

Amalfi Fine Catering

Elegant Stations

All of our creative displays are built on multiple levels

With their own unique presentation

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

ALL ELEGANT STATION MENUS START WITH A BASE PRICE OF \$10.00 PER PERSON.

MAY WE SUGGEST THAT WHEN PLANNING A DINNER STATION MENU YOU KEEP IN MIND THAT YOU WILL NEED A SUBSTANTIAL BASE MENU... WE RECOMMEND CARVING, PASTA AND GRILLING STATIONS. YOU MAY THEN ENHANCE YOUR SPECIAL EVENT BY ADDING OTHER ELEGANT STATIONS.

**PLEASE ADD AN ADDITIONAL \$75.00 FOR ANY STATION THAT REQUIRES A CHEF ATTENDANT
1 CHEF PER 50 GUESTS**

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

www.amalficaterers.com

Amalfi Fine Catering

Stationary Appetizer Displays For Cocktail Hour

LAVISHLY DECORATED CRUDITE DISPLAY

\$5.75 PER GUEST

Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Summer Squashes, Colored Peppers, Baby Corn & Ripe Olives, served with an assortment of Dips prepared by our Chefs; Honey Curry, Spinach Artichoke, Roasted Garlic Humus

EGGPLANT CAPONATA DISPLAY

\$5.25 PER GUEST

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

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

\$3.75 PER GUEST

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

SMOKED SALMON MOSAIC

\$5.25 PER GUEST

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

\$3.75 PER GUEST

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

MOZZARELLA CAPRESE

\$3.75 PER GUEST

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

TUSCANY ANTIPASTO

\$7.25 PER GUEST

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

TUNA CARPACCIO

\$8.50 PER GUEST

Peppered Sushi Grade Tuna pan seared to perfection, sliced & served over a Mountain of Japanese Seaweed Salad...excellent

Amalfi Fine Catering

Elegant Stations

SALAD BAR

\$5.50 PER GUEST

Choice of Three Salads

CAFÉ SALAD: With Julienne Vegetables, Tomatoes, Herbed Croutons, & Balsamic Vinaigrette

CLASSIC CAESAR SALAD: Herbed Crostini and Freshly Grated Parmesan Cheese

CAPRESE SALAD: Sliced Red & Yellow Tomatoes and Sliced Fresh Mozzarella with a Balsamic Reduction

CRISPY ASAIN NOODLE SALAD: With Julienne Vegetables, Soy Sake Glaze & Crispy Wontons

BUTTER LETTUCE with Brie, Toasted Walnuts & Aged Balsamic

SPINACH SALAD with Mushrooms, Bermuda Onions, & Blue Cheese

GREEK-STYLE SALAD: Romaine Salad topped with Oregano Vinaigrette

WILD FIELD GREENS with Candied Pecans & Diced Pears topped with Maple Gorgonzola Vinaigrette

CITY SALAD with Mixed Greens & Grilled Seasonal Vegetables

BABY SPINACH SALAD with Mushrooms, Chopped Egg, Crumbled Bacon & Red Onion topped with Warm Bacon Dressing

MESCLUN SALAD with Dried Cherries, Pistachios & Goat Cheese

MESCLUN SALAD with Mandarin Oranges, Gorgonzola, & Cashews

BOSTON BIBB SALAD with Grape Tomatoes, Cucumbers, Green Apples, & Dried Cranberries

PASTA STATION

\$6.00 PER GUEST

Served with a Tuscan Display of Assorted Breads with Olive Tapenade

Choice of Three Pastas & Three Sauces

PASTAS

PENNE

CHEESE TORTELLINI

TORTIGLIONE

BUCCATINI

FETTUCINI

MINI CHEESE RAVIOLI

BOWTIES

SAUCES

ROASTED GARLIC SICILIAN MARINARA

PESTO CREAM SAUCE

TOMATO CREAM SAUCE WITH RED ONION, BUTTON MUSHROOMS & SPINACH

JULIENNE VEGETABLES IN A PARMESAN CREAM SAUCE

OLIVE OIL WITH PLUM TOMATOES, GARLIC & BASIL

PINK CODKA WITH SUN DRIED TOMATOES

BROCCOLI GARLIC & PEPPERS

HEARTY BOLOGNASE

CREAMY CARBONARA

BABY SPINACH ROASTED TOMATOES & GARLIC

PRIMAVERA WITH FRESH SEASONAL VEGETABLES

*Pasta Station May Be Set Up as Self Service or with a Chef Attendant

Amalfi Fine Catering

Elegant Stations

CARVING STATION

Carved to Order by a Uniformed Chef & Presented with Freshly Baked Rolls

\$9.00 PER GUEST

Your Selection of Two:

Grilled London Broil With Sautéed Mushrooms, Peppers and Onions

Sliced Herb Crusted Pork Loin Blackberry Currant or Three Peppercorn Sauce

Breast of Turkey Roasted with Fresh Cranberry Relish & Gravy

Hawaiian Corned Beef Glazed in our chef's special Sweet and Sour Glaze

Top Round of Beef Served with a Sweet Bordalaise Sauce

Virginia Honey Ham With Apple Raisin Chutney Sauce

***Roasted Leg of Lamb** Served with Basil Mint Jelly

***Sliced Tenderloin** Served with a Bourbon Shallot or Rosemary Demi (Additional \$3.00 per person)

GRILLING STATION

Grilled to Order by a Uniformed Chef & Presented with Freshly Baked Rolls

\$9.00 PER GUEST

Your Selection of Two:

Marinated & Cooked to Perfection:

Portabello Mushrooms, Zucchini, Eggplant, Squash, Asparagus, Radicchio
Onions & Red, Yellow & Green Peppers

Your Selection of Two:

Honey Pecan Salmon

Caribbean Jerk Chicken

Honey Tangerine Salmon

Pomegranate Honey Glazed Salmon

Chicken Marsala with a Wild Mushroom Demi

Chicken Picatta with a Lemon Caper Dill Sauce

Roasted Scallops with Sun dried Tomatoes and Lemon Garlic Scampi Sauce

Grilled Chicken with Mango Chutney

Red Snapper with a Strawberry Glaze or Mango Citrus Salasa

Marinated Steak Tips

Tequila & Cilantro Grilled Shrimp

***Sesame and Ginger Shrimp and Tuna Kabbobs** (Additional \$3.00 per person)

***Baby Back Ribs**(Additional \$3.00 per person)

Additional Choices Available upon request

****All Recipes can be customized to suit your taste****

***Available at Additional Cost**

Amalfi Fine Catering

Elegant Stations

ACCOMPANIMENT STATION

\$4.50 PER GUEST

Your Selection of Two:

VEGETABLES

Steamed Green Beans, Green Beans Almandine, Steamed Vegetable Medley,
Roasted Seasonal Vegetables, Steamed Baby Carrots, Gingered Baby Carrots with Brown Sugar,
Steamed Yellow and Green Squash

STARCHES

Garlic Red Bliss Mashed Potatoes, Mashed Potatoes, Roasted Red Potatoes w/ Rosemary & Garlic,
Sweet Mashed Potatoes, Rice Pilaf, Coconut Sticky Rice,
Steamed Wild or Basmati Rice, Baked Russet Potato, Red Bliss and Sweet
Mashed Potato Blend, Purple Mashed Potatoes, Purple Sweet Mashed Potatoes

SMASHED POTATO MARTINI BAR

\$6.50 PER GUEST

**A magnificent display of Martini Glasses Ready to be filled with our
Homemade Roasted Garlic Smashed, Purple Mashed & Sweet Mashed Potatoes
Then ... an assortment of delectable toppings awaits your creation:**

**Black Bean Salsa ~ Ratatouille ~ Wild Mushroom Gravy
Sautéed Shallots & Garlic ~ Scallions ~ Frizzled Onions ~ Creamed Spinach**

CREPE STATION

\$6.75 PER GUEST

Our Chefs will dazzle your Guests with "Oh La La" Crepes Made to Order

Your Selection of Four:

Summer Squash with Pesto
Grilled Tuscan Style Seasonal Vegetable
Stir Fry Vegetables
Ratatouille
Chicken & Sweet Peppers with Fresh Basil
Roasted Corn with Italian Relish

