

Amalfi Fine Catering

Grand Menus

Elegant Menu Enhancements- Stationary Appetizers

Butler Style Passed Hors D'oeuvres

Starter Courses

Main Entrees

Accompaniments

Fine Desserts

Private Bar Service

Amalfi Fine Catering

Stationary Appetizers

COCKTAIL HOUR & RECEPTION ELEGANT DISPLAYS

LAVISH CHILLED CRUDITÉS

\$5.75 PER GUEST

✧ Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Summer Squashes & Colored Peppers. Served with an assortment of Dips prepared by our Chefs; Honey Curry, Spinach Artichoke & Roasted Garlic Humus

FRESH SEAFOOD RAW BAR

\$14.95 PER GUEST

✧ Jumbo Shrimp, Oysters on the Half Shell, Native Little Neck Clams on the Half Shell & Crab Claws Served with Lemon Wedges, Devil's Cocktail Sauce & Fresh Ground Horseradish

NATIVE SEAFOOD TABLE

\$10.95 PER GUEST

✧ Black Mussels steamed with Wine Garlic Sauce, Clams Casino, Mini Crab Cakes with Chipotle Mayo, and Skewered Jumbo Shrimp with Cilantro

TUSCANY ANTIPASTO

\$7.25 PER GUEST

✧ Capicola Ham, Salami, Proscuitto, Provolone, Cheese, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers, Kalamata Olives & Focaccia Bread with Garlic Olive Tapenade

SMASHED POTATO MARTINI BAR

\$6.00 PER GUEST

✧ A magnificent display of Martini Glasses Ready to be filled with our Homemade Roasted Garlic Smashed Potatoes & an assortment of delectable toppings await your creation: Black Bean Salsa, Ratatouille, Wild Mushroom Gravy, Sautéed Shallots & Garlic, Scallions, Frizzled Onions & Creamed Spinach

SUSHI BAR

\$12.00 PER GUEST

✧ Our Chef will hand roll a variety of amazing creations right before your eyes: Tuna, Salmon, Spicy Tuna & Salmon, Tuna with Mango, California, Vegetable & Vegetable with Apple... Delicious!

Chef Attendant Fee: \$75

TUNA CARPACCIO

\$8.50 PER GUEST

✧ Sesame Crusted Sushi Grade Tuna pan seared to perfection, sliced & served over a Mountain of Japanese Seaweed Salad with hand fried lotus flowers...excellent!

Amalfi Fine Catering

Butler Passed Hors D'oeuvres

❖ **COLD ITEMS**

- Smoked Salmon Spread on Garlic Toast Points
- Tequila & Cilantro Grilled Shrimp Skewers with Avocado Sauce
- Smoked Salmon Canapes
- Endive Leaves filled with Crab Salad
- Asparagus & Proscuitto Roll-ups
- Mini Bruschetta - Roasted Sweet Pepper, Garlic & Tomato
- Crudite Shots with Creamy Cucumber Dip
- Fresh Fruit Kabobs with Mint Coulis
- Artichoke & Sundried Tomatoes en Croute
- Forked Sesame Noodles
- Chilled Gazpacho Shots
- Miniature Reubens - Shaved Cornbeef on Rye with Swiss, Sauerkraut & Thousand Island Dressing
- *Chilled Jumbo Shrimp Cocktail
- *Tuna Tar Tar on Fried Wonton Crisps & Seaweed Salad
- *Lobster & Mango Salsa on Fried Wonton Crisps
- *Crab Claw Shooters
- *Bloody Mary Shots - Shrimp, Lemon & Horseradish
- *Amalfi Assorted Sushi
- *Beef Carpaccio & Pepper Mustard on Toast Points
- *Steak Tar Tar on Boursin Cheese Toast Points

