

# *Amalfi Fine Catering*

## *Sit Down Rehearsal Dinner*

*Available for a minimum of 25 people*

*\$29 per guest*

### *First Course*

*Choice of One*

*Pasta e Fagiole ~ Butternut Squash Soup ~ Minestrone Soup ~ New England Clam Chowder  
Lobster Saffron and Blue Crab Bisque ~ Mediterranean Salad with Red Zinfandel Vinaigrette  
Caprese Salad with Fresh Mozzarella & Vine Ripe Tomatoes with Basil and Balsamic Reduction  
Calamari Frito with Sundried Tomatoes, Kalamata Olives and Hot Peppers in a Basil Butter sauce*

### *Entrée Selections*

*Select One to Three Entrees or Classical Duet Plates*

*Chicken Marsala served with Green Beans and  
Truffle Parm Polenta Cake*

*Chicken Tuscany with Parma Ham and  
Gorgonzola Sauce served with Asparagus over Garlic  
Mashed Potatoes*

*Chicken Winchester  
with Sweet Apple Sage Stuffing Sauce Bordelaise  
served with Glazed Carrots & Rice Pilaf*

*Chicken Florentine with Fresh Spinach and  
Lemon Buerre Blanc Sauce served with Seasonal  
Vegetables & Mashed Potatoes*

*Chicken Mediterranean Sicilian Marinara  
Sauce with Roma Tomatoes & Roasted Garlic over  
Penne Pasta with Green Beans*

*Chicken Piccatta finished with a Sauce of  
Capers, White Wine and Lemons served with Yellow  
Squash and Rice Pilaf*

*Tangerine Honey Glazed Salmon Pan Roasted  
with Warm Israeli Couscous served with Chilled Green  
Bean Salad*

*Grilled Salmon Filet with Chilled Cucumber  
Lemon Dill Sauce served with Grilled Vegetables and  
Risotto*

*Herb Crusted Fillet of Scrod  
and Lemon Buerre Blanc with  
Green Beans & Wild Rice*

*House Made Meat or Vegetable Lasagna with  
Roasted Garlic Marinara Sauce*

*Slow Roasted Prime Rib with Natural Au Jus  
served with Honey Glazed Carrots and  
Garlic Mashed Potatoes*

*Pasta Amatriciana Penne Pasta  
Roasted Sweet Peppers, Portobello, Fresh Mozzarella,  
Spinach and Basil*

### *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*