



Let Us Cater Your Next Special Event

rustic – flavorful – fresh



CATERING PROFESSIONALS

Full Service Catering Experts

Entertaining for Every Occasion

private • corporate • business • home entertainment

Westchester

1 Kent Place • Armonk, NY 10504

914.273.3535

www.amorearmonk.com

Fairfield

Call today to get your party started!

Prices shown include a 3.99% Credit Card Fee

APPETIZERS & SIDES



Half Tray Serves 8-10

Full Tray Serves 18-20

		<i>Half</i>	<i>Full</i>
Baked Clams (18ct/34ct)	chopped clams baked with artisan bread crumbs & fresh herbs	78.00	109.19
Broccoli Rabe	sautéed fresh broccoli rabe with evoo & roasted garlic		market
Broccoli Rabe/Sausage	sautéed fresh broccoli rabe with Italian fennel sausage & chili flakes		market
Bruschetta	crostini with marinated Roma tomato or eggplant caponata		market
Buffalo Wings (24ct/36ct/75ct)	choice of: bbq, hot, teriyaki, bleu cheese sauces (served with carrots & celery)	34.32 / 49.92 / 93.59	
Chicken Fingers (32ct/60ct)	crispy breaded chicken tenders served with a variety of dipping sauces	67.59	109.19
Crab Cakes	crab cakes Maryland style lump crab cakes served with a remoulade sauce	124.79	155.99
Eggplant Rollatini	served with a pesto drizzle or traditional tomato sauce	93.59	119.59
Fritto Misto Platter	mozzarella sticks, buffalo wings & chicken tenders with dipping sauces on side	N/A	114.39
Fried Calamari	crispy domestic calamari served with marinara sauce	88.39	119.59
Garlic Bread	Italian bread loaf toasted with butter, garlic & herbs		per piece
Garlic Bread Parmigiana	Italian bread loaf toasted with butter, garlic & herbs with melted mozzarella		per piece
Garlic Knots	house made bread twists brushed with evoo, fresh garlic & herbs	41.60	62.39
Grilled Vegetables	seasonal veggies grilled with aged balsamic, evoo & kosher salt.	57.20	102.95
Meatballs	traditional Italian meatballs served in tomato sauce	72.79	102.95
Mozzarella Sticks (34ct/70ct)	battered crispy mozzarella cheese served with tomato sauce	62.39	98.79
Mussels Marinara	prince edward island mussels simmered in marinara sauce	72.79	102.95
Mussels Posillipo	prince edward island mussels simmered in wine, butter & fresh garlic	72.79	102.95
Rice Balls (18/35ct)	crispy panko risotto croquettes with smoked mozzarella & sweet peas	62.39	102.95
Sausage	Italian grilled fennel sausage smothered in tomato sauce	62.39	93.59
Sautéed Zucchini	garden fresh zucchini simmered in our marinara sauce	52.00	83.19
Skewered Caprese	bocconcini (petite fresh mozzarella) skewered with grape tomato & garden basil	83.19	109.19
Stuffed Mushrooms	baked mushrooms stuffed with Romano cheese, pureed vegetable & herbs	72.79	102.95
Stuffed Peppers	roasted bell peppers stuffed with risotto, sausage, fresh herbs, cheese & artisanal bread crumb	72.79	102.95

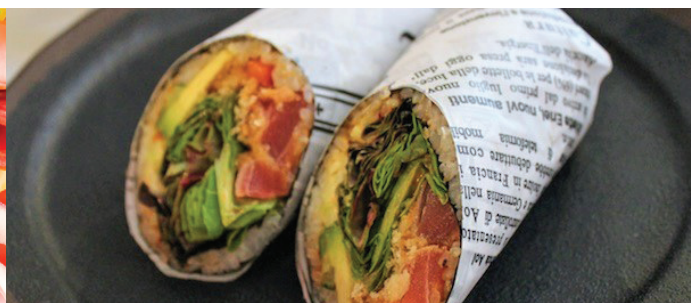


PARTY SUBS

*Giant party subs are available in 3, 4, or 6 foot lengths
Party subs generally serve 6-8 people per foot, and include house made cole slaw*

