



Wedding & Event Packages

Our “That’s Amore” **buffet packages** are designed to provide a simplified way to choose a menu for your special event. Our priority is to deliver a fresh and tasteful experience. There are two options of packages with each priced per person. Our minimum guest count for any event or wedding is 150 people.

ADDITIONAL INFORMATION

Rentals

We work closely with a few vendor partners who can recommend and provide linens, china, flatware, and glassware. All rentals are the responsibility of the host.

Beverages

We provide water, tea, and lemonade with each package. Alcohol is not provided and is the responsibility of the host. If your event is planning on offering alcohol to guests, we can provide bartending services for an additional fee. Beer & wine service \$200 for 5 hours. Beer, wine, and liquor \$225 for five hours. Mixers and fruit garnish is not included.

Booking

To book your event date, it is our policy to have a signed contract and a 25% deposit. We can continue to update your guest count and menu along the way if needed. We request final payment of balances 7 days before your event. A 6% sales tax and 30% service and gratuity fee will be added for all events.

Mobile Kitchen

Our Mobile Kitchen allows us to provide hot, freshly prepared food on site. For Larger events that require the Mobile Kitchen, a setup and fuel charge (\$700) will apply. Two Sous chef is included with the Mobile Kitchen.

That's Amore for \$43.99

3 Hors D' oeuvres • 2 Entrees • 2 Sides • Homemade Rolls • Cake Cutting Services

Hors D' oeuvres (Choose 3)

- Fresh Fruit Display
- Vegetable Display with Ranch
- Bruschetta
- Tomato Fresh Mozzarella Skewers with Balsamic Glaze
- Crab & Artichoke Dip
- Assorted Cheese & Cracker Display
- Homemade Mini Meatballs
- Spinach & Artichoke Dip
- Tomato Caprese
- Mussels (white or red sauce)
- Cantaloupe with Prosciutto
- Bang Shrimp (sweet and spicy)
- Fried Wings
- Fried Calamari

Sides (Choose 2)

- Mashed Potatoes
- Wild Rice
- Grilled Mixed Veggies
- Oven Roasted Potatoes
- Corn and Red peppers
- Fresh Green Beans sautéed in garlic
- Mac & cheese
- Grilled asparagus (+\$2 per person)
- Steamed Broccoli
- Italian Salad
- Greek Salad
- Garden Salad
- Mediterranean Pasta Salad
- Pasta Salad

Entrees (Choose 2)

- ❖ Herb Roasted chicken breast with lemon garlic sauce
- ❖ Chicken Parmigiana
- ❖ Grilled Chicken with a Pineapple Teriyaki Glaze
- ❖ Chicken Marsala
- ❖ Chicken Piccata
- ❖ Grilled Shrimp Kabobs
- ❖ Linguine White or Red Clam Sauce
- ❖ Pulled pork (Sweet or Carolina Style BBQ)
- ❖ Lasagna
- ❖ Penne Vodka
- ❖ Baked Ziti
- ❖ Fettucine Alfredo
- ❖ Manicotti
- ❖ Cheese Ravioli
- ❖ Eggplant Parmigiana
- ❖ Eggplant Rollatini
- ❖ Hand Tossed Pizza
- ❖ Chicken Francese
- ❖ Bone in Pork Chop with Marsala Wine Reduction
- ❖ Veal Marsala
- ❖ Veal Parmigiana
- ❖ Linguine white or red clam sauce
- ❖ Seafood Risotto
- ❖ Salmon, Flounder, or Tilapia (Topped with your choice of sauce, lemon butter herb, lemon caper cream sauce, teriyaki pineapple, Cajun cream sauce, grilled or blackened)

That's Amore for \$ 53.99

4 Hors D' oeuvres • 2 Entrees • 2 Sides • Homemade Rolls • Cake Cutting Services

Hors D' oeuvres (Choose 4)

- Fresh Fruit Display
- Vegetable Display with Ranch
- Bruschetta
- Caprese Skewers
- Crab & Artichoke Dip
- Assorted Cheese & Cracker Display
- Homemade Mini Meatballs
- Spinach & Artichoke Dip
- Tomato Caprese
- Mussels (white or red sauce)
- Bang Shrimp (sweet and spicy)
- Fried Wings
- Fried Calamari
- Arancini (Rice Balls)
- Assorted meats, Cheese & Olive Display

Sides (Choose 2)

- Mashed Potatoes
- Wild Rice
- Grilled Mixed Veggies
- Oven Roasted Potatoes
- Corn and Red peppers
- Fresh Green Beans sautéed in garlic
- Mac & cheese
- Grilled asparagus (+\$2 per person)
- Steamed Broccoli
- Italian Salad
- Greek Salad
- Garden Salad
- Mediterranean Pasta Salad
- Pasta Salad

Entrees (Choose 2)

- | | | |
|---|---|--|
| ❖ Herb Roasted chicken breast with lemon garlic sauce | ❖ Manicotti | ❖ Blackened Chicken Pasta Primavera |
| ❖ Chicken Parmigiana | ❖ Cheese Ravioli | ❖ Penne Florentine |
| ❖ Grilled Chicken with a Pineapple Teriyaki Glaze | ❖ Eggplant Parmigiana | ❖ Grilled Ribeye Steak |
| ❖ Chicken Marsala | ❖ Hand Tossed Pizza | ❖ Grilled New York Strip |
| ❖ Chicken Piccata | ❖ Bone in Pork Chop with Marsala Wine Reduction | ❖ Salmon, Flounder, or Tilapia (Topped with your choice of sauce, lemon butter herb, lemon caper cream sauce, teriyaki pineapple, Cajun cream sauce, grilled or blackened) |
| ❖ Linguine White or Red Clam Sauce | ❖ Veal Marsala | |
| ❖ Pulled pork (Sweet or Carolina Style BBQ) | ❖ Veal Parmigiana | |
| ❖ Lasagna | ❖ Linguine white or red clam sauce | |
| ❖ Penne Vodka | ❖ Linguine di Mare (scallops, shrimps, clams, and mussels tossed in your choice of red or white wine) | |
| ❖ Baked Ziti | ❖ Seafood Risotto | |
| ❖ Fettucine Alfredo | ❖ Cheese Tortellini | |