stations

This signature Carlino's action station is set-up so that each guest can customize his or her own pasta dish as a chef attendant creates it right in front of their eyes. Includes assorted homemade artisan breads & rolls with butter.

*THESE STATIONS REQUIRE (1) CHEF PER 50 GUESTS

- PASTA STATIONS -

TRATTORIA PASTA STATION
$10.99 Per Person

Choose (3) Fresh Homemade Pastas:
Penne, four cheese tortellini, cheese ravioli, spirelli, spaghetti

Sauces: Aglio and olio, marinara, alfredo, classic basil pesto, La Rosa

Vegetables: Fresh baby spinach, grape tomatoes, spring peas, onions, mushrooms, chopped garlic, zucchini, yellow squash, carrots

Proteins: Grilled chicken, prosciutto

Toppings: Shredded Parmigiano Reggiano, grated Locatelli

Station Set-up: Cracked black pepper, red pepper flakes, chopped parsley, Carlino's Extra Virgin Olive Oil, cubed butter, white wine

TERRAZZA PASTA STATION
$12.99 Per Person

Choose (3) Fresh Homemade Pasta:
Lobster ravioli, pumpkin ravioli, meat ravioli, potato gnocchi, chicken and prosciutto tortellini, penne, tricolored tortellini

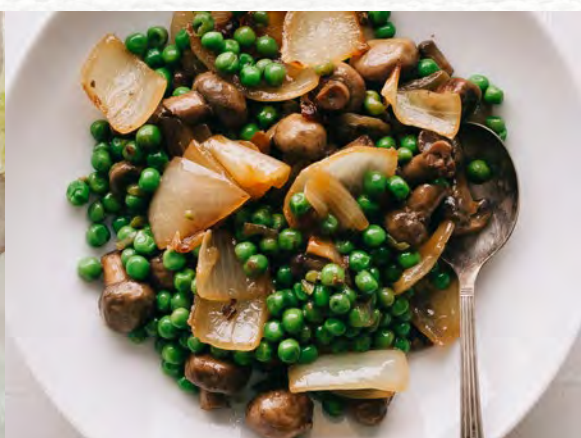
Sauces: Aglio and olio, marinara, alfredo, classic basil pesto, La Rosa & butternut squash

Vegetables: Fresh baby spinach, grape tomatoes, spring peas, onions, mushrooms, chopped garlic, zucchini, yellow squash, carrots

Proteins: Shrimp, grilled chicken, prosciutto

Toppings: Shredded Parmigiano Reggiano, Asiago and Romano blend

PASTA STATION UPGRADE: CHOICE OF (1) SALAD - $2.50 PER PERSON



Buffet Menus

BOTH OPTIONS: CHOICE OF (2) ENTRÉES, (2) VEGETABLES,
(1) STARCH AND (1) SALAD PER BUFFET MENU

{Choices on Pages 18 & 19}

CARLINO'S BUFFET

$19.99 Per Person

ENTRÉES

POULTRY

Sautéed Chicken Breast: With roasted artichokes, sundried tomatoes in a cream sauce

Sautéed Chicken Breast: With mushrooms in a garlic cream sauce

Sautéed Chicken Breast: With chunky tomato puttanesca sauce and topped with fresh mozzarella

Turkey Roulade: Stuffed with cranberry bread stuffing, natural turkey gravy

SEAFOOD

*Sustainably raised, Hormone and Antibiotic Free

Baked Tilapia: Rolled with fresh herbs, lemon, white wine, extra virgin olive oil

Baked Mediterranean Salmon: Feta cheese, sun dried tomatoes, black olives, scallions, lemon, olive oil, fresh herbs

Grilled Salmon: Topped with mushrooms and shallots, apricot balsamic glaze

PORK

Roasted Pork Loin: Italian style pork loin rolled with fresh herbs and garlic, sliced and served au jus

V

VEGAN OPTIONS AVAILABLE UPON REQUEST

TERRAZZA BUFFET

$24.99 Per Person

ENTRÉES

POULTRY

Baked Chicken Breast: Stuffed with baby spinach, local Kennett Square mushrooms & garlic in a creamy quattro formaggi sauce

Sautéed Chicken Breast: Filled with apples and pears, wrapped in bacon in an apple cider sauce

Chicken Breast: Stuffed with broccoli rabe, roasted red peppers, provolone cheese in a white wine lemon sauce