Per Foot
\$31.15

American	ham, turkey, American cheese, lettuce & tomato
Italiano Supremo	sopressata, prosciutto, Genoa salami, pepperoni, fresh mozzarella, provolone, lettuce, tomato & roasted peppers
Chicken Milanese	crispy breaded chicken cutlet with lettuce & tomato
Melanzane	breaded eggplant, fresh mozzarella, roasted peppers, field greens, aged Balsamic or pesto aioli on the side
Grilled Chicken	grilled free range all-natural chicken breast with lettuce & tomato
Grilled Veggies	a medley of grilled Portobello mushroom, carrots, eggplant, zucchini, beef steak tomato & roasted peppers
Italian Combo	genoa salami, ham, pepperoni, provolone, roasted peppers, lettuce & tomato



PANINI, WRAPS OR SANDWICH

Choices

*The following are available on: wraps, hero bread or rosemary focaccia
\$98.79 (8 Sandwiches per Platter)*

Italian Combo	premium Italian cold cuts, lettuce, tomato, roasted peppers & our famous house dressing
Turkey & Cheese	oven-gold turkey, provolone, lettuce, tomato & mayo
Ham & Cheese	lean ham with American cheese, lettuce, tomato & mayo
Grilled Chicken	lettuce, tomato & honey mustard
Chicken Cutlet Club	lettuce, tomato & mayo
Caprese	fresh house-made mozzarella, vine ripe Roma tomato, fresh basil & evoo
Ham & Formaggio	lean ham & provolone with tomato & balsamic drizzle
Chicken Florentine	all-natural grilled chicken breast, fresh spinach, provolone, tomato & pesto aioli
Turkey Gold	oven-gold turkey, bacon, cheddar cheese, tomato, Bermuda onion & honey mustard
Turkey Avocado	oven-gold turkey, fresh avocado, heirloom tomato, baby field greens, evoo & balsamic drizzle
Eggplant Italiano	golden fried eggplant, oven-roasted peppers, fresh arugula, fresh mozzarella & pesto aioli
Tuscan Chicken	all-natural grilled chicken breast, mixed greens, Bermuda onion, Roma tomato & honey mustard
Grilled Sausage	grilled Italian sweet fennel sausage with sautéed broccoli rabe in fresh garlic & Tuscan evoo
Turkey & Cranberry	low fat turkey, dried cranberries, mixed greens, tomato & light balsamic vinaigrette
Caesar	grilled chicken breast, romaine lettuce, feta cheese & sliced tomato with creamy Caesar dressing
Chicken Italiano	breaded crispy chicken cutlet, fresh mozzarella, roasted peppers, lettuce, tomato & balsamic vinaigrette
Grilled Veggie	grilled portobello mushroom, zucchini, tomato & eggplant with fresh mozzarella, aged balsamic & evoo
Antipasti Combo	freshly sliced Prosciutto di Parma, Genoa salami, sweet sopressata, fresh mozzarella, provolone & roasted peppers with our signature house dressing



