



Corporate Events

by
Due Amici
Italian Grill & Catering Est. 1999

*Exceeding your Expectations
Is our Signature Dish*

Looking to Customize your Next Event?

At no additional cost have one of our Personal Event Specialist help customize your event by assisting in your menu selections, designing room layout, linen selection & coordination of our professional serving & bar staff.

We take the stress off you so that you can enjoy every minute of your Event.

Contact one of our Event Specialist to help create your vision.

Kevin@DueAmiciNJ.com

Operating Partner/GM

Erika@DueAmiciNJ.com

Executive Wedding & Event Specialist

Voted Best of the Knot for the last 7 years in a row

856-303-8828

www.DueAmiciNJ.com

MEETING PACKAGES



All Packages are minimum 10 people & include:
Soft Beverages, disposable serving utensils, plates, flatware, napkins

Free Delivery within 10 miles for orders over \$100.00

Monday – Friday 10am-2pm ONLY

Orders are preferred 1 day in advance, but Due Amici will always strive to fill same day orders

ITALIAN

\$14 pp

Tomato Caprese Salad
Homemade Bread & Butter
Choose 1 Salad
Choose 4 Sandwiches
Choose 1 Pasta
Choose 1 Chicken
Cannoli & Cream Puffs, Homemade Cookies
or Fruit Salad
Soda & Bottled Water

TACO BOUT IT

\$14 pp

Oven roasted pulled pork tacos served:
with lettuce, tomatoes, onions, avocado & queso
garnished with Salsa & Sour Cream on the side
Spanish Rice
Refried Beans
Grilled Corn
Churros
Soda & Bottled Water

HOME STYLE

\$13 pp

Tossed Garden Salad
Classic Three Cheese Macaroni & Cheese
Hot Sliced Roast Beef
Served with petite rolls, cheese & horseradish sauce
Served with Homemade Chocolate Chip Cookies
Soda & Bottled Water

SMALL BITES

\$12 pp

Garlic Roasted Pepper Hummus served with pita bread
Tomato Bruschetta
Warm Crab Dip served with pita bread
Warm Buffalo Chicken Dip Served with pita bread
Assorted Cheese & Olives served with crostini
Raw Vegetable Crudité'
Cannoli & Cream Puff
Soda & Bottled Water

ARTISANS SALADS & SANDWICHES

\$10 pp

Choose 2 Salads
Choose 4 Sandwiches
Cannoli & Cream Puffs, Homemade Cookies
or Fruit Salad
Soda & Bottled Water

BARBEQUE

\$13 pp

Potato Salad
Macaroni Salad
Baked Beans
Grilled Hot Dogs
Grilled Boneless Barbeque Chicken Breast
Grilled Vegetables
Fruit Salad
Soda & Bottled Water

YOU BE THE CHEF

Mix & Match

All trays serve approximately 10-12 guest and are intended to complement each other

All orders of \$100.00 or more include:

Disposable serving utensils,

plates, flatware, napkins

Free Delivery within 10 miles

Monday – Friday 10am-2pm ONLY

Hot & Cold Appetizers

Crab Stuffed Mushrooms (30pc.)	\$40
Jumbo Lump Crab Balls (30pc.)	\$40
Shrimp Wrapped in Bacon (30pc.)	\$45
Scallops Wrapped in Bacon (30pc.)	\$45
Roasted Peppers & Mozzarella	\$35
Salami & Mozzarella Stromboli	\$24
Ripe Plum Tomato & Fresh Mozzarella	\$30
Tomato Bruschetta (20 pc)	\$15
Antipasto	\$42

Salads

Tossed Salad with House Vinaigrette	\$17
Classic Caesar Salad	\$19
Pasta Salad	\$23
Tomato Cucumber Salad	\$23
Tequila Salad	\$22
Tomato Caprese	\$24
Roasted Potato Salad	\$22

Combo of 8 Hand-Crafted Sandwiches \$40

Served on Homemade Focaccia, or Garlic & Herb Wrap

Chicken & Roasted Peppers
Grilled Portabella Mushroom
Chipotle Chicken
Roast Beef, Turkey, Chicken Salad or Tuna Salad
Sausage & Peppers or Sausage & Broccoli Rabe
Caprese
Pesto Chicken

Pastas

Penne Ala Vodka	\$39
Tortellini Gorgonzola	\$39
Gnocchi Pesto	\$39
Fusilli Pomodoro	\$34
Ravioli Marinara	\$34
Eggplant Manicotti	\$34
Eggplant Parmigiana	\$34

Chicken

Parmigiana	\$50
Almond Crusted	\$53
Franchise or Angelo	\$50
Marsala or Picante	\$50
Cardinale	\$53
Grilled over bed of Spinach	\$50

