



# *Amalfi Fine Catering*

## *Cocktail Party Menus*

*A Fabulous Opportunity To Socialize & Enjoy Delicious Food*

ALL PACKAGES ARE PRICED PER GUEST AND SUBJECTED TO A TAXABLE 20% ADMINISTRATIVE FEE AND 8% STATE AND LOCAL TAXES.

ALL COCKTAIL PARTY PACKAGES INCLUDE STANDARD ROOM SET-UP, AND USE OF THE FACILITY FOR 4 HOURS.

ALL MENUS ARE PREPARED FOR A MINIMUM OF 25 GUESTS. ROOM FEES ARE NOT INCLUDED IN MENU PRICING.

# Amalfi Fine Catering

## Butler Style Cocktail Party

**\$32.00 PER GUEST**

### **PASSED HORS D'OEUVRES**

Selection of Five Passed Hors d' Oeuvres from our Elegant Wedding Menu

### **COLD DISPLAYS**

Selection of Three:

#### **Lavishly Decorated Crudite Display**

Fresh Carrots, Celery, Broccoli, Cauliflower, Summer Squashes, Peppers, Baby Corn & Ripe Olives, Served with Dips Prepared by our Chefs; Honey Curry, Spinach Artichoke, Roasted Garlic Humus

#### **Eggplant Caponata Display**

Fresh Garlic, Onions & Eggplant Sautéed in Extra Virgin Olive Oil with Plum Tomatoes, Peppers, Mushrooms & Black Olives served with Toasted Pita Chips

#### **International Cheese Display**

Grand Display of Domestic & Imported Cheeses Served with an assortment of Crackers & Flatbreads

#### **Smoked Salmon Mosaic**

Finely Minced Norwegian Smoked Salmon, Towering Martini Glasses filled with Caviar, Egg Whites & Yellows, Red Onion & Fresh Parsley Served with Sliced French Baguettes

#### **Roasted Vegetable Turret**

Layers of Fresh Roasted Vegetables: Eggplant, Squash, Portobello Mushrooms, Peppers & Zucchini Served with a Balsamic Syrup

#### **Mozzarella Caprese**

Fresh Mozzarella with Vine Ripened Tomatoes & Red Onions Served with a Balsamic Reduction Glaze

#### **Tuscany Antipasto**

Roasted Red Peppers, Fresh Mozzarella, Garlic Olives, Marinated Mushrooms, Stuffed Peppers, Artichoke Hearts & Italian Meats Served with Garlic Toasted Baguette Rounds

#### **\*Tuna Carpaccio**

Peppered Sushi Grade Tuna Pan Seared to Perfection, Sliced & Served over a Mountain of Japanese Seaweed Salad...Excellent!

**\*Available at Additional Cost**

# *Amalfi Fine Catering*

## *Cocktail Party with Light Appetizers*

**\$22.00 PER GUEST**

### **STATIONARY APPETIZERS**

Assorted Seasonal Fruit Platter

Domestic Cheese Board

Served with Assorted Bite Size Crackers, garnished with Grapes & Berries

Assorted Grilled Pizzas

Tomato & Mozzarella, Pesto & Parmesan

### **PASSED HORS D'OEUVRES**

Choice of Five Passed Hors d'oeuvres

#### **Some of Our Favorites Are:**

Cajun Grilled Shrimp Cocktail  
with Creamy Cucumber Sauce

Teriyaki Beef & Snow Pea Skewers

Seafood Stuffed Mushroom Caps

Tenderloin Crostinis

with Horseradish Sour Cream, Red Onion and Scallions

Asparagus Wrapped with Prosciutto & Boursin

# Amalfi Fine Catering

## Cocktail Party with Heavy Appetizers

**\$28.00 PER GUEST**

### STATIONARY APPETIZERS

**Imported Cheese Board served with Assorted Bite Size Crackers**

Garnished with Grapes & Berries

**Baked Brie en Croute with Green Apples, Pecans and Brown Sugar**

Served with Sliced Baguettes

**Assorted Grilled Pizzas**

Tomato & Mozzarella, Pesto & Parmesan

**Hand Fried Corn Tortillas with Mango Salsa and Avocado Sour Cream**

### PASSED HORS D'OEUVRES

Choice of Seven Passed Hors d'oeuvres

**Some of Our Favorites Are:**

Cajun Grilled Shrimp  
with Cool Cucumber Sauce

Tenderloin Crostinis with Horseradish Sour Cream, Red Onion & Scallion

Asparagus Wrapped with Prosciutto & Boursin

Applewood Bacon Wrapped Scallops

Seafood Stuffed Mushroom Caps

Spicy Chicken Empanadas

Artichoke and Parmesan Bundles

# *Amalfi Fine Catering*

## *Cocktail Party with Appetizers & Dessert*

**\$34.00 PER GUEST**

### **STATIONARY APPETIZERS**

**Imported Cheese Board served with Assorted Bite Size Crackers**  
Garnished with Grapes & Berries

**Baked Brie en Croute with Green Apples, Pecans and Brown Sugar**  
Served with Sliced Baguettes

**Assorted Grilled Pizzas**  
Tomato & Mozzarella, Pesto & Parmesan

### **PASSED HORS D'OEUVRES**

Choice of Five Passed Hors d'oeuvres

#### **Some of Our Favorites Are:**

Tenderloin Crostinis with Horseradish Sour Cream, Red Onions, and Scallions

Applewood Bacon Wrapped Scallops

Asparagus Wrapped with Prosciutto & Boursin

Cajun Grilled Shrimp with Creamy Cucumber Sauce

Seafood Stuffed Mushroom Caps

Chicken Satay with Thai Peanut Sauce

### **COFFEE & DESSERT STATION**

Freshly Brewed Coffee, Decaf and Assorted Teas

#### **Assorted Pick Up Pastries**

Choice of Three:

Peanut Butter Mousse Cups, Raspberry Mousse Cups, White Chocolate Mousse Cups,  
Chocolate Covered Cream Puffs, Mini Napoleons, Mini Pecan Tarts, Chocolate Midnight Torte  
with Raspberry Coulis, Assorted Petit Fours, Chocolate Covered Strawberries,  
Assorted Mini Cheesecakes, Mini Cannolis,  
Mini Fruit Tarts w/Vanilla Pastry Cream