SALAD

		Half	Full
Garden	a blend of delicate lettuce, carrots, cucumber, grape tomato & shredded cabbage field greens,	52.00	67.59
Caesar	chopped hearts of romaine lettuce, shaved pecorino romano & focaccia croûtons	57.20	83.19
Harvest	baby field greens, roasted walnuts, dried cranberries, fresh chopped orchard apples & ricotta salata	67.59	98.79
Armonk	baby field greens, carrots, cucumber, tomato, bacon, feta & grilled chicken	78.00	102.95
Mark Anthony	baby field greens, red onion, mushrooms, bacon, sun dried tomato, artichoke & fresh mozzarella	72.79	98.79
Pomodoro	marinated Roma tomatoes, red onion, capers, black olives & gorgonzola cheese	67.59	98.79
Caprese	sliced heirloom tomato layered with fresh mozzarella & basil over greens with roasted peppers	78.00	102.95
Chappaqua	spinach, diced tomato, crispy pancetta, grilled Portobello mushroom & Gorgonzola	67.59	98.79
Chef	a blend of greens, cucumber, tomato, broccoli, ham, turkey, hard boiled egg & American cheese	72.79	98.79
Cobb	iceberg lettuce with chopped tomato, olives, chicken, bacon, egg & American cheese	72.79	102.95
Amore	iceberg lettuce, red onion, tomato, fresh mushrooms & focaccia croûtons	52.00	77.99
Sunday Salad	baby field greens, shredded carrots, cucumbers, black olives, grape tomato & ceci beans with fresh mozzarella, reggiano & balsamic glaze	67.59	98.79
Pasta Primavera	cold pasta tossed with fresh seasonal vegetables, black olives, & a pesto glaze	78.00	102.95
Tri Color	arugula, endive & radicchio with diced tomato	67.59	98.79
Greek	baby field greens, chick peas, cucumber, sun dried tomato, cherry tomato, red onions, cheese, kalamata olives & Feta	67.59	98.79

Dressings -Famous House • Citrus Essence • Raspberry Vinaigrette
Lemon Herb • Creamy Caesar • Ranch • Chipotle • Bleu Cheese •
Oil & Vinegar • Balsamic vinegar

Cheeses-(Pint- Add \$15.60) - Gorgonzola • Cheddar
Fresh Mozzarella • Mild Provolone • Goat Cheese • Feta Cheese •
Ricotta Salata

Grilled Chicken - additional	20.80	36.40
Crispy Chicken - additional	20.80	36.40



PARTY PLATTERS & DISPLAYS

		Full Only
Cheese Platter	imported artisan cheeses with fig preserves, honey & crackers	166.38
Cold Antipasti	freshly sliced premium cold cuts & cheeses, Italian favorites: fire roasted peppers, sun dried tomatoes, olives & artichoke hearts	181.98
Veggie Delight	seasonal farm fresh vegetable crudite	88.39
Grilled Veggies	marinated vegetables in an aged balsamic glaze grilled to perfection	102.95
Fritto Misto Platter	mozzarella sticks, buffalo wings, zucchini sticks & chicken fingers (dipping sauces on the side)	114.39
Fruit Platter	a beautiful presentation of our fresh market seasonal fruits & berries	98.79
Hot Antipasti	eggplant rollantini, stuffed peppers, mussels, clams, stuffed mushrooms & fried calamari (marinara sauce on the side)	171.58
Shrimp Cocktail	jumbo wild shrimp served with house made cocktail sauce (over ice optional)	Market

Half Tray Serves 8-10 People • Full Tray Serves 18-20 People

PASTA

Select Your Favorite Pasta with one of our Classic Sauces:

Spaghetti • Linguine • Penne • Capellini • Fettuccine • Rigatoni • Farfalle • Fusilli
Gnocchi • Tortellini • Cavatelli • Whole Wheat Penne Pasta

