

Carbonets

WEDDING



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Station Reception

INSPIRATION MENU

STARTING AT \$95
MINIMUM 100 GUESTS

COCKTAIL HOUR

CHARCUTERIE & CHEESE STATION

SLICES OF HOT SOPPRESSATA, PROSCIUTTO DI PARMA, FENNEL SALAMI

IMPORTED REGGIANO PARMIGIANO, PRIMA DONNA, FLAT BREAD

TRADITIONAL PEPPERONI, MOZZARELLA STROMBOLI
with pomodoro sauce

SEASONAL VEGETABLES
hummus dip

HOUSE MADE RICOTTA
truffle honey, pistachio, grilled bread

RAW BAR OR SUSHI ADDITIONS
can be added a la carte

HAND PASSED SMALL BITES

CRAB CAKE
lemon caper aioli

CHICKEN LACAVA
chicken, hot cherry pepper, bacon, sweet and spicy chili sauce

AVOCADO CROSTINI
tomato coulis

STUFFED MUSHROOMS
seasoned breadcrumb, ricotta, spinach,
with or without sausage

DINNER

PLATED SALAD COURSE

CAPRESE
heirloom tomatoes, fresh mozzarella,
evoo, balsamic reduction - *seasonal*

PASTA STATION

RIGATONI VODKA
traditional tomato and cream sauce

HOUSE RAVIOLI
chicken sun dried ravioli, roasted
garlic, cracked black pepper

LIVE ACTION PASTA STATION ADDITION
can be added a la carte

ENTRÉE STATION

WHOLE ROASTED SALMON ^{GF}
sweet chili pepper rub, three-grain
medley, zucchini, heirloom tomatoes,
lemon garlic aioli

LEMON ROSEMARY CHICKEN ^{GF}
creamy polenta and spinach

VEGETARIAN OPTIONS AVAILABLE



DESSERT

**RICOTTA SUNDAE CUP WITH
ALMOND TUILE COOKIE**

BERRY SHORTCAKE
seasonal

PLATTER OF HOUSEMADE COOKIES

*please note all menus are samples only, menu items can be customized, and will be adjusted for seasonality and peak flavor.

Sit Down Dinner

INSPIRATION MENU

STARTING AT \$115
MINIMUM 100 GUESTS

COCKTAIL HOUR

CHARCUTERIE & CHEESE STATION

SLICES OF HOT SOPPRESSATA, PROSCIUTTO DI PARMA, FENNEL SALAMI

IMPORTED REGGIANO PARMIGIANO, PRIMA DONNA, FLAT BREAD

TRADITIONAL PEPPERONI, MOZZARELLA STROMBOLI with pomodoro sauce

SEASONAL VEGETABLES hummus dip

HOUSE MADE RICOTTA truffle honey, pistachio, grilled bread

HAND PASSED SMALL BITES

CRAB CAKE lemon caper aioli

CHICKEN LACAVA chicken, hot cherry pepper, bacon, sweet and spicy chili sauce

AVOCADO CROSTINI tomato coulis

STUFFED MUSHROOMS seasoned breadcrumb, ricotta, spinach, with or without sausage

DINNER

PLATED SALAD COURSE

CAPRESE heirloom tomatoes, fresh mozzarella, evoo, balsamic reduction - *seasonal*

PLATED ENTRÉE by RSVP

ROAST TENDERLOIN served with a red wine demi glace, grilled asparagus, and garlic mashed potatoes

OVEN ROASTED SCOTTISH SALMON served over a mixed grain medley, zucchini, red onion, heirloom red tomatoes, drizzled with a lemon garlic aioli

VEGETARIAN OPTIONS AVAILABLE

BUTTER-POACHED LOBSTER TAIL can be added a la carte



GRAZING DESSERT

RICOTTA SUNDAE CUP WITH ALMOND TUILE COOKIE

BERRY SHORTCAKE seasonal

PLATTER OF HOUSEMADE COOKIES

*please note all menus are samples only, menu items can be customized, and will be adjusted for seasonality and peak flavor.

