

Weddings by Due Amici

"Exceeding your Expectations is our Signature Dish"

2025 WEDDING PACKAGES

Starting at \$81.99 per person





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the knot
best of
weddings



HALL
OF
FAME

Thank you for your interest in Johnson's Locust Hall Farm, New Jersey's premiere Wedding Venue. Due Amici is a full service catering company located in Cinnaminson, NJ and an approved caterer/coordinator for Johnson's Locust Hall Farm.

With over 40 years in the catering industry, Due Amici has mastered the art of exceptional food, top notch service and an overall 100% client satisfaction. And it is shown by Due Amici winning the "Best of the Knot" for weddings 9 years in a row. Visit The Knot to see our reviews from past Brides & Grooms. These attributes blended with the one of a kind Johnson's Locust Hall Farm experience will sure to make your day truly remarkable.

Enclosed you will find information regarding our services and accommodations. Due Amici goes above and beyond to make every event truly memorable.

From start to finish, we will walk you through the entire event planning process. Food is our passion! Secondly, our service is second to none. We operate as a family and that is what stands us apart from the rest. On the day of your wedding, we ensure every detail is attended to.

Due Amici will walk you through the event planning process from start to finish by providing you with a personal event associate, with no additional cost to you, who will help customize your wedding package. By coordinating with your vendors (i.e. florist, bakery, etc.), assisting in your room layout and design, we take the stress off of you so that you can enjoy every minute of your Special Day.

WHAT'S INCLUDED?

All Packages are Based on a 5 Hour Event

Your own Personal Event Planner/Coordinator to Assist in Creating & Executing Your Wedding Day Vision!

- Designing of all Room Layouts and Floor Plans
- Building Ceremony & Reception Itineraries /Timelines
- Coordination with all other Vendors- Assuring All Vendors Arrive on Time and All Deliveries are Checked
- Set Up and Breakdown of your personalized décor
- Unlimited Hours of Consulting
- Oversees all vendors & Coordinates with them throughout the night
- Packing of Cars with all your Items at end of night

Design of your Bar Selections & Signature Cocktails

Full Complimentary Food Tasting to pick out your Menu

An Experienced & Seasoned Maître d'

Full Service China, Flatware, Glassware, Linen Tablecloths & Napkins

A Culinary Team that Ensures the Ultimate in Food Quality and Presentation

- All Cuisine is prepared from Scratch and Cooked On-Site to Order using the Finest Quality of ingredients

Complete Soft Beverages, Bar Mixers & Garnish Package

- Professional Bartenders

Professional & Courteous Restaurant Quality Serving Staff



EMERALD

COCKTAIL HOUR

ANTIPASTO STATION

Assorted Italian Meats & Cheese, Fresh Fruit, Vegetable Crudit , Tomato & Fresh Mozzarella, Tomato Bruschetta

SIX HORS D'OEUVRES

Choose 3 Standard Hors d' oeuvres, 2 Premium Hors d' oeuvres & 1 Deluxe Hors d' oeuvre

CHOOSE ONE STANDARD STATION

SIT DOWN OR BUFFET DINNER

Homemade Italian Bread, Roasted Pepper Bread & Garlic Knots

CHOOSE ONE SALAD

Classic Caesar Salad- Herb Croutons, Parmigiana Cheese, Caesar Dressing
Tossed Garden Salad- Tossed with Fresh Vegetables
Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix
Served with: Balsamic, Champagne or Italian Vinaigrette

CHOOSE ONE CHICKEN

Chicken Cardinale, Almond Crusted Chicken,
Chicken Cordon Bleu, Chicken Francese

CHOOSE ONE SEAFOOD:

Flounder Florentine, Seafood Involtini,
Grilled Tilapia with chop tomatoes, Grilled Salmon

CHOOSE ONE VEGETARIAN

Vegetable Risotto, Eggplant Manicotti,
Tortellini Gorgonzola, Penne Ala Vodka

CHOOSE ONE VEGETABLE & ONE STARCH

Sauteed Green Beans, Sauteed Vegetable Medley,
Grilled Vegetable Medley, Roasted Potatoes,
Stuffed Potatoes, Mashed Potatoes

