

CARMINES

The Quarter at the Tropicana
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Thank you for thinking of Carmine's in The Quarter at the Tropicana to host your special event. We serve wonderful Southern Italian Cuisine in abundant portions, designed for sharing. We are delighted that you are celebrating with the Carmine's family.

Group Dinner Guests: (15 minimum guaranteed). Once the contract is signed and a deposit is received, you will be responsible for the guaranteed minimum and the pre set menu. Space may be released if the signed agreement and deposit is not received within one week of booking.

Guarantee: A final guest count is due 48 business hours prior to the event. This will be a final guarantee and you will be charged this amount even if a lesser number attends.

Beverage service: All beverages to be charged on consumption unless a beverage package is contracted.

CAPRESE MENU

Everything served Family style to the table:

Appetizers- (Please select three)

Fried Calamari
Fried Zucchini
Hot Antipasto
Cold Antipasto
Baked Clams
Stuffed Mushrooms
Roasted Peppers and Anchovies
Zuppa Di Clams- Red or White (Please indicate)
Zuppa Di Mussels –Red or White (Please indicate)
Carmine's Salad
Mixed Green Salad
Caesar Salad

****Pastas-(Please select two)**

Clams (Red or White Sauce- Please indicate)
Shrimp (Red or White Sauce- Please indicate)
Calamari (Red or White Sauce- Please indicate)
Sausage

*****Pastas Continued**

*Fresh Tomato (with or without prosciutto)
Garlic & Oil
Rigatoni & Broccoli (Red or White Sauce)
Broccoli & Sausage (Red or White Sauce)
Meatballs
Ragu (Assorted Meats)
Giardiniera (with or without prosciutto)
Rigatoni Country Style
Ravioli (Marinara or Ragu)
Marinara (vegetarian)
Manicotti (Cheese)
Penne alla Vodka*

*****Please select your pasta- Penne, Rigatoni, Angel Hair, Spaghetti or Linguine***

Side Vegetable- (Please select one)

*Broccoli
Escarole
Spinach*

Entrée- (Please select three)

*Eggplant Parmigiana
Chicken Scarpariello
Chicken Parmigiana
Chicken Marsala & Mushrooms
Chicken Lemon and Butter
Chicken Saltimbocca
Veal Parmigiana
Veal Marsala & Mushrooms
Veal Lemon & Butter
Veal Saltimbocca
Shrimp Marinara
Shrimp Scampi
Shrimp Parmigiana
Shrimp Fra Diavolo
Salmon Oreganato*

Dessert

*Dessert Sampler for the table
American Coffee & Tea*

***Caprese Menu - \$ 55.00 per person plus 7% sales tax, 18% gratuity & 2% service
Caprese Menu and Beverage Package- \$ 70.00 per person plus 7% NJ State Tax, 3% City Luxury Tax,
18% gratuity, 2% service.
Beverage package- limited open bar for the service of draft beer, house red and white wine and soft
drinks***

NAPOLITANO MENU -Featuring Steak and Rack of Lamb

Everything served Family style to the table:

Appetizers- (Please select three)

*Fried Calamari
Baked Clams
Zuppa Di Clams- Red or White (Please indicate)
Carmine's Salad
Mista Salad
Caesar Salad
Stuffed Artichoke
Grilled Portobello
Portobello Parmigiana
Spiedini ala Romano*

Pastas (Please select two)

*Clams (Red or White Sauce- Please indicate)
Shrimp (Red or White Sauce- Please indicate)
Fresh Tomato (with or without prosciutto)
Wild Mushroom with Truffle Oil
Rigatoni & Broccoli (Red or White Sauce)
Broccoli & Sausage (Red or White Sauce)
Giardiniera
Rigatoni Country Style
Ravioli (Marinara or Ragu)
Marechiara
Lasagna
Boscaiola
Penne alla Vodka*

Please select your pasta- Penne, Rigatoni, Angel Hair, Spaghetti or Linguine

Side Vegetable- (Please select two)

*Broccoli
Escarole
Spinach
Broccoli Rabe*

Entrée- (Please select three)

*Porterhouse Steak
Rack of Lamb
Whole Fish Cioppino Style
Ossobuco of Veal
Eggplant Parmigiana
Chicken Scarpariello
Chicken Saltimbocca
Chicken Contadina
Veal Parmigiana
Veal Marsala & Mushrooms
Veal Saltimbocca*

*Shrimp Marinara
Shrimp Scampi
Shrimp Parmigiana
Shrimp Fra Diavolo*

Dessert

*Dessert Sampler for the table
American Coffee & Tea*

*Napolitano Menu - \$ 65.00 per person plus 7% sales tax, 18% gratuity, 2% service
Napolitano Menu and Beverage Package- \$ 80.00 plus applicable, 7% NJ State Tax, 3% City
Luxury Tax, 18% gratuity and 2% service
Beverage package- Limited open bar for the service of draft beer, wine special and soft drinks*

*****Open Bar Package*****

2 1/2 Hour Open Bar @ \$35.00 per person

This Package may be added to either menu

*Cocktails may also be purchased on a consumption basis & will be added to your
final bill*

Please be advised:

Carmine's serves alcohol responsibly and will card guests to insure they are 21

Terms and Conditions

1. A \$ 20.00 per person non-refundable deposit is required to guarantee the date. Upon receipt of a signed copy of this contract and a payment of an initial deposit, space will be confirmed for your event. Space may be released if the signed agreement and deposit is not received within one week of booking. The deposit is non-refundable as set forth herein. The estimated balance is due at the conclusion of the event.

2. Patron hires Caterer and Caterer agrees to provide the food and beverages, services and other arrangements for the function at the prices set forth in this agreement and are subject to the terms and conditions set forth herein which the patron is to review. Patron agrees to pay said prices and other charges as described here.

3. Unless prices stated are specified, as "inclusive". **All food prices are subject to 20% gratuity and 7% New Jersey State Sales Tax. All beverages are subjected to 20% Gratuity, 3% City Luxury Tax and 7% New Jersey State Sales Tax**

4. At least 48 business hours prior to the function date, (e.g. Function is on Saturday or Sunday, final count is due Friday before 10:00 AM) the Patron will advise the Caterer of a final guest count. **This count will be the Final Guest Count** and the Patron will be charged this amount even if a lesser number attends. . (This applies to no shows as well) Space is not confirmed for more than the Patron's final guaranteed guest count.

5. Patron agrees to pay the balance for the above-mentioned Final Guest Count in the form of Credit Card, Bank Check, Certified Check or Cash. The Caterer will only accept personal checks no less than two weeks prior to function.

6. The function shall begin promptly at the scheduled time and the function room or area shall be vacated at the indicated closing time. Should the Patron arrive late, the patron will be accommodated, at Caterer's discretion, based on the amount of time still allotted under the terms of the contract. Should the time be extended, Patron will bare the additional cost of \$ 10.00 per person for every half hour over and above the reservation time. Extension of the function will be at the discretion of management.

7. Caterer and Patron agree:

A. That Patron shall cause the function to be held in an orderly manner.

B. That alcoholic beverages will be refused to guests who appear intoxicated.

8. Caterer not be held liable to damage or destruction or loss of property belonging to Patron or Patron's guests which is exhibited, or left on Caterer's premises.

9. In the event this agreement is signed in the name of the corporation, partnership, association, club or society, the individual signing represents to Caterer that he or she has full power and authority to sign and deliver this agreement.

10. This agreement contains the entire agreement between the parties. It may not be changed, modified and amended, except by an agreement in writing signed by the party against whom enforcement is sought. This Agreement shall be governed by and construed in accordance with the laws of the State of New Jersey