



FALL & WINTER 2018
Market Catering Menu



EST. 1983

CARLINO'S

MAKERS & PURVEYORS OF ARTISAN FOOD

Menu Effective September 14, 2018

2616 E. County Line Rd. Ardmore, PA 19003
128 W. Market St. West Chester, PA 19382
carlinosmarket.com 610.649.4046



OUR SERVICES

The Market Catering Menu is our collection of handcrafted rustic dishes and chef's creations available for both drop-off and pick-up. We provide an exceptional artisan experience for all types of gatherings, corporate and social events. Our menu changes to reflect the cycle of the seasons, as well as, traditional dishes that we carry all year round. Most of these handcrafted dishes are also available throughout our markets and produced daily.

EST. **C** 1983

Hours

MONDAY-FRIDAY 9am-7pm

SATURDAY 9am-6pm

SUNDAY 9am-4pm

24 Hours Notice is Appreciated

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Hors d'oeuvres

(Two Dozen Minimum)

Miniature Filet on Toast

Filet of beef, caramelized onion, horseradish cream, bell pepper confetti, crostini

\$40.00/dozen

Beef Bourguignon Puff

Marinated beef, red wine, classic seasoning, puff pastry

\$30.00/dozen

Caramelized Onion & Bacon Jam

With apple, French brie, fresh thyme, on crostini

\$36.00/dozen

Coney Island Franks

All-beef franks stuffed with sauerkraut and mustard

\$30.00/dozen

Shrimp Wrapped in Bacon

Seasoned shrimp with horseradish sauce wrapped in bacon

\$36.00/dozen

Maui Shrimp Spring Roll

Chili paste, coconut milk, fresh cilantro, sweet and tangy chili dip

\$30.00/dozen

Chicken Marsala Pot Pie

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

\$30.00/dozen

Miniature Crab Cake

Lump crabmeat, red bell peppers, onions, panko bread crumbs, signature seasoning and herb blend, spicy tartar sauce

\$36.00/dozen

New! Vegan Caponata Tart

Sicilian fried eggplant, tofu, and whole roasted pine nuts, sweet and tangy sauce in a vegan tart shell

\$36.00/dozen

New! Drunken Fig Tart

Brandied fig jam, fresh rosemary, Gorgonzola, walnuts, orange

\$36.00/ dozen

Miniature Roasted Artichoke Patty

Roasted red pepper crème fraîche

\$30.00/dozen



Cheese Course

Handmade Stuffed Brie

Classic Brie en Croûte

French Brie enrobé in buttery puff pastry, ready to bake, serve warm
Sm. \$15.00 | Lg. \$30.00

Drunken Fig Stuffed Brie

French Brie topped with brandy-soaked fig spread, walnuts, fresh rosemary, Gorgonzola, walnuts, orange, ready to bake, serve warm
Sm. \$20.00 | Med. \$35.00

Cheese Trays

Small (serves 12-16) | Large (serves 18-22)

*Includes basket of homemade artisan bread and crackers.

Instant Party

French Brie, Carlino's extra sharp provolone, port wine cheese spread, Cricketer's extra mature fifteen month Cheddar, Havarti with dill, grapes, strawberries, crackers
Sm. \$49.99 | Lg. \$59.99

Connoisseur's Choice

Sm. \$69.99: Saint Andre triple crème, six month aged Manchego, Moosbacher, Mahón, Cricketer's extra mature fifteen month Cheddar, honeycomb, fig jam, Marcona almonds, grapes, strawberries

Lg. \$89.99: Huntsman, Pecorino Rustico with red pepper, Saint Andre Triple Crème Brie, six month aged Manchego, Moosbacher, Mahón, Cricketer's extra mature fifteen month Cheddar, honeycomb, fig jam, quince paste, Marcona almonds, grapes, strawberries

Drunken Fig Brie en Croûte

French Brie topped with brandy-soaked fig spread, walnuts, fresh rosemary, Gorgonzola, walnuts, orange, enrobé in buttery puff pastry, ready to bake, serve warm
Sm. \$30.00 | Med. \$45.00

Tour of Italy

Sm. \$69.99: Caciotta with red pepper, Sapore del Piave, Gorgonzola dolce, Fontina val D'aosta, Pecorino Toscano Fresco, mostarda, caramelized walnuts, dried apricots, grapes, strawberries

Lg. \$89.99: Caciotta with red pepper, Sapore del Piave, Gorgonzola dolce, Fontina val D'aosta, Pecorino Toscano fresco, Carlino's extra sharp provolone, Asiago fresco, mostarda, caramelized walnuts, dried apricots, grapes, strawberries

Antipasti & Appetizer Trays

Chilled Firecracker Shrimp Tray

Poached and seasoned shrimp attractively decorated and presented with fresh garnish, lemon wedges and house cocktail sauce
Sm. (serves up to 12) \$69.99
Lg. (serves up to 20) \$119.99

Bruschetta Duo

Duo of cold toppings: classic fresh tomato basil and roasted eggplant served with house herbed crostini
**Toppings and toasts are presented separately*
One size \$49.99 (serves up to 20)

Caprese

Handmade mozzarella medallions, fresh tomato, basil, Carlino's Extra Virgin Olive Oil, cracked black pepper, kosher salt
Sm. \$29.99 (12 pcs.)
Reg. \$49.99 (24 pcs.)

