

# SWEETS & BREADS

## Key Lime Pie \$18.99

Our award winning homemade Key Lime pie with a Graham cracker crust is an absolute Palm Beach favorite!

## Homemade Fresh Fruit Pies \$18.99

Apple, Peach, Blueberry, Cherry & Pecan

## Boston Crème Pie \$18.99

Pastry crème layered between yellow cake & covered in Rich Dark Chocolate Frosting

**Cassata, Rum or Tiramisu Cake (serves 6-8pp) 25.00**  
House Specialties!

## Cheesecake (serves 6-8) \$25.00 and up

Your choice of Strawberry, Marble or Plain

**Chocolate Raspberry or Choc. Mousse Cake (serves 6-8) \$25.00**

Chocolate cake with a rich raspberry mousse filling covered in chocolate ganache

## Coconut Layer Cake (serves 6-8) \$25.00

Yellow Layer Cake with Vanilla Butter Cream Filling and frosting covered with shaved coconut.

## Chocolate Lovers Cake (serves 12 -14) \$55.00

Rich chocolate cake with two layers of fudge icing, rich and delicious.

**Fruiti di Bosco Cake Imported from Italy! (serves 12-14) \$60.00**

## Limoncello Mascarpone Cake (serves 12-14) \$65.00

Sicilian lemon infused sponge cake and Italian Mascarpone cheese topped with white chocolate shavings

Small 10-12pp/ Lg 16-20pp

**Cookie & Brownie 55.00/85.00**

**Mini Pastry Platter 60.00/110.00**

**Italian Dessert Platter 65.00/120.00**

**Gourmet Cookie 45.00/75.00**

**Brunch Platter 75.00/130.00**

Bagels, Croissants, Danish & Muffins with cream cheese, butter and jam

**French Brioche Dinner Rolls 8.99dz Garlic knots 5.99 8pkg**

**Assorted Bread baskets 3.00pp (8 person minimum)**

**Italian Bread, Assorted Dinner Rolls,  
Focaccia Breads available**

\*All items and prices subject to change



# Carmine's

Gourmet Market &  
La Trattoria Restaurant

# Catering Menu

**Carmine's is the caterer of choice  
in the Palm Beaches.**

**With over 45 years in South Florida and  
34 years in Palm Beach Gardens  
we are committed and enthusiastic about  
providing you with the freshest and  
best quality ingredients available!**

## Eat Better-Live Better!

**2401 PGA Blvd**

**Palm Beach Gardens, FL**

**(561) 775-0105 ext. 117**

**Email: catering@carmines.com**

**Home Grocery Delivery available ext. 116**

**Gourmet Gift Baskets available ext. 131**

**\*Ask for our Inflight Menu ext. 117**

**We would like a 72 hr notice but we do understand that things  
come up at the last minute and we will do our best  
to accommodate your needs.**

April 25, 2023

# Hors D'oeuvres

**Sold by the Dozen**

All hot hors D'oeuvres come in oven pans and all cold are bulk packed.  
Cold hors d'oeuvres can be plattered for an additional 5.00 charge.

