

ITALIAN KITCHEN

AMORE CATERERS

EST. 1964

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A non-cash adjustment of 3.99% will apply to all credit card purchases

APPETIZERS & SIDES



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

		Half	Full
Baked Clams (18ct/34ct)	<i>chopped clams baked with artisan bread crumbs & fresh herbs</i>	75	105
Broccoli Rabe/Sausage	<i>sautéed fresh broccoli rabe with Italian fennel sausage & chili flakes</i>		market
Bruschetta	<i>crostini with marinated Roma tomato</i>	25	50
Buffalo Wings (36ct/75ct)	<i>choice of: bbq, hot, teriyaki, bleu cheese sauces (served with carrots & celery)</i>	45	90
Chicken Fingers (32ct/60ct)	<i>crispy breaded chicken tenders served with a variety of dipping sauces</i>	65	105
Crab Cakes	<i>crab cakes Maryland style lump crab cakes served with a remoulade sauce</i>	120	150
Eggplant Rollatini	<i>served in traditional tomato sauce</i>	90	115
Fritto Misto Platter	<i>mozzarella sticks, buffalo wings & chicken tenders with dipping sauces on side</i>	N/A	110
Fried Calamari	<i>crispy domestic calamari served with marinara sauce</i>	85	115
Garlic Bread	<i>Italian bread loaf toasted with butter, garlic & herbs</i>		per piece
Garlic Bread Parmigiana	<i>Italian bread loaf toasted with butter, garlic & herbs with melted mozzarella</i>		per piece
Garlic Knots	<i>house made bread twists brushed with evoo, fresh garlic & herbs</i>	40	60
Grilled Vegetables	<i>seasonal veggie's grilled with aged balsamic, evoo & kosher salt.</i>	55	99
Meatballs	<i>traditional Italian meatballs served in tomato sauce</i>	70	99
Mozzarella Sticks (34ct/70ct)	<i>battered crispy mozzarella cheese served with tomato sauce</i>	60	95
Mussels Marinara	<i>prince edward island mussels simmered in marinara sauce</i>	70	99
Mussels Posillipo	<i>prince edward island mussels simmered in wine, butter & fresh garlic</i>	70	99
Rice Balls (18/35ct)	<i>crispy panko risotto croquettes with smoked mozzarella & sweet peas</i>	60	99
Sausage	<i>Italian grilled fennel sausage smothered in tomato sauce</i>	60	90
Sautéed Zucchini	<i>garden fresh zucchini simmered in our marinara sauce</i>	50	80
Skewered Caprese	<i>bocconcini (petite fresh mozzarella) skewered with grape tomato & garden basil</i>	80	105
Stuffed Mushrooms	<i>baked mushrooms stuffed with Romano cheese, pureed vegetable & herbs</i>	70	99
Stuffed Peppers	<i>roasted bell peppers stuffed with risotto, sausage, fresh herbs, cheese & artisanal bread crumb</i>	70	99
Zucchini Sticks	<i>lightly fried squash served with a side of marinara or vodka sauce</i>	60	85



