



# Hors D'Oeuvres

## Stationed Displays

\*Priced per person\*

<b>ASSORTED CHEESE, PEPPERONI, AND CRACKERS</b> <i>With Fresh Fruit Display</i>	<b>\$6.25</b>
<b>ASSORTED CHEESE, PEPPERONI, AND CRACKERS</b> <i>With Fresh Vegetables/Dip and Fresh Fruit Display</i>	<b>\$7.75</b>
<b>ASSORTED CHEESE, PEPPERONI, AND CRACKERS</b>	<b>\$4.50</b>
<b>FRESH SEASONAL VEGETABLES WITH DIP</b>	<b>\$4.25</b>
<b>ASSORTED FRESH FRUIT DISPLAY</b>	<b>\$4.50</b>
<b>ANTIPASTO STATION</b> <i>Displays of Italian Cold Cuts, Cheeses, Pepperoncini, Cherry Peppers, Assorted Olives, and Italian Bread</i>	<b>\$8.25</b>
<b>GRANDE NACHO DISPLAY</b> <i>Nacho Chips, Hot Dip with refried Beans, Salsa, Cream Cheese, Guacamole, Jalepeno, Olives, and topped with Cheese</i>	<b>\$5.50</b>

## STATIONED HORS D'OEUVRES TRAYS

<b>BAKED BRIE IN PUFF PASTRY</b> <i>With Raspberry Sauce, Caramelized Onions or Mushrooms</i>	<b>\$130.00 (Large)</b> <b>\$65.00 (Small)</b>
<b>SHRIMP COCKTAIL</b> <i>Chilled Jumbo Shrimp served with Cocktail Sauce and Lemon Wedges</i>	<b>\$150.00</b>

# That's Amore Catering



# Hors D'Oeuvres

## Passed Hors D'Oeuvres

\*Priced in 50 piece trays\*

<b>HONEY SESAME SHRIMP</b> <i>Fresh Jumbo Shrimp encased with Honey and Sesame, then baked to perfection</i>	<b>\$170.00</b>
<b>SEA SCALLOPS WRAPPED IN BACON</b> <i>Served with a Dijon Dipping Sauce</i>	<b>\$135.00</b>
<b>STUFFED MUSHROOMS</b> <i>Florentine, Seafood, or Sweet Sausage Stuffed</i>	<b>\$90.00</b>
<b>FRESH BRUSCHETTA</b> <i>Fresh Tomatoes, Garlic, Onion, and Fresh Spices served on Roasted Garlic Rounds</i>	<b>\$80.00</b>
<b>MARYLAND CRAB CAKES</b> <i>Served with Remoulade Sauce</i>	<b>\$130.00</b>
<b>CHICKEN SATAYS</b> <i>Served with Olive Oil and Garlic, Teriyaki, or Peanut Sauce</i>	<b>\$85.00</b>
<b>BEEF SATAYS</b> <i>Served with Olive Oil and Garlic, Teriyaki, or Peanut Sauce</i>	<b>\$100.00</b>
<b>TUSCANY BREAD</b> <i>Fresh Bread with Prosciutto, Spinach, Tomato, Garlic, Virgin Olive Oil, and Provolone Cheese, Baked to Perfection</i>	<b>\$85.00</b>
<b>CHEESE QUESADILLAS</b> <i>Lightly Grilled with Monterey Jack Cheese, Pepper and Onion Triangles Served with a Dollop of Sour Cream and Salsa</i>	<b>\$70.00</b>
<b>CHICKEN QUESADILLAS</b> <i>Lightly Grilled with Grilled Chicken and Monterey Jack Cheese, Pepper and Onion Triangles, Served with a Dollop of Sour Cream and Salsa</i>	<b>\$90.00</b>
<b>HOT ARTICHOKE DIP</b> <i>Served with Roasted Pita Triangles</i>	<b>\$95.00</b>

