

# *Amalfi Fine Catering*

## *Starter Courses*

*Additional menu selections are available- please contact our sales department*

### *Soups*

*Traditional Chicken Escarole Wedding Soup  
Roasted Butternut Squash with Toasted Almonds and Aioli  
Zesty Tuscan Minestrone with Freshly Grated Parmesan Cheese  
\*Delicate Lobster, Crab and Saffron Bisque with Brandy Cream  
Pasta e Fagiole Vegetarian Cannellini Bean & Pasta with Parmesan Cheese*

### *Appetizers*

*Wild Mushroom Ravioli with Gorgonzola Sauce  
Penne with Mediterranean or Pink Vodka Sauce  
Tortellini with Sweet Basil Cream or Tomato Alfredo Sauce  
Custom Gourmet Pasta Selections with Chef's Elegant Sauces  
Chilled Jumbo Gulf Shrimp with Zesty Horseradish Cocktail Sauce  
Garlic-Roasted Shrimp Served with Asiago Risotto, Artichokes & Basil Oil  
Seared Jumbo Lump Crab Cake with Roasted Native Corn Remoulade Sauce  
Smoked Chicken Crostini with Asparagus, Sun Dried Tomato & Montrachet Cheese  
\*Lobster, Scallop and Shrimp Sautéed with Wild Mushrooms in Champagne Tarragon Sauce  
\*Chef's Seafood Delight Chilled Crabmeat Lobster & Shrimp Served with mango Pineapple Citrus Salsa*

### *Salads*

*Caesar Salad with Herbed Croutons & Parmesan Cheese  
Fresh Sliced Seasonal Fruits & Berries with Lemon Poppy Seed Dressing  
Mixed Field Greens served with Red Zinfandel or Lemon Thyme Vinaigrette  
Butter Lettuce with Brie Cheese, Toasted Pecans and Aged Balsamic Vinaigrette  
Spinach Salad with Fresh Sliced Mushrooms, Bermuda Onions, Blue Cheese and Balsamic Vinaigrette  
Greek-Style Romaine Salad with Tomato, Cucumber, Feta, Black Olives Red Onions Oregano Vinaigrette  
Summer Red and Yellow Tomatoes, Fresh Mozzarella over a Bouquet of Greens with Aged Balsamic Syrup  
Wild Field Greens tossed with Candied Pecans, Diced Pears Served with Maple Gorgonzola Vinaigrette*

*\*Additional Charges Apply*

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