Antipasto Carlino

Imported prosciutto, artisan salami, hot soppressata, Parmigiano Reggiano, Carlino's air-dried extra sharp provolone, marinated ciliegine mozzarella, pepper shooters, grilled peppers with balsamic crème, Sicilian black oil cured olives, olives stuffed with provolone, homemade crostini
Sm. \$69.99 (serves up to 15)
Reg. \$99.99 (serves up to 24)

Antipasto Americano

Sliced pepperoni, salami, Carlino's air-dried provolone, aged Asiago, roasted red peppers, marinated mushroom salad, pepperoncini, Castelvetro green olives, homemade crostini toast
Sm. \$59.99 (serves up to 15)
Reg. \$89.99 (serves up to 24)

New! Deluxe Vegetarian Antipasto

Parmigiano Reggiano, marinated fresh ciliegine mozzarella, fresh tomato bruschetta topping, olivata spread, grilled peppers with roasted garlic and kalamata olives, grilled asparagus with Meyer lemon oil, roasted baby artichokes, homemade crostini toast
Sm. \$69.99 (serves up to 15)
Reg. \$99.99 (serves up to 24)



Fruit & Veggie Trays

Crudités Basket

Seasonal raw vegetables displayed with choice of buttermilk ranch, cusabi (wasabi cucumber dressing), or sesame dip

One size \$49.99 (serves up to 15)

Fresh Fruit Salad

Mixed seasonal fruit salad

Sm. \$29.99 (serves 12-16)

Med. \$44.99 (serves 18-22)

Lg. \$84.99 (serves 24-36)

Cheese & Fruit Tray

Carlino's extra sharp provolone, medium cheddar, pepperjack and Swiss cheeses, green and red grapes, strawberries, water crackers

Sm. \$45.99 (serves 12-16)

Lg. \$59.99 (serves 18-22)

Cheese, Meat & Fruit Tray

Carlino's extra sharp provolone, medium cheddar and Pepper Jack cheeses, pepperoni, sweet soppressata, green and red grapes, strawberries, water crackers

Sm. \$59.99 (serves 12-16)

Lg. \$69.99 (serves 18-22)

Grilled Vegetable Tray

Assorted seasonal fresh vegetables, Carlino's Extra Virgin Olive Oil, kosher salt, fresh cracked black pepper, balsamic crème drizzle, arranged on a platter, served room temperature

Sm. \$45.99 (serves 8-14)

Lg. \$69.99 (serves 16-24)



Tossed Salads

Family (serves up to 7) | Small (serves up to 12) | Large (serves up to 20)

*Dressing served on the side.

Classic Caesar

Romaine and radicchio lettuces, shredded Parmigiano Reggiano, Carlino's classic Caesar dressing, homemade focaccia croutons

Fam. \$16.99 | Sm. \$32.99 | Lg. \$45.99

Baby Spinach

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

Fam. \$19.99 | Sm. \$39.99 | Lg. \$54.99

Harvest Cobb

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

Fam. \$19.99 | Sm. \$39.99 | Lg. \$54.99

Spring Mix

Baby lettuces, Gorgonzola, walnuts and dried cranberries, Carlino's balsamic vinaigrette

Fam. \$19.99 | Sm. \$39.99 | Lg. \$54.99

Fig & Goat

Baby lettuces, dried figs, imported goat cheese, Carlino's balsamic vinaigrette

Fam. \$19.99 | Sm. \$39.99 | Lg. \$54.99

Arugula & Fennel

Baby arugula, shaved fennel, pine nuts, Parmigiano Reggiano, Carlino's roasted pine nut citrus vinaigrette

Fam. \$19.99 | Sm. \$39.99 | Lg. \$59.99

Main Course

Veal

Veal Parmigiano

Tender veal filet handbreaded, marinara sauce, fresh mozzarella cheese

Half Pan \$59.99 (6 pcs.)

Full Pan \$119.99 (12 pcs.)

Veal Saltimbocca Rollatini

Tender veal filet rolled with prosciutto, fresh mozzarella and sage in a white wine lemon, garlic and fresh tomato sauce

Half Pan \$59.99 (6 pcs.)

Full Pan \$119.99 (12 pcs.)