*That's Amore Catering*



# Hors D'Oeuvres

## Passed Hors D'Oeuvres

\*Priced in 50 piece trays\*

<b>MINI POTATO PANCAKES</b> <i>Served with a Dollop of Chive and Sour Cream</i>	<b>\$100.00</b>
<b>MINIATURE GRILLED REUBEN SANDWICHES</b> <i>Grilled Pastrami or Corned Beef with Sauerkraut, Cheese, and a Special Sauce</i>	<b>\$105.00</b>
<b>SWEDISH OR ITALIAN MEATBALLS</b>	<b>\$80.00</b>
<b>LAMB LOLLIPOPS</b> <i>Grilled to Perfection and served with a Minted Au Jus</i>	<b>\$225.00 (50 Pcs)</b> <b>\$425.00 (100 Pcs)</b>
<b>SHRIMP WONTONS</b> <i>Served with a Sesame Honey Glaze</i>	<b>\$180.00 (50 Pcs)</b>
<b>PROSCIUTTO WRAPPED ASPARAGUS</b> <i>Wrapped Filo Dough with Asiago Cheese</i>	<b>\$120.00 (50 Pcs)</b> <b>\$225.00 (100 Pcs)</b>
<b>SAUSAGE WELLINGTON</b> <i>Sausage wrapped in Puff Pastry Topped with Tomato Concasse</i>	<b>\$120.00 (50 Pcs)</b> <b>\$225.00 (100 Pcs)</b>
<b>CHICKEN WINGS</b> <i>BBQ, Teriyaki, or Buffalo</i>	<b>\$80.00 (50 Pcs)</b>
<b>SEARED AHI TUNA ON A CRISP WON TON</b> <i>Served with Ginger Pineapple and Cucumber salsa</i>	<b>\$75.00(50 Pcs)</b>
<b>STUFFED CHERRY TOMATOES</b> <i>Filled with Basil and Mozzarella, drizzled with Balsamic</i>	<b>\$50.00 (50 Pcs)</b>
<b>MINI SPRING ROLLS</b> <i>Served with a Rice Wine Ginger Sauce</i>	<b>\$60.00 (50 Pcs)</b>
<b>APPLE AND BRIE FILO CUPS</b> <i>Topped with a Creamy Brie Cheese and Caramelized Apples</i>	<b>\$65.00 (50 Pcs)</b>

# That's Amore Catering



# Hors D'Oeuvres

## Packages

\*Priced per person\*

*\*Descriptions available on previous pages of menus*

<b>PACKAGE #1</b>	<b>\$12.50</b>
<i>Chicken Satays</i>	
<i>Maryland Crab Cakes</i>	
<i>Baked Apple Brie Filo Cups</i>	
<b>PACKAGE #2</b>	<b>\$13.50</b>
<i>Chicken Quesadilla's</i>	
<i>Hot Artichoke Dip</i>	
<i>Beef Satays</i>	
<b>PACKAGE #3</b>	<b>\$15.50</b>
<i>Fresh Bruschetta</i>	
<i>Stuffed Mushrooms (Florentine, Seafood, or Sweet Sausage)</i>	
<i>Shrimp Cocktail</i>	
<b>GRAND HORS D'OEUVRES</b>	<b>\$24.95</b>
<i>Assorted Cheese, Pepperoni, Crackers with Fresh Fruit Display</i>	
<i>Sea Scallops wrapped in Bacon</i>	
<i>Tuscany Bread</i>	
<i>Stuffed Mushrooms</i>	
<i>Baked Apple Brie Filo Cups</i>	

*That's Amore Catering*





# Entrees

## Individual Starters (Priced per person)

**SHRIMP COCKTAIL** \$12.95  
*Four large shrimp served with cocktail sauce*

**ASSORTED SOUPS** \$6.95

## Plated Entrees

**ROAST PRIME RIB OF BEEF** \$38.95  
*Boneless Prime Rib of Beef, slow roasted to perfection  
laced with a cracked Black Pepper Au Jus*

**TENDERLOIN OF BEEF** \$42.95  
*Thick Cut, grilled to perfection, topped with Bernaise Sauce and sliced Mushrooms*

**TENDERLOIN DIANE** \$42.95  
*Thick Cut Tenderloin slow roasted to perfection, Topped with a reduction of demi-  
glace, Brandy, Red Wine, Country Style Mustard, Onions, and Mushrooms*

**ROAST SIRLOIN OF BEEF** \$31.95  
*Sliced, Slow roasted Top Round of Beef, served with Pan Gravy*

**DOMESTIC RACK OF LAMB** \$37.95  
*Seared and Roasted with Minted Au Jus*

**JUMBO BAKED STUFFED SHRIMP** \$37.95  
*Baked Stuffed Jumbo Shrimp with a Crab Meat and Herb Filling  
Served with Lemon Butter*