Meats

Meatballs & Sausage	\$34
Hot Roast Beef	\$60
Sausage & Peppers	\$35
Barbeque or Spicy Pulled Pork	\$44
Fresh Roasted Turkey Breast	\$52

Seafood

Grilled Salmon	\$73
Tilapia & Baby Shrimp	\$64
Jumbo Lump Crab Cakes	\$80
Seafood Involtini	\$50
Lobster Ravioli	\$65

Vegetables & Potatoes

Sautéed Vegetable Medley	\$20
Grilled Vegetables	\$20
Green Beans Garlic & Oil	\$22
Garlic Mash Potatoes	\$20
Roasted Potatoes	\$20

Bread & Sauces

Garlic Knots	\$0.25 ea.
Italian Bread	\$2 a loaf
Roasted Pepper Bread	\$2 a loaf
Garlic Bread	\$3 a loaf
House Italian Dressing (16oz.)	\$6
House Marinara (16oz.)	\$6
Ala Vodka Sauce (16oz.)	\$6
Dipping Seasoned Olive Oil (16oz.)	\$12

Ask about our Homemade Dessert Options

Menu Item Descriptions

Chicken

- Parmigiana** - Breaded Chicken w/ Marinara & Mozzarella
- Almond** – Chicken crusted with Almonds & Panko served in a White Wine Cream Sauce with Broccoli & Tomatoes
- Franchise** – Egg Battered Chicken in a Lemon Butter sauce with Capers
- Angelo** – Garlic lite pomodoro sauce with mushrooms, sundried tomatoes & asparagus
- Picante** – Shallot white wine lemon sauce with mushrooms
- Marsala** – Chicken sautéed in a Marsala Wine Demi Glaze with chopped Mushrooms
- Cardinale** – Egg Battered Chicken stuffed w/ Spinach & Roasted Peppers Finished in a Brandy Pink Cream Sauce with chopped Asparagus
- Grilled Chicken**- served over Sautéed Spinach in a Minced Garlic White Wine Sauce

Pasta

- Penne Alla Vodka** – Penne Pasta tossed in a Vodka Pink Cream Sauce with Fresh Sundried & Chopped Tomatoes
- Tortellini Gorgonzola** – Cheese Tortellini tossed in a Gorgonzola Cream Sauce
- Gnocchi Pesto** – Homemade Potatoes Gnocchi tossed in a Pesto Cream Sauce
- Fusilli Pomodoro** – Spiral Pasta tossed in a Fresh Sautéed Garlic Red Sauce
- Ravioli** – Cheese filled Pasta tossed in a Marinara Sauce
- Eggplant Manicotti** – Egg Battered Eggplant stuffed with Spinach Roasted Peppers & Ricotta Cheese w/ Marinara
- Eggplant Parmigiana** – Lightly Breaded Eggplant topped with Marinara & Mozzarella

Salads

- Tossed Salad** – Romaine & Iceberg tossed w/ tomatoes, peppers, cabbage, cucumbers & carrots served with House Vinaigrette
- Caesar** – Romaine, Croutons & Parmigiana in our Homemade Caesar Dressing
- Pasta Salad** – Assorted Meats, Cheese & Vegetables tossed in a Vinaigrette
- Potatoes Salad** – Roasted Red Potatoes tossed with Cherry Tomatoes, Chives, Fresh Herbs & Extra Virgin Olive Oil
- Tequila Salad** – Fresh Arugula tossed w/ Red Onion, Cherry Tomatoes, Apples Avocado, Gorgonzola Cheese & Prosciutto finished in a Creamy Tequila Vinaigrette
- Tomato Cucumber Salad** – Spring Mix tossed w/ Cherry Tomatoes, Cucumber, Avocado & Red Onion in Extra Virgin Olive Oil with Fresh Squeezed Lemon
- Tomato Caprese** – Spring Mix tossed with Plum Tomatoes, Olives & Fresh Mozzarella in a Herb Infused Balsamic

Hand Crafted Sandwiches

- Chicken & Roasted Pepper** – Grilled Chicken topped w/ Marinated Roasted Peppers
- Portabella Mushroom** – Grilled Portabella topped with Roasted Peppers, Caramelized Onions & Fresh Mozzarella
- Chipotle Chicken** – Breaded Chicken topped with Roasted Peppers, Fresh Mozzarella drizzled with a Spicy Chipotle
- Pesto Chicken** – Grilled Chicken topped with Prosciutto, Mixed Greens, Red Onion, Sliced Tomatoes finished with a Lite Pesto Spread
- Caprese** – Sliced Tomatoes, Fresh Mozzarella, Arugula Drizzled with Balsamic Dressing
- Roast Beef, Roasted Turkey, Chicken Salad or Tuna all Finished with Mixed Greens & Tomato Bruschetta
- Grilled Sausage** – Served w/ Bell Peppers Onions and Red Sauce or with Sautéed Broccoli Rabe in Garlic and Oil