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
\$29.95

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 Veggie's	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
\$95.00 (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
Oven Gold Turkey BLT	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 soppressata, 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,	50	65
Caesar	chopped hearts of romaine lettuce, shaved pecorino romano & focaccia croûtons	55	80
Harvest	baby field greens, roasted walnuts, dried cranberries, fresh chopped orchard apples & ricotta salata	65	95
Katonah Ave.	fresh baby field greens, grilled free-range chicken breast, feta cheese, warm bacon & tomato	75	99
Mark Anthony	baby field greens, red onion, mushrooms, bacon, sun dried tomato, artichoke & fresh mozzarella	70	95
Pomodoro	marinated Roma tomatoes, red onion, capers, black olives & gorgonzola cheese	65	95
Caprese	sliced heirloom tomato layered with fresh mozzarella & basil over greens with roasted peppers	75	99
Somers Tuskers	spinach, diced tomato, crispy pancetta, grilled portobello mushroom & Gorgonzola	65	95
Chef	a blend of greens, cucumber, tomato, broccoli, ham, turkey, hard boiled egg & American cheese	65	95
Cobb	iceberg lettuce with chopped tomato, olives, chicken, bacon, egg & American cheese	75	99
Amore	iceberg lettuce, red onion, tomato, fresh mushrooms & focaccia croûtons	50	75
Sunday Insalata	baby field greens, shredded carrots, cucumbers, black olives, grape tomato & ceci beans with fresh mozzarella, reggiano & balsamic glaze	65	95
Village Salad	arugula, endive & radicchio with diced tomato	60	90
Greek	baby field greens, chick peas, cucumber, sun dried tomato, cherry tomato, red onions, cheese, kalamata olives & feta	65	95
Burrata Salad	wild arugula, sun-dried sweet peppers, fresh imported burrata, aged balsamic	60	90
Arugula	wild arugula, red onions, roasted tomato, shaved parmigiano reggiano, lemon herb dressing	55	75
Pasta Primavera	cold pasta tossed with fresh seasonal vegetables, black olives, & a pesto glaze	70	95

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 25 40
Crispy Chicken - additional 25 40



PARTY PLATTERS & DISPLAYS

		Full Only
Cheese Platter	imported artisan cheeses with fig preserves, honey & crackers	160
Cold Antipasti	freshly sliced premium cold cuts & cheeses, Italian favorites: fire roasted peppers, sun dried tomatoes, olives & artichoke hearts	175
Veggie Delight	seasonal farm fresh vegetable crudite	85
Grilled Veggie's	marinated vegetables in an aged balsamic glaze grilled to perfection	99
Fritto Misto Platter	mozzarella sticks, buffalo wings, zucchini sticks & chicken fingers (dipping sauces on the side)	110
Fruit Platter	a beautiful presentation of our fresh market seasonal fruits & berries	95
Hot Antipasti	eggplant rollantini, stuffed peppers, mussels, clams, stuffed mushrooms & fried calamari (marinara sauce on the side)	165
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 • Fussili
Gnocchi • Tortellini • Cavatelli • Whole Wheat Penne Pasta

		Half	Full
Tomato Sauce	<i>pureed D.O.P San Marzano tomatoes & simmered with fresh herbs</i>	60	85
Aglio e Olio	<i>tuscan extra virgin olive oil, sliced roasted garlic & fresh parsley</i>	60	85
Alfredo	<i>velvety/cream sauce with pecorino romano cheese & Italian butter</i>	75	100
Alla Rosa	<i>pink velvety/cream sauce with morsels if chicken & broccoli florets</i>	75	100
Amore	<i>sun-dried tomato, broccoli florets & roasted garlic in white wine sauce</i>	75	100
Bolognese	<i>traditional hearty meat sauce: veal, pork & beef infused tomato sauce</i>	75	100
Broccoli	<i>fresh broccoli florets sautéed with evoo & roasted garlic</i>	75	100
Caprese	<i>diced tomato sautéed in evoo & bronze garlic, basil finished with fresh mozzarella</i>	75	100
Carbonara	<i>fresh cream with bacon, onion & Pecorino Romano cheese</i>	75	100
Clam Sauce (Red)	<i>fresh littleneck clams simmered in marinara sauce</i>	75	100
Clam Sauce (White)	<i>fresh littleneck clams simmered in white wine, fresh parsley & sliced brown garlic</i>	75	100
Filetto di Pomodoro	<i>filet of plum San Marzano tomato simmered with pancetta, caramelized onion & basil</i>	75	100
Marinara	<i>hand crushed whole tomato with basil & fresh herbs</i>	75	100
Marechiaro	<i>fresh mussels simmered in a spicy tomato & fresh basil sauce</i>	75	100
Pesto Cream	<i>pureed Genovese basil, Parmigiana Reggiano, pignoli nuts and fresh cream</i>	75	100
Pomodoro	<i>artichoke, olives & arugula sauteed with smoked mozzarella</i>	75	100
Primavera	<i>seasonal fresh veggies prepared 3 ways: tomato, garlic & oil or cream</i>	75	100
Spinach	<i>farm spinach sautéed with roasted garlic, evoo & Sicilian sea salt</i>	75	100
Toscana	<i>sausage with broccoli rabe & cannellini beans in evoo & sliced garlic</i>	75	100
Valentino	<i>Italian sweet fennel sausage, roasted peppers & onions simmered in tomato sauce</i>	75	100
Vodka Sauce	<i>our signature pink cream sauce with Russian vodka, melted shallots & minced pancetta</i>	75	100
Meatballs	<i>tomato sauce with house made Nonnà's meatballs</i>	75	100
Sausage	<i>tomato sauce with grilled Italian fennel sausage</i>	75	100