GOURMET DESSERT

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse
Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs,
Chocolate Peanut Butter Parfait

Wedding Cake- Variety of Styles & Flavors

Coffee & Tea: Freshly ground Regular and Decaf coffee and an array of Tea

SAPPHIRE

COCKTAIL HOUR

ANTIPASTO STATION

Assorted Italian Meats & Cheese, Fresh Fruit, Vegetable Crudit , Tomato & Fresh Mozzarella, Tomato Bruschetta

NINE HORS D'OEUVRES

Choose 2 Standard Hors d' oeuvres, 4 Premium Hors d' oeuvres & 3 Deluxe Hors d' oeuvre

CHOOSE ONE STANDARD STATION & ONE PREMIUM STATION

SIT DOWN OR BUFFET DINNER

Homemade Italian Bread, Roasted Pepper Bread & Garlic Knots

CHOOSE ONE SALAD

Classic Caesar Salad- Herb Croutons, Parmigiana Cheese, Caesar Dressing

Tossed Garden Salad- Tossed with Fresh Vegetables

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix

Served with: Balsamic, Champagne or Italian Vinaigrette

CHOOSE ONE CHICKEN

Chicken Cardinale, Almond Crusted Chicken,
Chicken Cordon Bleu, Chicken Francese

CHOOSE ONE SEAFOOD:

Jumbo Lump Crab Stuffed Flounder, Pesto Salmon,
Grilled Tilapia & Baby Shrimp, Grilled Salmon

CHOOSE ONE MEAT

Braised Short Rib, 10 oz Grilled Sirloin,
Sirloin Involtini, Top Round Beef (Buffet Only)

CHOOSE ONE VEGETARIAN

Vegetable Risotto, Eggplant Manicotti,
Tortellini Gorgonzola, Penne Ala Vodka

CHOOSE ONE VEGETABLE & ONE STARCH

Sauteed Green Beans, Sauteed Vegetable Medley,

Grilled Vegetable Medley, Roasted Potatoes,

Stuffed Potatoes, Mashed Potatoes

GOURMET DESSERT

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse
Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs,
Chocolate Peanut Butter Parfait

Wedding Cake- Variety of Styles & Flavors

COFFEE & TEA: FRESHLY GROUND REGULAR AND DECAF COFFEE AND AN ARRAY OF TEA

DIAMOND

COCKTAIL HOUR

ANTIPASTO STATION

Assorted Italian Meats & Cheese, Fresh Fruit, Vegetable Crudit , Tomato & Fresh Mozzarella, Tomato Bruschetta

TWELVE HORS D'OEUVRES

Choose 2 Standard Hors d' oeuvres, 5 Premium Hors d' oeuvres & 5 Deluxe Hors d' oeuvre

CHOOSE ONE PREMIUM STATION & ONE DELUXE STATION

SIT DOWN OR BUFFET DINNER

Homemade Italian Bread, Roasted Pepper Bread & Garlic Knots

CHOOSE ONE SALAD

Classic Caesar Salad- Herb Croutons, Parmigiana Cheese, Caesar Dressing

Tossed Garden Salad- Tossed with Fresh Vegetables

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix

Served with: Balsamic, Champagne or Italian Vinaigrette

CHOOSE ONE CHICKEN

Chicken Cardinale, Almond Crusted Chicken,
Chicken Cordon Bleu, Chicken Francese

CHOOSE ONE SEAFOOD:

Jumbo Lump Crab Cakes, Tilapia & Baby Shrimp, Jumbo
Shrimp & Salmon Cartucci, Grilled Salmon

CHOOSE ONE MEAT

Filet Mignon Gorgonzola, Filet Mignon Involtini,
Filet & Crabmeat, Grilled Filet Onions & Mushrooms,
Prime Rib

