

AMMIRATI'S CONCERNS

A partial deposit is required on all parties to reserve the date.

Final count for all parties will be three days in advance.

To insure the best possible quality and service we request that parties of fifty or more include the Ammirati's personal service.

Wait Staff Available

Ammirati's OF LOVE LANE



Catering Menu

135 Love Lane
Mattituck, NY 11952
631-298-7812

~ BREAKFAST ~

CONTINENTAL BREAKFAST

\$9.99 per person plus tax

Assorted Muffins and Danish
Bagels with cream cheese
and butter
Fresh Fruit Salad
Coffee and Tea
Orange Juice and Water

HOT BREAKFAST

\$14.99 per person plus tax

Scrambled Eggs
French Toast or Pancakes
Homefries
Bacon and Sausage
Fruit Salad
Assorted Rolls and Bagels
Coffee and Tea
Orange Juice and Water

Includes all paper goods and condiments

~ LOBSTER BAKE ~

\$39.99 per person plus tax
(40 minimum)

1 1/4 Lb. Lobster
Barbecue Chicken
Penn Dutch Potato Salad
Corn on the Cob
Steamed Clams & Mussels
Watermelon

Includes all paper goods and condiments

~ BBQ SETUPS ~

~ LUNCH ~

COLD LUNCH

\$14.99 per person plus tax

Assorted Wraps and Ciabatta

Choice of three:

Spring Mix Salad
Caesar Salad
Greek Pasta
Tomato Mozzarella Salad
Cole Slaw
Potato Salad
Macaroni Salad
Cookies
Soda and Water +\$2.00

HOT LUNCH

BUFFET

(30 person minimum)

\$19.99 per person plus tax

Choice of 3 Entrees
(Fish and Veal are extra)
Rice and Vegetable
Garden Salad

Includes all paper goods and condiments

BBQ SETUP #1

(40 person minimum)

\$24.99 per person plus tax

Hamburgers/Cheeseburgers
Hotdogs
BBQ Chicken Pieces
Dry Rub Baby Back Ribs
Baked Beans and Sauerkraut
Choice of 3 Salads
Sliced Watermelon

BBQ SETUP #2

(40 person minimum)

\$39.99 per person plus tax

BBQ Chicken Pieces
Dry Rub Baby Back Ribs
Sliced Grilled Shell Steaks
Shrimp Skewers
Choice of 3 Salads
Corn on the Cob
Sliced Watermelon

BBQ EXTRAS

Sweet Italian Grillers
w/ Peppers and Onions
Marinated Flank Steaks
Skewered Shrimp
Corn on the Cob

*All Paper Goods and Condiments
Pig Roast Available prices upon request*

SALADS

Chicken Provencal
Bowtie Pasta with Shrimp and Snowpeas
Greek Pasta
Cavatelli and Broccoli
Grilled Vegetables
Cole Slaw
Penn Dutch Potato
Macaroni Salad
Carrot Salad
Cucumber with Dilled Sour Cream
Dilled Potato Salad
Eggplant Caponata
Fresh Mozzarella and Tomatoes
Marinated Mushrooms and Artichokes
Asparagus with Dill Vinaigrette
String Beans with Yukon Gold Potatoes
Tortellini Salad
Spring Mix Salad
Caesar Salad
Greek Salad

DESSERTS

Mini Strawberry Shortcakes
Mississippi Mud
Cream Puffs
Brownies
Mini Chocolate or Rice Puddings
Fruit Salad
Fresh Baked Cookies

~ APPETIZERS ~

PASSED HORS D'OEUVRES

(40 person minimum)

Starting at \$24.99 per person plus tax
Servers and gratuity are extra

COLD

Dilled Deviled Eggs
Endive with Herb Cheese
Brandi Blue Salami Coronets
Country Pate on French
Bread
Cucumber Salmon Rolls
Radicchio with Red Caviar
Cheese
Asparagus Wrapped
with Prosciutto
Mini Lobster Rolls +2
Fresh Mozzarella and
Red Pepper Skewers
Antipasto Skewers
Shrimp Cocktail
Bruschetta on Toast Points

HOT

Scallops Wrapped in Bacon
Gingered Chicken Wings
Sweet an Sour Meatballs
Mozzarella Sticks
Stuffed Mushrooms
Coconut Shrimp
Jumbo Lump Crabcakes +2
Sesame Chicken
Grilled Baby Lamb Chops +2
Chicken Satay with Peanut
Sauce
Truffle Mac and Cheese Cups
Brie on French Bread Rounds
Assorted Sliders +2
Sesame Tuna w/ Wasabi
Mayonnaise
Vegetarian Egg Rolls with Soy
Dipping Sauce

CHEESE TRAYS

Imported and Domestic Cheese w/ Specialty Crackers
Small \$75 • Large \$130

RAW VEGETABLE CRUDITES

An Array of Fresh Vegetables with Creamy Herb Dip
Small \$50 • Large \$80

ANTIPASTO PLATTER

Small \$50 • Large \$150

CHARCUTERIE PLATER

Small \$100 • Large \$175

~ DINNER BUFFET ~

\$25.99 per person plus tax
(40 person minimum)

Choice of 4 Entrees
(Fish and Veal are extra)
Rice and Vegetable
Choice of 3 Salads
Dinner Rolls & Butter

Includes all paper goods and condiments

~ ENTREE BY THE TRAY ~

PASTA

Pasta Bolognese.....	45/90
Lasagna Florentine Rollettes.....	45/90
Baked Manicotti.....	40/80
Stuffed Shells.....	40/80
Tortellini Alfredo.....	45/90
Penne ala Vodka.....	45/90
Penne with Shrimp in a Cajun Cream Sauce.....	60/120
Mac and Cheese.....	35/70
Eggplant Rollatini	40/80
Stuffed Eggplant Parm with Spinach, Roasted Red Pepper and 3 Cheese.....	45/90
Roasted Red Peppers	40/80
Spinach & Ricotta Ravioli	40/80

BEEF

Beef Stroganoff.....	45/90
Bacon Wrapped Meat Loaf.....	40/80
Pepper Steak.....	45/90
Swedish Meatballs.....	40/80
Italian Meatballs.....	45/90
Marinated Sliced Flank Steak.....	65/130

CHICKEN

Chicken Cacciatore.....	45/90
Chicken Francaise.....	50/100
Chicken Marsala.....	50/100
Chicken Cordon Bleu.....	50/100
Oven Roasted Chicken.....	45/90
Chicken Divan.....	45/90
Stuffed Chicken Florentine.....	50/100
Fried Chicken.....	50/100

PORK

Baby Back Ribs.....	60/120
Pulled Pork.....	45/90
Roasted Pork with Orange Mustard.....	45/90
Stuffed Pork Chops with Apple Stuffing.....	45/90

FISH

Flounder Florentine.....	(market price)
Shrimp Scampi over Rice.....	60/120
Seafood Fra Diavolo.....	65/130
Grilled Salmon with Fresh Peach Salsa.....	65/130
Crab Meat Stuffed Shrimp.....	65/130
Swordfish with Mango Salsa.....	(market price)
Seasoned Sesami Ahi Tuna.....	(market price)
Crab Cakes.....	(market price)

VEAL

Breaded Veal Cutlets.....	75/150
Veal Francaise.....	75/150
Veal Marsala.....	75/150
Veal and Peppers.....	75/150
Veal Picatta.....	75/150

Salads & Desserts on next page