

Amalfi Fine Catering

Events

Sample Menus

Engagement Cocktail Parties

Bridal Shower Luncheons

Rehearsal Dinners

Post Wedding Breakfasts & Brunches

Amalfi Fine Catering

Engagement Butler Style Cocktail Party

\$32.00 PER GUEST

PASSED HORS D'OEUVRES

Selection of Five Passed Hors d' Oeuvres from our Elegant Wedding Menu

COLD DISPLAYS

Selection of Three:

Lavishly Decorated Crudite Display

Fresh Carrots, Celery, Broccoli, Cauliflower, Summer Squashes, Peppers, Baby Corn & Ripe Olives,
Served with Dips Prepared by our Chefs; Honey Curry,
Spinach Artichoke, Roasted Garlic Humus

Eggplant Caponata Display

Fresh Garlic, Onions & Eggplant Sautéed in Extra Virgin Olive Oil
with Plum Tomatoes, Peppers,
Mushrooms & Black Olives served with Toasted Pita Chips

International Cheese Display

Grand Display of Domestic & Imported Cheeses
Served with an assortment of Crackers & Flatbreads

Smoked Salmon Mosaic

Finely Minced Norwegian Smoked Salmon, Towering Martini Glasses filled with Caviar,
Egg Whites & Yellows, Red Onion & Fresh Parsley Served with Sliced French Baguettes

Roasted Vegetable Turret

Layers of Fresh Roasted Vegetables: Eggplant, Squash,
Portobello Mushrooms, Peppers & Zucchini
Served with a Balsamic Syrup

Mozzarella Caprese

Fresh Mozzarella with Vine Ripened Tomatoes & Red Onions
Served with a Balsamic Reduction Glaze

Tuscany Antipasto

Roasted Red Peppers, Fresh Mozzarella, Garlic Olives, Marinated Mushrooms,
Stuffed Peppers, Artichoke Hearts & Italian Meats Served with Garlic Toasted Baguette Rounds

***Tuna Carpaccio**

Peppered Sushi Grade Tuna Pan Seared to Perfection, Sliced & Served over a
Mountain of Japanese Seaweed Salad...Excellent !

***Available at Additional Cost**

Amalfi Fine Catering

Engagement Cocktail Party with Light Appetizers

\$22.00 PER GUEST

STATIONARY APPETIZERS

Assorted Seasonal Fruit Platter

Domestic Cheese Board

Served with Assorted Bite Size Crackers, garnished with Grapes & Berries

Assorted Grilled Pizzas

Tomato & Mozzarella, Pesto & Parmesan

PASSED HORS D'OEUVRES

Choice of Five Passed Hors d'oeuvres

Engagement Cocktail Party with Heavy Appetizers

\$28.00 PER GUEST

STATIONARY APPETIZERS

Imported Cheese Board served with Assorted Bite Size Crackers

Garnished with Grapes & Berries

Baked Brie en Croute with Green Apples, Pecans and Brown Sugar

Served with Sliced Baguettes

Assorted Grilled Pizzas

Tomato & Mozzarella, Pesto & Parmesan

Hand Fried Corn Tortillas with Mango Salsa and Avocado Sour Cream

PASSED HORS D'OEUVRES

Choice of Seven Passed Hors d'oeuvres

Amalfi Fine Catering

Engagement Cocktail Party with Appetizers & Dessert

\$34.00 PER GUEST

STATIONARY APPETIZERS

Imported Cheese Board served with Assorted Bite Size Crackers

Garnished with Grapes & Berries

Baked Brie en Croute with Green Apples, Pecans and Brown Sugar

Served with Sliced Baguettes

Assorted Grilled Pizzas

Tomato & Mozzarella, Pesto & Parmesan

PASSED HORS D'OEUVRES

Choice of Five Passed Hors d'oeuvres

Some of Our Favorites Are:

Tenderloin Crostinis with Horseradish Sour Cream, Red Onions, and Scallions

Applewood Bacon Wrapped Scallops

Asparagus Wrapped with Prosciutto & Boursin

Cajun Grilled Shrimp with Creamy Cucumber Sauce

Seafood Stuffed Mushroom Caps

Chicken Satay with Thai Peanut Sauce

COFFEE & DESSERT STATION

Freshly Brewed Coffee, Decaf and Assorted Teas

Assorted Pick Up Pastries

Choice of Three:

Peanut Butter Mousse Cups, Raspberry Mousse Cups, White Chocolate Mousse Cups,
Chocolate Covered Cream Puffs, Mini Napoleons, Mini Pecan Tarts, Chocolate Midnight Torte
with Raspberry Coulis, Assorted Petit Fours, Chocolate Covered Strawberries,

