

Amalfi Fine Catering

Lunch Menus

"Lunch: A delicious snack between breakfast & dinner"

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

ALL LUNCH 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

Sandwich Buffet

\$18.00 PER GUEST

SANDWICH PLATTER

Choice of Three

- Grilled Seasonal Vegetables with Fresh Mozzarella
- Grilled Chicken served with Roasted Red Peppers, Goat Cheese and Prosciutto
- Grilled Chicken served with Roasted Red Peppers, Apple Smoked Bacon, & Cheddar Cheese
- Fried Greenbeans with Roasted Peppers & Fresh Mozzarella
- Rosemary Ham with Roasted Red Peppers, Fresh Mozzarella & Vinaigrette
- Prosciutto, Fresh Mozzarella, Tomato & Black Olive Tapenade
- Roast Beef, Fried Onions & Cheddar Cheese
- Smoked Turkey with Lettuce, Tomato and Pesto Mayo

SIDES

Choice of Three

- Red Bliss Potato Salad ~ Asian Vegetable Slaw ~ Assorted Seasonal Fruit Salad
- Tortiglione Pasta Salad : Button Mushrooms, Julienne Vegetables, Plum Tomatoes & Balsamic Vinaigrette
- Mesclun Salad : Caramelized Walnuts, Blue Cheese, Roasted Peppers & Balsamic Vinaigrette
- Caesar Salad: Seasoned Croutons and Freshly Shaved Parmesan Cheese
- Cafe Salad: Mixed Greens, Plum Tomatoes, Julienne Vegetables, Croutons & Balsamic Vinaigrette
- Orzo Pasta Salad: Spinach, Feta Cheese, Red & Yellow Peppers & Lemon Vinaigrette
- Greek Salad: Mixed Greens, Feta Cheese, Cucumbers, Red Onion & Olives in a Lemon Vinaigrette

SWEET ENDINGS

- Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas
- Freshly Baked Cookies and Fudge Brownie

Other Excellent Extras:

Unlimited Consumption of Soft Drinks and Juices \$2.00 per Guest

Amalfi Fine Catering

Tea Party

\$16.95 PER GUEST

TEAS TO INCLUDE

Black Tea, Orange Pekoe, Lemon, Raspberry, Earl Grey & English Breakfast

SALADS

Choice of Two

Red Bliss Potato Salad ~ Asian Vegetable Slaw ~ Assorted Seasonal Fruit Salad

Tortiglione Pasta Salad : Button Mushrooms, Julienne Vegetables, Plum Tomatoes & Balsamic Vinaigrette

Mesclun Salad : Caramelized Walnuts, Blue Cheese, Roasted Peppers & Balsamic Vinaigrette

Caesar Salad: Seasoned Croutons and Freshly Shaved Parmesan Cheese

Cafe Salad: Mixed Greens, Plum Tomatoes, Julienne Vegetables, Croutons & Balsamic Vinaigrette

Orzo Pasta Salad: Spinach, Feta Cheese, Red & Yellow Peppers & Lemon Vinaigrette

Caprese Salad: Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Syrup

SCONES

Cheddar Bacon Scones and Buttermilk Scones.

FINGER SANDWICHES

Choice of Three

All sandwiches are served on a variety of breads and Buttermilk scones

Amalfi Cucumber Sandwich- Kalmata Olive butter spread & thinly sliced cucumbers

Curry and Almond Chicken Salad Sandwich

Strawberry and Cream Cheese sandwich

Smoked Salmon Deviled egg sandwich

Smoked Turkey with Sliced Apple and Brie spread

Southwest Chicken salad on a Cheddar and Bacon Scone

Smoked Salmon and Cucumber Sandwich

Shrimp Salad Sandwich

DESSERT

Choice of Two

Vanilla Cup Cakes with an Oreo Cream Cheese Frosting

Petit Fours ~ Mini Cream Puffs Dipped in Chocolate

Mini Fruit Tarts ~ Keylime Bars

Chocolate Mousse Filled Chocolate Cups

Other Excellent Extras:

Unlimited Bloody Marys & Mimosas for \$9 per person

For Additional Specialty Teas To Be Offered \$3 per person

Add A Lemonade & Iced Tea Station To Welcome Your Guests for \$2 per person

Amalfi Fine Catering

South County Luncheon

\$18.00 PER GUEST

BEVERAGES TO INCLUDE

Assorted Soft Drinks

LUNCHEON BUFFET

Chef's Seasonal Fresh Fruit Served with Honey Yogurt

Mediterranean Salad: Mixed Greens, Mandarin Oranges, Tomatoes, Cucumbers, Carrots & Red Zinfandel Vinaigrette

Penne Pasta with Roasted Sweet Peppers, Portobello, & Garlic Marinara Sauce

Chicken Picatta Served with a Lemon Caper Butter

Chef's Seasonal Vegetables & Wild Rice

Freshly Baked Rolls, Served Warm with Butter

SWEET ENDINGS

Full Coffee ~ Decaf & Herbal Tea Service

Freshly Baked Fudge Brownies & Chocolate Chip Cookies

Other Excellent Extras:

