

# CATERING MENU

## SEAFOOD

(Prices are half/full)

|  |              |        |
|--|--------------|--------|
| Potato Crusted Tilapia.....  | 60.00        | 95.00  |
| <i>Over spinach with pink cream sauce</i>  |              |        |
| Stuffed Filet of Sole.....   | 70.00        | 120.00 |
| <i>Fresh sole stuffed with scallops, shrimp and crabmeat</i>                             |              |        |
| Blackened Tuna.....  | 70.00        | 125.00 |
| <i>Over julienne vegetables and Gorgonzola cream sauce</i>                               |              |        |
| Sesame Crusted Salmon.....   | 70.00        | 125.00 |
| <i>Over homemade fruit salsa</i>   |              |        |
| Chilean Sea Bass.....  | Market Price |        |
| <i>With lobster mashed potatoes and citrus cream sauce</i>                               |              |        |
| Georgia Banks Flounder.....  | Market Price |        |
| <i>With manila clams, scallops, arugula and fresh tomatoes</i>                           |              |        |
| Monkfish Tripodi.....  | Market Price |        |
| <i>With pancetta, shiitake mushrooms, artichokes and white wine sauce</i>                |              |        |
| Shrimp Almondine.....  | 70.00        | 125.00 |
| <i>Almond crusted shrimp with garlic lemon white wine sauce</i>                          |              |        |
| Shrimp Parmigiana.....   | 70.00        | 120.00 |
| <i>Breaded jumbo shrimp, mozzarella and our homemade tomato sauce</i>                    |              |        |
| Shrimp Casino.....   | 70.00        | 120.00 |
| <i>Jumbo shrimp sautéed with bacon, onion, roasted red pepper and basil</i>              |              |        |
| 3 oz. Lobster Tail Scampi.....   | Market Price |        |
| <i>With garlic, lemon and white wine</i>   |              |        |
| Zuppa di Pesce.....  | 75.00        | 140.00 |
| <i>Calamari, shrimp, mussels, clams, lobster, scallops in a seafood and tomato broth</i> |              |        |

## TRADITIONAL DISHES

(Prices are half/full)

|  |       |        |
|--|-------|--------|
| Eggplant Parmigiana.....   | 45.00 | 80.00  |
| <i>Eggplant lightly floured then dipped in egg, topped with tomato sauce and mozzarella</i>  |       |        |
| Eggplant Rollatini.....  | 45.00 | 80.00  |
| <i>Eggplant lightly floured then dipped in egg. Filled with ricotta, mozzarella and prosciutto topped with tomato sauce and mozzarella</i> |       |        |
| Sausage & Peppers.....   | 40.00 | 75.00  |
| <i>Served in marinara sauce or oven roasted without any sauce</i>  |       |        |
| Broiled Pork Chops.....  | 70.00 | 120.00 |
| <i>With sautéed vinegar peppers</i>  |       |        |

## SANDWICHES "BY THE FOOT"

2 foot through 6 foot available 17.00 per foot

**American**  
Ham, American cheese, lettuce and tomato with mayo and mustard on the side

**Veggie**  
Grilled Portobello and zucchini with fresh tomato, fresh mozzarella and basil with fresh balsamic dressing on the side

**Italian**  
Soppressata, capicola, provolone cheese, Genoa salami, pepperoni, roasted peppers and house dressing

**Chicken Cutlet**  
With arugula, fresh tomato, fresh mozzarella and red onion with house dressing on the side



## DESSERT MENU

Starting at \$2.95 Per Person

- Assorted Dessert Platters
- Assorted Cheese Cakes
- Cannolis
- Assorted Cookie Platters

## PARTY MENU

- Buffet Package..... 30.00 per person  
*Buffet style; include salad, four choices of food, soda, coffee or tea and room rental for up to four hours*
- Service Package..... 32.00 per person  
*Sit down, included salad, pasta, your guests' choice of one of three predetermined entrees and room rental for up to four hours*
- Add Beer and Wine..... 10.00 per person  
*Carafes of wine and domestic bottled beer*
- Add One Appetizer..... 4.00 per person  
*Stuffed mushroom, baked clams, clams oreganata or casino, mussels marinara, mozzarella sticks, spedini alla Romano, roasted pepper and fresh mozzarella, bruschetta*
- Add One Appetizer..... 6.00 per person  
*Shrimp cocktail, warm roasted pepper and fresh mozzarella, BBQ bacon wrapped shrimp, stuffed zucchini, fried calamari*
- Add a Vegetable..... 2.00 per person  
*Broccoli, broccoli rabe, spinach, escarole or string beans*
- Add One Dessert..... 4.00 per person  
*Cheesecake sorbet, cookies or fruit platters*

THESE PRICES ARE NOT VALID ON FRIDAY AND SATURDAY NIGHTS AFTER 5PM

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

All parties require a deposit of 20% which is only refundable if the chosen date can be booked after your cancellation.

