



2011 Route 70 West ~ Cherry Hill, NJ 08002
(856) 663-1747 ~ 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

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

VEAL OR CHICKEN ENTREES

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

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