**Mini Crab Cakes 36.00**  
with a key lime mustard sauce

**Conch Fritters 24.00**  
with an orange wasabi dipping sauce

**Coconut Crusted Shrimp 36.00**  
with sweet & sour sauce

**Mini Smoked Chicken Quesadillas 30.00**

**Feta & Spinach or Cheese Spanakopitas 24.00**

**Vegetable Spring Rolls 30.00**

**Bacon-Wrapped Sea Scallops 36.00**

**Arancini (meat stuffed rice balls) 36.00**  
with our housemade marinara

**Prime Beef Cocktail Meatballs 20.00**  
with side of our famous marinara sauce

**Franks in Blanket 24.00**

**Wagyu-Kobe Beef Sliders 48.00**  
Wagyu Beef, Cheddar Cheese on a slider bun

**Spinach & Mozzarella Stuffed Mushrooms 36.00**

**Seared Ahi Tuna Tartar 36.00**  
Sesame crusted seared rare ahi tuna ponzu wasabi drizzle, skewered

**Caprese Skewers 30.00**  
Freshmade mozzarella, cherry tomatoes and basil leaf drizzled with balsamic glaze

**Filet Mignon Crostini 36.00**  
Prime filet mignon on our housemade garlic crostini topped with horseradish sauce

**Goat Cheese & Fig Crostini 30.00**  
Housemade crostini with goat cheese, caramelized onion and fig jam

**Smoked Salmon on Cucumber 36.00**

**Prosciutto wrapped Fresh Mozzarella with Pesto 36.00**

**Deviled Eggs 30.00**  
An American classic topped with black olive

**Carmine's Mini Brioche 48.00**  
Roast Beef, Blue Cheese & Horseradish or Ham, Brie & Honey Mustard, Caprese with Pesto,  
Grilled Vegetable or All Natural Turkey Breast, Cheddar Cheese & Mayo on Brioche Rolls

**Veggie Shooters 36.00**  
Fresh veggie sticks in hummus

**Stuffed Belgian Endive 30.00**  
Your choice of our white meat chicken salad or boursin cheese

**Stuffed Grapeleaves 30.00**  
Vegetarian stuffed grapeleaves made by Leila Restaurant in West palm Beach

# Salads and Sides

**Caesar or Garden Salad 4.50pp**

**Nantucket Salad 5.00pp**  
Field greens, blue cheese, red onion, pine nuts & raspberry vinaigrette

**Greek Salad 5.00**  
Romaine, tomatoes, cucumber, red onion, olives, feta cheese, pepperoncini, oregano & Greek vinaigrette

**BLT Salad 5.50pp**  
Add Chicken, Salmon or London Broil to any of the above salads for 7.00pp

**Fresh Mozzarella, Tomato & Basil Stack 5.00pp**

**Grilled Land & Sea Platter 16.00pp**  
Shrimp, Chicken & Salmon served room temp with mixed greens and side sauces

\*6 person minimum on all salads listed above

**Artichokes and Hearts of Palm 13.99lb**

**Greek Salad 13.99lb**

**Southwestern Corn & Black Bean Salad 13.99lb**

**Mediterranean Kale Salad 14.99lb**

**Penne Caprese Salad 14.99lb**

**Mediterranean Orzo Salad 14.99lb**

**Greek Pasta Salad 14.99lb**

**Kale, Sweet Potato, Quinoa & Pumpkin Seeds 14.99lb**

**Kale, Currants & Walnut Salad 14.99lb**

**Kale, Quinoa, Feta & Pecan Salad 14.99lb**

**Peas, Leeks and Bacon 13.99lb**

**All Natural White Meat Chicken Salad 16.99lb**

**Albacore White Tuna Salad or Crab 16.99lb**

**Gourmet Potato Salad 8.99lb**

**Cole Slaw or Macaroni Salad 7.99lb**

**Wild Rice, Chick Peas and Cranberries 15.99lb**

**Truffle infused Toasted Orzo and Mushrooms 14.99lb**  
\*4lb minimum on all salads listed above.

**Soups 7.95pt or 13.95qt**

**Chicken & Rice, Pasta Fagiole, Beef Vegetable,  
Tomato-Basil, Lentil, Beef Chili, Chicken Noodle,  
Italian Wedding & Gazpacho**

In addition we have other daily special soups!

\*We have a vast selection of wines that will complement  
any meal, just ask our wine specialist for a recommendation!

# Lunch Ideas

Minimum of 6 people for all sandwich platters

## Assorted Deli Sandwiches \$10.00 per person

Roast Beef, Turkey, Baked Ham, Chicken Salad, Tuna Salad and an Italian Combo with assorted cheeses on assorted breads and rolls.

Mustard and Mayo come on the side.

## Assorted Carmine's Gourmet Sandwiches \$11.00 per person

Favorite Italian and imported specialty meats, grilled vegetables, brie, fresh mozzarella cheeses and other creative fillings are used to create a variety of culinary treats.

## Assorted Gourmet Wraps \$11.00 per person

A variety of Sandwich Wraps with Grilled Chicken, Grilled Vegetables, Portabella Mushroom with fresh Mozzarella, Albacore Tuna salad, Roast beef with Cheddar and horseradish sauce, and Ham and Swiss.

