

# *Amalfi Fine Catering*

## *The Engagement Clam Bake*

*Have your Guests Experience a Memorable New England Dinner*

### *First Course*

*New England Clam Chowder*

*Family Style Calamari Frito served with House Bruschetta*

### *Buffet Items*

*Cafe Garden Salad with Red Zinfandel Vinaigrette*

*Red Bliss Potato Salad ~ Vegetable Cole Slaw*

*Marinated Pasta Salad ~ Market Display of Seasonal Fresh Fruits*

*Freshly Baked Rolls and Corn Bread with Creamy Butter*

### *Entrees*

*Steamed New England Lobster*

*Mussels Provencal*

*Chourico Sausage*

*Barbequed Chicken*

*Roasted Potatoes*

*Fresh Corn on the Cob*

### *Sweet Endings*

*Fresh Strawberry Shortcake Served with Homemade Biscuits and Fresh Whipped Cream*

*Iced Tea with Lemon and Lemonade*

*Freshly Brewed Gourmet Coffee ~ Decaffeinated Coffee ~ Premium Teas*

*Festive Table Linens with all the Clambake Trimmings*

*Our Clambake is prepared for a minimum of 30 guests*

*Clambake can be plated at no additional charge*

*May we suggest enhancing your meal by adding a*

*Grilled NY Sirloin or Rib Eye Steaks with Sautéed Onions*

*Domestic & Imported Beers with House Wines by the Glass and Soft Drinks for Entire Event \$22 pp*

*Buckets of Cold Ones – Assorted Chilled Beers on Dinner Tables for the Entire Event \$15pp*

*Our Famous Sangria by the Pitcher for Entire Event \$18pp*

**\*\*Market Price**