Veal Scaloppini

Sautéed seasoned veal slowly simmered with mushrooms, bell peppers, and onions in tomato sauce

Sm. 32.99 (serves 6-8)

Med. \$54.99 (serves 10-12)

Lg. \$99.99 (serves up to 24)

Pork

Roast Pork Loin

White marbled farms all natural, premium pork loin brined, then slow roasted with a roasted apple cranberry chutney, sliced and served au jus

Sm. \$49.99 (serves 8-10)

Lg. \$59.99 (serves 12-16)

Beef

Beef Brasciole

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

Sm. \$74.99 (14 pcs.)

Lg. \$149.99 (28 pcs.)

Roast Filet of Beef

Signature seasoned beef tenderloin, extra virgin olive oil, black pepper seasoning, roasted to rare, au jus, slice upon heating

\$169.99

*Serves 8-10 as an entrée and 10-15 as an appetizer.

Roast Filet Platter

Sliced medium rare and presented on a tray with caramelized onions, grilled peppers and horseradish cream

\$179.99

Grilled Flank Steak

Signature teriyaki garlic marinade, prepared rare

Med. \$56.99 (serves 8-12)

Lg. \$94.99 (serves 13-20)

Poultry

Boneless Roasted Turkey Breast

Slow roasted, all natural turkey breast, sliced and served with turkey gravy and cranberry relish

\$89.99 (serves up to 18)

*We will be happy to slice any chicken entrée upon request

Classic Grilled Chicken

Extra virgin olive oil, salt, cracked black pepper

\$3.99 each

*Minimum of 6 pcs per order

Chicken Balsamico

Carlino's signature balsamic marinated chicken breast with grilled bell peppers and onions

Half pan \$59.99 (serves up to 12)

Full pan \$119.99 (serves up to 24)

Chicken Piccata

Baked seasoned chicken breast, capers, creamy lemon white wine sauce

Half pan \$69.99 (serves up to 12)

Full pan \$129.99 (serves up to 24)

Chicken Marsala

Seasoned chicken breast, variety of mushrooms, fresh thyme, Marsala wine

Half pan \$69.99 (serves up to 12)

Full pan \$129.99 (serves up to 24)

New! Creamy Chicken Florentine

Sautéed chicken breast, spinach, sundried tomatoes, garlic cream sauce

Half pan \$69.99 (serves up to 12)

Full pan \$129.99 (serves up to 24)

Chicken Parmigiano

Hand-breaded chicken breast topped with fresh mozzarella, served in classic marinara sauce

Med. \$47.99 (6 pcs.)

Lg. \$94.99 (12 pcs.)

Chicken Scaloppini

Sautéed chicken slowly simmered with mushrooms, bell peppers and onions in tomato sauce

Sm. 29.99 (serves 6-8)

Med. \$49.99 (serves 8-10)

Lg. \$89.99 (serves up to 24)

Fish

Crab Cakes

Signature lump crab, red bell pepper, panko breadcrumb, lemon juice, spicy tartar sauce on the side

\$9.99 each

*Minimum of 6 pcs. per order

Tilapia

Our tilapia is sustainably farm raised without added hormones or antibiotics.

Stuffed with Crab Imperial

Signature crab imperial, white wine lemon sauce

\$14.99 each

*4 pcs. minimum

Salmon

Our salmon is sustainably farm raised without added hormones or antibiotics.

Chilled Poached Salmon Tray

Side of slowly poached salmon topped with dill yogurt sauce and thinly sliced cucumbers, presented whole, served with red onions, capers, kalamata olives and grape tomatoes

\$139.00 (serves 8-10)

Salmon by the Piece

Approximately 8 oz. portion; minimum of 4 pcs. is required for preorders

Healthy Choice Grilled

Extra virgin olive oil, salt, pepper

\$12.99 each

Blackened & Baked

Classic blackening seasoning, extra virgin olive oil, baked

\$12.99 each

Orange Glazed

Orange marmalade and cranberry

\$14.99 each

Stuffed with Crab Imperial

Signature crab imperial, white wine lemon sauce

\$15.99 each



House-made Pasta Dishes

Carlino's pasta is made in-house, from scratch.

Lasagne & Baked Pasta

Half pan (serves up to 9) | Full pan (serves up to 18)

Cheese

Ricotta, mozzarella & Locatelli cheeses layered with marinara sauce

Half pan \$42.99 | Full pan \$85.99

Spinach & Cheese

Spinach, ricotta, mozzarella & Locatelli cheeses layered with marinara sauce

Half pan \$47.99 | Full pan \$89.99

Meat & Cheese

Lean ground beef, ricotta, mozzarella & Locatelli cheeses layered with marinara

Half pan \$49.99 | Full pan \$99.99

Toscana

Lean ground beef, sautéed spinach, mozzarella, chunky tomato garlic puttanesca sauce

Half pan \$47.99 | Full pan \$89.99

Mama Carlino's

Grilled chicken, fresh baby spinach, Gorgonzola & mozzarella cheeses, LaRosa sauce