Gluten free pasta available (+\$10)

PASTA AL FORNO

		Half	Full
Meat Lasagna	<i>our multilevel pasta layered with fresh ricotta, pecorino, fresh mozzarella with bolognese & fresh marinara sauce</i>	90	115
Baked Ziti	<i>with ricotta cheese and melted mozzarella</i>	75	100
Baked Ravioli (25/50ct)	<i>cheese ravioli topped with melted mozzarella</i>	75	100
Baked Manicotti (15/30ct)	<i>topped with melted mozzarella</i>	75	100
Baked Ziti Siciliana	<i>tossed with roasted eggplant, ricotta & melted mozzarella</i>	75	100
Baked Ziti Sorrentina	<i>tossed with meat sauce, ricotta & melted mozzarella</i>	75	100
Vegetarian Lasagna	<i>multilevel pasta layered with fresh ricotta, pecorino, fresh mozzarella, mixed vegetables & fresh marinara sauce</i>	90	115



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 alla Romano	chicken breast layered with spinach & melted provolone, finished in a tomato/wine, sage sauce	90	115
Chicken Cacciatore	chicken simmered with mushrooms, peppers & onions in tomato sauce	90	115
Chicken Chianti	breast of chicken morsels sautéed with Portobello mushrooms & roasted peppers in a drunken chianti wine demi-glace	90	115
Chicken Francese	chicken breast sautéed with just squeezed lemon, butter & white wine	90	115
Chicken Marsala	boneless breast of chicken simmered with mushrooms in our imported Marsala wine sauce	90	115
Chicken Martini	boneless breast of chicken coated with a panko-reggiano crust and simmered in vino bianco / lemon butter glaze	95	125
Chicken Parmigiana	breaded crispy chicken breast baked with tomato sauce & mozzarella cheese	90	115
Chicken Piccata	chicken breast sautéed with capers, lemon, butter & white wine	90	115
Chicken Pizzaiola	medallions of chicken sautéed with sweet bell peppers & caramelized onion in tomato brodetto	90	115
Chicken Scarpariello	sliced sweet sausage & chicken morsels, cherry peppers in a tangy, rosemary wine sauce	90	115
Chicken Sorrentina	breast of chicken layered with prosciutto, eggplant & mozzarella in a sherry portobello sauce	90	115
Chicken Valdostana	chicken with prosciutto, fresh mozzarella & mushrooms/Marsala wine reduction	90	115
Tuscan Chicken	chicken layered with spinach & provolone in a bacon cream sauce with fresh thyme	95	125



SEAFOOD ENTRÉES

		Half	Full
Calamari Fra Diavola	crispy seasoned domestic calamari served with spicy marinara sauce	85	115
Calamari Vino Bianca	sautéed domestic calamari with butter, white wine, garlic & basil	85	115
Salmon Mediterraneo	pan seared filet of salmon simmered with littleneck clams, plum-tomato & kalamata olives	130	175
Shrimp Fra Diavola	jumbo wild shrimp simmered in spicy tomato sauce, chili flakes	115	170
Shrimp Francese	butterflied wild shrimp with just squeezed lemon, butter & white wine	115	170
Shrimp Oreganata	baked shrimp topped with toasted panko crumbs, oregano & fresh herbs	115	170
Shrimp Parmigiana	fried shrimp baked with tomato sauce, finished with mozzarella cheese	115	170
Shrimp Scampi	jumbo wild shrimp sautéed with white wine, butter, garlic & herbs	115	170
Stuffed Shrimp	butterflied jumbo shrimp stuffed with lump crab meat	130	175
Zuppa di Pesce	sea scallops, shrimp, clams, mussels & calamari in tomato brodetto	130	175
Sole Francese	battered filet of sole braised with fresh squeezed lemon, white wine - butter sauce	115	140
Flounder Oreganata	baked flounder filet, topped with toasted panko bread crumbs, oregano & herbs	115	140
Stuffed Sole	filet of sole stuffed with lump crab meat harmonized in a delicate scampi sauce	130	175

