

# Amore Mio Family Style Menu

5 HOUR RECEPTION

\$74.99 P/P

ALL PRICES ARE SUBJECT TO 7.35% CT SALES TAX AND 20% SERVICE CHARGE

## Cocktail Hour

Crudit  Table with Seasonal Fruit, Cheese, Vegetable & Hummus Display

## Hot Hors D' Oeuvres | PLEASE SELECT FOUR

### Skewered Grecian Chicken

Skewered Marinated Chicken, Onions & Peppers Served with Tzatziki Sauce

### Bruschetta San Remo

Diced Plum Tomatoes, Fresh Garlic, Onion, Basil & Extra Virgin Olive Oil

### Buffalo Chicken Bruschetta

Topped with Crispy Buffalo Chicken & Crumbled Bleu Cheese

### Sirloin Bruschetta

Topped with Fresh Bruschetta & Grilled Sirloin

### Skewered Beef Teriyaki

Skewered Beef Marinated in Teriyaki

### Spinach & Feta Pastry Purses

Filo Dough Stuffed with Feta Cheese and Spinach Served with Tzatziki Sauce

### Stuffed Mushroom Caps

Sweet Italian Sausage Stuffing

### Orzo Rounds

Petit Orzo Rounds Stuffed with Sweet Italian Sausage, Mozzarella & Fresh Basil  
Lightly Fried & Topped with a Tomato Basil Aioli

### Mac & Cheese Fritters

Ditalini Pasta, Four Cheese Blend, Panko Bread Crumbs, Basil & Tomato Aioli, Parmesan Shower

Sausage & Meatballs al Forno

Sweet Italian Sausage and Meatballs with Melted Mozzarella & Marinara Sauce

Artichoke Heart Francaise

Egg Battered & Served in a Savory Lemon White Wine Sauce

Eggplant Rollatini

Thinly Sliced Eggplant Stuffed with Spinach & Ricotta Cheese  
Baked with Marinara Sauce & Mozzarella Cheese

Calamari Fritto

Served Marinara

ELEGANT EXTRAS

\*AT MARKET VALUE

\* Bacon Wrapped Scallops

Scallops Wrapped in Bacon Served with our Chef-made Peachtree Infused Glaze

\* Clams Rockefeller

Topped with Spinach, Gorgonzola Cheese & a Béarnaise Sauce

\* Clams Casino

Fresh Count Neck Clams with our Casino Butter  
Topped with Bacon & a Touch of Breadcrumbs

\* Mussels Thermidor

Tossed in Prosciutto Cream Sauce

\* Buffalo Shrimp Bruschetta

Shrimp Sautéed with Shallots and Garlic, Tossed with a Spicy Sauce  
Served on Garlic Bread & Drizzled with Bleu Cheese Dressing

\* Coconut Shrimp

Served with our Chef-made Fruit Chutney



*Dinner Hour*

*Family Style Pasta Course* | PLEASE SELECT ONE

*Farfalle, Fusilli or Orecchiette Pasta*

Choice of A la Vodka, Marinara, Alfredo, Pesto, Carbonara, or Bolognese

*Fusilli Napolitano*

Fresh Ground Sausage, Prosciutto Ham, Peas, Garlic & Chopped Basil  
Sautéed in a Pink Sauce Tossed with Fusilli Pasta & Asiago Pecorino Romano Cheese

*Butternut Squash Ravioli*

Tossed in a Brown Sugar, Cinnamon, Honey Glaze, Light Cream Sauce

*Penne with Grilled Vegetables*

Fresh Grilled Vegetables & Sliced Grape Tomatoes with Penne Pasta  
Tossed in an Oreganato Sauce



*Salad Course* | PLEASE SELECT ONE

*Tossed Garden Salad*

Served with your Choice of Two Dressings:  
Italian, Ranch, French, Gorgonzola Cream or Zinfandel Vinaigrette

*Caesar*

Crisp Romaine Lettuce Tossed with a Creamy Dressing, Croutons and Parmesan Cheese

*Apple Cranberry Walnut Mixed Greens*

Mixed Green Leaf Salad with Fresh Sliced Apples, Dried Cranberries, Toasted Walnuts  
Served with La Notte's Gorgonzola Cream Dressing or Zinfandel Vinaigrette

*Tuscan*

Mixed Greens, Romaine Lettuce, Mixed Nuts, Dried Fruits & Crumbled Gorgonzola Cheese  
Served with Balsamic Vinaigrette

*Family Style Main Entree* | PLEASE SELECT THREE

*Stuffed Chicken Florentine*

Stuffed with Spinach & Mozzarella Cheese  
Topped with a Sun-Dried Tomato White Wine Lemon Sauce

*Chicken Saltimbocca*

Topped with Prosciutto & Provolone  
Sautéed with Mushrooms in a Sage Sherry Demi Glaze

*Crispy Chicken Roulade*

Spinach, Fontina Cheese & Lemon Thyme Jus

*Veal Parmigiana*

Breaded, Fried then Baked with Mozzarella Cheese & Marinara Sauce

*Apple Walnut Stuffed Pork Loin*

Chef Made Apple & Walnut Stuffing and Finished with a Maple Glaze

*NY Strip Steak*

Served with Sautéed Onions and Mushrooms in a Cognac Demi Glaze

*Sirloin Gorgonzola*

Grilled Sirloin Topped with Gorgonzola Cheese in a Burgundy Brandy Demi Glaze

*Haddock Casino*

Topped with Sautéed Red Onion, Bacon & Roasted Red Peppers in a Garlic Butter Sauce

*Caribbean Salmon*

Pan Seared in a Coconut Rum Butter Sauce, Topped with a Mango Salsa

*Gemelli Stuffed Salmon*

Salmon Stuffed with our Chef-Made Red Roasted Pepper, Asiago Cheese & Gemelli  
Pasta Stuffing Served in a Lemon Butter Sauce

*Eggplant Sorrentino*

Slices of Breaded Eggplant Pan Layered with Pancetta, Provolone & Plum Tomato Sauce  
Topped with Fresh Mozzarella

## Vegetarian, Vegan, Gluten Free & Children Selections

Available Upon Request



### *Starch*

PLEASE SELECT ONE

- ♦ Chef-Made Red Pepper, Spinach Creamy Risotto
- ♦ Fingerling Roasted Potatoes Tossed with Truffle Oil & Showered with Parmesan Cheese
  - ♦ Red Bliss Bacon & Garlic Mashed Potatoes
  - ♦ Creamy Scalloped Potatoes
  - ♦ Twice Baked Potato
  - ♦ Wild Rice Pilaf



### *Vegetable*

PLEASE SELECT ONE

- ♦ Seasonal Julienne Vegetable Selection
  - ♦ Green Bean Almondine
  - ♦ Steamed Broccoli
- ♦ Roasted Asparagus Spears Topped with Fontina Cheese
- ♦ Grilled Brussel Sprouts Tossed in a Lemon Vinaigrette
- ♦ Caramelized Butternut Squash \* {Seasonal Item}



### *Sweet Finale*

*Complimentary Wedding Cake*

\* MUST GUARANTEE 120 GUESTS



### *Cash Bar*

*Champagne Toast Included*