*Additional Charges Apply

Amalfi Fine Catering

Butler Passed Hors D'oeuvres

❖ **HOT ITEMS**

Apple Smoked Bacon Wrapped Scallops
Caribbean Salmon Skewers
Crab Stuffed Mushrooms
Chinese Dim Sum & Won Tons
Sesame Chicken Wrapped in Pea Pods
Chicken or Vegetable Quesadillas
Pecan Chicken with Honey Mustard Sauce
Curry Chicken Satay with a Mango Chutney
Thai Pizza Bites ~ Peanut Sauce, Grilled Chicken & Bean Sprouts
Chicken, Apple & Brie Purses with Sweet Apple Glaze
Sausage Stuffed Mushrooms
Cilantro & Pineapple Beef Satay with Sweet Soy Glaze
Cajun Beef Kabobs with Orange Bourbon Glaze
Beef Brochettes with Scallions & Ginger Soy
Miniature Beef Wellingtons
Spinach or Wild Mushroom Phyllos
Southwest Black Bean Empanadas
Broccoli Corn Fritters
Quiche Florentine
Gorgonzola Basil Tartlet
Oriental Spring Rolls with Plum Sauce
Chicken or Vegetable Pan Seared Dumplings with Soy Ginger & Scallion Dipping Sauce
Coconut Shrimp with Zesty Horseradish Orange Marmalade
Miniature Warm Jalapeno Corn Bread Muffins with Cilantro Mayo
Crispy Parmesan Polenta Bites
Miniature Clam Chowder Shooters with Mini Clam Cakes
Fried Macaroni & Cheese Bites
Mini BLT Sliders - Traditional Bacon, Lettuce, Tomato & Mayo on Toast Points
Tomato & Basil Cream Soup Shooters with Mini Grilled Cheese
*Marinated Mussels on Crostini Sweet Red Pepper
*Lobster Tartlet and French Brie with Saffron Sauce
*Potato Latkatotlettes with Caviar
*Assorted Vegetable Sushi with Wasabi
*Baby Lamb Chops Served with Red Pepper Chili Glaze
*Bruschetta with Sliced Duck Breast and Orange Marmalade

*Additional Charges Apply

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Starters

✧ **SOUPS**

Traditional Chicken Escarole Wedding Soup
New England Clam Chowder with Oyster Crackers
Roasted Butternut Squash with Toasted Almonds and Aioli
Zesty Tuscan Minestrone with Freshly Grated Parmesan Cheese
Pasta e Fagiole Vegetarian Cannelloni Bean & Pasta with Parmesan Cheese
Creamy Tomato & Basil
Crab & Corn Chowder
Roast Chicken Tortilla
*Delicate Lobster, Crab and Saffron Bisque with Brandy Cream

✧ **APPETIZERS**

Wild Mushroom Ravioli with Gorgonzola Sauce
Penne with Mediterranean or Pink Vodka Sauce
Tortellini with Sweet Basil Cream or Tomato Alfredo Sauce
Custom Gourmet Pasta Selections with Choice of Chef's Elegant Sauces
Chilled Jumbo Gulf Shrimp with Zesty Horseradish Cocktail Sauce
Garlic-Roasted Shrimp Served with Asiago Risotto, Artichokes & Basil Oil
Seared Jumbo Lump Crab Cake with Roasted Native Corn Remoulade Sauce
Smoked Chicken Crostini with Asparagus, Sun Dried Tomatoes & Montrachet Cheese
Calamari Frito - Kalamata Olives, Roasted Sweet & Hot Peppers Tossed In a Basil Butter Sauce
Portobello Mushroom Stuffed with Chef's Herb Stuffing, Crumbled Bacon & Topped with Mozzarella
Nime Chow - Our Chef's Specialty- Served with Peanut Dipping Sauce
* Assorted Sushi- Each Guest Is Served 4 Pieces of Various Sushi, Hand Rolled by our Chef
*Lobster Ravioli with Choice of Chef's Elegant Sauces
*Lobster, Scallop and Shrimp Sautéed with Wild Mushrooms in Champagne Tarragon Sauce
*Chef's Seafood Delight Chilled - Crabmeat Lobster & Shrimp Served with Mango Citrus Salsa