CHOOSE ONE VEGETARIAN

Vegetable Risotto, Eggplant Manicotti,
Tortellini Gorgonzola, Penne Ala Vodka

CHOOSE ONE VEGETABLE & ONE STARCH

Sauteed Green Beans, Saut ed Vegetable Medley,

Grilled Vegetable Medley, Roasted Potatoes,

Stuffed Potatoes, Mashed Potatoes

GOURMET DESSERT

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse
Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs,
Chocolate Peanut Butter Parfait

Wedding Cake- Variety of Styles & Flavors

Homemade Chocolate Chip Cookies, S'mores or Fried Oreos
Butlered with Shooters of Milk

COFFEE & TEA: FRESHLY GROUND REGULAR AND DECAF COFFEE AND AN ARRAY OF TEA

GOURMET COCKTAIL

COCKTAIL HOUR

ANTIPASTO STATION

Assorted Italian Meats & Cheese, Fresh Fruit, Vegetable Crudit , Tomato & Fresh Mozzarella, Tomato Bruschetta

12 HORS D'OEUVRES

Choose 3 Standard Hors d' oeuvres, 4 Premium Hors d' oeuvres & 5 Deluxe Hors d' oeuvre

DINNER STATIONS

HOMEMADE BREAD & SALAD STATION:

Homemade Italian Bread,
Roasted Pepper Bread & Garlic Knots
Caesar Salad

Tossed Garden Salad

Mesclun Salad

PASTA BAR:

Penne Alla Vodka, Tortellini Gorgonzola,
Fusilli Pomodoro

FILET MIGNON & MASHED POTATO MARTINI STATION:

Homemade Garlic Mashed Potato with
Grilled Filet Mignon Tips Topped with a
Fresh Demi-Glaze Sauce served in a
Martini Glass

POULTRY STATION: (CHOOSE 2)

Chicken Cardinale, Almond Crusted
Chicken, Chicken Cordon Bleu,
Chicken Francese
with Grilled Vegetables

NACHO STATION

Assorted Tortilla Chips served with fresh
homemade chili, sour cream, onions,
tomatoes, lettuce, queso, guacamole,
jalapenos, salsa, hot sauce

GOURMET DESSERT

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse
Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs,
Chocolate Peanut Butter Parfait

Wedding Cake- Variety of Styles & Flavors

Homemade Chocolate Chip Cookies, S'mores or Fried Oreos
Butlered with Shooters of Milk

Coffee & Tea: Freshly ground Regular and Decaf coffee and an array of Tea

SWEETHEART STATIONS

COCKTAIL HOUR

ANTIPASTO STATION

Assorted Italian Meats & Cheese, Fresh Fruit, Vegetable Crudit , Tomato & Fresh Mozzarella, Tomato Bruschetta

14 HORS D'OEUVRES

Choose 3 Standard Hors d' oeuvres, 6 Premium Hors d' oeuvres & 5 Deluxe Hors d' oeuvre

DINNER STATIONS

HOMEMADE BREAD & SALAD STATION:

Homemade Italian Bread,
Roasted Pepper Bread & Garlic Knots
Caesar Salad

Tossed Garden Salad

Mesclun Salad

PASTA BAR:

Penne Alla Vodka, Tortellini Gorgonzola,
Fusilli Pomodoro

CARVING STATION:

Fresh Roasted Pork Tenderloin & Roasted
Turkey Breast served

SEAFOOD STATION:

Shrimp & Salmon Cartucci
Jumbo Lump Crab Cakes
Accompanied with Vegetable Risotto

FILET MIGNON &

MASHED POTATO MARTINI STATION:

Homemade Garlic Mashed Potato with
Grilled Filet Mignon Tips Topped with a
Fresh Demi-Glaze Sauce served in a
Martini Glass

POULTRY STATION: (CHOOSE 2)

Chicken Cardinale, Almond Crusted
Chicken, Chicken Cordon Bleu,
Chicken Francese
with Grilled Vegetables

TACO AND FAJITA STATION:

Taco Station accompanied with:
Ground Beef, Lettuce, Tomato, Cheese,
Jalapenos, Onions, Nachos, Queso Dip,
Hot Sauce and Guacamole
Beef/Chicken/Shrimp Fajitas Station:
Saut ed with fresh peppers and onions in
a lightly seasoned sauce with corn
tortillas

