



## *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](http://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***

### ***Hummus Platter***

*House Made Hummus with fresh vegetables and Pita Points*

### ***Gazpacho Shooters***

*Chilled Glasses filled with spicy Gazpacho*

### ***Mussels Marinara***

*Sautéed Mussels in a Marinara Sauce*

### ***Crudités***

*Assorted Raw Vegetables with dipping 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*

### ***Guacamole***

*House Made Guacamole Served with Fresh Tortilla's*

### ***Bruschetta***

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

### ***Figs***

*Topped with Sweet Brie, Candied Pecan and a drop of Balsamic Reduction*

### ***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***

### ***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*

### ***Seafood Crepes***

*Crepes Stuffed with Delicate Seafood in a Champagne Cream Sauce*

### ***Filet Mignon***

*Grilled Filet Mignon topped with Sautéed Wild Mushrooms & Caramelized Onions*

### ***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*

### ***Vegetarian Pasta Primavera***

*Sautéed Seasonal Vegetables tossed with Garlic, Olive Oil, White Wine, Vegetable Broth and hint of Lemon, served over Penne*

### ***Stuffed Flounder***

*Local Flounder Stuffed with Crab in a White Wine Lemon Burre Blanc*

### ***Grouper***

*Pan Seared Served with a Lemon Dill Cream Sauce*

### ***Tortellini Carbonara***

*Cheese Tortellini in a Cream Sauce with Fried Prosciutto and Peas*

### ***Chicken or Veal Mediterranean***

*Artichokes, Kalamata Olives, Capers, Roasted Red Peppers & Feta Cheese topped with White Wine Lemon Butter Sauce*

### ***Chicken Parmigiana***

*Breaded Chicken Topped with Mozzarella and Tomato Sauce Served over Pasta*

### ***Grilled Vegetable Couscous***

*Grilled Seasonal Vegetables with Couscous in a White Wine, Garlic, Vegetable Broth, Fresh Herbs with a Hint of Lemon*

### ***Blackened Tuna***

*Topped with Tomato, Onion, Garlic, Basil and Feta*

### ***Lobster Ravioli***

*Served in a Mushroom, Lobster Sherry Cream Sauce*

### ***Grilled NY Strip***

*Grilled NY Strip Topped with Sautéed Wild Mushrooms & Caramelized Onions*

## *Dessert's*

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

*Additional Dessert's Available Upon Request*

*Prices Based on Selections*

*NJ Sales Tax @7% Plus Gratuity @18% is Extra*

*Modifications and Special request are welcomed.*

*Carmen's is a BYOB*