

Off Premise Catering

by

 **Due Amici**
Italian Grill & Catering Est. 1999

at

Johnsons Locust Hall Farm



EVENT PACKAGES

THE FOLLOWING PACKAGES INCLUDE:

Set Up of All Chafing Dishes
Serving Utensils
Upgraded Crystal Disposable Plates
Disposable Silver Flatware
Linen Napkins in the Color of your Choice

Luncheon Party

\$20 per person + tax

Must be Set Up by 2:00pm

*(This Menu is available after 2pm with dinner portions
at \$22 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

\$28 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

\$33 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

\$36 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

ADDITIONAL COSTS:

Servers/ Bartenders- \$200.00 each for a 4 Hour Event

China, Flatware & Glassware- \$6.00 per person

Soda & Water Package- \$3.99 per person

Coffee & Tea Package- \$3.99 per person

Full Soft Beverage, Bar Mixer & Garnish Package- \$6.99 per person

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, and 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.

Erika@DueAmiciNJ.com

Info@DueAmiciNJ.com

856-303-8828

www.DueAmiciNJ.com

Voted Best of the Knot for the last 9 years in a row

MENU ITEM CHOICES

Salads

- Tossed Salad** – Romaine & Iceberg, Tomatoes, Peppers, Cabbage, Cucumbers, Carrots, House Vinaigrette
- Caesar** – Romaine, Croutons, Parmigiana, Homemade Caesar Dressing
- Pasta Salad** – Assorted Meats, Cheeses & Vegetables, House Vinaigrette
- Potato Salad** – Potatoes, Cherry Tomatoes, Chives, Fresh Herbs, Extra Virgin Olive Oil
- Tequila Salad** – Arugula, Red Onion, Cherry Tomatoes, Apples, Avocado, Prosciutto, Gorgonzola Cheese, Tequila Vinaigrette
- Tomato Cucumber Salad** – Spring Mix, Cherry Tomatoes, Cucumber, Avocado, Red Onion, Lemon, Extra Virgin Olive Oil
- Tomato Caprese** – Spring Mix, Fresh Mozzarella, Plum Tomatoes, Olives, Herb Infused Balsamic

Hand Crafted Sandwiches

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

- Chicken & Roasted Pepper** – Grilled Chicken, Marinated Roasted Peppers
- Portabella Mushroom** – Grilled Portabella, Roasted Peppers, Caramelized Onions, Fresh Mozzarella
- Chipotle Chicken** – Breaded Chicken, Roasted Peppers, Fresh Mozzarella, Chipotle Mayo
- Pesto Chicken** – Grilled Chicken, Prosciutto, Mixed Greens, Red Onion, Sliced Tomatoes, Pesto Spread
- Caprese** – Sliced Tomatoes, Fresh Mozzarella, Arugula, Balsamic Dressing
- Roast Beef, Roast Turkey, Chicken Salad or Tuna Salad** - Mixed Greens, Tomato Bruschetta
- Grilled Sausage** – Bell Peppers, Onions, Marinara or Sautéed Broccoli Rabe, Garlic, Extra Virgin Olive Oil

Seafood

- Grilled Salmon** – Garlic Lemon Sauce
- Tilapia & Baby Shrimp** – Garlic White Wine Sauce
- Seafood Involtni** – Shrimp, Scallops, Crabmeat, Lobster Roux, Wrapped in Pastry, Vodka Cream Sauce
- Lobster Ravioli** – Homemade Lobster & Cheese Ravioli, Shiitake Mushrooms, Chopped Tomatoes, Lobster Cream
- Crab Stuffed Flounder**- Garlic White Wine Sauce

Pasta

- Penne Alla Vodka** – Sun-Dried Tomatoes, Chopped Tomatoes, Vodka Cream Sauce
- Tortellini Gorgonzola** – Homemade Cheese Tortellini, Gorgonzola Cream Sauce
- Gnocchi Pesto** – Homemade Potato Gnocchi, Pesto Cream Sauce
- Fusilli Pomodoro** – Garlic White Wine Tomato Sauce
- Baked Penne** – Penne, Marinara Sauce, Ricotta Cheese, Mozzarella Cheese
- Fusilli Primavera** – Broccoli, Spinach, Asparagus, Mushroom, Tomatoes, Pomodoro Sauce or Cream Sauce

Chicken

- Parmigiana** - Breaded Chicken, Marinara, Mozzarella
- Almond** – Almond & Panko Crusted, Broccoli, Tomatoes, White Wine Cream Sauce
- Francese** – Egg Battered, Lemon Slices, Lemon Butter Sauce
- Angelo** – Sun-Dried Tomatoes, Mushrooms, Asparagus, Mozzarella, White Wine Pomodoro Sauce
- Picante** – Mushrooms, Shallot White Wine Lemon Sauce
- Marsala** – Mushrooms, Marsala Wine Demi Glaze
- Cardinale** – Egg Battered, Stuffed with Spinach & Roasted Peppers, Asparagus, Brandy Pink Cream Sauce
- Grilled Chicken** – Bed of Spinach, Garlic White Wine Sauce

Meats

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

Vegetables

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