



Ameritaliana

Catering Menu

SIGNATURE PACKAGE

\$48 PER GUEST

Curate your own dining experience

–

Package includes:

Choice of three appetizers

Choice of two mains

Choice of two sides

Choice of salad

Dinner rolls with butter

–

Additional items can be added to any package with individual pricing

CLASSIC PACKAGE

\$38 PER GUEST

A perfect all-in-one experience

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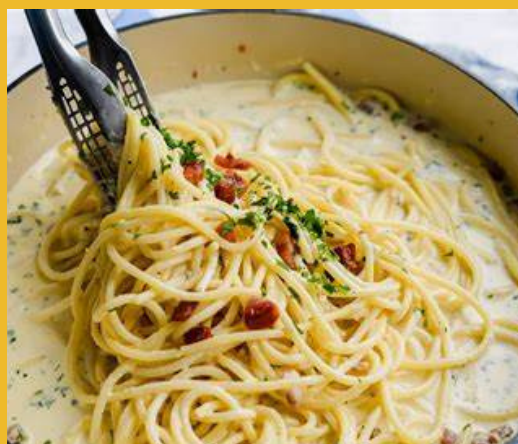
Package includes:

Choice of three appetizers

Buffet style pasta bar

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Additional items can be added to any package with individual pricing





Ameritaliana

CATERING MENU

APPETIZERS

- Caprese Skewers
- Antipasto Skewers
- Stuffed Mushroom Caps
- Arancini (gouda or mushroom)
- Brie, Fig, and Honey Crostini
- Melon, Prosciutto, and Balsamic Glaze Skewers
- Meatballs (honey garlic or marinara)
- Bacon-wrapped Dates
- Bacon-wrapped Scallops
- Lemon Rosemary Chicken Skewers



CROSTINI TOAST BAR

ADD FOR \$10.50 PER GUEST

- Crispy Garlic Crostini
- Sweet Brown Bread Crostini
- Bruschetta
- Cannellini Bean Dip
- Olive Tapenade
- Pesto Goat Cheese Spread
- Spinach Artichoke Dip



SEAFOOD TOWER

ADD FOR \$26 PER GUEST

- Fresh Seasonal Seafood
- Shrimp, Oysters, Mussels, Scallops, Crab, Clams
- Cocktail Sauce
- Hot Sauce
- Lemons





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MAINS

**Indicates items that may adjust the package price based on current market rates. Final pricing will be confirmed upon selection.

Lasagna Bolognese

Lemon-herb Grilled Chicken

Sun-dried Tomato and Chicken Cannelloni

Alfredo sauce

Chicken Marsala

Marsala wine sauce, cremini mushrooms

Fish Piccata**

Buttery wine sauce, lemon, capers

Italian Pork Sausage Links

Porchetta

Grilled Tenderloin of Beef**

Italian salsa verde

Black Pepper Beef Medallions**

VEGETARIAN MAINS

Eggplant Parmesan

Baked Polenta, Ratatouille, & Roasted Artichokes

Cheese Manicotti

Spinach florentine sauce

Quinoa Caprese Portobello Mushrooms

Mozzarella, tomatoes, fresh basil, green onions, balsamic glaze

Stuffed Bell Peppers (VG)

Wild rice, roasted tomato sauce, vegan cheese



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SIDES

Grilled Garlic Broccolini

Roasted Vegetables

Eggplant, zucchini, yellow squash, peppers, onions

Lemon-scented Grilled Asparagus

Balsamic vinaigrette

Rustica Style Vegetables

White beans, artichoke, kale, tomato, seasonal root vegetables, aromatics

Orzo Salad

Cherry tomato, peppers, red onion, cucumber, basil, Italian vinaigrette

Creamy Polenta

Butter, parmesan

Pasta Puttanesca

Olives, capers, and garlic

SALADS

Caesar Salad

Romaine, parmesan, croutons, lemons, Caesar dressing

Arugula Salad

Arugula, fig, gorgonzola, pancetta, crispy shallots, balsamic vinaigrette

House Salad

Mixed greens, tomato, cucumber, carrot, red onion, champagne vinaigrette

Summer Salad

Romaine, strawberries, blueberries, goat cheese, toasted walnuts, raspberry vinaigrette



Interactive

Catering Menu

PASTA BAR

REQUIRES THE USE OF CHAFERS

\$30 PER GUEST

Protein:

- Ground Italian Beef
- Herbed Chicken
- Italian Grilled Vegetables

Pasta: choose 2

- Penne (can be GF)
- Cheese Tortellini
- Fettuccine

Pasta Sauces: choose 2

- Classic Marinara
- Basil Pesto
- Creamy Alfredo

Caesar Salad

Romaine, parmesan, rustic croutons,
Caesar dressing, lemon

Pasta Sides

- Fresh Garlic Bread
- Grated Parmesan