



Carmines
Gourmet Market &
La Trattoria Restaurant

Catering Menu

**Carmines is the caterer of choice
In the Palm Beaches.
With over 53 years in South Florida and
37 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.**

Jan 5, 2026

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

Mini Smoked Chicken Quesadillas 30.00

Feta & Spinach or Cheese Spanakopitas 24.00

Bacon-Wrapped Sea Scallops 36.00

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

Prime Beef Cocktail Meatballs 24.00
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

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 small (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)

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) 90.00/ (12 ppl) 170.00

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

Smoked Fish Dip 16.99lb or

Small platter (6 ppl) 40.00

Included on the platter is celery & carrots

Poached Salmon

Small (6 ppl) 110.00 Large (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

*All items and prices subject to change

Entrees

Serves 10-14 people

All Natural Chicken Breast 80.00

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

Top Round Veal Cutlets 130.00

Your Choice Parmigiana, Milanese, Piccata or Francise

All Natural Turkey Breast 170.00

Oven Roasted and Sliced with side of Gravy & Cranberry Sauce

Prime Rib of Beef 190 4-6pp/290. 8-10pp

Prime Filet Mignon 190 4-6pp/290. 8-10pp With Peppercorn Sauce

Chimichurri Marinated Skirt Steak 250.00

Prime London Broil 150.00

Boneless Pork Loin 120.00

Stuffed or Rosemary Seasoned with a Demi sauce

Spiral Smoked Glazed Ham 99.00 10-14pp

New England Lump Crab Cakes 180.00

With our Housemade Key-Lime Mustard Sauce

Atlantic Salmon Fillet 200.00

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

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

Pasta & Sides

Serves 10-14 people

Freshmade Lasagna 75.00

Your choice Meat, Spinach, Sausage or Cheese Lasagna

Penne alla Vodka or Marinara 50.00

Rigatoni Bolognese 60.00

Baked Ziti 50.00

Fettuccini EVO Garlic & Parsley 50.00

Mac and Cheese 50.00

Risotto 75.00

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

Sweet Sausage & Peppers 60.00

Our Own Meatballs: Beef, Chicken or Veal 75.00

Cocktail Beef Meatballs 45.00 25pc /85.00 50pc

Cheese Manicotti, Ravioli or Shells 80.00

Penne, Chicken & Broccoli or Primavera 80.

Tossed in a White Wine and Garlic sauce

Eggplant Parmigiana 60.00 Rollatini 75.00

Green Beans or Broccoli 50.00

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

Broccoli Rabe or Peas, Leeks & Onions 60.

Roasted, Mash or Sweet Mash Potatoes 40.

Toasted Orzo, Mushrooms & Truffle Oil 50.

Roasted Mini Harvest Vegetables 60.00

Rst. Brussel Sprouts 50.00

Roasted Asparagus & Mushrooms 50.00

Twice Baked Potatoes 5.00ea

Cheddar Cheese or Sour Cream

*All items and prices subject to change

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^{ea}

Italian or Gourmet Sandwiches 13.95^{ea}

Gourmet Wraps 13.95^{ea}

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

Gourmet Pizzas Available

Ask for Menu

Sushi Catering

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, 10pc sashimi, 10pc sushi

LARGE SUSHI PLATTER \$200 Serves 8-10pp

8 specialty rolls, 15pc sashimi, 15pc sushi

Salads and Sides

Caesar or Garden Salad 4.00pp

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

Fresh Mozzarella, Tomato & Basil Stack 5.00pp

*6 person minimum on all salads listed above

Artichokes and Hearts of Palm 14.99lb

Greek Salad 14.99lb

Southwestern Corn & Black Bean Salad 13.99lb

Orzo, Spinach, Tomato & Ricotta Salata 15.99lb

Penne Caprese Salad 15.99lb

Mediterranean Orzo or Greek Pasta Salad 15.99lb

Orzo Pasta with Tomatoes, Spinach & Ricotta 15.99lb

Kale, Sweet Potato, Quinoa & Pumpkin Seeds 15.99lb

Kale, Currants & Walnut Salad 15.99lb

Kale, Quinoa, Feta & Pecan Salad 15.99lb

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 16.99lb

Truffle infused Toasted Orzo and Mushrooms 15.99lb

*4lb minimum on all salads listed above.

Soups 7.95pt or 12.95qt

**Chicken & Rice, Pasta Fagioli, 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!**

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) \$80.00

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

Fruiti di Bosco Cake Imported from Italy! (serves 12-14) \$80.00

Limoncello Mascarpone Cake (serves 12-14) \$80.00

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 (10 person minimum)

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

**All items and prices subject to change*