**BAKED STUFFED HADDOCK** \$34.95  
*Fresh Haddock topped with a Crabmeat and Herb Stuffing*

**BAKED HADDOCK** \$32.95  
*Fresh Haddock Fillet served with a Crumb Topping*

**GRILLED SALMON FILET** \$34.95  
*Fresh Salmon Filet grilled and served with a Lemon Dill Sauce*

**SURF AND TURF COMBINATIONS**  
*Available Upon Request*

# That's Amore Catering



# Entrées

\*Priced per person, plated\*

<b>VEGETARIAN MEAL (CHOOSE ONE)</b> <i>Roasted Vegetable Medley, Roasted in Olive Oil and Garlic OR Baked Stuffed Eggplant</i>	<b>\$28.95</b>
<b>PORTABELLA STACK</b> <i>Stuffed with Roasted Vegetables and served over a bed of couscous</i>	<b>\$28.95</b>
<b>BAKED STUFFED CHICKEN</b> <i>Boneless Breast of Chicken stuffed with a Vegetable Herb Stuffing, Topped with Gravy</i>	<b>\$31.95</b>
<b>CHICKEN ASIAGO</b> <i>Boneless Breast of Chicken stuffed with Fresh Tomato, Asiago, and fresh Herbs</i>	<b>\$34.95</b>
<b>1/2 ROASTED CHICKEN</b> <i>Seasoned 1/2 lb. Chicken, roasted to perfection</i>	<b>\$26.95</b>
<b>CHICKEN PICCATA</b> <i>Pan Seared boneless Chicken with a Lemon Caper Sauce</i>	<b>\$33.95</b>
<b>CHICKEN ALMONDINE</b> <i>Baked Boneless Chicken encased with slivered Almonds, Topped with Hollandaise Sauce</i>	<b>\$34.95</b>
<b>CHICKEN SALTIMBOCCA</b> <i>Boneless Chicken sprinkled with Sage, covered with a thin slice of Prosciutto Topped with Imported Italian Cheese</i>	<b>\$34.95</b>
<b>CHICKEN FLORENTINE</b> <i>Rolled Chicken, Stuffed with Spinach and Feta, topped with a white wine demi-glace</i>	<b>\$34.95</b>
<b>CHICKEN FRANCAISE</b> <i>Twin Medallions of Chicken, dipped in a light Parmesan and Egg batter Lightly Sauteed then finished with a Lemon, White Wine Butter Sauce</i>	<b>\$34.95</b>
<b>SEARED DUCK BREAST</b> <i>Served with Orange demi-glace</i>	<b>\$32.95</b>
<b>ROASTED PORK LOIN WITH COUNTRY STUFFING AND GRAVY</b>	<b>\$32.95</b>
<b>VEAL SALTIMBOCCA</b> <i>Prosciutto Ham and Asiago Cheese with a Sage demi-glace</i>	<b>\$34.95</b>
<b>VEAL CALABRISE</b> <i>Sauteed artichokes and mushrooms with tomatoes and fresh garlic</i>	<b>\$34.95</b>

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# Accompaniments for Entrees

**ALL ENTREES INCLUDE:**

**Penne Marinara or Garlic & Olive Oil**

**Toss Green Salad**

**Rolls & Butter**

(Also, Choose one of each from the following items)

**Starches:** Baked Potato, Yukon Gold Garlic Smashed Potatoes, Mashed Potatoes, Roasted Herb Red Potatoes or Rice Pilaf

**Vegetables:** Glazed Carrots, Green Beans Almondine, Italian Flat Beans, and Grilled Squash Medley , Italian Style Zucchini

**Dessert:** Vanilla Ice Cream, Strawberry or Chocolate Sundae, Strawberry Shortcake, Fudge Brownie Sundae, Homemade Apple Crisp or Amaretto Rice Pudding, Cookies and Brownies

\*\*\*If you have a cake with your function will cut and serve it at no charge if this is your only dessert, if you would like ice cream or any other dessert there will be a extra charge.