GOURMET DESSERT

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse
Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs,
Chocolate Peanut Butter Parfait

Wedding Cake- Variety of Styles & Flavors

Homemade Chocolate Chip Cookies, S'mores or Fried Oreos
Butlered with Shooters of Milk

Coffee & Tea: Freshly ground Regular and Decaf coffee and an array of Tea

THE GRAND FINALE

Bottle Water, Philly Soft Pretzels with mustard and your choice of
Cheeseburger Slider, Hot Dog or Philly Cheese Steaks TO GO

STANDARD

HORS D'OEUVRES

To add in as additional hors d'oeuvre to a package \$.95 ea. per piece

Sausage & Broccoli Rabe Puff Pastries

Potato Puffs

Bruschetta Quesadillas

Potato Pancakes

Assorted Stromboli's

Beef Franks in Puff Pastry

Meatballs

Chicken Franchise

Sausage & Pepper Puff Pastries

Veggie Stuffed Mushroom

Spinach & Ricotta Puffs

Grilled Vegetable Skewer

STATIONS:

To add in as additional station \$4.99pp

YOU'RE THE MAC TO MY CHEESE

Gorgonzola, White Cheddar and Romano with Bow-tie Pasta, Classic

Cheddar served with Elbow Macaroni

& Pot Pie Mac and Cheese

NACHO STATION

Assorted Tortilla Chips served with fresh homemade chili, sour cream, onions, tomatoes,
lettuce,

queso (melted cheese), guacamole, jalapenos, salsa, hot sauce

PASTA BAR

Tortellini Gorgonzola, Fusilli Pomodoro & Penne Vodka

Table is garnished with Parmesan & Crushed Red Peppers

MEDITERRANEAN STATION

Choose 3 types of Hummus

Original Hummus / Mediterranean Vegetable / Roasted Red Pepper Hummus / Tahini

Hummus / Sun-Dried Tomato Hummus / Roasted Garlic Hummus /

Classic Babaganoush

**Station is garnished with Feta cheese, crackers, pita bread
and accompanied with an array of olives & grapes**

PREMIUM

HORS D'OEUVRES

To add in as additional hors d'oeuvre to a package \$1.25 per piece

Scallops Wrapped with Bacon
Cheese Steak Spring Rolls
Buffalo Chicken
Sesame Chicken
Seafood Strudels
Crab Stuff Mushrooms
Salmon & Cream Cheese Canopies
Baked Macaroni & Cheese Canopy
Fresh Hummus on toasted pita bread topped with cherry tomato
Pepperoni & Cream Cheese Olive served on a Crostini with Arugula & Dijon mustard
Fresh Lime & Italian seasoned Cream Cheese with Shrimp served on a Cucumber Slice
Cajun Sausage Puffs
Meatball Garlic Knot Slider
Chicken & French Fry Cone
Tomato Bisque & Grilled Cheese

STATIONS:

To add in as additional station \$5.99pp

TACO BOUT IT

Taco Station with Ground Beef
Served with Lettuce, Tomato, Cheese, Jalapenos,
Onions, Hot Sauce and Guacamole, Sour Cream

FAJITA STATION

Beef/Chicken/Shrimp Fajitas
Sautéed with fresh bell peppers & onions in a lightly
seasoned sauce with corn tortillas
Served with sour cream, guacamole,
salsa & shredded cheese

STIR FRY STATION

Chicken, Shrimp and Beef stir fry with an array of fresh
garden vegetables served in a soy ginger garlic sauce
served with steamed white Rice

I ONLY HAVE FRIES FOR YOU

French Fries, Tater Tots & Sweet Potato Fries Served
with Bacon Jalapeno Mayonnaise, Ketchup, Hot
Sauce, Maple Syrup, Cinnamon, Old Bay, Salt, Pepper,
Cheddar Cheese