Half pan \$49.99 | Full pan \$99.99

Classic Vegetable

Broccoli, zucchini, mushrooms, carrots and celery slow roasted and layered with mozzarella, marinara sauce

Half pan \$49.99 | Full pan \$99.99

Stuffed Shells

Jumbo pasta shells stuffed with signature fresh ricotta, Locatelli and fresh herb filling, marinara sauce

Half pan \$47.99 (serves 6-8; 12 shells)
Full pan \$94.99 (serves 12-16; 24 shells)

Baked Manicotti

Ricotta and Locatelli filled pasta tubes, marinara sauce

Half pan \$45.99 (serves up to 9; 18 pcs.)
Full pan \$79.99 (serves up to 18; 36 pcs.)

Baked Ziti

Ziti pasta, fresh ricotta, mozzarella and Locatelli cheeses, marinara sauce

Half pan \$41.99 | Full pan \$79.99

Baked Rigatoni

Mezzi rigatoni, shredded mozzarella, marinara

Half pan \$39.99 | Full pan \$69.99

Chicken Tetrazzini Bake

Penne pasta tossed with grilled chicken and mushrooms in a white wine cream sauce and topped with seasoned panko breadcrumbs and baked to a golden crust

Half pan \$45.99 | Full pan \$79.99

Pasta Favorites

Tortellini LaRosa

Classic four cheese tortellini, vodka cream sauce

Half pan \$45.99 | Full pan \$79.99

New! Cheese Tortellini Bolognese

Homemade ricotta and Locatelli-filled tortellini, traditional beef and pork bolognese sauce

Half pan \$45.99 | Full pan \$79.99

Porcini Mushroom Ravioli

Wild mushroom, ricotta and Locatelli stuffed ravioli, brandy mushroom cream sauce

Half pan \$55.99 (serves up to 9)
Full pan \$89.99 (serves up to 18)

Lobster Ravioli

Lobster-filled ravioli, vodka cream sauce

Half pan \$59.99 (serves up to 9)
Full pan \$99.99 (serves up to 18)

Rigatoni alla Norma

Rigatoni, grilled eggplant, pepperoncini flakes, ricotta and Locatelli cheeses, plum tomato basil sauce

Half pan \$45.99 | Full pan \$79.99

Penne Florentine

Penne rigati pasta, sun-dried tomatoes, fresh spinach, garlic, white wine, Asiago cheese

Half pan \$41.99 | Full pan \$79.99

Orecchiette

Ear-shaped pasta, broccoli rabe, roasted garlic, red and yellow bell peppers, homemade Italian sausage, white wine garlic sauce

Half pan \$41.99 | Full pan \$79.99



Starches

Small (serves 8-14) | Medium (serves 16-22) | Large (serves 24-30)

Vegetable Risotto

Arborio rice, carrots, celery, peas, garlic, Locatelli, white wine, olive oil, butter

Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Mushroom Risotto

Arborio rice, exotic mushrooms, Parmigiano Reggiano, shallots, Marsala wine, vegetable stock, olive oil, butter

Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Oven Roasted Rosemary & Garlic Potatoes

Idaho wedges, garlic, fresh herbs and seasonings, white wine, extra virgin olive oil

Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Oven Roasted Sweet Potatoes

Bell peppers, onions, rosemary, garlic, white wine, extra virgin olive oil

Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Roasted Garlic Mashed Potatoes

Roasted and smashed garlic cloves, butter, cream

Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Vegetables

Small (serves 8-14) | Medium (serves 16-22)

Grilled Vegetables

Assorted seasonal fresh vegetables, extra virgin olive oil, kosher salt, fresh cracked black pepper, balsamic crème drizzle

Sm. \$44.99 | Med. \$74.99

**Available presented on a tray*

Roasted Beets & Sweets

Beets, sweet potatoes, fresh herbs, orange zest, olive oil, sea salt, black pepper

Sm. \$39.99 | Med. \$65.99

Roasted Maple Brussels Sprouts

Dried cranberries, pecans, Gorgonzola, maple, balsamic vinegar, olive oil

Sm. \$44.99 | Med. \$74.99

Grilled Asparagus

Asparagus spears, Asiago, Parmigiano Reggiano, Carlino's Meyer lemon infused olive oil, cracked black pepper

Sm. \$44.99 | Med. \$74.99

String Bean Amandine

Green beans, garlic, extra virgin olive oil, confetti of bell peppers, toasted sliced almonds

Sm. \$39.99 | Med. \$65.99

Sautéed Peas

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

Sm. \$29.99 | Med. \$49.99

Broccoli con Formaggi

Broccoli florets, garlic, grated Asiago cheese, extra virgin olive oil

Sm. \$29.99 | Med. \$49.99

Balsamic Roasted Cauliflower

Cauliflower florets, balsamic vinegar, fresh marjoram, extra virgin olive oil

Sm. \$39.99 | Med. \$65.99



Classic Comforts

Eggplant Parmigiano

Filets of hand-breaded eggplant layered with fresh mozzarella, fresh ricotta and Locatelli cheeses, classic marinara sauce

