

Amalfi Fine Catering

Buffet Rehearsal Dinner

Available for a minimum of 40 people

Choice of Two entrees \$29 per guest

Choice of Three entrees \$32 per guest

Appetizer

Choice of One

*Ziti with Alfredo Sauce ~ Butternut Squash Soup ~ Minestrone Soup
Penne with Mediterranean Sauce ~ Calamari Frito in a Basil Butter sauce*

Salads

Choice of Two

*Caesar Salad ~ House Salad with Choice of Dressings ~ Cucumbers Peppers and Tomatoes in Olive Oil
Mediterranean Salad with Red Zinfandel Vinaigrette ~ Grilled Seasonal Balsamic Vegetables
Marinated Pasta Salad with Vegetables ~ Spinach and Mushroom Salad with Warm Bacon Dressing*

Entrée Selections

*Chicken Marsala ~ Chicken Winchester Apple Sage Stuffing with Bordelaise ~ Chicken Piccata
Chicken Florentine with Fresh Spinach and lemon buerre blanc
Chicken Mediterranean with roasted garlic marinara
Baked Penne crusted with Parmesan and Sliced Meatballs
Herb Crusted Baked Scrod with lemon and white wine sauce
Sliced Roast Beef with mushrooms and Rosemary Demi Glaze
Slow Roasted Pork with Three Peppercorn Sauce ~ House Made Meat or Vegetable Lasagna
Grilled Salmon with cucumber dill sauce ~ Sliced Roast Turkey with sage stuffing and pan gravy*

Accompaniments

Choice of Two

*Oven Roasted Potatoes ~ Au Gratin Potatoes ~ Garlic Mashed Potatoes
Rice Pilaf ~ Wild Rice ~ Penne Pasta with Marinara or Alfredo
Sauteed Green Beans Almandine ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley*

Sweet Endings

Choice of One

*New York Style Cheesecake ~ Warm Apple Crisp a la mode
Fresh Fruit Cobbler a la mode ~ Bananas Foster Served over Vanilla Ice Cream*

Freshly Baked Rolls, Served Warm at your Table

Freshly Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Unlimited Consumption Two Hour Beer and Wine Bar +\$18 per guest

Additional Private Room fee of \$275 plus tax will be applied