Assorted Mini Cheesecakes, Mini Cannolis,

Mini Fruit Tarts w/Vanilla Pastry Cream

Amalfi Fine Catering

Bridal Shower Plated Lunch

\$19.00 PER GUEST

FIRST COURSE

Choice of One

Pasta e Fagiolo Soup ~ Butternut Squash Soup ~ New England Clam Chowder

Penne Pasta with Roasted Garlic Marinara ~ Tortellini with Pink Vodka or Alfredo Sauce

Mediterranean Salad: Mixed Greens, Mandarin Oranges, Tomatoes, Cucumbers, Carrots & Red Zinfandel Vinaigrette

Caprese Salad: Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Syrup

ENTRÉES

Choice of One or One Classical Duet Entree

Additional \$2.00 per person for extra entrée selection

Served with Freshly Baked Rolls and Creamy Butter

Chicken Marsala with Wild Mushroom Demi Glaze

Chicken Palma stuffed with Parma Ham, Spinach & Mozzarella with Lemon Burre Blanc

Chicken Winchester with Sweet Apple and Sage Stuffing & Bordelaise Sauce

Chicken Florentine with Fresh Spinach & Lemon Burre Blanc Sauce

Chicken Mediterranean served with Roasted Garlic Marinara Sauce over Penne

Chicken Piccata with Lemon Capers Dill Sauce

Chicken Gorgonzola SunDried Tomatoes, Pine Nuts, Asparagus & Gorgonzola Cream Sauce

Grilled Salmon with Honey Tangerine Glaze

Grilled Salmon Filet with Cucumber Lemon Dill Sauce

Herb Crusted Filet of Scrod with Lemon Burre Blanc

Grilled New York Sirloin served with Cabernet Demi, Asparagus and Garlic Mashed Potatoes

Pasta Amatriciana Penne, Roasted Sweet Peppers, Portobello, Mozzarella, Spinach & Basil

Eggplant Rollatini Grilled Eggplant stuffed with Roasted Peppers, Goat Cheese & Basil Ricotta

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Garlic Mashed Potatoes ~ Oven Roasted Potatoes ~ Wild Rice

Sauteed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley

Penne Pasta with Roasted Garlic Sicilian Marinara or Creamy Alfredo

SWEET ENDINGS

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Choice of One:

Tiramisu with Dusted Cocoa ~ Warm Apple Crisp with Carmel Whipped Cream

Warm Fruit Cobbler with Whipped Cream ~ New York Style Cheesecake with Fruit Coulis

Other Excellent Extras:

Servers to Offer Your Guests their choice of Red or White Wine with Lunch \$20.00 per Bottle

Unlimited Consumption of Bloody Mary's and Mimosas \$8.00 per Guest

Amalfi Fine Catering

Bridal Shower Luncheon Buffet

\$21.00 PER GUEST

FIRST COURSE

Choice of Two

New England Clam Chowder ~ Minestrone Soup
Mediterranean Salad with Red Zinfandel ~ Classic Caesar Salad with Herbed Croutons
Greek Salad with Feta Cheese ~ Spinach Salad with Warm Bacon Dressing
Marinated Mushroom Salad ~ Cucumber, Tomato and Red Onion Salad
Pasta Salad with Tomatoes, Olives, and Feta ~ Marinated Vegetables with Penne Pasta
Penne Pasta with Sweet Basil and Pesto ~ Penne with Sicilian Marinara and Parmesan

ENTRÉES

Choice of Two Entrees, Starch and Seasonal Fresh Vegetable, served with Freshly Baked Rolls and Creamy Butter

Sliced Top Round of Beef with Mushroom Bordelaise
Chicken Mediterranean with Sicilian Marinara over Penne
Chicken Winchester Apple Sage Stuffing and Bordelaise
Chicken Florentine Fresh Spinach & Lemon Dill
Chicken Parmesan with Roasted Garlic Marinara over Penne
Honey Glazed Barbeque Grilled Breast of Chicken
Chicken Fajitas Onions, Peppers and Warm Flour Tortillas
Red Snapper with Mango Citrus Salsa
Chicken Gorgonzola Asparagus, Sun Dried Tomatoes & Pine Nuts
Grilled Salmon with Honey Tangerine Glaze
Baked Flounder with Herb Crust and Lemon Buerre Blanc
Roast Pork Loin with Whole Grain Mustard
Grilled Salmon with Cucumber Lemon Dill Sauce
House Made Meat or Vegetable Lasagna
Baked Ziti with Sliced Sweet Sausage and Meatballs
Chicken Piccata with Capers, White Wine and Lemon

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Garlic Mashed Potatoes ~ Oven Roasted Potatoes ~ Wild Rice
Sautéed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley
Penne Pasta with Roasted Garlic Sicilian Marinara or Creamy Alfredo

SWEET ENDINGS

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Choice of One:

Tiramisu with Dusted Cocoa ~ Warm Apple Crisp with Carmel Whipped Cream
Warm Fruit Cobbler with Whipped Cream ~ New York Style Cheesecake with Fruit Coulis

Other Excellent Extras:

Servers to Offer Your Guests their choice of Red or White Wine with Lunch \$20.00 per Bottle
Unlimited Consumption of Bloody Mary's and Mimosas \$8.00

Amalfi Fine Catering

Rehearsal Sit Down Dinner

\$28.00 PER GUEST

FIRST COURSE

Choice of One

Pasta e Fagiole Soup ~ Butternut Squash Soup ~ New England Clam Chowder

Penne Pasta with Roasted Garlic Marinara ~ Tortellini with Pink Vodka or Alfredo Sauce

Calamari Frito with Roasted Peppers, Kalamata Olives Tossed in a Basil Butter Sauce

Mediterranean Salad: Mixed Greens, Mandarin Oranges, Tomatoes, Cucumbers, Carrots & Red Zinfandel Vinaigrette

Caprese Salad: Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Syrup

Classic Caesar Salad: Herbed Croutons & Freshly Shaved Parmesan

ENTRÉES

Choice of One or One Classical Duet Entree

Served with Freshly Baked Rolls and Creamy Butter

Additional \$2.00 per person for extra entrée selection

Chicken Marsala with Wild Mushroom Demi Glaze

Chicken Palma stuffed with Parma Ham, Spinach & Mozzarella with Lemon Buerre Blanc

Chicken Winchester with Sweet Apple and Sage Stuffing & Bordelaise Sauce

Chicken Florentine with Fresh Spinach & Lemon Burre Blanc Sauce

Chicken Mediterranean served with Roasted Garlic Marinara Sauce over Penne

Chicken Piccata with Lemon Caper Dill Sauce

Chicken Gorgonzola SunDried Tomatoes, Pine Nuts, Asparagus & Gorgonzola Cream Sauce

Grilled Salmon with Honey Tangerine Glaze

Grilled Salmon Filet with Cucumber Lemon Dill Sauce

Herb Crusted Filet of Scrod with Lemon Burre Blanc

Grilled New York Sirloin served with Cabernet or Three Peppercorn Demi

Pasta Amatriciana Penne, Roasted Sweet Peppers, Portobello, Mozzarella, Spinach & Basil

Eggplant Rollatini Grilled Eggplant stuffed with Roasted Peppers, Goat Cheese & Basil Ricotta

*Red Snapper with Mango Citrus Sauce

*Grilled Swordfish with Blackbean Salsa

*Grilled Filet Mignon with a Bourbon Shallot Sauce

*Grilled Filet & Baked Stuffed Lobster Tail

*Slow Roasted Prime Rib with Natural Au Jus

* Available at An Additional Price

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Garlic Mashed Potatoes ~ Oven Roasted Potatoes ~ Wild Rice ~ Au Gratin Potatoes

Sautéed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley

Penne Pasta with Roasted Garlic Sicilian Marinara or Creamy Alfredo

SWEET ENDINGS

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Choice of One:

Tiramisu with Dusted Cocoa ~ Warm Apple Crisp with Carmel Whipped Cream

Warm Fruit Cobbler with Whipped Cream ~ New York Style Cheesecake with Fruit Coulis

Other Excellent Extras:

Servers to Offer Your Guests their choice of Red or White Wine with Dinner \$24.00 per Bottle

Unlimited Beer, Wine & Soft Drinks For The First Two Hours \$18.00 per Guest

For Your Guest's Reception: Add a Domestic Cheese or Fresh Seasonal Fruit Display for \$2.00 per Guest

www.amalficaterers.com

Amalfi Fine Catering

Rehearsal Dinner Buffet

\$29.00 PER GUEST

STARTER COURSE TO BE SERVED FAMILY STYLE

House Bruchetta- Roma Tomatoes, Fresh Mozzarella, Basil & Balsamic Syrup

FIRST COURSE

Choice of Two

Pasta e Fagiole Soup ~ Butternut Squash Soup ~ New England Clam Chowder

Tortellini with Pink Vodka or Alfredo Sauce ~ Penne with Sicilian Marinara, Creamy Alfredo or Sweet Basil Pesto

Calamari Frito with Roasted Peppers, Kalamata Olives Tossed in a Basil Butter Sauce

Mediterranean Salad: Mixed Greens, Mandarin Oranges, Tomatoes, Cucumbers, Carrots & Red Zinfandel Vinaigrette

Caprese Salad: Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Syrup

Classic Casear Salad: Herbed Croutons & Freshly Shaved Parmesan

Greek Salad with Feta Cheese ~ Spinach Salad with Mushrooms & Red Onions with Warm Bacon Dressing

Marinated Mushroom Salad ~ Cucumber, Tomato and Red Onion Salad

Pasta Salad with Tomatoes, Olives, and Feta ~ Marinated Vegetables with Penne Pasta