Half pan \$59.99 (serves up to 9)

Full pan \$109.99 (serves up to 18)

Eggplant Parmigiano Rollatini

Filets of hand-breaded eggplant rolled with fresh ricotta cheese and herbs, topped with fresh mozzarella, classic marinara sauce

Med. \$69.99 (14 pcs)

Lg. \$110.99 (28 pcs)

Sausage, Peppers & Onions

House-made sweet Italian sausage, cut into party sized pieces, sautéed with bell peppers and onions

Med. \$49.99 (serves up to 15)

Lg. \$99.99 (serves up to 30)

Signature Meatballs in Sauce

Hand-rolled beef meatballs baked to perfection and simmered in marinara sauce

Med. \$55.99 (30 pcs.)

Lg. \$109.99 (60 pcs.)

Miniature Veal Meatballs

Hand-rolled veal meatballs baked to perfection and simmered in marinara sauce

Med. \$55.99 (50 pcs.)

Lg. \$109.99 (100 pcs.)

Party Favorites

Brick Oven Roasted Wings

Carlino's signature oven-roasted wings and drumettes baked with fresh herbs, garlic and white wine

Choices: Classic Herb Roasted or Hot & Spicy

Sm. \$38.99 (serves 8-10)

Med. \$64.99 (serves 12-14)

Lg. \$115.99 (serves 14-18)

Grown Up Mac n' Cheese

Fusilli pasta, signature imported cheese blend, house focaccia croutons baked to golden crust

Sm. \$32.99 (serves 8-10)

Med. \$49.99 (serves 12-14)

Lg. \$89.99 (serves up to 24)

Kids Mac n' Cheese

Fusilli pasta, classic cheese sauce

Sm. 26.99 (serves 8-10)

Med. \$44.99 (serves 12-14)

Lg. \$79.99 (serves up to 24)

Chicken Tenders:

Double battered chicken tenders fried to golden brown

Dipping sauces: served with side of honey mustard or Carlino's sweet and smokey barbecue sauce

sm. \$32.99 (approximately 18 pcs.)
dipping sauces: \$5.00

lg. \$54.99 (approximately 30 pcs.)
dipping sauces: \$10.00

Sesame Chicken

Battered chicken tenders, cut into party friendly pieces, and tossed with signature sweet sesame dressing

Sm. \$38.99 (serves up to 12)

Med. \$64.99 (serves up to 20)

Specialty Hot Sandwiches

Party friendly tip: substitute rolls for miniature football or seeded semolina rolls
Half (contains 18 rolls) | Full (contains 30 rolls)

House Pulled Porchetta

Stuffed and seasoned porchetta slowly roasted with our classic Italian herbs, pulled, sliced and served au jus or with house pork gravy, house made football rolls.

Half pan \$64.99 (12 rolls)

Full pan \$116.99 (24 rolls)

*Please allow 48 hours notice when ordering.

House Roasted Pork & Gravy

Thinly sliced slow roasted pork, served au jus or with house pork gravy; served with house made football rolls

Half pan \$59.99 (12 rolls)

Full pan \$99.99 (24 rolls)

House Roast Beef & Gravy

Thinly sliced slow roasted beef, served au jus or with house beef gravy; served with house made Kaiser round rolls

Half pan \$65.99 (12 rolls)

Full pan \$115.99 (24 rolls)



Sandwich Trays

Small 59.99 (serves up to 10) | Medium 79.99 (serves up to 15)
Large 129.99 (serves up to 25)

Carlino's Rustic Sandwiches

Sm. (18 pcs.) Med. (24 pcs.) Lg. (36 pcs.)

Gourmet selection of sandwiches presented on assorted artisan breads.

Please choose three:

- House Roasted Beef: cheddar cheese, chipotle mayonnaise, lettuce, tomato
- House Roasted Turkey: sliced cucumbers, shredded carrots, citrus mayonnaise
- Rosemary Ham: caramelized onion, spicy brown mustard, lettuce
- Grilled Chicken Breast: Carlino's cannellini bean spread, arugula, tomato
- Grilled Eggplant: fresh mozzarella, tomato, baby greens, balsamic crème

Gourmet Hoagies

Sm. (18 pcs.) Med. (24 pcs.) Lg. (36 pcs.)