Prices do not include tax and a service charge (gratuity) of 20%  
A charge of \$200 will apply to all parties requesting the entire room with less than 25 guests.

Decorations that need to be taped or tacked to the walls are not permitted.



# CATERING MENU

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## CATERING MENU

668 Tuckahoe Road, Yonkers,  
New York, New York 10710

914-793-1458

Monday - Sunday: 11:00am - 10:00pm

www.CarlosRestaurant.net

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Sales Tax Not Included



# CATERING MENU

## APPETIZERS

1/2 Tray Feeds 8-10 People | Full Tray Feeds 12-18 People | (Prices are half/full)

|  |                 |        |
|--|-----------------|--------|
| Stuffed Mushrooms <i>All vegetable stuffing</i>  | 40.00           | 75.00  |
| Clams Oreganata <i>Whole clams</i>   | 40.00           | 70.00  |
| Clams Casino <i>Whole clams with bacon, roasted peppers and fresh basil</i>                                  | 45.00           | 75.00  |
| Roasted Portobello Mushrooms <i>With fresh tomato and mozzarella</i>   | 45.00           | 80.00  |
| Stuffed Zucchini <i>With ricotta, roasted peppers, roasted garlic and Gorgonzola</i>                         | 45.00           | 80.00  |
| Colossal Shrimp Cocktail   | 2.75 per shrimp |        |
| Maryland Lump Crab Cake <i>With roasted red pepper cream sauce</i>   | 6.00 per cake   |        |
| BBQ Bacon-Wrapped Shrimp   | 2.75 per shrimp |        |
| Grilled Vegetable Platter  | 40.00           | 75.00  |
| Mozzarella Sticks  | 45.00           | 80.00  |
| Meatball Sliders   | 35.00           | 65.00  |
| Broccoli Rabe & Sausage Sliders  | 40.00           | 70.00  |
| Fried Ravioli-Zucchini Combo   | 45.00           | 80.00  |
| Warm Roasted Peppers <i>Stuffed with prosciutto and mozzarella on a crostini</i>                             | 50.00           | 85.00  |
| Chicken Fingers  | 45.00           | 75.00  |
| Lobster Rotollo <i>Ricotta, roasted pepper, lobster meat rolled in homemade pasta and brandy cream sauce</i> | 65.00           | 125.00 |
| Buffalo Wings <i>Hot or honey BBQ with bleu cheese and celery</i>  | 40.00           | 75.00  |

## SALADS

Small Bowl Up to 10 People | Large Bowl Up to 18 People | (Prices are small/large)

|   |       |        |
|---|-------|--------|
| Tossed Salad <i>Lettuce, cucumber, tomato and red onion</i>   | 25.00 | 45.00  |
| Chef Salad <i>Our tossed salad with Genoa salami and imported sharp provolone</i>                                       | 35.00 | 60.00  |
| Gorgonzola <i>Fresh mixed greens, tomatoes and crumbled Gorgonzola cheese</i>   | 30.00 | 60.00  |
| Add grilled chicken   | 8.00  | 15.00  |
| Arugula <i>Baby arugula with dried cranberries, candied walnuts and crumbled Gorgonzola</i>                             | 35.00 | 65.00  |
| Caesar <i>Fresh romaine, croutons and shaved Parmesan</i>   | 30.00 | 55.00  |
| Add grilled chicken   | 8.00  | 15.00  |
| Tricolor <i>Arugula, radicchio, Belgian endive with sun-dried tomato-basil vinaigrette and shaved Parmesan Reggiano</i> | 35.00 | 65.00  |
| Roasted Beet & Goat Cheese Salad  | 40.00 | 90.00  |
| Seafood Salad <i>Calamari, shrimp, scungilli, mussels, fresh celery and lemon aioli</i>                                 | 65.00 | 125.00 |
| Cold Antipasto <i>Assorted meats, cheeses and vegetables on lettuce bed</i>   | 50.00 | 75.00  |
| Greek <i>Romaine, cucumber, tomato, red onion, olives, feta and pepperoncini</i>  | 35.00 | 65.00  |
| Caprese <i>Fresh mozzarella, tomatoes, fresh basil and extra virgin olive oil</i>                                       | 55.00 | 100.00 |
| Cold Italian Broccoli Salad <i>Pignoli nuts, dried cranberries and pancetta</i>   | 40.00 | 70.00  |
| Crudite <i>Fresh raw vegetables served with ranch dip</i>   | 45.00 | 75.00  |

