

# *Amalfi Fine Catering*

## *Cocktail Hour Menu*

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

*Grand Market Display of Seasonal Fruits with Domestic and Imported Cheese  
Accompanied by Assorted Gourmet Crackers*

*Market Display of Fresh Seasonal Vegetables  
Served with Bleu Cheese Dip*

*Butler Passed Cold or Hot Hors d' Oeuvres*

*Mini Bruschetta with Roasted Sweet Pepper, Garlic and Tomato*

*Herbed Crostini with Chilled Beef Tenderloin Dijon Mustard Glaze*

*House Bruschetta with Fresh Mozzarella Roma Tomatoes & Balsamic*

*Beef Carpaccio Roast Garlic Aioli Caper Berries, Olive Tapenade on a Herb Crostini*

*Marinated Mango Crab Salad Served on a Teaspoon Presented on a Bead of Sea Salt*

*Bloody Mary Shrimp Shooters Served with Cinnamon Whipped Cream*

*Oyster Shooters Served with Spicy Cocktail Sauce and a Splash of Absolute*

*Chef's House Made Vegetable Sushi Selections Served with Ginger Soy and Wasabi*

*Oriental Spring Rolls Served with Ginger Soy Sauce*

*Scallops Wrapped with Maple Apple Smoked Bacon*

*Beef Satay Served with Three Peppercorn Sauce*

*Mini Beef Wellington with Mushroom Duxle*

*Chicken Satay Served with Teriyaki Dipping Sauce*

*Mini Crab Cakes with Chipotle Mayonnaise*

*Sausage or Crab Stuffed Mushrooms*

*Chicken and Brie Quesadillas*

*Vegetable and Brie Quesadillas*

*Spicy Jalapeno Poppers*

*Coconut Shrimp*

*Demitasse Style*

*New England Clam Chowder*

*Roasted Butternut Squash Bisque*

*Amalfi Fine Catering*

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*www.amalficaterers.com*