Please choose three:

- Italian: capicola, mortadella, Genoa salami, provolone, lettuce, tomato, Carlino's Extra Virgin Olive Oil, seasoning
**Allergy alert: mortadella contains pistachio nuts*
- Roast Beef: house roasted top round beef, cooper sharp cheese, horseradish cream spread, lettuce, tomato
- Chicken Cutlet: hand-breaded chicken cutlet, broccoli rabe, roasted red peppers, extra sharp provolone, extra virgin olive oil
- Turkey: house roasted turkey, Swiss cheese, dijonnaise, lettuce, tomato
- Grilled Veggie: grilled seasonal vegetables, fresh mozzarella, lettuce, pesto spread

Just Baguettes

Sm. (18 pcs.) Med. (24 pcs.) Lg. (36 pcs.)

Please choose three:

- Grilled Chicken Breast: fresh mozzarella, romaine lettuce, basil pesto spread
- Rosemary Ham: roasted red peppers, fresh mozzarella, romaine, Carlino's Extra Virgin Olive Oil
- Prosciutto: fresh mozzarella, roasted red peppers, romaine, Carlino's Extra Virgin Olive Oil
- Italian Tuna Aioli: arugula, fresh plum tomato
- Grilled Eggplant: sharp provolone, grilled red peppers, balsamic crème

Rustic Focaccia Sandwiches

Sm. (18 pcs.) Med. (24 pcs.) Lg. (36 pcs.)
Made on soft round focaccia bread.

Please choose three:

- Prosciutto: fresh mozzarella: arugula, Carlino's Extra Virgin Olive Oil
- Grilled Seasonal Vegetables: fresh mozzarella, plum tomatoes, arugula, Carlino's Extra Virgin Olive Oil
- Albacore Tuna Salad: plum tomatoes, romaine, mayonnaise dressing
- House Roasted Turkey: provolone, roasted red peppers, lettuce, Carlino's Extra Virgin Olive Oil

Sandwich Trays, Cont.

Small \$59.99 (18 pcs.) | Medium \$79.99 (24 pcs.) | Large \$129.99 (36 pcs.)

The Gourmet Tour

Assorted breads and/or wraps cut into half sandwiches

Sm. (14 half sandwiches)
Med. (18 half sandwiches)
Lg. (30 half sandwiches)

Please choose three:

- Chicken Salad: cranberry mayonnaise, marble rye bread
- Smoked Turkey: brie, roasted red pepper jam, whole wheat bread
- Chicken Caesar Wrap: grilled chicken breast tossed with Carlino's Caesar dressing, Lancaster County smoked bacon, shredded Parmigiano Reggiano, lettuce, tomato
- MLT: fresh mozzarella, lettuce, tomato, basil pesto spread, ciabatta roll
- Bello Wrap: grilled portabello mushrooms, Gorgonzola cheese, lettuce, tomato, balsamic vinaigrette

Carlino's Wraps

Sm. (14 half wraps)
Med. (18 half wraps)
Lg. (30 half wraps)

Please choose three:

- Smoked Ham: Swiss cheese, dijonnaise spread, romaine lettuce
- Turkey Club: Carlino's house roasted turkey, Lancaster County smoked bacon, cheddar, chipotle mayonnaise
- Chicken Caesar: grilled chicken breast tossed with Carlino's Caesar dressing, Lancaster County smoked bacon, shredded Parmigiano Reggiano, lettuce, tomato
- Tuna Salad: Carlino's classic albacore tuna salad, mayonnaise dressing, lettuce, tomato
- Grilled Veggie: grilled seasonal vegetables, fresh mozzarella, balsamic crème drizzle



Deli Sides

Small (serves up to 12) | Large (serves up to 20)

Broccoli Rabe Aioli

Carlino's classic recipe of rapini sautéed with Carlino's Extra Virgin Olive Oil, garlic, and bell peppers
Sm. \$32.99 | Lg. \$54.99

Roasted Red Peppers

Slow roasted red bell peppers, Carlino's Extra Virgin Olive Oil, roasted garlic, fresh Italian parsley, cracked black pepper
Sm. \$32.99 | Lg. \$54.99

Fried Long Hot Peppers

Slow roasted long hot peppers, Carlino's Extra Virgin Olive Oil, roasted garlic, seasoning
Sm. \$32.99 | Lg. \$54.99

Tuscan Farfalle

Bowtie pasta, roasted red peppers, sun dried tomatoes, kalamata olives, ciliegine fresh mozzarella, Gorgonzola, pine nuts, honey balsamic vinaigrette
Sm. \$35.99 | Lg. \$54.99

Chicken Tortellini

Four cheese tortellini, shredded chicken, fresh plum tomatoes, red onions, mayonnaise dressing
Sm. \$32.99 | Lg. \$54.99

Pasta Primavera

Fusilli, fresh seasonal vegetables, red wine vinaigrette
Sm. \$29.99 | Lg. \$49.99

Roasted Vegetable Orzo

Orzo, red and yellow bell peppers, zucchini, squash, asparagus, garlic, lemon olive oil dressing
Sm. \$35.99 | Lg. \$52.99

