



Rehearsal Dinner



One of the most important aspects of your Wedding Weekend is your Rehearsal Dinner. This dinner is shared with your special family and friends. Let us help you supply your guests with a pleasurable culinary experience.



Contact Peter Palladino for an appointment 609-731-9970 www.carmenslbi.com

Rehearsal Dinner

Plated Service

20 Person Minimum

Appetizers

(Please Select 3)

Salad

(Please Select 1)

Main Course

(Please Select 3 Entrees)

The following items are included

Chef Potato

Chef Seasonal Vegetables

Dessert

(Please Select 2)

Additional Desserts Available Upon Request

Coffee, Tea, Rolls and Butter Included

Substitutions and adjustments available upon request

Cost

Depending on your selections the cost per person is \$45-\$65

Appetizers

Steamed Clams

Steamed in a White Sauce, Red Sauce or Fra Diavolo

Mussels Marinara

Sautéed Mussels in a Marinara Sauce

Shrimp Cocktail Platter

Large Shrimp served with Cocktail Sauce

Fruit and Cheese Platter

Assorted Specialty Cheeses and Fresh Fruit with Crackers

Tuscany Platter

Assorted Marinated Grilled Vegetables with Garlic Rubbed Toast

Insalata Caprese

*Fresh Mozzarella Wrapped in Prosciutto layered with Fresh Tomatoes
garnished with EVOO, Garlic and Basil*

Mini Crab Cakes

Bite Size, 99% Lump Crab, Lightly Baked, served with a Mango Remoulade

Black and Blue Tuna

Shusi Grade Tuna Blackened Served with Specility Sauces

Bruschetta

Tomato, Garlic, Fresh Basil, Olive Oil & Red Onion served with Toast Points

Figs

Topped with Goat Cheese, Candied Pecan and a drop of Honey

Calamari & Rock Shrimp

Flash Fried & tossed with Cherry Peppers, diced Tomatoes & Garlic

Sausage Stuffed Mushrooms

Large Mushroom Caps Stuffed with a Seasoned Mixture

Clams Casino

Clams Topped with a Pepper, Onion and Bacon Mixture

Lobster Mac & Cheese

Lobster Pieces Infused into a House Made Mac & Cheese

Salads

(Other Specialty Salads Available)

Caesar Salad

Classic Caesar Salad with toasted Croutons

Garden Salad

Spring Mix with Kalamata Olives, Onions and Tomatoes

Plated Entrée's

Chicken Marsala

Sautéed Chicken with Wild Mushrooms in a Marsala Wine Sauce

Penne ala Vodka

Fresh Tomato, Prosciutto, tossed in a Blush Sauce infused with Vodka topped with fresh Basil

Crab Cakes

99% Lump Crab, Lightly Baked, served with a Mango Remoulade

Veal Osso Bucco Ravioli

Slow Braised Veal Ravioli, Jumbo Shrimp, in a Mushroom, Tomato, Marsala Cream Sauce garnished with Fried Prosciutto

Grouper

Topped with a Tomato, Caper, White Wine & Lemon Sauce, served over Linguini

Chicken Francaise

Sautéed Chicken Served over Pasta in a Francaise Sauce

Tortellini Carbonara

Cheese Tortellini in a Cream Sauce with Fried Prosciutto and Peas

Veal Carmen

Breaded Veal topped with Prosciutto, Fresh Mozzarella, Roasted Red Peppers and a Demi Marsala Sauce served with Veg & Potato du jour

Chicken Parmigiana

Breaded Chicken Topped with Mozzarella and Tomato Sauce Served over Pasta

Vegetarian Ravioli

*Topped with Sautéed Vegetables and your choice of Sauce.
(Marinara, Pesto, Vodka or Alfredo)*

Tuna

Blackened or Seared Served with a Vegetable Slaw, Specialty Sauces over Potato du jour

Lobster Ravioli

Served in a Mushroom, Lobster Sherry Cream Sauce

Grilled NY Strip

Grilled NY Strip Topped with Sautéed Wild Mushrooms & Caramelized Onions

Veal Chop Milanese

Bone in Veal Chop Breaded and Pan Fried Topped with an Arugula Salad, Cherry Tomatoes and Shaved Parmesan

Shrimp Risotto

Sautéed Jumbo Shrimp, Fresh Diced Asparagus & Tomatoes over Roasted Garlic Risotto

Dessert's

*Mini Cannoli's
House Made Brownies
Ice Cream with Berries*

Additional Dessert's Available Upon Request

Prices Based on Selections

NJ Sales Tax and Gratuity @18% is Extra

Modifications and Special request are welcomed.

Carmen's is a BYOB