

Simply Love

Cocktail Hour

Bruschetta Station Baked Herb Garlic Crostini's Sundried Tomatoes Roasted With Peppers and
Mozzarella with an Olive Oil and Balsamic Glaze
Farmers Crudité
Market Display of Season Chilled Vegetables
Dipping Sauce and Melody of Gourmet Crackers

Buffet Dinner

Ceaser Salad

Crisp Romaine with Garlic Croutons and Shaved Parmesan Cheese

Entrée Selections

Chicken Tuscany

Spinach, Roasted Red Peppers, Sun Dried Tomatoes and Prosciutto with a Cabernet Rosemary Demi

Marinated Slow Roasted Beef Sirloin Tips

with Peppers and Onions in a Port Shallot Gravy

Accompaniments

Honey Glazed Baby Carrots

Garlic Mashed Potatoes

Assorted Artisan Rolls Served with Creamy Whipped Butter

Beverage Service

Traditional Champagne Toast

Premium Cash Bar

Dessert

Freshly Brewed Regular & Decaffeinated Coffee

Strawberry & Blueberry Shortcakes with Mint Whip Cream

\$65.00 per person

Always and Forever

Cocktail Hour

Butler Passed Hor d'oeuvres

Crab Cake Slider with Crispy Cabbage Slaw a Chipotle Mayo

Watermelon Margarita Shooters with Honey Barbequed Shrimp

Filo Cups Stuffed with Boursin Cheese, Fresh Raspberries with a Lemon Zest

Malibu Marinated Chicken with Toasted Coconut in Pineapple Mango Filled Endive Boats

Baked Bruschetta's, Avocado, Tomato, Mozzarella, Sweet Basil with Peppered Olive Oil Balsamic

Served Dinner

Caprese Salad

Mixed Field Greens, Layered with Native Tomatoes, Fresh Mozzarella, Basil and Honey Balsamic

Entrée Selections

Slow Roasted Prime Rib of Beef

Served with a Natural Au Jus and Creamy Horseradish

Baked Swordfish

Served with Pineapple and Mango Citrus Salsa

Accompaniments

Oven Roasted Baby Red Bliss Potatoes

Sautéed Lemon Garlic Green Beans with Roasted Red Peppers

Assorted Artisan Rolls, Garlic Knots, with Creamy Whipped Butter

Dessert Station

White Wedding Cake Served with Fresh Berries

Freshly Brewed Regular and Decaffeinated Coffee

Beverage Service

Traditional Champagne Toast

Amalfi's Signature Red Sangria

Assorted Domestic and Imported Beers and Wines by the Glass

\$90.00 per person

Keep Calm & Say I Do

Cocktail Hour

Butler Passed Hors d'oeuvres

Roasted Chicken, Apple, and Brie Purses with Plum Sauce

Sweet Sausage and Crumbled Feta Stuffed Mushroom Caps

Crispy Wontons Stuffed with Tequila Cilantro Basted Shrimp

Miniature Beef Wellington with a Mushroom Duxelle and Creamy Horseradish

Caprese Skewers with Cherry Tomatoes, Mozzarella and Virgin Olive Oil & Basil

Served Dinner

Appetizer

Fusilli Served with Roasted Garlic Marinara and Shaved Romano Cheese

Salad Offering

Chopped Romaine Salad

Topped with Strawberries, Blueberries, Red Onions, Candied Pecans, Feta and Red Zinfandel

Entrée Selections

Petit Filet Mignon

Cracker Peppercorn Cognac Demi

Crab Crusted Salmon

Lemon and Chive Chardonnay Sauce

Accompaniments

Roasted Melody Zucchini Squash and Roasted Red Peppers

Parmesan Risotto with Wild Mushrooms and Scallions

Assorted Artisan Rolls, Garlic Knots, with Creamy Whipped Butter

Dessert Station

White Wedding Cake Served with Fresh Berries

Chocolate and White Covered Strawberries

Freshly Brewed Regular and Decaffeinated Coffee

Beverage Service

Guests Choice of Traditional Champagne or Wine Toast

Premium Brand Liquors, Assorted Beers and Wines by the Glass

Amalfi's Signature Red Fruit Sangria

\$115.00 per person