**If you would like to customize your menu, some alternate choices are:**

**Pasta Sauces:** Bolognese, Roasted Garlic with Olive Oil, Alfredo

**Salads:** Available upon request

**Vegetables:** Steamed Broccoli, Asparagus, Grilled Vegetable Medley

Glazed butternut squash

\*\*\*Inquire about Seasonal Vegetables\*\*\*

**Additional Desserts:** Chocolate Mousse, Apple Tart with Ice Cream, Chocolate Kahlua Trifle – add \$3.00

Mini Pastries– add \$5.00 pp

Add'l Desserts upon requests

**Also Available:** Dessert and Coffee Stations

If you think your guest might need a little nighttime snack, let us know. We can give you different options for after party buffets with finger food

\*\*\*Kids Meals available upon request, advanced notice required\*\*\*

\*\*\*Please notify us of any Food Allergies or Gluten Free options that are required\*\*\*

# That's Amore Catering



# Breakfast Buffets

\*Priced per person\*

## **CONTINENTAL BREAKFAST**

**\$12.95**

*Fresh Fruit, Bagels with Cream Cheese, Danish Muffins, Coffee, Tea, and Orange Juice*

## **MORNING RISER**

**\$18.95**

*Assorted Muffins, Bagels with Cream Cheese & Jelly, Home Fried Potatoes, Scrambled Eggs, and Grilled Ham Slices and Bacon or Sausage links, Fresh Fruit, Coffee, Tea, and Orange Juice*

## **EXECUTIVE BREAKFAST**

**\$22.95**

*Assorted Muffins, Donuts and Bagels with Cream Cheese & Jelly, Fresh Fruit, Home Fried Potatoes, Scrambled Eggs, Country Style Frittata or Omlette Station, Fresh Buttermilk Pancakes with Local Maple Syrup, Sausage links and Bacon, Coffee, Tea, and Orange Juice*

## **LATE SLEEPER**

**\$25.95**

*Assorted Muffins, Danish, Donuts and Bagels with Cream Cheese & Jelly, Sausage links, Homemade Buttermilk Pancakes with Local Maple Syrup, Scrambled Eggs, Roasted Yukon Gold Potatoes, Baked Ham Carving Station, Chicken Marcella, Tenderloin Tips with Red Wine Sauce, Rice Pilaf, Mixed Green Salad, Assorted Rolls & Butter, Coffee, Tea, and Orange Juice*

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# Emerald Buffet

\$32.95 per person

*\*ALL SERVED WITH: Dinner Rolls, Coffee & Tea, and Dessert\**

Choose one from each of the following selections

## **SALAD (1)**

*Baby Caesar... Crisp Romaine Lettuce Topped with Asiago Cheese, Croutons, and Caesar Dressing  
Spring Mix... Mescaline Greens with Cucumber, Tomato, & Onion & Your Choice of Dressing*

## **PASTA (1)**

*Marinara*

*Alfredo*

*Roasted Garlic and Olive Oil*

*Olive Oil & Garlic Sauce with Olives, Tomatoes, Spinach & Asiago Cheese*

*Bolognese Sauce*

## **CHICKEN (1)**

*Chicken Marsala, Chicken Françoise, Chicken Cacciatore, Chicken Parmesan*

## **CARVING STATION (1)**

*Top Round of Beef*

*Roast Turkey with Gravy and Cranberry Mayo*

*Glazed Ham*

## **STARCH (1)**

*Roasted Red Potato, Mashed Potato, Garlic Mashed Potato, Rice Pilaf or Wild Rice*

## **VEGETABLE (1)**

*Glazed Carrots, Green Beans Almondine, Zucchini & Squash Medley or Butternut Squash*

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# Sapphire Buffet

\$34.95 per person

*\*ALL SERVED WITH: Dinner Rolls, Coffee & Tea, and Dessert\**

**Choose one from each of the following selections**

**SALAD (1)**

*BABY CAESAR... Crisp Romaine Lettuce Topped with Asiago Cheese, Croutons, and Caesar Dressing*  
*SPRING MIX... Mescaline Greens with Cucumber, Tomato, & Onion & Your Choice of Dressing*

**PASTA (1)**

*Marinara*  
*Alfredo*  
*Roasted Garlic and Olive Oil*  
*Olive Oil & Garlic Sauce with Olives, Tomatoes, Spinach & Asiago Cheese*  
*Bolognese Sauce*

**CHICKEN (1)**

*Chicken Almondine, Chicken Marsala, Chicken Françoise, Chicken Asiago*

**CARVING STATION (1)**

*Prime Rib of Beef with Au Jus Sauce*  
*Roast Turkey with Gravy and Cranberry Mayo*  
*Center Cut Pork Loin with Apple Demi Glace*

**STARCH (1)**

*Roasted Red Potato, Mashed Potato, Garlic Mashed Potato, Rice Pilaf or Wild Rice*