Penne Crudiola

Jumbo penne, fresh plum tomatoes, fresh basil, grated Asiago cheese, Carlino's Extra Virgin Olive Oil, cracked black pepper
Sm. \$29.99 | Lg. \$49.99

Multigrain

White rice, wild rice, kamut, wheatberry, barley, farro, couscous, peppers, carrots, cranberries, sliced almonds, edamame, rice wine vinaigrette
Sm. \$35.99 | Lg. \$52.99

Farro

Farro, carrots, celery, kalamata olives, fresh baby spinach, red onions, rice wine vinaigrette
Sm. \$35.99 | Lg. \$52.99

Harvest Quinoa

Red quinoa, shredded Brussels sprouts, pecans, dried cranberries, honey, lemon, Carlino's Extra Virgin Olive Oil
Sm. \$35.99 | Lg. \$52.99

Grilled Balsamic Chicken Salad

Toss of balsamic marinated grilled chicken breast, seasonal vegetables, balsamic vinaigrette
Sm. \$42.99 | Lg. \$69.99

Grilled Chicken Cranberry Salad

Grilled chicken breast, seasonal vegetables, dried cranberries, sweet olive oil dressing
Sm. \$42.99 | Lg. \$69.99

Tuscany Bean

Cannellini beans, fresh plum tomatoes, kalamata olives, red onions, fresh basil, Carlino's Extra Virgin Olive Oil
Sm. \$29.99 | Lg. \$38.99

Mama's Potato Salad

Mama's classic potato salad recipe in a creamy mayonnaise dressing
Sm. \$25.99 | Lg. \$35.99

Classic Coleslaw

Shredded cabbage, carrots, house coleslaw dressing
Sm. \$29.99 | Lg. \$35.99

Brick Oven Pies

Cut options: Regular (Half-6, Full-12) | 4x4 (Half-12, Full-24) | 2x2 (Half-24, Full-48)

Tray Arrangement: \$5.00

Tomato Pie

Topped with Carlino's signature fresh chunky tomato basil sauce
Half \$15.00 | Full \$25.00

Margherita Pie

Topped with Carlino's signature fresh chunky tomato basil sauce, fresh mozzarella, fresh basil
Half \$18.00 | Full \$35.00

Spinach & Ricotta Pie

House made spinach and ricotta blend, fresh plum tomatoes, shredded mozzarella, fresh garlic
Half \$18.00 | Full \$35.00

4 Seasons Pie

Broccoli rabe, roasted red peppers, roasted artichokes, sliced black olives, shredded mozzarella cheese, fresh garlic, Carlino's Extra Virgin Olive Oil
Half \$18.00 | Full \$35.00

