



Carmelo's Restaurant

Serving Austin for 21 years!

Planning for luncheons, dinners, weddings, business meetings and cocktail receptions at Carmelo's is easy with the following information.

Event Rooms

The Liana Room

Featuring many Herb Mears paintings, this room accommodates 20-30 and has its own private bar and access to a private courtyard for cocktails and appetizers, as well as access to Fifth Street for loading or unloading convenience.

The Tara Room

This is the lightest and brightest room, decorated with flowers, memorabilia and antique tapestry to accommodate 30-42 with an excellent view overlooking the courtyard.

The Luisa Room

Cozy, intimate, and romantic room accommodates 35-46 with a fireplace and direct access to the courtyard for cocktails and appetizers.

The Hilary Room

Known as the main, or largest, private room, with its own wait station, full bar and rest rooms. Will accommodate 60-90 with round tables or a more formal u-shaped table arrangement.

The Bar

Main bar area accommodates up to 50 and can be portioned off for a semi-private party with access to the bar, lobby and courtyard.

The Main Dining Room

This room can be sectioned off into three separate areas for semi-private parties or reserved, along with the bar, to accommodate a large group up to 200.

Menus

These menus are suggestions of our restaurant's specialties and may be altered to suit your needs. We are happy to meet any special dietary requests. Please note that the prices for both food and beverage do not include the 8.25% sales tax. A gratuity of 18% will be applied to any private dining functions. All prices and menu items are subject to change. Personalized menus are printed especially for your dinner or luncheon at \$1 per menu.

Hors d'oeuvres

Passed or Displayed Items

Priced per piece with a minimum of 25 pieces per order

Jumbo Shrimp Cocktail
Jumbo Grilled Shrimp
Crabmeat Stuffed Mushrooms
Miniature Crab Cakes
Fried Scallops with Tartare Sauce
\$3.25

Crostini with Eggplant and Buffalo Mozzarella
Smoked Salmon Filled with Cucumbers, Mango and
Crabmeat Mousse
\$2.25

Crostini with Avocado Relish and Tuna Loin
Oysters with Champagne Sauce
\$2.00

Salsiccia di Calamari
\$1.75

Toasted Potato with Smoked Salmon and Corn Relish
Corn Cake with Smoked Salmon
Crostini with Gorgonzola Soufflé
Crostini with Roasted Artichoke Mousse
Crostini with Celery Mousse
Spicy Veal Meatballs
Homemade Italian Sausage
Toasted Tortellini
Arancini with Gorgonzola
Small Pizza
Pollo with Garlic and White Wine
Stuffed Mushrooms with Artichoke Hearts
Bocconcino
\$1.25

Fried Zucchini
Fried Mushrooms
\$.75

Dining Menu

Groups of 25 or more are asked to pre-select a menu based from the following selections.

First Course

Please select up to two of the following:

Lobster Bisque \$9

Calamari Fritti \$10

Grilled Shrimp with lime honey mustard sauce \$12

Smoked Salmon served with onions and horseradish cream \$11

Carpaccio served with parmigiano, lemon and virgin olive oil \$11

Escargot Mauro sautéed in garlic and fresh herbs \$9

Avocado with Seafood served with a medley of shrimp, crabmeat and scallops \$13

Fried Oysters in Champagne Sauce \$11

Crab Cakes Carmelo \$12

Salad Course

Please select one:

Caesar Salad \$6

Torre di Pisa— a base of tomatoes followed by avocado, onions, artichokes, with a vinaigrette caper dressing \$6

Tomato Caprese- Tomatoes topped with fresh Buffalo Mozzarella, olive oil and fresh basil \$8

Dinner Salad- Lettuce, tomatoes and cucumbers in a vinaigrette dressing \$5

Main Course

Please select your entrées from the following suggestions. The Chef will prepare accompanying dishes based on the availability of the freshest, seasonal product available. Please refer to our current dinner menu for examples of entrée presentations.

For parties of 25 people or more, please select up to three entrées:

Grilled Filetto of Beef \$29

Pollo Carmelo \$21

Grilled Double Lamb Chops \$32

Salmone Fresco \$25

Red Snapper Mango \$27

Gamberi Ripieni \$26

Halibut \$26

Dessert Course

Please select up to two desserts:

Lemon Torte

Pecan Pie

Chocolate Mousse

New York Style Cheesecake

Italian Bread Pudding

Tiramisu \$6.50

Buffet Menu

Buffets are available for groups of 50 people or greater.

Please select one:

Caesar Salad
Torre di Pisa
Dinner Salad

Please select two:

Grilled Sirloin Strip
Pollo Ricotta and Prosciutto
Salmone Fresco

Please select one:

Mashed Potatoes
Roast Potatoes
Capelli d'Angelo alla Genovese

Please select one:

Fresh seasonal vegetables
Fresh Spinach
Grilled Asparagus

Please select one:

Pecan Pie
Lemon Torte
Chocolate Mousse
NY Style Cheesecake
Italian Bread Pudding

\$40/person

Wine Menu

Champagne and Sparkling Wine

Perrier-Jouet NV "Gran Brut", France	\$75
Moet Chandon NV "White Star", France	\$69
Asti Spumante, Martini & Rossi, Italy	\$29

Chardonnay

Sterling, Napa 2002	\$47
Chardonnay, Fontanelle, Banfi, Tuscany 2002	\$38
Chateau St. Jean, Sonoma 2002	\$33
J. Lohr, Paso Robles 2002	\$30
Chardonnay, Cavit Collection, Trentino- Alto Adige 2002	\$25

Pinot Grigio

Robert Mondavi "La Famiglia" Pinot Grigio, Napa 2001	\$44
Pinot Grigio, Santa Margherita, Trentino- Alto Adige 2002	\$38
Pinot Grigio, San Angelo, Tuscany 2003	\$33
Pinot Grigio, Cavit Collection, Trentino- Alto Adige 2003	\$25

Cabernet Sauvignon

Cabernet Sauvignon D.O.C.G Oddero '97	\$85
J. Lohr, Monterey 1999	\$36
Dry Creek, Sonoma 2000	\$49
Cabernet Sauvignon, Mezzacorona 2001	\$25

Chianti

Chianti Classico, San Felice 2001	\$35
Chianti Classico Riserva, Castello Banfi 2000	\$40

Merlot

Groth, Napa 1998	\$75
Merlot, Villa Frattina 2002	\$30
Merlot, Vigna Del Re 2002	\$26

*This is an abbreviated wine list for private functions. A full selection is also available.
Vintages are subject to change.*

Private Party Beverage Menu

Well liquor	\$7.00
Premium brand liquor	\$8.00 <i>and up</i>
Cognac	\$9.50 <i>and up</i>
After dinner drink	\$8.50 <i>and up</i>
Domestic bottled beer	\$4.00
Imported bottled beer	\$4.50
Wine by the glass	\$7.00 <i>and up</i>
House Champagne	\$7.50
Sodas	\$2.50
Juices	\$3.75
Coffee/Tea	\$2.50
Capuccino	\$4.00
Espresso	\$3.50
San Pelligrino	\$6.00
Panna	\$6.00

*All drinks are charged on a consumption basis.
Prices are subject to 18% gratuity and 8.25% Texas sales tax.*

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