

AMALFI

coastal kitchen & cocktails

CATERING MENU

PASSED HORS D'OEUVRES

MINI CAPRESE

*tomatoes, fresh mozzarella,
basil, balsamic, evoo*

TOMATO BRUSCHETTA

robiola, basil, grilled tuscan bread

ARANCINI

truffle parmesan cream

MEATBALL SLIDERS

*veal, pork, beef, pomodoro,
basil, potato roll*

CHICKEN PARMIGIANO SLIDERS

*breaded chicken, mozzarella,
pomodoro, potato roll*

GRILLED SHRIMP SCAMPI*

basil pesto

NONNA'S MEATBALLS*

pomodoro, grana padano

EGGPLANT CAPONATA

lemon basil aioli, crostini

TUNA TARTARE*

lemon aioli, avocado mousse

TUNA TACOS*

*wasabi soy, toasted sesame oil,
avocado mousse, wonton crisp*

JUMBO LUMP CRAB CAKES*

piquillo pepper aioli

CLAMS OREGANATA OR CASINO*

seasoned bread crumbs, evoo, lemon

LOBSTER SALAD CONES*

*sesame waffle cones, chives,
avocado mousse*

SEARED STEAK*

sirloin, gorgonzola, onion crisp

AMALFI CHIPS

thinly sliced zucchini & eggplant, tzatziki

BAKED CLAMS*

STUFFED MUSHROOMS

SICILIAN ARTICHOKEs

*seasoned breadcrumbs,
white wine, garlic butter*

MUSSELS

red or white

ANTIPASTO PLATTERS

RAW BAR

clams, oysters, jumbo shrimp, cocktail sauce, lemons, sold by the pound, M/P

MEZZE PLATE

warm toasted pita, seasonal crudité, fava bean hummus, tzatziki, apricot-hot honey whipped ricotta

SESAME SEARED TUNA

wasabi cream, avocado, fresca salad

BEEF TENDERLOIN

horseradish cream sauce, vegetable garnish

CRISPY SUSHI RICE PLATTER

50 pieces or 100 pieces

**LOOKING FOR MORE OPTIONS AND PRICING?
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