## 3ft Foot Long Subs \$80.00 & Up

Serves 12-15 people.

Your choice of an Italian Combo, Ham & Cheese, Turkey, Roast Beef or create your own combination on Italian or Ciabatta Bread

## American Meat Platter (10-12 ppl) \$75.00

Sliced oven gold turkey, ham, roast beef, swiss and American cheese garnished with olives and pickles

## Italian Meat Platter (10-12 ppl) \$95.00

Sliced Imp. prosciutto, genoa salami, mortadella, pepperoni, sopressata and provolone garnished with fresh olives

## Brioche Platter (8-10 ppl) \$100.00

24 assorted mini brioche bun sandwiches

# Boxed Lunches

Minimum of 10pp

Deli Sandwiches 12.95<sup>ea</sup>

Italian or Gourmet Sandwiches 13.95<sup>ea</sup>

Gourmet Wraps 13.95<sup>ea</sup>

Includes: choice of cole slaw, macaroni or potato salad, cookie and pickle

# Gourmet Pizzas Available

Ask for menu

# Sushi Catering

48 Hour Notice  
PLEASE  
PU after noon

**SASHIMI COMBO \$100** Serves 6-8 pp  
36 pieces sashimi of chef's choice (GF)

**ALL ROLLS COMBO \$100** 80pc  
2 California, 2 JB rolls, 2 spicy tuna, 2 spicy salmon & 2 vegetable

**SMALL SUSHI PLATTER \$100** Serves 4-6pp  
3 specialty rolls, 12 sashimi, 10 sushi

**LARGE SUSHI PLATTER \$200** Serves 8-10pp  
6 specialty rolls, 25 sashimi, 20 sushi

Pg 6

# Party Platters

Small (8 ppl) / Lg (14 ppl)

**Carmine's Cheese Platter 50.00/95.00**  
cheddar cheese, swiss, smoked gouda, manchego and brie

**Cheese & Fruit Platter 50.00/90.00**

**Seasonal Fresh Fruit Platter 45.00/80.00**

**Antipasto Platter 75.00/140.00**

Sliced salami, prosciutto, provolone, pepperoni, olives, artichoke hearts, pepperoncini & mushrooms

**Vegetable Crudite 40.00/70.00** (choice of hummus or ranch)

**Italian Cheese & Salami Platter sm 85.00/lg 160.00**  
Our Charcuterie: Imp. Italian cheeses, prosciutto, salami, nuts, fig jam & olives

**Freshmade Guacamole-Salsa Platter 65.00** (serves 10-14)

**Stromboli Platter (12-14 ppl) 65.00**

Assorted Meats and Cheese stuffed inside our freshmade pizza dough, skewered and served with Marinara & garnished with fresh mozzarella & olives.

Small 4-6 / large 10-12

**Mediterranean Platter 65.00/105.00**

Freshmade hummus, tzatziki, Greek olives, grape leaves & feta cheese

**Grilled Land & Sea Platter 90.00/170.00**

Shrimp, Chicken & Salmon served room temp with side sauces

**Filet Mignon Platter 140.00/260.00**

Prime Filet mignon seared perfectly & sliced on a platter with horseradish sauce

# Seafood Party Platters

**XL Shrimp Cocktail Platter 45.00 25pc / 75.00 45pc**

**Smoked Salmon (6ppl) 80.00/ (12 ppl) 150.00**

sliced Scottish salmon served with capers, onion, chopped egg, lemon and crème fraiche

**Smoked Fish Dip 16.99/lb or**

**Small platter (6 ppl) 40.00 or Large (12 ppl) 75.00**

Included on the platter is celery & carrots

**Poached Salmon**

**Small 1 side (6 ppl) 110.00 Large 2 sides (12 ppl) 200.00**  
Atlantic salmon poached, garnished served with sour cream dill sauce.

