

Off Premise Catering

by



*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.

Mike@DueAmiciNJ.com

Owner

Erika@DueAmiciNJ.com

Executive Wedding & Event Specialist

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

EVENT PACKAGES

The Following Packages include:

Set Up of All Chaffing Dishes, Serving Utensils,
Disposable Plates, Flatware, Napkins,
Linen Table Cloth & Flowers for the Buffet table
Prices based on you returning equipment to Due Amici

**Due Amici will arrive at your location,
set up your buffet, dress your buffet table
with flowers & greens, simply uncover & enjoy!**

*Minimum 25 people for Delivery * \$25.00 Delivery Charge within
10 miles over 10 miles \$50.00 Delivery Charge*

Luncheon Party

\$12.99 per person + tax

Must be Set Up by 2:00pm

*(This Menu is available after 2pm with dinner portions
at \$17 per person + tax)*

Bread & Butter

Choose One Salad

Choose One Pasta

Choose One Chicken

Choose Four Sandwiches

Cannoli & Cream Puffs, Homemade Cookies or Fruit
Salad

Italian Party Uno

\$18.99 per person + tax

Tomato Bruschetta

Bread & Butter

Choose One Salad

Choose One Pasta

Choose One Chicken

Choose One Vegetable or Potato

Cannoli & Cream Puffs, Homemade Cookies or Fruit
Salad

Italian Party Due

\$23.99 per person + tax

Antipasto & Assorted Stromboli

Bread & Butter

Choose One Salad

Choose One Pasta

Choose One Chicken

Choose One Meat

Choose One Vegetable or Potato

Cannoli & Cream Puffs, Homemade Cookies or Fruit
Salad

Italian Party Tre

\$26.99 per person + tax

Antipasto, Assorted Stromboli,

Potato puffs & Crab Balls

Bread & Butter

Choose One Salad

Choose One Pasta

Choose One Chicken

Choose One Seafood

Choose One Vegetable or Potato

Cannoli & Cream Puffs, Homemade Cookies or Fruit
Salad

Homestyle

\$17.99 per person + tax

Choose 2 Salads

Classic Three Cheese Macaroni & Cheese

Hot Sliced Roast Beef

Served with petite rolls, cheese & horseradish sauce

Cannoli & Cream Puffs, Homemade Cookies or Fruit Salad

Small Bites

\$13.99 per person + tax

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, Homemade Cookies or Fruit Salad

Cocktail Party

\$23.99 per person + tax

8 Hot Hors d'Oeuvres

Seafood Strudels, Stuffed Mushrooms, Crab Balls, Stromboli's, Potato Puffs, Chicken Francaise, Sausage & Broccoli Rabe Puffs, Spinach & Ricotta Puffs

Cold Hors d'Oeuvres

Antipasto, Crackers with Crab Dip, Spinach & Artichoke Dip, Tomato Bruschetta

Cocktail Sandwiches

Choose Four Sandwiches

Cannoli & Cream Puffs, Homemade Cookies or Fruit Salad

Coffee & Tea

Barbecue Party

\$19.99 per person + tax

(Minimum 40 people)

Bread & Butter

Caesar Salad, Fruit Salad, Pasta Salad & Potato Salad

Penne Vodka

Barbecued Chicken & Barbecued Ribs

Hamburgers

Hot Dogs & Rolls

Relish Tray & Condiments

Cannoli & Cream Puffs, Homemade Cookies or Fruit Salad

Gourmet Cocktail Party

\$30.99 per person + tax

(Minimum 40 people)

12 Hot Hors d'Oeuvres

Shrimp wrapped with Bacon, Potato Puffs, Scallops
Wrapped with Bacon, Assorted Stromboli's,
Filet Mignon Wellingtons, Crab balls, Meatballs, Cheese
Steak Spring Rolls, Chicken Francaise,
Seafood Strudels, Crab Stuff Mushrooms, Sausage &
Pepper Puff Pastries

Cold Hors d'Oeuvres

Meat Tray, Cheeses & Olives, Fruit Tray, Vegetable Tray,
Roasted Peppers, Tomato & Mozzarella,
Crackers with Crab Dip, Spinach & Artichoke Dip,
Tomato Bruschetta, Marinated Vegetables

Pasta Bar

Tortellini Gorgonzola, Fusilli Pomodoro
& Penne Alla Vodka

Cocktail Sandwiches

Chicken & Roasted Peppers, Chicken Caesar,
Prosciutto & Grilled Eggplant,
Grilled Portabella Mushroom Sandwiches

Cannoli & Cream Puffs, Homemade Cookies
or Fruit Salad

Coffee & Tea

MENU ITEM CHOICES

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

(Served on your choice of Homemade Focaccia or Garlic & Herb Wrap)

- 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

Seafood

- Grilled Salmon** – Served in a garlic lemon sauce
- Tilapia & Baby Shrimp** – Sautéed in a garlic white wine sauce
- Seafood Involtini** – Shrimp, Scallops & Crabmeat mixed in a lobster roux wrapped in a pastry dough baked to perfection served with a pink cream sauce
- Lobster Ravioli** – Served in a Lobster cream sauce with shitake mushrooms

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
- Baked Penne** – Penne Pasta tossed in a fresh marinara sauce With ricotta cheese topped with mozzarella cheese.
- Fusilli Primavera** – Spiral Pasta tossed in a lite pomodoro sauce or a cream sauce with fresh Garden Vegetables

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

Meats

- Meatballs & Sausage**
- Hot Roast Beef**
- Sausage & Peppers**
- Barbeque or Spicy Pulled Pork**
- Fresh Roasted Turkey Breast**

Vegetables

- Grilled or Sautéed Vegetable Medley**
- Green Beans Garlic & Oil**
- Garlic Mash Potatoes**
- Roasted Potatoes**