A La Carte

ADDITIONS

RAW BAR \$18 PER PERSON

OYSTERS (1.5 piece per person)

SHRIMP COCKTAIL (2.5 pieces per person)

SICILIAN SEAFOOD SALAD

SUSHI BAR \$18 PER PERSON

CALIFORNIA ROLL

salmon, tuna, avocado, cucumber, carrot, tobiko yuzu glaze

PRIME ROLL

dry-aged ribeye, teriyaki, red pepper, green onion cream cheese

VEGGIE ROLL

avocado, carrot, cucumber

TUNA TARTARE CUPS

SALMON TARTARE ON CRISPY RICE

ADDITIONAL HAND-PASSED

BACON WRAPPED SCALLOPS \$4 PER PERSON

with a sherry maple drizzle

LAMB LOLLIPOPS \$4.50 PER PERSON

with chimichurri

SURF AND TURF \$5 PER PERSON

with a salsa verde

MINI BUTTER-POACHED LOBSTER SLIDERS \$10 PER PERSON

SHRIMP COCKTAIL \$13.50 PER PERSON

3 pieces per person

PASTA STATION - LIVE ACTION \$15 PER PERSON

BUCATINI CACIO E PEPE

prepared by chef in a whole reggiano wheel

CARVING STATION - LIVE ACTION \$18 PER PERSON

ROASTED TENDERLOIN

garlic mashed potatoes, roasted asparagus, red wine demi glace

ESPRESSO & CAPPUCCINO BAR \$1,200 PLUS TAX AND TIP

PARTNER OMAR COFFEE

house made biscotti accompaniment included



LATE NIGHT BITE MENU \$25 PER PERSON

FEATURING OUR FOOD TRUCK FARE

RECOMMENDED FOR LATE NIGHT BITES BETWEEN 9PM AND 10PM

SMASH BURGERS and french fries

SHORT-RIB TACO with pico de gallo

FISH TACOS with caponata and lemon aioli

CHORIZO BURRITO with potato, cheddar jack cheese, poblano pepper

MINI LOBSTER SLIDER on a house-made mini potato roll

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Bar Service

PROSECCO TOAST

\$7 PER PERSON

FULL OPEN BAR

\$55 PER PERSON

5 Hours

SIGNATURE COCKTAILS FOR THE BRIDE & GROOM

VODKA, WHISKEY/BOURBON, TEQUILA, RUM, GIN, KAHLUA, BAILEYS

RED WINE, WHITE WINE, PROSECCO

SELECTION OF BEERS

SOFT DRINKS | JUICES | BOTTLED WATER

LIMITED BAR

\$45 PER PERSON

5 Hours

RED/WHITE WINE, PROSECCO

SELECTION OF BEERS

BOTTLED WATER

HOMEMADE SPECIALTY COCKTAILS

UP TO 3

Examples: Strawberry Basil Margarita,
Watermelon Martini, Espresso Martini,
Old Fashioned



*plus rentals, 7.35% sales tax and 25% service fee

FAQ

ARE THERE DIETARY ACCOMMODATIONS FOR GUESTS?

Yes, we will accommodate for guests that are vegan, vegetarian, gluten free, or dairy free.

ARE TABLES AND CHAIRS INCLUDED?

The estimated cost for outside rentals can range from \$5,000 to \$30,000 depending on the scale of the event, the menu format, and the venue. Each venue varies depending on specific amenities and equipment provided at the location.

WHAT IS INCLUDED IN YOUR FEES?

Labor costs typically range between 20-30% of the total catering cost and include: a day of event coordinator, managers, kitchen staff, set-up/breakdown personnel, servers, bartenders, and support staff. The exact percentage depends on the complexity of the menu, the distance of the venue site, and the level of service provided.

WILL YOU SET UP TABLES FOR US?

Yes.

IS THE MENU FLEXIBLE? CAN WE CREATE OUR OWN MENU?

Yes, these packages are customizable.

CAN WE DO A TASTING IN ADVANCE?

Yes, once deposit is received for up to 4 guests.

CHILDREN'S PRICING?

We offer a reduced plate charge for children under 10 years old.

HOW LONG DO YOU NEED FOR SET UP?

Minimum of 3 hours, venue and menu dependent. Breakdown takes about an hour.

DO YOU MAKE WEDDING CAKES?

No.

ARE ITEMS SUCH AS LINENS, FLATWARE, GLASSWARE, DISHES, ETC. INCLUDED?

We can coordinate the ordering of these items, but there will be an additional charge plus tax and gratuity.

WHEN ARE ENTREE SELECTIONS DUE?

For plated events, entree selections are due 3 weeks prior to event with final count.

WHEN IS FINAL PAYMENT DUE?

One month prior to the event. Any payment made with a credit card will incur a 1.5% processing fee. Checks must include a credit card number written.



TO BOOK OR FOR MORE INFORMATION

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PRICING EXCLUDES 7.35% SALES TAX AND 25% SERVICE CHARGE.

Please keep in mind that the package price points reflect 2025 pricing and there could be a 3-5% price increase for 2026. These packages are only a guideline, and we can customize your event in numerous other ways to meet your tastes and budget. Please inform us of any dietary needs and allergies. We are equipped to accommodate these needs and we are happy to take precautions.