Substitute your Sweet Endings Dessert for Tiramisu \$2.00 per person

Substitute for Assorted Pick Up Pastries \$5.00 per person

Add A Lemonade & Iced Tea Station To Welcome Your Guests for \$2 per person

Amalfi Fine Catering

Old World, Plated Lunch

\$18.00 PER GUEST

BEVERAGES TO INCLUDE

Assorted Soft Drinks

FIRST COURSE

Choice of One

Chef's Soup of the Day

Caesar Salad: Seasoned Croutons and Freshly Shaved Parmesan Cheese

Mediterranean Salad: Mixed Greens, Mandarin Oranges, Tomatoes, Cucumbers, Carrots & Red Zinfandel Vinaigrette

ENTRÉES

Choice of One

Additional \$2.00 per person for extra entrée selection or Classical Duet Entrée Plate

Chicken Marsala with a Wild Mushroom Demi

Chicken Picatta with a Lemon Caper Butter

Grilled Salmon with a Honey Tangerine Glaze

Herbed Crusted Baked Cod with a Lemon Caper Dill Sauce

ALL ENTRÉES SERVED WITH

Chef's Seasonal Vegetables over Wild Rice

Freshly Baked Rolls, Served Warm with Butter

SWEET ENDINGS

Full Coffee ~ Decaf & Herbal Tea Service

Warm Apple Crisp Served with Freshly Whipped Cream

Other Excellent Extras:

Add Bottles of San Pellegrino to each Guest table \$2.00 per Bottle

Amalfi Fine Catering

Plated Lunch

\$19.00 PER GUEST

FIRST COURSE

Choice of One

Pasta e Fagiole Soup ~ Butternut Squash Soup ~ New England Clam Chowder

Penne Pasta with Roasted Garlic Marinara ~ Tortellini with Pink Vodka or Alfredo Sauce

Mediterranean Salad: Mixed Greens, Mandarin Oranges, Tomatoes, Cucumbers, Carrots & Red Zinfandel Vinaigrette

Caprese Salad: Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Syrup

ENTRÉES

Choice of One or One Classical Duet Entree

Additional \$2.00 per person for extra entrée selection

Served with Freshly Baked Rolls and Creamy Butter

Chicken Marsala with Wild Mushroom Demi Glaze

Chicken Palma stuffed with Parma Ham, Spinach & Mozzarella with Lemon Buerre Blanc

Chicken Winchester with Sweet Apple and Sage Stuffing & Bordelaise Sauce

Chicken Florentine with Fresh Spinach & Lemon Burre Blanc Sauce

Chicken Mediterranean served with Roasted Garlic Marinara Sauce over Penne

Chicken Piccata with Lemon Caper Dill Sauce

Chicken Gorgonzola SunDried Tomatoes, Pine Nuts, Asparagus & Gorgonzola Cream Sauce

Grilled Salmon with Honey Tangerine Glaze

Grilled Salmon Filet with Cucumber Lemon Dill Sauce

Herb Crusted Filet of Scrod with Lemon Burre Blanc

Grilled New York Sirloin served with Cabernet Demi, Asparagus and Garlic Mashed Potatoes

Pasta Amatriciana Penne, Roasted Sweet Peppers, Portobello, Mozzarella, Spinach & Basil

Eggplant Rollatini Grilled Eggplant stuffed with Roasted Peppers, Goat Cheese & Basil Ricotta

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Garlic Mashed Potatoes ~ Oven Roasted Potatoes ~ Wild Rice

Sauteed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley

Penne Pasta with Roasted Garlic Sicilian Marinara or Creamy Alfredo

SWEET ENDINGS

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Choice of One:

Tiramisu with Dusted Cocoa ~ Warm Apple Crisp with Carmel Whipped Cream

Warm Fruit Cobbler with Whipped Cream ~ New York Style Cheesecake with Fruit Coulis

Other Excellent Extras:

Servers to Offer Your Guests their choice of Red or White Wine with Lunch \$20.00 per Bottle

Unlimited Consumption of Bloody Mary's and Mimosas \$9.00 per Guest

Amalfi Fine Catering

Luncheon Buffet

\$21.00 PER GUEST

FIRST COURSE

Choice of Two

New England Clam Chowder ~ Minestrone Soup
Mediterranean Salad with Red Zinfandel ~ Classic Caesar Salad with Herbed Croutons
Greek Salad with Feta Cheese ~ Spinach Salad with Warm Bacon Dressing
Marinated Mushroom Salad ~ Cucumber, Tomato and Red Onion Salad
Pasta Salad with Tomatoes, Olives, and Feta ~ Marinated Vegetables with Penne Pasta
Penne Pasta with Sweet Basil and Pesto ~ Penne with Sicilian Marinara and Parmesan

