

Amalfi Fine Catering

Sweet Endings

*Served with Complete Coffee & Tea Service
Narragansett ~ Ocean View ~ Silver ~ Gold and Sapphire*

*The Grand Finale Wedding Cake
~ Your Choice of Elegant Cakes from Julianne Chapin ~*

Additional Dessert Selections

You may substitute the Wedding Cake with One Choice from our Dessert Menu

New York Style Cheesecake

*Traditional Sour Cream Cheesecake served with Fruit
Coulis*

Pecan Bourbon Torte

*Traditional Pecan Pie Flavored with Bourbon in a
Sweet Pastry Crust*

Almond Tuile

*Almond Tuile Basket Filled with White Mousse and
Fresh Berries*

Seasonal Fruit Tart

*Baked Sweet Pastry Shell with a Vanilla Cream Filled
with Fresh Fruit*

Tiramisu

*Espresso Drenched Buttercake with Marscarpone
Cream Filling*

Fresh Seasonal Berries

Laced with Fresh Buttermilk Crème Fraiche

*Mixed Miniature Petit Fours \$3.00 per guest
Served on a Painted Plate of Strawberry Coulis*

*Gateau Concorde
Chocolate Meringue with Classic Chocolate Mousse
Dusted with Cocoa*

In Room Presentation

*Bananas Foster or Strawberries Romanoff
\$4.75 per person*

International Coffee Station

*Freshly Brewed Gourmet Coffee with Full Cordial Station to Include:
Amaretto, Frangelico, Bailey's Irish Cream, Sambucca,
Jameson's Irish Whiskey, Grand Marnier, Kahlua
Whipped Cream, Shaved Chocolate, Rock Candy Sticks, Cinnamon
\$7.5 Per Drink ~ Bartender Required at \$75 each*

Viennese Dessert Buffet

*Fabulous variety of Miniature European Pastries, Cake
Flavored Coffees and Herbal Teas with Lemon & Orange Peels, Shaved Chocolate, and Whipped
Cream
\$14 per person*