*Additional Charges Apply

Amalfi Fine Catering

Extravagant Salad Menu

Classic Caesar Salad

Herbed Croutons & Parmesan Cheese



Fresh Sliced Seasonal Fruits & Berries

Dressed with a Lemon Poppy Seed Dressing



Mixed Field Greens

Served with Red Zinfandel or Lemon Thyme Vinaigrette



Butter Lettuce with Brie Cheese

Served with Toasted Pecans and Aged Balsamic Vinaigrette



Spinach Salad

Fresh Sliced Mushrooms, Bermuda Onions, Blue Cheese and Balsamic Vinaigrette



Greek-Style Romaine Salad

Tomato, Cucumber, Feta, Black Olives, Red Onions & Oregano Vinaigrette



Caprese Salad

Vine Ripened Red and Yellow Tomatoes & Fresh Mozzarella over a Greens with Aged Balsamic



Harvest Salad

Wild Field Greens, Candied Pecans & Diced Pears Served with Maple Gorgonzola Vinaigrette



Chilled Asian Noodle Salad

Julienne Vegetables & Ginger Soy Glaze Served with a Large Wonton Crisp



Chopped Salad

Romaine, Fresh Corn, Arugula, White Cheddar & Buttermilk Herb Dressing



Coastal Salad

Field Greens, Avocado, Grape Tomatoes, Bermuda Onions & a Champagne Vinaigrette



Szechwan Salad

Mixed Greens, Szechwan Green Beans, Chinese Vegetables & Wontons, Tossed in a Spicy Oriental Dressing



Mexicali Tostada Salad

Tortilla Salad Bowl with Shredded Cheese, Lettuce, Cheddar, Tomatoes, Olives & Sour Cream & Salsa



Frisee & Endive Salad

Tossed with Spiced Walnuts, Gorgonzola, Apples & Roasted Garlic Champagne Vinaigrette



South County Salad

Crunchy Blanched Green Beans, Feta, Tomatoes & Roasted Corn In a Light Lemon Vinaigrette

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Main Entree Selections

✧ **CHICKEN**

- Chicken Tuscany Stuffed with Pancetta, White Beans, Sundried Tomato & Spinach
- Chicken Picatta with a Delicate Lemon Caper Dill Burre Blanc
- Chicken Marsala with a Wild Mushroom Demi
- Chicken Palma Prosciutto Palma, Spinach & Mozzarella in a Lemon Burre Blanc
- Chicken Winchester Apple Sage Stuffing & Sweet Bordelaise Sauce
- Chicken Gorgonzola with Sun Dried Tomatoes, Pine Nuts & Asparagus in a Gorgonzola Cream Sauce

✧ **SEAFOOD**

- Grilled Salmon Moroccan Spiced Salmon with an Apricot Molasses Glaze
- Grilled Salmon with a Honey Pomegranate Glaze, Honey Tangerine Glaze or Cool Cucumber Dill
- Crab Crusted Salmon Golden Brown Crab Topping with Lemon-Chive Burre Blanc
- Baked Herb Crusted Flounder with a Delicate Lemon Burre Blanc
- Salmon Ensalada On a Bed of Mixed Greens Served with Fresh Strawberries & Balsamic
- Pecan Crusted Red Snapper with Chardonnay Citrus Sauce
- Oven Roasted Red Snapper Roasted Tomato, Kalamata Olive & Sliced Cherry Pepper Salsa
- *Hummus Encrusted Halibut Roasted Red Pepper Hummus
- *Sesame Seared Ahi Tuna Served with Wasabi Aioli or a Soy Ginger Vinaigrette
- *Pan Seared Chilean Sea Bass Served with a Fresh Mango Salsa
- *Grilled Swordfish Served with a Mango Citrus Salsa or Black bean Salsa

