

*R*AVELLO

ELEGANT WEDDINGS & BANQUETS



Amalfi Coast Menu



Champagne Upon Arrival

Chilled Champagne with a Seasonal Berry

Butler Style Hot Hors d'œuvres

Garnished with Fresh Flowers & Vegetable Flowers

Coconut Shrimp

Scallops Wrapped in Bacon

Chicken and Beef Kabobs

Franks in Puff Pastry

~Upgrade~

(\$7 per person)

Grilled Baby Lamb Chops

Cold Display

Ravello's Antipasto Platter

Crudit  with Dip

International Cheese Display

Seafood Salad

Mozzarella w/ Roasted Peppers

Crisp Tossed Salad Bowl

Toasted Bruschetta

~Upgrade~

(\$15 per person)

Seafood Extravaganza to Include a Selection of Shrimp, Oysters and Clams

Pasta

To be Included with Hot Display

(Please Select One)

Penne alla Vodka

Cavatelli & Broccoli

Orecchiette with Fresh Tomato & Basil

Penne with Italian Seafood

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Hot Buffet

(Please Select Five)

Eggplant Rollatini
Risotto Porcini
Stuffed Mushrooms
Arancini (Rice Balls)
Hot Peppers and Potatoes
Tilapia Livornese (Tomato, Capers, Olives)
Fried Calamari
Shrimp Scampi over Rice
Sausage & Broccoli Rabe
Chicken Murphy
Chicken Saltimbocca
Mussels in Red or White Sauce

Fresh Seasonal Vegetable & Ravello Potato Included

~Upgrades~

(Priced Per Person)

Clams Oreganata	\$5
Veal Marsala	\$4
Salmon Livornese or Brandy Sauce	\$4

Captain/Carving Station

(Please Select Two)

Baked Virginia Ham	Marinated Flank Steak
Maple Glazed Salmon	Roast Loin of Pork
Sliders and Fajitas	Chicken Wok Stir Fry

Dessert

Sheet Cake **or** Ice Cream Bar
Coffee, Tea, Espresso, & Cappuccino

Beverage Plans

Soft Drinks Included

Wine and Beer	\$ 10 Per Person
Cash Bar/Tab Bar	\$125 Per Bartender Fee
Open Bar	\$ 25

\$79 per person + 20% Service Charge and NJ Sales Tax