		Half	Full
Tomato Sauce	pureed D.O.P. San Marzano tomatoes & simmered with fresh herbs	78.00	103.99
Aglie e Olio	tuscan extra virgin olive oil, sliced roasted garlic & fresh parsley	78.00	103.99
Alfredo	velvety/cream sauce with pecorino romano cheese & Italian butter	78.00	103.99
Alla Rosa	pink velvety/cream sauce with morsels of chicken & broccoli florets	78.00	103.99
Amore	sun-dried tomato, broccoli florets & roasted garlic in white wine sauce	78.00	103.99
Bolognese	traditional hearty meat sauce: veal, pork & beef infused tomato sauce	78.00	103.99
Broccoli	fresh broccoli florets sautéed with evoo & roasted garlic	78.00	103.99
Caprese	diced tomato sautéed in evoo & bronze garlic, basil finished with fresh mozzarella	78.00	103.99
Carbonara	fresh cream with bacon, onion & Pecorino Romano cheese	78.00	103.99
Clam Sauce (Red)	fresh littleneck clams simmered in marinara sauce	78.00	103.99
Clam Sauce (White)	fresh littleneck clams simmered in white wine, fresh parsley & sliced brown garlic	78.00	103.99
Filetto di Pomodoro	filet of plum San Marzano tomato simmered with pancetta, caramelized onion & basil	78.00	103.99
Marinara	hand crushed whole tomato with basil & fresh herbs	78.00	103.99
Marechiaro	fresh mussels simmered in a spicy tomato & fresh basil sauce	78.00	103.99
Pesto Cream	pureed Genovese basil, Parmigiana Reggiano, pignoli nuts and fresh cream	78.00	103.99
Pomodoro	artichoke, olives & arugula sautéed with smoked mozzarella	78.00	103.99
Primavera	seasonal fresh veggies prepared 3 ways: tomato, garlic & oil or cream	78.00	103.99
Spinach	farm spinach sautéed with roasted garlic, evoo & Sicilian sea salt	78.00	103.99
Toscana	sausage with broccoli rabe & cannellini beans in evoo & sliced garlic	78.00	103.99
Valentino	Italian sweet fennel sausage, roasted peppers & onions simmered in tomato sauce	78.00	103.99
Vodka Sauce	our signature pink cream sauce with Russian vodka, melted shallots & minced pancetta	78.00	103.99
Meatballs	tomato sauce with house made Nonna's meatballs	78.00	103.99
Sausage	tomato sauce with grilled Italian fennel sausage	78.00	103.99
Funghi Ragù	wild mushrooms & melted shallots in a Cognac cream sauce	78.00	103.99

Gluten free pasta available (+\$10.40)

PASTA AL FORNO

		Half	Full
Meat Lasagna	our multilevel pasta layered with fresh ricotta, pecorino, fresh mozzarella with bolognese & fresh marinara sauce	93.59	119.59
Baked Ziti	with ricotta cheese and melted mozzarella	78.00	103.99
Baked Ravioli (25/50ct)	cheese ravioli topped with melted mozzarella	78.00	103.99
Baked Manicotti (15/30ct)	topped with melted mozzarella	78.00	103.99
Baked Ziti Siciliana	tossed with roasted eggplant, ricotta & melted mozzarella	78.00	103.99
Baked Ziti Sorrentina	tossed with meat sauce, ricotta & melted mozzarella	78.00	103.99
Vegetarian Lasagna	multilevel pasta layered with fresh ricotta, pecorino, fresh mozzarella, mixed vegetables & fresh marinara sauce	93.59	119.59



We are proudly serving only the finest, purest and freshest ingredients since 1985.
All of our signature sauces, dressing and dishes are generational family recipes.

CHICKEN ENTRÉES

		Half Serves 10-12	Full 18-20
Chicken Alfredo	boneless breast of chicken simmered in a creamy alfredo	93.59	119.59
Chicken alla Romano	chicken breast layered with spinach & melted provolone, finished in a tomato/wine, sage sauce	93.59	119.59
Chicken Cacciatore	chicken simmered with mushrooms, peppers & onions in tomato sauce	93.59	119.59
Chicken Chianti	breast of chicken morsels sautéed with Portobello mushrooms & roasted peppers in a drunken chianti wine demi-glaze	93.59	119.59
Chicken Francese	chicken breast sautéed with just squeezed lemon, butter & white wine	93.59	119.59
Chicken Marsala	boneless breast of chicken simmered with mushrooms in our imported Marsala wine sauce	93.59	119.59
Chicken Martini	boneless breast of chicken coated with a panko-reggiano crust and simmered in vino bianco / lemon butter glaze	98.79	129.99
Chicken Parmigiana	breaded crispy chicken breast baked with tomato sauce & mozzarella cheese	93.59	119.59
Chicken Piccata	chicken breast sautéed with capers, lemon, butter & white wine	93.59	119.59
Chicken Pizzaiola	medallions of chicken sautéed with sweet bell peppers & caramelized onion in tomato brodetto	93.59	119.59
Chicken Scarpariello	sliced sweet sausage & chicken morsels, cherry peppers in a tangy, rosemary wine sauce	93.59	119.59
Chicken Sorrentina	breast of chicken layered with prosciutto, eggplant & mozzarella in a sherry portobello sauce	93.59	119.59
Chicken Valdostana	chicken with prosciutto, fresh mozzarella & mushrooms/port wine reduction	93.59	119.59
Tuscan Chicken	chicken rolled with spinach & provolone in a pancetta cream sauce with fresh thyme	98.79	129.99



