

# CAFFE

ALDO LAMBERTI

2011 Route 70 West ~ Cherry Hill, NJ 08002

(856) 663-1747 ~ [www.caffelamberti.com](http://www.caffelamberti.com)

## DINNER PACKAGE

*Our classic homemade Italian breads and both our fresh tomato garlic and rosemary focaccias are served to all your guests.*

### APPETIZER SELECTIONS

#### BUTLERED HORS D'OEUVRES

*A selection of hot and cold miniature delicacies.  
Served for 30 minutes, 45 minutes or a full hour.*

#### COLD ANTIPASTO ITALIANO

*A combination of roasted peppers, assorted Italian meats, cheeses and marinated vegetables served family style.*

#### HOT SEAFOOD ANTIPASTO

*A combination of fresh clams casino, mussels marinara, calamari dorati, grilled portobello mushrooms with crabmeat and zucchini fritti.*

### PASTA OR RISOTTO

*An appetizer sized course individually plated for each guest.*

### SALAD

*Each guest will be offered a Mesclun Salad tossed in our homemade balsamic vinaigrette.*

*\*A Caesar or Tri-Color Salad may be substituted for a small additional charge.*

### ENTREE

*Recommended by our Executive Chef, we will offer all your guests a selection of 3 entrees for dinner, each served with a side of fresh, seasonal garden vegetables and potatoes.*

*\*Some of our House Specialties may also be selected as an entrée option for a small additional charge.*

### BEVERAGES

*Soft drinks will be offered throughout the entire course of your dinner.*

*Coffee and tea will be offered with dessert.*

### DESSERT

*Depending on the occasion, you may select a cake or one dessert for each of your guests to enjoy*

*Choice of: Chocolate Frangelico Cake, Italian White Chocolate Chip Cake, Tiramisu, Chocolate Mousse, Key Lime Tart or an Assortment of Miniature Italian Pastries served family style. \**

*\*If selecting an Assortment of Miniature Italian pastries, please provide a minimum of 3 days notice before your event.*

*\*Please note that a deposit is required to hold the space.*

*The final payment will be due on the day of the event by cash or check only.*

## **SEAFOOD ENTREES**

<b>PEPPER CRUSTED ATLANTIC SALMON</b>	<i>Encrusted with gourmet blended pepper, and pan seared with a soy glaze.</i>
<b>GRILLED ATLANTIC SALMON FILLET</b>	<i>Seasoned, grilled and served over field greens with aged balsamic vinegar and extra virgin olive oil.</i>
<b>RED SNAPPER ISCHIA</b>	<i>Sauteed with rock shrimp, tomatoes, garlic and white wine.</i>
<b>RED SNAPPER GRILLED</b>	<i>Grilled to perfection and nestled over baby field greens with imported balsamic vinaigrette.</i>
<b>STRIPED BASS OREGANATE</b>	<i>Sautéed with yellow and red tomatoes, baby shrimp and white wine, in extra virgin olive oil with garlic and fresh oregano. *market price when available</i>
<b>GRILLED STRIPED BASS</b>	<i>Grilled to perfection and nestled over baby field greens with imported balsamic vinaigrette. *market price when available</i>
<b>FLOUNDER IMPERIAL</b>	<i>Stuffed with crabmeat in a white wine lemon sauce.</i>
<b>CAPELLINI POSITANO</b>	<i>Jumbo lump crabmeat, plum tomatoes, garlic, basil and extra virgin olive oil served over capellini pasta.</i>
<b>SHRIMP SCAMPI</b>	<i>Wild gulf shrimp, sauteed with tomatoes, garlic, white wine and butter.</i>

## **VEAL OR CHICKEN ENTREES**

<b>BROCCOLI RABE</b>	<i>Sautéed in garlic and extra virgin olive oil with fresh broccoli rabe and roasted peppers.</i>
<b>MARSALA</b>	<i>Sautéed with exotic mushrooms and sun-dried tomatoes, flambéed with marsala wine.</i>
<b>PICCATA</b>	<i>Sautéed in butter, white wine and fresh lemon juice.</i>
<b>PARMIGIANA</b>	<i>Lightly breaded and pan-fried, topped with mozzarella cheese in a fresh tomato sauce.</i>
<b>FRANCESE</b>	<i>Batter dipped and sautéed golden brown with shiitake mushrooms, chablis wine and fresh lemon juice.</i>
<b>MAXIMO</b>	<i>Sautéed with tomatoes and mushrooms in a sherry wine, topped with asparagus and mozzarella cheese.</i>
<b>SALTIMBOCCA</b>	<i>Sautéed in clarified butter with sage, prosciutto, wild mushrooms and white wine, topped with mozzarella cheese.</i>

## **SPECIALTY ENTREES**

*(You may select one of the below entrees for an additional charge)*

<b>CHILEAN SEA BASS</b>	<i>Pan-seared and served with caramelized leeks in a citrus wine sauce, served with a side of vegetables and potatoes.</i>
<b>FILETTO DI MANZO</b>	<i>Topped with a béarnaise sauce and served with a side of vegetables and potatoes.</i>
<b>ROAST TENDERLOIN OF BEEF</b>	<i>Topped with your choice of a béarnaise or wild mushroom sauce and served with a side of vegetables and potatoes.</i>