

Amalfi Catering at the Village Inn

Entrée Course

Mediterranean Chicken
Penne with Sicilian Marinara, Fresh Mozzarella & Sweet Basil
\$28.00

Grilled Atlantic Salmon Steak
Cucumber Lemon Dill Sauce
\$29.00

Roast Prime Rib of Beef Au Jus
Horseradish Cream Sauce
\$29.00

Filet of Sole
Crabmeat Stuffing with Basil Cream
\$30.00

Chicken Winchester with Apple Sage Stuffing
Minted Rosemary Sauce
\$28.00

Chicken Tuscany
Parma Ham and Portabella Tomato Vinaigrette
\$29.00

Grilled New York Sirloin
Wild Mushroom Bordelaise
\$32.00

Chicken Marsala
Marsala Wine & Wild Mushroom Sauce
\$26.00

Grilled Halibut
Potato Lobster Crust Tarragon Tomato Relish
\$38.00

Rack of Lamb
Roasted Garlic and Rosemary Sauce
\$36.00

Chicken Wellington
Rosemary & Wild Mushroom Demi Glace
\$32.00

Tangerine ~ Honey Glazed Salmon
Served with Israeli Couscous & Chilled Green Bean Salad
\$29.00

Grilled Filet Mignon or Sliced Tenderloin
Your choice of: Three Peppercorn ~ Béarnaise ~ Wild Mushroom
\$34.00

Beef Wellington
Rosemary & Wild Mushroom Demi Glace
\$36.00

Filet Mignon and Grilled or Stuffed Lobster
Special Preparation Limited Availability
Market Priced

Pasta Amatriciana
Penne, Roasted Sweet Peppers, Portobello,
Mozzarella, Spinach and Sweet Basil
\$24.00

DUET or TRILOGY

Filet Mignon ~ Sliced Tenderloin ~ Chicken ~ Salmon
Garlic Shrimp ~ Grilled Scallops ~ Baked Stuffed Shrimp
Duet ~ \$36.00 ~ Trilogy ~ \$38.00

Prices are subjected to a taxable 20% service charge and 8% state & local tax
Choice Selection of One or Two Entrees ~ Buffets or Stations are available
Private Room Charge of \$175.00 plus tax will apply to events with 40 or less people