SEAFOOD ENTRÉES

		Half	Full
Calamari Fra Diavola	crispy seasoned domestic calamari served with spicy marinara sauce	88.39	119.59
Calamari Vino Bianca	sautéed domestic calamari with butter, white wine, garlic & basil	88.39	119.5
Salmon Mediterraneo	pan seared filet of salmon simmered with littleneck clams, plum-tomato & kalamata olives	135.19	181.98
Shrimp Fra Diavola	jumbo wild shrimp simmered in spicy tomato sauce, chili flakes	119.59	176.78
Shrimp Francese	butterflied wild shrimp with just squeezed lemon, butter & white wine	119.59	176.78
Shrimp Oreganata	baked shrimp topped with toasted panko crumbs, oregano & fresh herbs	119.59	176.78
Shrimp Parmigiana	fried shrimp baked with tomato sauce, finished with mozzarella cheese	119.59	176.78
Shrimp Scampi	jumbo wild shrimp sautéed with white wine, butter, garlic & herbs	119.59	176.78
Stuffed Shrimp	butterflied jumbo shrimp stuffed with lump crab meat	135.19	181.98
Zuppa di Pesce	sea scallops, shrimp, clams, mussels & calamari in tomato brodetto	135.19	181.98
Sole Francese	battered filet of sole braised with fresh squeezed lemon, white wine - butter sauce	119.59	145.59
Flounder Oreganata	baked flounder filet, topped with toasted panko bread crumbs, oregano & herbs	119.59	145.59
Stuffed Sole	filet of sole stuffed with lump crab meat harmonized in a delicate scampi sauce	135.19	181.98

**Any allergy, food or ingredient concerns, please speak
with our catering co-ordinator or manager**

ITALIAN CUCINA

Our meats and provisions are sourced from professional butchers

		<i>Half</i>	<i>Full</i>
Veal Parmigiana	breaded crispy veal cutlet baked with tomato sauce & mozzarella cheese	114.39	171.58
Veal alla Romano	veal scallopini layered with spinach & provolone in a tomato-white wine, sage	114.39	171.58
Veal Chianti	scallopini of veal sautéed with portobello mushrooms & roasted peppers in chianti wine demi-glace	114.39	171.58
Veal Francese	veal scallopini sautéed with just squeezed lemon, butter & white wine sauce	114.39	171.58
Veal Marsala	veal medallions simmered with mushrooms in an imported Marsala wine sauce	114.39	171.58
Veal Piccata	veal scallopini sautéed with capers, lemon, butter & white wine sauce	114.39	171.58
Veal Pizzaiola	medallions of veal sautéed with sweet peppers & caramelized onion in tomato brodo	114.39	171.58
Veal Sorrentina	veal scallopini layered with prosciutto, eggplant & mozzarella/sherry Portobello sauce	119.59	181.98
Veal Valdostana	veal with prosciutto, mushrooms & mozzarella/port wine demi-glace	119.59	181.98
Sausage & Peppers	Italian fennel sausage with caramelized onion and sweet roasted bell peppers	93.59	140.39
Pork Chop Pizzaiola	bone on or boneless pork chop sautéed with sweet bell peppers & caramelized onion in tomato sauce	93.59	171.58
Pork Chop Scarpariello	slowly braised boneless pork chop with hot cherry peppers in a tangy rosemary white wine sauce	93.59	171.58



