

RESTAURANT

Italian Fusion Cuisine, Lounge & Events

WEDDINGS & SPECIAL EVENTS

With 5,000 square feet of flexible space both indoors and in a shaded chic garden patio environment, Amore Restaurant is the ideal place to host a special event such as a wedding, corporate party, class reunion, bar mitzvah, rehearsal dinner, bridal and baby showers, anniversary party or charity gala.

If you have an event to plan, let the Amore event specialist guide you through the process of organizing the spaces, selecting the right menu and entertainment as well as decorating possibilities. Everything from the table settings to the wine and flowers is part of the expert Amore service.

At the heart of all events at Amore is the glorious food. Our chef has perfected the art of fine food and wine and customizes original event menus down to the smallest detail to ensure that the presentation and menus perfectly complement one another. The menu options provided represent this, but can also be customized to meet your individual needs and preferences.

At Amore we are committed to creating a once in a lifetime event for you and your guests. Let our expert staff coordinate all the details for your special occasion.

Amore **RESTAURANT**

Italian Fusion Cuisine, Lounge & Events

Event Menu Packages include

*Complimentary bartender fees Expertly prepared plated or buffet dinner
White linen napkins Votive candles
Staging for band/disc jockey
Event specialist and professional banquet captain*

For Weddings the above is included plus

*A sparkling Prosecco toast
Bridal table, gift table, place-card table Wedding cake service*

Plated Prix-Fixe Dinner
Option 1

Passed Hors d'oeuvre

Small tomato mozzarella shish-kabob

Small meat balls

Shrimp cocktail

Salad

choice of 1

*Spring Mix Salad with Heirloom Tomatoes,
Balsamic Dressing Baby Spinach with Pear and Gorgonzola
Classic Caesar*

Entrée

choice of 1

Chicken parmigiana with linguine marinara
Grilled Mahi -Mahi Beurre-blanc, fresh sautéed spinach
Pork loin stuffed with figs and prunes au jus, mashed red potatoes

Dessert

*Complimentary Wedding Cake Service or
Specialty Dessert (additional charge) Coffee, Tea, Decaf*

\$50.00 per person plus tax and gratuity

Plated Prix-Fixe Dinner
Option 2

Passed Hors d'oeuvre

*Small tomato mozzarella shish-kabob
Toast bread tomato & basil bruschetta*

Stuffed mushrooms with Italian sausage

Fried cheese ravioli with side marinara

Salad

choice of 1

Roasted Beets Goat Cheese and Feta

Baby Arugula with Heirloom Tomatoes and Shaved Imported Parmesan Cheese Classic Caesar

Entrée

choice of 1

Veal tenderloin with mushroom demi-glace, roasted potatoes

Filet of sole meuniere style (lemon and butter sauce), sautéed vegetables

Breast of free range chicken amore with tomatoes and fontina cheese, linguine in
marinara sauce

Dessert

*Complimentary Wedding Cake Service or
Specialty Dessert (additional charge) Coffee, Tea, Decaf*

\$60.00 per person plus tax and gratuity

Plated Prix-Fixe Dinner
Option 3

Passed Hors d'oeuvre

Small meat balls

Shrimp cocktail

Small tomato mozzarella shish-kabob

Toast bread tomato & basil bruschetta

Fried cheese ravioli with side marinara

Salad

choice of 1

Roasted Beets Goat Cheese and Feta

*Baby Arugula with Heirloom Tomatoes and Shaved Imported Parmesan Cheese Organic Spinach,
Pears, Bacon and Blue Cheese*

Peach Stuffed with Mascarpone Brulee over Organic Spinach Classic Caesar

Entrée

choice of 1

Fresh Florida black grouper piccata with sautéed fresh vegetables

Beef tenderloin with Barolo reduction sauce and roasted red baby potatoes

Hudson valley duck confit au jus with mashed red potatoes

Grilled beef tenderloin and poached Maine lobster
with grilled asparagus

Alaskan halibut grilled with beurre blanc sauce and sautéed broccolini
roast prime of beef au jus with baked stuffed potatoes

Dessert

*Complimentary Wedding Cake Service or
Specialty Dessert (additional charge) Coffee, Tea, Decaf*

\$70.00 per person plus tax and gratuity

**Buffet-Style Dinner
Option 1**

Cold

*Shrimp Cocktail
Smoked Scottish Salmon
Seaweed Salad Caesar Salad
Spinach and Gorgonzola Salad
Caprese Salad
Italian Cold Cuts*

Hot

*Veal Cannelloni
Lasagna
Paella Valencia Style
Penne Gorgonzola and Spinach
Veal Milanese
Veal Marsala
Chicken Piccata*

Carving station

Roasted Ham in Pineapple Sauce

Dessert station

Array of Our Award Winning Desserts Coffee, Tea, Decaf

\$40.00 per person plus tax and gratuity

**Buffet-Style Dinner
Option 2**

Cold

*Shrimp Cocktail
Smoked Scottish Salmon
Sesame Seed Crusted Ahi Tuna
Seaweed Salad
Spinach and Gorgonzola Salad
Caprese Salad Russian Salad
Vitello Tonnato
Italian Cold Cuts*