✧ **PORK, LAMB & VEAL**

- Grilled Pork Tenderloin With a Sweet Peach Molasses BBQ Glaze
- Herb Crusted Sliced Pork Tenderloin Served with Brandy Apricot Dijon Sauce
- *Pecan Crusted Pork Chop Apple & Red Cabbage Coleslaw with a Sweet Demi Glaze
- *Veal Rollotini Veal Scallopine Stuffed with Crab, Spinach & Gruyere
- *Herb Crusted Rack of Lamb Served with Fresh Minted & Herb Chianti Reduction

✧ **BEEF**

- Sliced Tenderloin With a Peppercorn Cognac or Port Wine Demi or Rosemary Sage Demi
- Sliced Tenderloin With a Mushroom Marsala or Gorgonzola Cream
- Tournedos of Beef Tenderloin Tenderloin Medallions, Grilled Portobellos & Cabernet Demi Glaze
- *Grilled Filet Mignon With a Mushroom Marsala or Gorgonzola Cream
- *Grilled Filet Mignon With a Peppercorn Cognac or Port Wine Demi
- *Horseradish Crusted Filet Mignon In a Cabernet Demi
- *Beef Wellington Filet Mignon wrapped in puff pastry with Port Wine Reduction

✧ **SURF & TURF**

- *Sliced Tenderloin & Two Jumbo Crab Stuffed Shrimp Au Poivre Mustard Sauce and Lemon Chive Butter
- *Surf and Turf Filet Mignon and Grilled Lobster Tail
- *Lobster Stuffed Filet Mignon Wrapped with Apple Smoked Bacon & Topped with Bearnaise

✧ **VEGETARIAN**

- Eggplant Milanese served with Tomatoes, Ricotta, Mozzarella, Penne with Marinara
- Pasta Bucatini served with Roasted Sweet Peppers, Portobello, Mozzarella & Sweet Basil

*Additional Charges Apply

Amalfi Fine Catering

Accompagnements

Sides to Go With your Fabulous Main Entree Selection

✧ **VEGETABLES**

Green Beans Almandine
Chef's Seasonal Vegetable Medley with Herbs
Roasted Seasonal Vegetables
Garlic Sautéed Green Beans
Gingered Baby Carrots with Brown Sugar
Haricot Vert in a Shallot Thyme Butter Sauce
Braised Red Cabbage with Port Wine, Raspberries & Washington Apples
Baked Red & Yellow Tomatoe Neopolitan with Basil & Parmesan
Grilled Asparagus
Chef's Traditional Ratatouille
Asparagus with Bernaise Sauce or Roasted Red Pepper Coulis
Grilled Asparagus, Portobello Mushrooms, and Red Onion Medley
Roasted Butternut Squash & Zucchini with Roasted Walnuts

✧ **STARCHES**

Wild Rice
Basmati Rice
Rice Pilaf
Coconut Sticky Rice
Baked Russet Potato
Mashed Potatoes
Garlic Red Bliss Mashed Potatoes
Sweet Mashed Potatoes
Red Bliss & Sweet Mashed Blend
Roasted Garlic & Rosemary Red Bliss Potatoes
Minted Cous Cous with Extra Virgin Olive Oil
Chef's Parmesan Polenta Cake
Stacked Potatoes au Gratin
Wild Mushroom & Parmesan Risotto
Sweet Potatoes with Molasses & Brown Sugar
Grilled Red Bliss Potatoes with Bacon, Scallions, Extra Virgin Olive Oil & Cider Vinegar
*Bacon and Blue Cheese Mashed Potatoes
*Twice Baked Stuffed Potato
*Wasabi Smashed Red Bliss Potatoes

*Additional Charges Apply

Amalfi Fine Catering

Sweet Endings

Served with Complete Coffee & Tea Service

✧ **DESSERT SELECTIONS**

New York Style Cheesecake Traditional Sour Cream Cheesecake served with Fruit Coulis

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

Tiramisu Espresso Drenched Buttercake with Marscarpone Cream Filling

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

Seasonal Fruit Tart Baked Sweet Pastry Shell with a Vanilla Cream Filled with Fresh Fruit