—VEGETARIAN/ GLUTEN FREE SIDES —

		<i>Half</i>	<i>Full</i>
Eggplant Florentine	eggplant stuffed with fresh ricotta & spinach & a basil pesto drizzle	93.59	119.59
Eggplant Parmigiana	breaded eggplant baked with tomato sauce & mozzarella	93.59	119.59
Eggplant Rollatini	eggplant stuffed with ricotta fresca & mozzarella cheese/tomato sauce	93.59	119.59
Sautéed Broccoli or Spinach	fresh broccoli florets or spinach sautéed with virgin olive oil and sliced bronzed garlic	62.39	93.59
Sautéed Escarole & Beans	fresh escarole & cannellini beans sautéed with evoo & roasted garlic	62.39	93.59
Sautéed Broccoli Rabe	fresh broccoli rabe sautéed with virgin olive oil and sliced bronzed garlic		market
Sautéed Zucchini	half moon squash in a light marinara, fra diavolo or garlic & oil	62.39	93.59
Asparagus	grilled with aged balsamic or baked au gratin		market
String Beans Almondine	string beans tossed with sliced toasted almonds - butter glaze	62.39	93.59
Zucchini Parmigiana	crispy breaded zucchini baked with tomato sauce & mozzarella cheese	93.59	119.59
Rosmarino Potatoes	baby red potatoes slowly roasted with rosemary, evoo & sicilian sea salt	41.60	72.79
Vegetable Medley	farm fresh julienne vegetables - butter glaze	62.39	93.59





Short Notice
Specialists

AMORE CATERERS honors Italy's cooking principles by focusing on what simple ingredients are peaking in season. We pay homage by using generational recipes, our approach is rustic, flavorful, simple & fresh. We always source the highest quality - premium ingredients and push the envelope on culinary savoriness.

Our kitchen (cucina povera) skillfully assembles humble pure ingredients together with love to make your mouth happy.

You'll make the perfect host, we'll make the perfect party

WE ARE OFF-PREMISE EVENT SPECIALISTS

Winter, Spring, Summer or Fall... always means it's time to plan your next event or special occasion with AMORE CATERERS. We rely on the purest - market, farm fresh seasonal quality ingredients to create dishes that appeal to all senses. Our menus can be customized to your personal tastes, style, guests and of course budget. We can accommodate special menu requests.

Simply put - exceptional food prepared and presented with care and passion; for more than 30 years this has always been our philosophy for producing spectacular events. Ranging from simple tray/platter drop offs to your home, business, school or office to Fortune 500 boardroom luncheons or white table linen formal cuisine, backyard family gatherings to beach front clam bakes.

PRIVATE~ CORPORATE~ BUSINESS~ HOME ENTERTAINING

PERFECT CATERING

- Birthday Celebrations
- Communion
- Rehearsal Dinners
- Bridal/Baby Showers
- Corporate Functions
- Business Luncheons
- Private parties and much more...

FAST DELIVERY

All Prices Plus State Sales Tax

Prices & availability may change without notice based on market conditions.

Before placing your order please inform our manager of any food allergies or concerns.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices shown include a 3.99% Credit Card Fee

PRSR STD
ECRWS
U.S. POSTAGE
PAID
EDDM RETAIL

*****ECRWS*****
**Local
Postal Customer**

Printed by H15s, inc 877-483-1040 R083122

DESSERTS

We can create any dessert you wish:

- Custom Artisan Cakes •
- Italian Cookie Platter •
- Cannoli Platter • Pastry Platters •
- Fruit Platter • Homemade Zeppole •
- Brownie Trays •
- Chocolate Chip Cookie Platter •
- Italian Donuts •

*\$30 rental of chafing dishes
& Sterno Set*