## PASTA

(Prices are half/full)

|  |       |        |
|--|-------|--------|
| Penne Vodka Sauce  | 45.00 | 80.00  |
| Penne Broccoli with Garlic Oil   | 40.00 | 75.00  |
| Baked Ziti with Ricotta  | 40.00 | 80.00  |
| Tortellini Carbonara   | 50.00 | 90.00  |
| Lobster Tortellini <i>With asparagus, shrimp and brandy cream sauce</i>                    | 55.00 | 100.00 |
| Pasta Primavera with Pink Cream Sauce  | 45.00 | 80.00  |
| Cavatelli Broccoli Rabe & Sausage  | 50.00 | 90.00  |
| Pasta a la Matteo <i>With chicken, mushrooms, amatriciana with pancetta and onions</i>     | 50.00 | 85.00  |
| Orecchiette <i>With sun-dried tomato pesto and grilled chicken</i>                         | 45.00 | 75.00  |
| Scallop & Shrimp <i>With fettuccine and hot cherry pepper cream sauce</i>                  | 65.00 | 125.00 |
| Stuffed Shells or Manicotti  | 40.00 | 75.00  |
| Baked Cheese Ravioli   | 40.00 | 75.00  |
| Wild Mushroom Tortelloni <i>Shiitakes, mushrooms and pancetta-onion brandy cream sauce</i> | 45.00 | 85.00  |
| Crab & Lobster Ravioli <i>With peas and baby scallops in a lite tarragon cream sauce</i>   | 60.00 | 100.00 |

## CHICKEN

(Prices are half/full)

|  |       |       |
|--|-------|-------|
| Scarpariello <i>Filets of white meat chicken with sweet red peppers in a garlic wine sauce</i>       | 50.00 | 85.00 |
| Parmigiana <i>Breaded chicken with tomato sauce and mozzarella</i>                                   | 45.00 | 80.00 |
| Marsala <i>Chicken breast, mushrooms and Marsala wine sauce</i>                                      | 45.00 | 80.00 |
| Francese <i>Battered chicken with lemon-white wine sauce</i>   | 50.00 | 80.00 |
| Chicken Cutlet Valdostano <i>With prosciutto, fresh mozzarella, mushroom and Marsala sauce</i>       | 45.00 | 80.00 |
| Chicken Cacciatore <i>On the bone</i>  | 45.00 | 80.00 |
| Chicken Paolo <i>Grilled chicken with caramelized onion and fresh mozzarella</i>                     | 50.00 | 85.00 |
| Chicken Leo <i>Chunks of chicken breast with sausage, shrimp and pepperoncini</i>                    | 55.00 | 90.00 |
| Over Roasted Chicken Breast <i>With caramelized onion and mashed potato</i>                          | 55.00 | 90.00 |
| Chicken Antonio <i>Chicken pieces on the bone, roasted with fresh rosemary and caramelized onion</i> | 45.00 | 80.00 |
| Chicken Saltimbocca <i>With prosciutto, mozzarella, spinach and fresh sage</i>                       | 50.00 | 85.00 |
| Chicken Cutlet Capricossa <i>Breaded cutlets with arugula, fresh mozzarella and tomato</i>           | 50.00 | 85.00 |

## VEAL

(Prices are half/full)

|   |       |        |
|---|-------|--------|
| Veal Marsala <i>Veal scaloppini with fresh mushrooms and Marsala wine sauce</i>                 | 70.00 | 120.00 |
| Veal Francese <i>Egg battered veal scaloppini with lemon white wine sauce</i>                   | 70.00 | 120.00 |
| Veal Parmigiana <i>Breaded veal cutlet with our tomato sauce and mozzarella</i>                 | 55.00 | 120.00 |
| Veal Madeira <i>With mushroom ragout Madeira wine truffle oil</i>                               | 70.00 | 120.00 |
| Veal Cognac   | 70.00 | 120.00 |
| Veal d'Abruzzo <i>Veal scaloppini with prosciutto, onion, peas and fresh tomato cream sauce</i> | 70.00 | 120.00 |
| Veal & Peppers <i>Chunks of veal, fresh strips of peppers simmered in tomato sauce</i>          | 55.00 | 100.00 |

## STEAKS

(Prices are half/full)

|  |        |        |
|--|--------|--------|
| Steak <i>Angus certified New York strip served sliced and seasoned</i> | 100.00 | 200.00 |
| Pepper Steak <i>Marinated tender steak strips, peppers and onions</i>  | 65.00  | 120.00 |