BEEF

Beef Brasciole: Tender beef filet filled with our signature blend of Locatelli cheese, garlic, breadcrumbs and fresh herbs, hand-rolled and simmered in rustic tomato basil sauce

Beef Bourguignon: Stew of beef, pearl onions and button mushrooms in a hearty red wine brown gravy

Marinated Flank Steak: Red wine, fresh herbs, garlic, seasonings

SEAFOOD

*Sustainably raised, Hormone and Antibiotic Free

Crab Cake: Lump crab, house seasoning, panko, spicy remoulade sauce

Tilapia Stuffed with Crab Imperial: Lemon butter sauce

Baked Cod: With roasted pumpkin and orange and herb cous cous, toasted pumpkin seeds

Baked Salmon: Topped with orange marmalade, cranberry and walnuts

VEAL

Veal Marsala: Seasoned veal filet, marsala wine, exotic mushrooms, cream

Buffet Menus

CONTINUED

CHOICE OF (2) ENTRÉES (previous page), (2) VEGETABLES, (1) STARCH AND (1) SALAD PER BUFFET MENU

{Buffet entrées on previous page}

VEGETABLES

Sautéed Vegetable Medley: Garlic and extra virgin olive oil

Grilled Seasonal Vegetables: Extra virigin olive oil, sea salt, fresh cracked black pepper, and balsamic glaze

Broccoli Formaggi: Roasted broccoli with Asiago cheese

String Bean Amandine: Sautéed string beans, bell peppers, extra virgin olive oil, toasted sliced almonds

Pan Roasted Brussels Sprouts: Dried cranberries, pecans, gorgonzola, maple, balsamic vinegar, olive oil

Sautéed Peas: Spring peas, mushrooms, pearl onions, vegetable stock, extra virgin olive oil, butter, cracked black pepper

STARCHES

Wild Mushroom Risotto: Arborio rice, vegetable stock, olive oil, shallots, butter, fresh herbs

Tuscany Bean Farrotto: Farro, rice, tomato, garlic, cannellini beans, carrot, celery, shallot, butter, vegetable stock, extra virgin olive oil, seasonings

STARCHES *{Continued}*

Housemade Porcini Mushroom Ravioli: Brandy mushroom cream sauce

Homemade Pumpkin Ravioli: Butternut squash sauce

Baked Ziti: Ricotta and mozzarella cheeses, marinara sauce *{Pictured}*

Tortellini LaRosa: Homemade four cheese tortellini, LaRosa sauce

Grown-up Mac n' Cheese: Fusilli pasta, signature imported cheese blend, house focaccia croutons baked to a golden crust

Roasted Root Vegetables: Beets, parsnips, butternut squash, rutabaga and turnips slow roasted with a medley of fresh herbs

Roasted Red Bliss Potatoes: Fresh herbs, signature seasoning blend, extra virgin olive oil

Roasted Sweet Potatoes: Sweet potato wedges, peppers, onions, white wine, Italian parsley

SALADS

Traditional Caesar:
Romaine & radicchio lettuces, Parmigiano Reggiano, grape tomatoes, homemade focaccia croutons, signature creamy Caesar dressing

Baby Spinach Salad: Roasted beets, sweet potatoes, red bell peppers, red onion, pumpkin seeds, fig balsamic vinaigrette

Mesclun: Baby lettuces, cranberries, gorgonzola, walnuts, creamy balsamic vinaigrette

Trattoria House:
Romaine lettuce, thinly sliced red onions, cucumbers, tomatoes, homemade focaccia croutons, creamy balsamic vinaigrette

Harvest Cobb: Chopped romaine, local bacon, hardboiled eggs, apples, dried cranberries, pecans, goat cheese, poppyseed dressing

Beverage Service

BARTENDER SERVICE AND GLASS AND BAR RENTALS ARE ADDITIONAL.