ENTRÉES

Choice of Two Entrees, Starch and Seasonal Fresh Vegetable, served with Freshly Baked Rolls and Creamy Butter

Sliced Top Round of Beef with Mushroom Bordelaise
Chicken Mediterranean with Sicilian Marinara over Penne
Chicken Winchester Apple Sage Stuffing and Bordelaise
Chicken Florentine Fresh Spinach & Lemon Dill
Chicken Parmesan with Roasted Garlic Marinara over Penne
Honey Glazed Barbeque Grilled Breast of Chicken
Chicken Fajitas Onions, Peppers and Warm Flour Tortillas
Red Snapper with Mango Citrus Salsa
Chicken Gorgonzola Asparagus, Sun Dried Tomatoes & Pine Nuts
Grilled Salmon with Honey Tangerine Glaze
Baked Flounder with Herb Crust and Lemon Buerre Blanc
Roast Pork Loin with Whole Grain Mustard
Grilled Salmon with Cucumber Lemon Dill Sauce
House Made Meat or Vegetable Lasagna
Baked Ziti with Sliced Sweet Sausage and Meatballs
Chicken Piccata with Capers, White Wine and Lemon

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Garlic Mashed Potatoes ~ Oven Roasted Potatoes ~ Wild Rice
Sautéed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley
Penne Pasta with Roasted Garlic Sicilian Marinara or Creamy Alfredo

SWEET ENDINGS

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Choice of One:

Tiramisu with Dusted Cocoa ~ Warm Apple Crisp with Carmel Whipped Cream
Warm Fruit Cobbler with Whipped Cream ~ New York Style Cheesecake with Fruit Coulis

Other Excellent Extras:

Servers to Offer Your Guests their choice of Red or White Wine with Lunch \$20.00 per Bottle
Unlimited Consumption of Bloody Mary's and Mimosas \$9.00

Amalfi Fine Catering

Strawberries & Champagne Luncheon Buffet

\$29.00 PER GUEST

**SERVED WITH UNLIMITED GLASSES OF CHAMPAGNE & CHILLED MIMOSAS
GARNISHED WITH FRESH STRAWBERRIES**

STATIONARY APPETIZERS

Market Display of Fresh Seasonal Sliced Fruits

SALADS

Mediterranean Salad: Mixed Greens, Mandarin Oranges, Tomatoes, Cucumbers, Carrots & Red Zinfandel Vinaigrette

Caprese Salad: Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Syrup

CHOICE OF TWO ENTREES

Sliced Top Round of Beef with Sweet Bordelaise Sauce

Chicken Marsala with Wild Mushroom Demi Glaze

Chicken Piccata with Lemon Capers Dill Sauce

Chicken Florentine with Baby Spinach & Lemon Capers Dill Sauce

House Made Meat or Vegetable Lasagna

Grilled Salmon with Honey Tangerine Glaze

Grilled Salmon Filet with Cucumber Lemon Dill Sauce

Herb Crusted Filet of Scrod with Lemon Burre Blanc

Eggplant Rollatini Grilled Eggplant stuffed with Roasted Peppers, Goat Cheese & Basil Ricotta

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Garlic Mashed Potatoes ~ Oven Roasted Potatoes ~ Wild Rice

Sautéed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley

SWEET ENDINGS

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Chocolate Covered Strawberries & Vanilla Cupcakes with Strawberry Frosting

Amalfi Fine Catering

Summer Sangria Luncheon

\$29.00 PER GUEST

**SERVED WITH UNLIMITED GLASSES OF RED & WHITE SANGRIA
GARNISHED WITH FRESH FRUIT**

STATIONARY APPETIZERS

Market Display of Fresh Seasonal Sliced Fruits

SALADS

Classic Caesar Salad served with Herbed Croutons & Shaved Parmesan

Caprese Salad: Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Syrup

CHOICE OF TWO ENTREES

Sliced Top Round of Beef with Sweet Bordelaise Sauce

Chicken Marsala with Wild Mushroom Demi Glaze

Chicken Piccata with Lemon Caper Dill Sauce

Chicken Florentine with Baby Spinach & Lemon Caper Dill Sauce

House Made Meat or Vegetable Lasagna

Grilled Salmon with Honey Tangerine Glaze

Grilled Salmon Filet with Cucumber Lemon Dill Sauce

Herb Crusted Filet of Scrod with Lemon Burre Blanc

Eggplant Rollatini Grilled Eggplant stuffed with Roasted Peppers, Goat Cheese & Basil Ricotta

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Garlic Mashed Potatoes ~ Oven Roasted Potatoes ~ Wild Rice

Sautéed Green Beans ~ Honey Glazed Carrots ~ Chef's Seasonal Vegetable Medley

SWEET ENDINGS

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

Warm Apple Crisp Served with Freshly Whipped Cream