**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

		Half	Full
Veal Parmigiana	<i>breaded crispy veal cutlet baked with tomato sauce & mozzarella cheese</i>	110	165
Veal alla Romano	<i>veal scallopini layered with spinach & provolone in a tomato-white wine, sage</i>	110	165
Veal Chianti	<i>scallopini of veal sautéed with portobello mushrooms & roasted peppers in chianti wine demi-glace</i>	110	165
Veal Francese	<i>veal scallopini sautéed with just squeezed lemon, butter & white wine sauce</i>	110	165
Veal Marsala	<i>veal medallions simmered with mushrooms in an imported Marsala wine sauce</i>	110	165
Veal Piccata	<i>veal scallopini sautéed with capers, lemon, butter & white wine sauce</i>	110	165
Veal Pizzaiola	<i>medallions of veal sautéed with sweet peppers & caramelized onion in tomato brodo</i>	110	165
Veal Sorrentina	<i>veal scallopini layered with prosciutto, eggplant & mozzarella/sherry Portobello sauce</i>	115	175
Veal Valdostana	<i>veal with prosciutto, mushrooms & mozzarella/marsala wine demi-glace</i>	115	175
Sausage & Peppers	<i>Italian fennel sausage with caramelized onion and sweet roasted bell peppers</i>	90	135
Pork Chop Pizzaiola	<i>bone on or boneless pork chop sautéed with sweet bell peppers & caramelized onion in tomato sauce</i>	90	165
Pork Chop Scarpariello	<i>slowly braised boneless pork chop with hot cherry peppers in a tangy rosemary white wine sauce</i>	90	165



—VEGETARIAN/ GLUTEN FREE SIDES —

		Half	Full
Eggplant Florentine	<i>eggplant stuffed with fresh ricotta & spinach & a basil pesto cream sauce</i>	90	115
Eggplant Parmigiana	<i>breaded eggplant baked with tomato sauce & mozzarella</i>	90	115
Eggplant Rollatini	<i>eggplant stuffed with ricotta fresca & mozzarella cheese/tomato sauce</i>	90	115
Sautéed Broccoli or Spinach	<i>fresh broccoli florets or spinach sautéed with virgin olive oil and sliced bronzed garlic</i>	60	90
Sautéed Escarole & Beans	<i>fresh escarole & cannellini beans sautéed with evoo & roasted garlic</i>	60	90
Sautéed Broccoli Rabe	<i>fresh broccoli rabe sautéed with virgin olive oil and sliced bronzed garlic</i>		market
Sautéed Zucchini	<i>half moon squash in a light marinara, fra diavolo or garlic & oil</i>	60	90
Asparagus	<i>grilled with aged balsamic or baked au gratin</i>		market
String Beans Almondine	<i>string beans tossed with sliced toasted almonds - butter glaze</i>	60	90
Zucchini Parmigiana	<i>crispy breaded zucchini baked with tomato sauce & mozzarella cheese</i>	90	115
Rosmarino Potatoes	<i>baby red potatoes slowly roasted with rosemary, evoo & sicilian sea salt</i>	40	70
Vegetable Medley	<i>farm fresh julienne vegetables - butter glaze</i>	60	90





ITALIAN KITCHEN
AMORE CATERERS
 Est. 1993

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 trays / platter drop offs to your home, business, school or office /// to a Fortune 500 boardroom luncheons.

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.

A non-cash adjustment of 3.99% will apply to all credit card purchases



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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