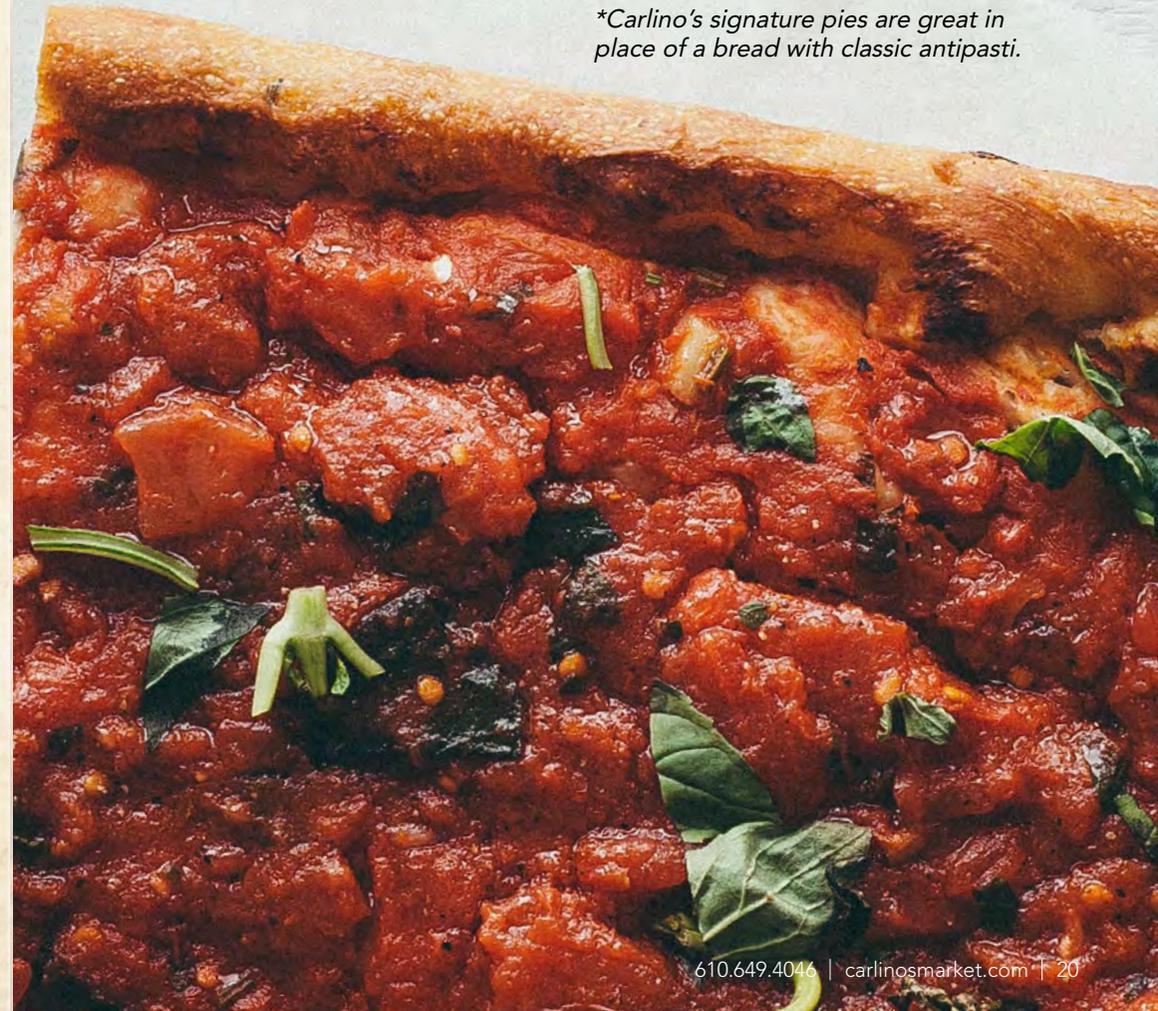
White Focaccia Pie

Carlino's Extra Virgin Olive Oil, garlic, sea salt, fresh rosemary
Half \$11.00 | Full \$20.00

White Focaccia Pie with Anchovies

Signature focaccia pie with anchovies and fresh herbs
Half \$15.00 | Full \$25.00

**Carlino's signature pies are great in place of a bread with classic antipasti.*





Homemade Pastry Trays

Small (serves up to 10) | Medium (serves up to 20) | Large (serves up to 30)

Elegant Petit Pastries

Apple almond tart, hazelnut glazed cream puff, tiramisu café cup, pumpkin spice tartlet, cannoli, chocolate dipped strawberries, seasonal fresh fruit tart
Sm. \$49.99 | Med. \$64.99 | Lg. \$89.99

Dolci Italiani

Miniature cannoli, éclairs, pistachio cream puffs, miniature sfogliatelle, ricotta pie, amaretti and pignoli cookies
Sm. \$59.99 | Med. \$76.99 | Lg. \$99.99

Sweet Treats

Bite-sized lemon bars, caramel pecan cheesecake bars, old fashioned sugar cookies, spiced apple tarts, chocolate dipped strawberries, caramel nut biscotti, chocolate chip cookies and brownie bites
Sm. \$47.99 | Med. \$59.99 | Lg. \$84.99

New! Sweet Creations Tray

Seasonal Parisian macrons, itsy bitsy cupcakes, miniature cannoli, miniature éclairs, miniature cream puffs, raspberry chocolate mousse cups, fresh fruit tartlets
One size \$89.99 (serves 30)

Parisian Macaron Tray

A seasonal assortment of French inspired pastries
Sm. \$49.99 | Med. \$64.99 | Lg. \$89.99

Traditional Cookies & Brownies

Chocolate chip, peanut butter, milk chocolate toffee chip, oatmeal raisin, white chocolate macadamia, brownies, chocolate covered pretzels
Sm. \$44.99 | Med. \$59.99 | Lg. \$89.99

Yummy Kids Tray

Itsy bitsy cupcakes, cake bites, candy coated cream puffs, decorated sugar cookies, rice crispy treats, garnished with candies
Sm. \$39.99 | Med. \$59.99 | Lg. \$89.99

Chocolate Sensation

Seasonal truffles, chocolate covered strawberries, chocolate kissed cannoli, chocolate tartlets, tiramisu, petit fours, handmade specialties
Sm. \$59.99 | Med. \$76.99 | Lg. \$99.99

Itsy Bitsy Cupcakes

Bite sized chocolate, vanilla and old fashioned red velvet cupcakes, iced with chocolate fudge, vanilla buttercream and cream cheese icings
Sm. \$39.99 | Med. \$69.99 | Lg. \$99.99

Wheat Free Selection*

Toffee pecan bars, chocolate covered strawberries, coconut macaroons, chocolate truffle bites, amaretti cookies
One size \$39.99 (serves up to 10)

**Our "no gluten added" products are not produced in a certified gluten free facility. These items are produced in a facility that handles wheat products.*