**Ahi Tuna Platter 4-6ppl 85.00/ 10-12ppl 160.00**

Sesame seared rare ahi tuna sliced served with wasabi, ginger & soy

**Carmine's New Englander (6-8 ppl) 220.00**

X-Large cocktail shrimp, Jumbo lump crabmeat & fresh steamed Maine lobster meat plattered and served with housemade cocktail & mustard sauce

Pg 3

## Entrees

Serves 5-7 or 10-14 people

### All Natural Chicken Breast 70.00/120.00

Your choice Parmigiana, Milanese, Marsala, Piccata, Francaise, Keylime Mustard or Grilled

### Top Round Veal Cutlets 100/180.

Your Choice Parmigiana, Milanese, Piccata or Francaise

### All Natural Turkey Breast 90/170.

Oven Roasted and Sliced with side of Gravy & Cranberry Sauce

### Prime Rib of Beef 160<sup>4-6pp</sup>/280. 8-10pp

### Prime Filet Mignon 170<sup>4-6pp</sup>/290. 8-10pp

With Peppercorn Sauce

### Chimichurri Marinated Skirt Steak 150/270.

### Prime London Broil 100/180.

### Boneless Pork Loin 70/120.

Stuffed or Rosemary Seasoned with a Demi sauce

### New England Lump Crab Cakes 100/180.

With our Housemade Key-Lime Mustard Sauce

### Atlantic Salmon Fillet 110/200.

Done your way Grilled, Blackened, Dijon Mustard Glaze or Poached

### Mahi Mahi Abruzzo 110/200.

### Seabass, Swordfish or Grouper Mkt Price

Grilled, Blackened, Baked or Sautéed with Lemon Butter-White Wine Sauce or Fresh Mango Salsa

## Our Famous Wings, Tenders & Ribs

### Chicken Wings (45 wings) \$75.00

Your choice of Buffalo, Honey Chipolte, Parmesan Garlic or Umberto's Famous Rosemary Roasted (not fried or breaded) with onions & garlic. Includes Blue Cheese for dipping

### Chicken Tenders (40 tenders) \$75.00

Battered and fried large boneless all white meat tenders with your choice of BBQ, Honey Mustard or Buffalo sauce for dipping

### Chicken & Rib Combo (8-10pp) \$150.00

3 whole BBQ Chickens, 2 Racks of Baby Back BBQ Ribs, 2 dz Wings (your way) and 2 qts (your Choice) Baked Beans, Cole Slaw, Macaroni or Potato Salad

\*All items and prices subject to change

## Pasta & Sides

Serves 5-7 or 10-14 people

### Freshmade Lasagna 45.00/80.00

Your choice Meat, Spinach, Sausage or Cheese Lasagna

### Rigatoni alla Vodka or Marinara 30/50.

### Rigatoni Bolognese 30/50.

### Baked Ziti 30/50.

### Pasta with Filet Mignon & Mushrooms 80/140.

Freshmade Pasta with Filet Mignon Tips, Wild Mushrooms & Marsala Sauce

### Fettuccini EVO Garlic & Parsley 30/50.

### Mac and Cheese 30/50.

### Risotto 45/80.

Your choice Cheese, Saffron, Wild Mushroom or Asparagus & Parmesan

### Sweet Sausage & Peppers 30/50.

### Sausage Links in our Marinara 45/80.

### Our Own Meatballs: Beef, Chicken or Veal 50/90.

### Cocktail Beef Meatballs 30.00 <sup>25pc</sup> /50.00 <sup>50pc</sup>

### Cheese Manicotti, Ravioli or Shells 45/80.

### Penne, Chicken & Broccoli or Primavera 45/80.

Tossed in a White Wine and Garlic sauce

### Eggplant Parmigiana 30/50 Rollatini 50/90.

### Green Beans or Broccoli 30/50.

Your choice of Almondine, Parmesan & Pinenuts or Cranberry & Shredded Carrots

### Broccoli Rabe or Peas, Leeks & Onions 35/60.

### Roasted, Mash or Sweet Mash Potatoes 30/50.

### Toasted Orzo, Mushrooms & Truffle Oil 35/60.

### Roasted Mini Harvest Vegetables 35/60.

### Rst. Brussel Sprouts 35/60. <sup>With Bacon & Blue Cheese</sup> 40/70.

### Roasted Asparagus & Mushrooms 35/60.

### Twice Baked Potatoes 6.00ea

Cheddar Cheese or Sour Cream