Fresh Seasonal Berries Laced with Fresh Buttermilk Crème Fraiche

Chocolate Fondante Chocolate Cake with Chocolate Fondante

✧ **WEDDING DESSERTS INCLUDED IN PACKAGES
ARE CONSTANTLY EVOLVING-
PLEASE ASK YOUR SALES REPRESENTATIVE
FOR OUR LATEST WEDDING DESSERT OPTIONS ✧**

✧ **ASSORTED PICK UP PASTRIES**

Mixed Miniature Petit Fours, Peanut Butter Mousse Cups, Chocolate Mousse Cups,
White Chocolate Raspberry Mousse Cups, Chocolate Covered Strawberries, Mini Fruit Tarts,
Vanilla Cupcakes with Strawberry Frosting

✧ **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

✧ **VIENNESE DESSERT BUFFET**

Fabulous variety of Miniature European Pastries, Cake
Flavored Coffees and Herbal Teas with Lemon & Orange Peels, Shaved Chocolate, and Whipped
Cream

Amalfi Fine Catering

Specialty Beverage Options

AMALFI FINE CATERING OFFERS BOTH HOSTED & CASH BARS

✧ **SIGNATURE MARTINI BAR**

A separate signature martini bar featuring Ten (10) Specialty Martinis of your choice
Ask your sales representative for delicious martini suggestions,
or create your own martini recipe!

\$175.00 set-up and bartender fee

\$8.50 per drink (cash or consumption bar)

✧ **PASSED REFRESHING SUMMER SANGRIA**

Glasses of Red & White Summer Sangria

\$9.00 per Guest for cocktail hour

✧ **PASSED SIGNATURE COCKTAIL**

Are you known for your cocktail?

Glasses of Your Signature Drink Passed for Cocktail Hour

\$6.00 per Guest

✧ **REFRESHING LEMONADE & ICED TEA STATION**

A self-serve Lemonade & Ice Tea Station for you and your guests to enjoy

Displayed in glass mason jars with ladles, garnished with freshly cut lemon wedges

\$2.50 per Guest for cocktail hour

✧ **SPECIALTY TOASTS & GARNISHES**

Champagne or Wine toast **\$2.50 per Guest**

Include a Fresh Strawberry or Raspberry to your champagne flute or specialty drink **\$0.75**

Include lemon wheels in your stationary water glasses **\$0.50 per Guest**

Amalfi Fine Catering

Bar Service

✧ **PREMIUM BRAND LIQUORS \$6**

Tanqueray, Beefeater, Absolute, Stolichnaya, Dewar's, Jim Beam, Southern Comfort, Canadian Club, Seagram's 7, VO, Bacardi, Captain Morgan, Malibu Rum, Cuervo Gold

✧ **ULTRA BRAND LIQUORS \$8**

Grey Goose, Bombay Sapphire, Glenlivet, Chivas Regal, Mount Gay
Wild Turkey, Jameson Irish whiskey, Crown Royal, Cuervo 1800

✧ **SELECTED CORDIALS \$8**

Grand Marnier, Amaretto Di Sarrono, Baileys Campari, Kahlua, Drambuie, Frangelico, Hennessy VSOP, B&B, Samuca Romano

✧ **ASSORTED WINES BY THE GLASS \$6**

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

✧ **BOTTLED DOMESTIC BEERS \$4**

Budweiser, Bud Lite, Miller Lite

✧ **BOTTLED IMPORTED BEERS \$5**

Amstel Light, Heineken, Sam Adams, Corona, Guinness

✧ **BOTTLED NON-ALCOHOLIC BEERS \$5**

O'douls

✧ **SPECIALTY MARTINIS MADE TO ORDER \$8 - \$10**

✧ **LIQUOR POLICIES**

1. Rhode Island Law requires all persons who consume alcoholic beverages to be 21 years of age with proper identification. Family cannot vouch for a person's age.
2. A maximum of two drinks per person are allowed to be carried from the bar at any time.
3. Refusal of alcoholic beverage service to any person, who in the servers judgment appears to be intoxicated.

* All decisions in this regard shall be final