**VEGETABLE (1)**

*Glazed Carrots, Green Beans Almondine, Zucchini & Squash Medley or Butternut Squash*

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# Diamond Buffet

\$38.95 per person

*\*ALL SERVED WITH: Dinner Rolls, Coffee & Tea, and Dessert\**

Choose one from each of the following selections

**SALAD (1)**

*BABY CAESAR... Crisp Romaine Lettuce Topped with Asiago Cheese, Croutons, and Caesar Dressing*

*SPRING MIX... Mescaline Greens with Cucumber, Tomato, & Onion & Your Choice of Dressing*

**PASTA (1)**

*Marinara*

*Alfredo*

*Roasted Garlic and Olive Oil*

*Olive Oil & Garlic Sauce with Olives, Tomatoes, Spinach & Asiago Cheese*

*Bolognese Sauce*

**CHICKEN (1)**

*Chicken Almondine, Chicken Marsala, Chicken Françoise, Chicken Piccata*

*Chicken Asiago*

**CARVING STATION (1)**

*Prime Rib of Beef with Au Jus Sauce*

*Roast Turkey with Gravy and Cranberry Mayo*

*Center Cut Pork Loin with Apple Demi Glace*

*Glazed Honey Ham*

**SEAFOOD (1)**

*Shrimp Oreganata*

*Grilled Salmon with Fennel Cream*

*Baked Stuffed Haddock*

**STARCH (1)**

*Roasted Red Potato, Mashed Potato, Garlic Mashed Potato, Rice Pilaf or Wild Rice*

**VEGETABLE (1)**

*Glazed Carrots, Green Beans Almondine, Zucchini & Squash Medley or Butternut Squash*

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# Banquet Buffets

*\*Priced per person\**

## **CLASSIC BUFFET**

**\$25.95**

*Mixed Green Salad, Roast Beef Carving Station, Pasta Marinara, Meatballs, Oven Roasted Chicken, Red Roasted Potatoes, Rolls and Butter, and Dessert*

## **ITALIAN BUFFET**

**\$27.95**

*Mixed Green Salad, Pasta Marinara, Meatballs, Sausage, Peppers and Onions, Chicken Cacciatore, Red Potatoes, Beef Sirloin Tips, Rolls and Butter, and Dessert*

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# Chef Attended Stations

**\*Priced per person\***

<b>OMELET STATION</b> <i>Served with assorted cheese, vegetables, meats</i>	<b>\$8.00</b>
<b>SMOKED SALMON DISPLAY</b> <i>Served with bagels and flavored cream cheese</i>	<b>\$7.00</b>
<b>RAW BAR</b> <i>Crab Claws, Iced Gulf Shrimp, Littleneck Clams, Oyster on a half shell Served with Remoulade, Cocktail Sauce, and Lemons</i>	<b>Market Price</b>
<b>PASTA STATION</b> <i>Variety of sauces, pastas, and toppings</i>	<b>\$11.00</b>
<b>CARVING STATIONS</b> <i>Beef Tenderloin Prime Rib</i>	<b>\$17.00</b>
<b>CARVING STATION</b> <i>Peppered Top Round Beef Roasted Turkey Roasted Pork Loin Baked Virginia Ham</i>	<b>\$15.00</b>
<b>ANTIPASTO STATION</b> <i>An array of Italian meats and cheese. Expertly displayed, marinated vegetables, condiments, salads, and breads</i>	<b>\$14.50</b>

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# Luncheon Options

<b>OPTION #1- PLATED</b> <i>Baked Stuffed Chicken, Mixed Green Salad, Vegetable, Red Roasted Potato, Dessert, Coffee, and Tea</i>	<b>\$18.95</b>
<b>OPTION #2- PLATED</b> <i>Chicken Parmesan, Mixed Green Salad, Pasta Marinara, Garlic Bread, Dessert, Coffee, and Tea</i>	<b>\$18.95</b>
<b>OPTION #3- BUFFET</b> <i>Assorted Meat Platter, Coleslaw, Potato Salad, Macaroni Salad, Pickles, Cookie Platter, Coffee, and Tea</i>	<b>\$18.95</b>
<b>OPTION #4- BUFFET</b> <i>Assorted Wraps, Coleslaw, Potato Salad, Macaroni OR Potato Salad, Chips, Pickles, Cookie Platter, Coffee, and Tea</i>	<b>\$17.95</b>

**\*\*\*Food Subject to a 7% Meals Tax & 18% Gratuity\*\*\***

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