ENTRÉES

Choice of Two

Served with Freshly Baked Rolls and Creamy Butter

Additional \$2.00 per person for extra entrée selection

Top Round of Beef with Mushroom Bordelaise

Chicken Marsala with Wild Mushroom Demi Glaze

Chicken Palma stuffed with Parma Ham, Spinach & Mozzarella with Lemon Buerre Blanc

Chicken Winchester with Sweet Apple and Sage Stuffing & Bordelaise Sauce

Chicken Florentine with Fresh Spinach & Lemon Burre Blanc Sauce

Chicken Mediterranean served with Roasted Garlic Marinara Sauce over Penne

Chicken Piccata with Lemon Caper Dill Sauce

Chicken Gorgonzola SunDried Tomatoes, Pine Nuts, Asparagus & Gorgonzola Cream Sauce

Grilled Salmon with Honey Tangerine Glaze

Grilled Salmon Filet with Cucumber Lemon Dill Sauce

Roast Pork Loin with Whole Grain Mustard

Herb Crusted Filet of Scrod with Lemon Burre Blanc

Grilled New York Sirloin served with Cabernet or Three Peppercorn Demi

Pasta Amatriciana Penne, Roasted Sweet Peppers, Portobello, Mozzarella, Spinach & Basil

Eggplant Rollatini Grilled Eggplant stuffed with Roasted Peppers, Goat Cheese & Basil Ricotta

***Red Snapper** with Mango Citrus Sauce ~ ***Grilled Swordfish** with Blackbean Salsa

***Grilled Filet & Baked Stuffed Lobster Tail** ~ ***Slow Roasted Prime Rib** with Natural Au Jus

* Available at An Additional Price

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Garlic Mashed Potatoes ~ Oven Roasted Potatoes ~ Wild Rice ~ Au Gratin Potatoes

Sautéed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley

Penne Pasta with Roasted Garlic Sicilian Marinara or Creamy Alfredo

SWEET ENDINGS

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Choice of One:

Tiramisu with Dusted Cocoa ~ Warm Apple Crisp with Carmel Whipped Cream

Warm Fruit Cobbler with Whipped Cream ~ New York Style Cheesecake with Fruit Coulis

Other Excellent Extras:

Servers to Offer Your Guests their choice of Red or White Wine with Dinner \$24.00 per Bottle

Unlimited Beer, Wine & Soft Drinks for the First Two Hours \$18.00 per Guest

For Your Guest's Reception: Add a Domestic Cheese or Fresh Seasonal Fruit Display for \$2.00 per Guest

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Amalfi Fine Catering

Post Wedding Deluxe Continental Breakfast

\$15.00 PER GUEST

BEVERAGES TO INCLUDE

Assortment of Refreshing Breakfast Juices
Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

BREAKFAST BUFFET

Fluffy Herb Scrambled Eggs
Assorted Plain & Fruit Yogurts with Granola
Chef's Seasonal Fresh Fruit Medley with Honey Yogurt
Assorted Fruit Danishes
Assorted Mini Muffins
Bagels with Cream Cheese, Butter and Fruit Preserves

Enhance your Special Breakfast with

Unlimited Consumption of Bloody Mary's and Mimosas
\$8.00 per Guest

May we also suggest our popular Chef - Attended Omelet Station

\$6.50 per Guest

\$75.00 Chef Fee applied per Chef Attendant ~ 1 Chef per 50 Guests

Omelets cooked to order by a Uniformed Chef

Create your own delicious breakfast:

Black Forest Ham, Plum Tomatoes, Onions, Roasted Red Peppers, Mushrooms,
Spinach, Jalapenos, Sausage, Goat Cheese, Cheddar, Provolone & Swiss

Amalfi Fine Catering

Post Wedding Complete Breakfast

\$18.00 PER GUEST

**Assortment of Refreshing Breakfast Juices
Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas**

**Chef's Seasonal Fresh Fruit Medley with Honey Yogurt
Fruit Danishes
Assorted Mini Muffins
Bagels with Cream Cheese, Butter and Fruit Preserves
Assorted Fruit & Plain Yogurts with Granola
Fluffy Scrambled Eggs
Home Style Breakfast Potatoes
Crisp Bacon and Breakfast Sausage
Golden Brown French Toast with Maple Syrup**

Enhance your Special Breakfast with

**Unlimited Consumption of Bloody Mary's and Mimosas
\$8.00 per Guest**

**May we also suggest our popular Chef ~ Attended Omelet Station
\$6.50 per Guest**

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Black Forest Ham, Plum Tomatoes, Onions, Roasted Red Peppers, Mushrooms,
Spinach, Jalapenos, Sausage, Goat Cheese, Cheddar, Provolone & Swiss**