

*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

Cold Display

Ravello's Antipasto Platter

Crudité with Dip

International Cheese Display

Seafood Salad

Mozzarella w/ Roasted Peppers

Crisp Tossed Salad Bowl

Toasted Bruschetta al Pomodoro (Seasonal)

Pasta

To be Included with Hot Display
(Please Select One)

Penne alla Vodka

Cavatelli & Broccoli

Orecchiette with Fresh Tomato & Basil

Penne with Italian Seafood



Hot Gourmet Options

(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

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 Sundae Bar

Coffee, Tea, Espresso, & Cappuccino

Beverage Plans

Soft Drinks Included

Additional Beverages Priced Per Person

Wine and Beer
Premium Open Bar
Tab or Cash Bar
Per Bartender Fee

4 Hours for Afternoons and Week Nights / 5 Hours for Friday and Saturday Nights

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Amalfi Coast Menu Upgrades



~Upgrade~

(\$7 per person)

Grilled Baby Lamb Chops

~Upgrade~

(\$15 per person)

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

~Upgrades~

(Priced Per Person)

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

***More Authentic Recipes to Come
from
The Amalfi Coast***