MASHED POTATO MARTINI

Homemade Garlic Mashed Potatoes & Mashed Sweet Potato served in a Martini Glass with toppings:
Butter, Sour Cream, Chives, Bacon, Shredded Cheddar Cheese, Shredded Monterey Jack Cheese,
Brown Sugar, Marshmallows, Brown Beef Gravy & Chicken Gravy

DELUXE

HORS D'OEUVRES

To add in as additional hors d'oeuvre to a package \$1.75. per piece

Shrimp wrapped with Bacon
Crab meat & Spinach Spring Rolls
Crab balls
Shrimp Salad Boats
Fried Shrimp
Salmon Mousse Crostini topped with Ahi tuna dressed in sesame seeds
Ahi Tuna & Avocado dressed with a Soy Sauce sesame oil dressing with baby sprouts
Chicken & Waffle Slider
Shrimp Po Boy
Shrimp Jambalaya Puff
Prosciutto wrapped asparagus with baby shrimp garlic & oil sauce
Amaretto Sea Scallop
Jumbo Lump Crab & Cucumber Salad

STATIONS:

To add in as additional station \$6.99pp

CARVING

Choose 1 Meat served with petite rolls
Top Round Roast Beef, Fresh Baked Turkey Breast or Roasted Pork Loin

BUTLERED SLIDERS

Choose 3 Sliders to be Butlered
BBQ Pulled Pork Slider, Buffalo Chicken Sliders served with bleu cheese, Cheeseburger Sliders served with pickles & ketchup, Sausage & Pepper Sliders, Crab Cake Sliders served with a remoulade

CREOLE STATION

Jambalaya, Shrimp Po Boy Slider, Southern Pulled Pork Served with Petite Rolls
Garnished with Hot Sauce, Cole Slaw, Sweet Pickle Chips & Marinated Onions

RAVIOLI STATION

Heart Shaped Lobster Ravioli
served in a Lobster Cream Reduction
Heart Shaped Cheese Ravioli
served in a Fresh Basil Pomodoro Sauce
Spinach & Cheese Stuffed Ravioli
served in a Parmesan Cream Sauce
Garnished with Parmigiana and Crushed Red Pepper

ENHANCEMENTS

THE GRAND FINALE

\$5.50 PER PERSON

Bottled Water, Philly Soft Pretzels with mustard and your choice of Cheeseburger Slider, Hot Dog or Philly Cheese Steaks TO GO

or

Bottled Water, Bacon Egg & Cheese or Pork Roll Egg & Cheese

Let your guest know how much you appreciate them with an unforgettable TO GO station

(All TO GO stations will be set up 30 minutes before the end of your event)

CANDY BAR

\$4.99 PER PERSON

Assortment of 10 different candies

All Candy Bars will be dressed in tool and ribbons to match Color scheme of Wedding

Candy choices based on availability:

M& M's (plain and peanut), Gummy Bears, Hershey Kisses, Mini Tootsies Rolls, Cow tails, Assorted Miniature Hershey Bars, Skittles, Swedish Fish, Good & Plenty, Mike & Ike's, Double Bubble assorted Bubble Gum, Miniature Milky Way, Snickers & Three Musketeers, Chocolate Covered Raisins, Caramel's, Sweet Tarts, Sour Patch Kids, Gum Drops, Old Fashion Candy Sticks, Jelly Beans, Spiced Drops, Whoppers, Dots, Gobstoppers, Sweethearts Candy Heart

BUTLERED FRIED OREO'S, HOMEMADE S'MORES OR WARM CHOCOLATE CHIP COOKIES

\$2.99 PER PERSON

Served with Shooters of Milk

ICE CREAM BAR

\$6.99 PER PERSON

Served with Chocolate, Vanilla and Strawberry Ice Cream

Self-Serve Toppings Bar Includes: Crushed Oreos, Peanut Butter Cups, Walnuts, Heath Bar, Chocolate chips, Whipped