Hot

*Veal Cannelloni Lasagna
Paella Valencia Style
Rice Balls with Porcini Mushrooms
Spinach and Gorgonzola Croquette
Shrimp Diavolo
Veal Milanese
Veal Marsala
Chicken Piccata
Sautéed Vegetables*

Carving station

Roast Prime of Beef

Dessert station

Array of Our Award Winning Desserts Coffee, Tea, Decaf

\$50.00 per person plus tax and gratuity

Lunch

Before 3:00pm Minimum 50 people

Appetizers

Choice of 1

Pasta Fagioli Soup

Pappa Al Pomodoro Soup

Gazpacho Seafood Chowder

Caesar Salad

Arugula and Tomato Salad

Caprese Salad

Entrées

Chicken Marsala

Chicken Rollatina

Veal Piccata

Veal Saltimbocca

Grilled Pork Chop

Grilled Salmon

Entrée includes choice of sautéed vegetables

Or

roasted potatoes Coffee, Tea, Decaf

\$25.00 per person plus tax and gratuity

Add a specialty dessert or a glass of white or red house select wine for an additional \$5.00 per person.

***Enhance any of our dinner packages with
an appetizer course or
specialty dessert for an additional \$5.00 per person***

Appetizers

Choice of 1

*Free Range Chicken Pate Eggplant Zucchini
Parmigiana Style Eggplant Rotini Puttanesca Style
Beef Carpaccio with Shaved Parmesan
Arugula Grilled Key West Shrimp
Couscous Cake with wild Mushroom
Potatato and Pancetta Flan with Four Cheese Sauce
Ravioli Stuffed with Porcini Mushrooms and Truffle Butter Sage Sauce*

Specialty Desserts

Choice of 1

Decadent chocolate cake

*flourless chocolate cake with moscato chocolate mousse- the world renowned Heston Blumenthal's
chocolate Chantilly and burnt chocolate*

Limoncello lemon bar

*caramelized limoncello curdle with mascarpone cream and pear poached in Montepulciano
d'Abbruzzo*

Tiramisu

enriched with chocotate ganache and

Sambuca amaretto mousse

silky mousse with amaretto cookies chocolate mousse

Pannacotta traditional strawberry pannacotta.

Tartufo ice cream

raspberry or cappuccino italian ice cream in a chocolate crust.

Sicilian cannoli

crispy sicilian cannoli filled with ricotta flavored cream and cocoa bites

***Homemade ice cream
Homemade lemon sorbet***

Event receptions

One Hour Pass Hors D' Oeuvres Special Value Package

\$12 person will include 4 items variety

Choose 4 from the list of D' Oeuvres below:

- *Small meat balls*
- *Shrimp cocktail*
- *Fried shrimp with marinara*
- *Mini tomato cheese pizza*
- *Rice & mushroom croquettes*
- *Rice & cheese croquettes*
- *Spinach, gorgonzola & ricotta croquettes*
- *Small tomato mozzarella shish-kabob*
- *Toast bread tomato & basil bruschetta*
- *Stuffed mushrooms with Italian sausage*
- *Fried cheese ravioli with side marinara*

BEVERAGE PACKAGES

***Our beverage packages are the perfect enhancement to your event.
Select one of the options below
Or let us create a custom package for you.***

Standard Package

(3 hours of service)

\$25.00 per person

*Domestic Bottled Beer and Select Draft
House Red and White Wine
Well Liquor
Soft Drinks*

additional hours \$8 each

Premium Package

(3 hours of service)

\$30.00 per person

*Includes all items in Standard Package Plus
Imported Bottled Beer
Premium House Select Red and White Wine
House Select Premium Liquor*

additional hours \$10 each

Beer and Wine Package

(2 hours of service during dinner)

\$20.00 per person

*House Select Wine Reds and Whites (choice of 4)
Domestic Bottled Beer*

***Package prices are before 7% tax & 20% gratuity and do not include
single or mixed shots, cordials or frozen drinks.***

Standard House Package

Vodka- Pinnacle Gin- Pinnacle Scotches - Cluny
Whiskeys - Canadian Club Bourbon- Evan Williams Tequila-
Sauza Gold
Rum - Cruzan

wine

Montepulciano d'abruzzo and Chianti
Pinot Grigio and Chardonnay

beer

Budweiser, Bud-Light, Michelob Ultra, Yuengling

Champagne/ Sparkling Wine

Prosecco

Mineral Water - Soft Drinks - Juices – Coffee

Premium Package

Includes all items in Standard Package Plus

Vodka - Absolute and Grey Goose Gin - Tanqueray and Beefeater
Scotches - Dewars and Johnnie Walker Red Whiskeys - Crown Royal
Bourbon- Jack Daniels Tequila- Cuervo Gold
Rum - Bacardi Light and Captain Morgan

wine

P. Grigio, Chardonnay, Sauvignon Blanc
Chianti, Pinot Noir, Cabernet Sauvignon

beer

Peroni, Corona, Heineken, Guinness

**Brand liquors, wines and beers could be changed to the same quality
or better brand quality**