BASIC BAR SERVICE
$3.00 Per Person

Client to provide all alcohol. Carlino's to provide liquor quantity buying guide, beverage napkins, stirrers and ice service

FULL BAR SERVICE
$5.00 Per Person

Client to provide all alcohol. Carlino's to provide liquor buying guide, soft beverages, mixers, water, fruit, beverage napkins, stirrers and ice

Self-Service Beverage Stations

WELCOME BAR
1 Selection: $3.00 Per Person
2 Selections: $4.50 Per Person

Choice of (1) or (2): Chilled Apple Cider, Tart Meyer Lemonade or Fresh Brewed Whole Leaf Iced Tea

Unsweetened Whole Leaf Iced Tea
*Available sweetened with pure cane syrup
Options: Classic Black, Passion Green, or Caffeine-Free Blood Orange
- Served with ice, lemons, & raw sugar

PREMIUM WELCOME BAR
$5.50 Per Person

Choice of (1): Chilled Apple Cider, Tart Meyer Lemonade or Fresh Brewed Whole Leaf Iced Tea

Unsweetened Whole Leaf Iced Tea
*Available sweetened with pure cane syrup
Options: Classic Black, Passion Green, or Caffeine-free Blood Orange
- Served with ice, lemons, raw sugar

Lemon and fresh mint water

Bottles of sparkling water and fruit garnishes

COFFEE $2.50 Per Person

Premium LaColombe Corsica regular and Monte Carlo decaf coffee raw sugar, sweetener, half & half

TEA SERVICE $2.50 Per Person

Imported tea selection, hot water service, sugar, sweetener, cream, milk, lemon, honey

COFFEE & TEA
$3.00 per person

Premium LaColombe Corsica regular and Monte Carlo decaf coffee imported tea selection, hot water service, sugar, sweetener, cream, milk, lemon, honey

PREMIUM COFFEE SERVICE
$3.50 Per Person

Premium LaColombe Corsica regular and Monte Carlo decaf coffee raw sugar cubes, sweet & low, half & half. Service includes flavored syrups, ground cinnamon, ground nutmeg, chocolate powder, vanilla powder, whipped cream, raw sugar cubes, sweetener, half & half

MIMOSA JUICE STATION
$3.50 Per Person

Fresh squeezed orange, pineapple, cranberry, and guava juices displayed with fresh strawberries, raspberries, blackberries and peaches
*Client to provide champagne; Carlino's to provide liquor buying guide. Signage included.

A LA CARTE

Bottled natural and flavored sparkling waters - $1.50 Per Person
Sparkling lemonades - $1.50 Per Person

ICE SERVICE $2.50 Per Person

Ice, ice caddies, serving bowls, scoops

Mimosa Bar
1 POUR THE BUBBLY
2 ADD SOME JUICE
3 TOP WITH FRUIT
Fresh Guava Juice
Fresh Squeezed Pineapple Juice
Fresh Cranberry Juice
Fresh Squeezed Orange Juice
Laurent-Perrier
PIPER SONOMA

Dessert Displays

SIGNATURE MINIATURE PASTRIES

Apple almond crumb tart, hazelnut glazed cream puff, tiramisu café cup, pumpkin spice tartlet, cannoli, chocolate dipped strawberries, éclairs, seasonal fresh fruit tart

$4.99 Per Person

DOLCI ITALIANI

A collection of your favorite Italian-inspired pastries which may include miniature cannoli, éclairs, hazelnut cream puffs, miniature sfogliatelle, ricotta pie, Amaretti & Pignoli cookies

$5.99 Per Person

ITALIAN COOKIE DISPLAY

An elegant arrangement of our homemade biscotti which may include Mama's Vanilla, Classic Chocolate Dipped Anise, Lemon Anginetti, Amaretti, Pignoli, and Italian butter cookies

$4.99 Per Person

CHOCOLATE SENSATION

Seasonal truffles, chocolate covered strawberries, chocolate kissed cannoli, chocolate tartlets, tiramisu, petit fours, handmade seasonal specialties *(pictured)*

$4.99 Per Person

CLASSIC COOKIE & BROWNIES ASSORTMENT

Dark chocolate chunk cookies, peanut butter cookies, milk chocolate toffee chip cookies, oatmeal raisin cookies, white chocolate macadamia cookies, chocolate chip brownies, chocolate covered pretzels

$3.99 Per Person

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WHEAT FREE, SUGAR FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST

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OPTIONS FOR KIDS AVAILABLE

*

CUPCAKE ASSORTMENTS AVAILABLE

*

- SPECIALTY CAKES -

PLEASE REFER TO OUR CAKE MENU

EST. 1983

CARLINO'S

MAKERS & PURVEYORS OF ARTISAN FOOD

MENU EFFECTIVE OCTOBER 1ST, 2017

2616 E. County Line Rd. Ardmore, PA 19003
128 W. Market St. West Chester, PA 19382
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