Crème, Jimmies and Cherries

Add Belgian Waffles: +\$1 per person

ENHANCEMENTS

ICE CREAM FLOAT STATION

\$5.99 PER PERSON

Cream Soda, Orange Soda, Root Beer
Vanilla Ice Cream

Toppings Include: Carmel Sauce, Chocolate Syrup, Whipped Cream,
Rainbow Sprinkles, Cherries

ESPRESSO & CAPPUCCINO BAR

\$6.99 PER PERSON INCLUDES BARISTA

Made to order Cappuccino and Espresso served with biscotti, wafers,
flavored syrups, and accoutrements

RAW BAR

*Little neck Clams on the Half Shell: 250 pieces for \$200.00

*Oysters on the Half Shell: 100 pieces for \$240.00

*Jumbo Shrimp Cocktail Shooters: 100 pieces for \$185.00

*Table is garnished with Cocktail Sauce, Horseradish Sauce, & Lemon Wedges

SWEET CREPE STATION

\$6.99 PER PERSON

Chocolate & Vanilla Crepes served with:

Fresh Berries: Assorted berries served in a sweet glaze

Caramel Apple: Sliced apples in a sweet caramel sauce

Chocolate & Banana: Sliced bananas in a chocolate sauce

Self-Serve toppings include:

Whipped Cream, Crushed Oreos, Walnuts, Jimmies, Chocolate chips,
Chocolate Syrup & Caramel Sauce

DONUT YOU KNOW? I LOVE YOU

\$3.99 PER PERSON

Donut Wall Display with

Glazed Donuts, Chocolate Frosted Donuts, Vanilla Frosted Donuts & French Crullers

PRICE LIST



*All prices are based on a Minimum of 100 Guests
For Under 100 Guests Contact for Pricing*

*All prices are subject to NJ Sales Tax & 22% Staffing Service Fee
For 2026 Add \$2.00 per person*

EMERALD PACKAGE

\$81.99 per person

SAPPHIRE PACKAGE

\$93.99 per person

DIAMOND PACKAGE

\$105.99 per person

GOURMET COCKTAIL RECEPTION

\$99.99 per person

SWEETHEART STATIONS PACKAGE

\$118.99 per person

ADDITIONAL COSTS:

Kitchen Fee: \$800.00

All Tables & Chairs are rented through Johnson's Farm
If Additional Tables or Different Chairs are needed Due Amici can rent

Venue Rental Fee Must be Paid Directly through Venue

CLIENT REVIEWS

LINDSEY M.

Words can't describe how integral Erika and the Due Amici team were in making our wedding day perfect.

Erika was so responsive to my (absurdly numerous) questions – she answered every email almost immediately. We felt so prepared and comfortable on our big day because she had thought of everything, and helped us make it a reality. The Due Amici team was involved in setup, breakdown, and the entire day. They set everything up perfectly for us, we had no stress! The food was delicious, as well! But it says a lot about this vendor when the food, which was seriously amazing, is still not as important as the service; the service and attention we received was just above and beyond. On the wedding day, Erika worked seamlessly with our vendors and handled last-minute changes with ease. We are SO GRATEFUL for Erika and Due Amici for their role in making our wedding amazing and perfect!

STEPHANIE P.

We chose Due Amici for our reception because they were able to accommodate our needs. My husband is Filipino and wanted a lechon (full roast pig) and for us to cut the pig instead of a cake. We were also able to switch out their spring roll for lumpia (Filipino spring roll) and chili sauce. We supplied a recipe for the lumpia and they made it for us to try and confirm that it was correct. On the day, Gary, the maitre d, was the best!! He made sure that we had everything we needed. He even brought me a chair at one point! The staff provided fantastic service. I could not have asked for a better staff to run my reception. All the guests raved about the food. I was so stuffed during the cocktail hour, I could barely eat the stations for dinner. The dessert table was a big hit, too! We couldn't be happier.

ISAI A.