Your Selection of One Dessert:

Bananas Foster
Apple Crisp
Strawberries Romanoff
Cherries Jubilee
Crepe Suzette

Amalfi Fine Catering

Elegant Stations

SUSHI BAR

\$12.00 PER GUEST

Chef's Fine Assortment of Delicate Hand Rolled Sushi
Our Master Sushi 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!**
Served with Pickled Ginger, Wasabi & Seaweed Salad

SEAFOOD BAR

\$10.75 PER GUEST

Chef Attendant Required to Handle Raw Bar

Magnificently Displayed On Tiers of Beds of Ice
Served with Lemon Wedges ~ Devil's Cocktail Sauce ~ Fresh Ground Horseradish

Jumbo Shrimp Cocktail

Little Necks

Chilled Rice Pilaf with Kalamata Olives, Pine Nuts & Red Peppers

Your Selection of Two:

Black Mussels Steamed with Wine Garlic Sauce

Clams Casino

Clam Cakes with Chipotle Mayo

Crabmeat Stuffed Pea Pods

Calamari Florentine

Mussels Marinara or Wine & Shallot Sauce

Skewered Jumbo Shrimp with Cilantro and Green Tomato Salsa

***Add Oysters to Raw Bar \$2.75 per Guest**

Amalfi Fine Catering

Elegant Stations

WOK STATION

\$8.75 PER GUEST

Served by a Uniformed Chef

**Elegantly Presented & Served in Chinese Food Containers
with Chopsticks and Fortune Cookies**

Your Selection of Three:

Chicken 'n Cashews

***Shrimp Stir Fry**

Chicken with String Beans

***Sesame Tuna Stir Fry**

Beef & Broccoli

***Shrimp with Lobster Sauce**

Szechwan Beef

Stir Fry Vegetables

Served with Beef, Chicken, Pork or Vegetable Fried Rice or Lo Mein

*** Available at Additional Cost**

**BE SENSITIVE
C**

Amalfi Fine Catering

Elegant Stations

INTERNATIONAL STATION

Please Contact The Sales Department For Pricing

<u>Jewish</u>	<u>Italian</u>	<u>Mediterranean</u>	<u>Portuguese</u>
Kasha Varnishkas	Eggplant Rollatini	Falafel	Paella & Saffron Rice
Barley & Mushroom	Sausage & Peppers	Hummus & Pita	Chorizo & Peppers
Stuffed Cabbage	Lasagna	Tahini	Garlic Shrimp
Roasted Kishka & Gravy	Veal & Peppers	Babaganoosh	Mariscata
Franks 'n Blankets	Chicken Cacciatore	Israeli Chopped Salad	Our Famous Roast Pig...
		Mediterranean Olives	"a show stopper" !

Each Station comes complete with the Theme Du Jour!
Also Available: French, Polish, German, Greek & Thai

TAPENADE DISPLAY

\$3.25 PER GUEST

Fresh Garlic & Mixed Olive Tapenade, Roasted Vegetable & Basil Tapenade
& an Assortment of Hummus
Served with Garlic Toast Points, Parmesan Bread Sticks, Fried Pita Chips & Assorted Focaccia

A TASTE OF ROME

\$6.75 PER GUEST

Fresh Mozzarella with Red & Yellow Vine Ripened Tomatoes,
Served with Fresh Sweet Basil & Balsamic Glaze.
An Assortment of the Finest Italian Meats, Stuffed Cherry Peppers,
Marinated Mushrooms, Roasted Red Peppers and an Array of Cured Olives.

Amalfi Fine Catering

Elegant Stations

Sweet Endings

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas \$1.25 per Guest

INDIVIDUAL DESSERT SELECTIONS

\$3.95 PER GUEST

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 Fraîche

Chocolate Fondante Chocolate Cake with Chocolate Fondante

ASSORTED PICK UP PASTRIES

\$6.75 PER GUEST

Please Choose Three

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

INTERNATIONAL COFFEE STATION

\$7.50 PER DRINK - \$25.00 SET UP FEE

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

\$8.75 PER GUEST

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