Due Amici deserves way more than 5 stars. This vendor was absolutely excellent in regards to the quality of service and professionalism!!! I can't begin to describe how well our wedding went with Erika Stearns being there every step of the way... literally!! Having Erika help plan out our wedding was not only a sigh of relief but her on the spot thinking is something you need on an important day like your wedding day. She knows what she's doing and she proved it on our wedding day. Erika helped make our dream wedding day come true and more!!! She coordinated with all our vendors to ensure that our vision of our special day came to life. Due Amici delivered!! The food that they cater was absolutely delicious!!! What a compliment it was that every single guest loved the food at our wedding. Not ONE complaint. The hors d'oeuvres, appetizers, main entrees, desert, EVERYTHING was exceptional. The cooks are something special. The staff overall are amazing and kindhearted people!! Jackie, another member of Due Amici was a huge help and calmed our nerves at our rehearsal dinner and the day of our wedding. The pictures here is a small portion of the work that Erika and the rest of the staff did. They worked relentlessly behind the scenes to ensure that everything went smoothly and they didn't step on the brakes once!! The ceremony, mocktail hour, and reception went smoothly because of them. We are beyond blessed to have had Erika and Due Amici cater our wedding and if we were to do it all over again, we would choose them in a heartbeat. At the end of it all, they became more than a vendor/caterer, they became family. Thank you Due Amici so so so much.❤️

CLIENT REVIEWS

MEGHAN D.

THANK YOU from the bottom of our hearts for making our dream day come to life so seamlessly! We are eternally grateful to your entire team who made our wedding at the Community House possible on 11/03/2023. Thank you for your dedication to detail, artistry, and excellent service. Thank you for honoring our detailed notes and making our vision come to life joyfully. We appreciate your staff being there early to ensure the entire day went smoothly. Thank you for working with all our vendors so graciously – a true collaborative effort. The compliments have been nonstop from our family and friends about the food. EVERYTHING was delicious, hot, and served so professionally. The presentation was top-notch. A cocktail hour like none other. Everywhere guests floated there was an abundance of food and bartenders. A DREAM! The staff and bartenders were above and beyond kind, friendly, and helpful to our guests. Thank you for ensuring everyone was having a grand time. Erika + Jackie – THANK YOU so much for being my Mom's right-hand team. She cannot stop raving about how on top of everything you were! Whatever we needed it was taken care of – and done so easefully and graciously. Thank you for making sure we always had a drink in our hands, food in our bellies, and time to breathe in each moment. Thank you for packing up our cars so quickly, for carrying everything out, making sure our guests got home safely, and making sure the food made it back to my parents. Thank you for all your advice and assistance along the way – we could not recommend a better team!

MEGAN K.

Erika and the Due Amici team were truly the foundation of our wedding day. We could never have planned and executed such a perfect day without them! Erika's organization and responsiveness with planning was unlike anything I could have expected. She is the reason I was able to relax and enjoy my wedding day, because I had so much trust in her to have everything looking amazing and running smoothly. Our food was fantastic and their bar tenders made incredible drinks. I don't think we could ever thank Due Amici enough for all their hard work and efforts towards making our wedding day the perfect day that it was!

ERICA H.

Phenomenal team!

My husband and I recently got married, and Due Amici did a PHENOMENAL job with our wedding! Jackie and Erika coordinated seamlessly with the staff at Johnson's Locust Hall Farm – and all of our vendors – to provide a dream of a wedding day for us. Every time I sat down to write this review, I struggled to find words to convey my gratitude for all their support throughout the planning stages, and the hard work they put in before and on the day of the event. Most of our face-to-face time was with Jackie, who was a rockstar! She was super organized, upbeat, professional, and accommodating. We looked forward to our meetings with Jackie and shared a lot of laughs along the way. Erika was so kind, reassuring, and always available to answer questions – and we had a lot of questions! One of the most important parts of our planning process was the food selection. We knew that we wanted to offer our guests the best food we possibly could, and Due Amici delivered that for us. Right from our first taste testing, we were blown away by how delicious everything was and the variety of options available. We received nothing but glowing praise from our guests who were thrilled with their meals. Both Jackie and Erika seemed to genuinely care about making our day special. (We are so grateful for your support and guidance! It was wonderful working with you. Thank you both so much.)



LAURA LEIGH PHOTO



LAURA LEIGH PHOTO