



Ala Carte Holiday Menu

"Prepared with Passion... Serviced with Pride"

Plattered Hors D'oeuvres and Desserts

	Small (Serves 8-10)	Medium (Serves 16-20)	Large (Serves 20-30)
Vegetable Platter (w/ Dip)	\$52.95	\$62.95	\$72.95
Continental Cheese Board (w/ Gourmet Crackers).....	\$54.95	\$74.95	\$94.95
Antipasto Platter	\$80.95	\$100.95	\$130.95
Shrimp Platter	5 Dozen	8 Dozen	12 Dozen
(Large Shrimp served with Cocktail Sauce and Lemons)	\$74.95	\$100.95	\$134.95
Spinach Dip in Pumpernickel Well (w/ Gourmet Crackers)	\$74.95		
Hot Crab Dip (w/ Toasted Bagel Chips)	\$74.95		\$130.95
Fresh Fruit Platter.....	\$54.95	\$74.95	\$94.95
Combination Fruit and Cheese Platter (w/ Crackers).....	\$54.95	\$74.95	\$94.95
Assorted Finger Sandwich Platter.....	30 Pcs.	55 Pcs.	80 Pcs.
	\$54.95	\$74.95	\$94.95
Assorted Holiday Cookies & Fancy Mini Desserts.....	\$2.75 Per Person		
Cookies or Brownies	\$1.75 Each		

Stationary or Butler Passed Hors D'oeuvres

Standard • \$1.50 ea. (minimum of 36 pieces)

Meat

- Tropical jerk wings
- Traditional buffalo wings served with blue cheese or ranch dressing
- Cajun chicken fingers served with honey mustard dipping sauce
- Blackened chicken fingers
- Pigs in a blanket served with honey mustard
- Italian sausage and mozzarella stuffed mushroom
- Hand rolled meatballs - choice of:
Swedish, sweet and sour, Italian marinara, zinfandel sauce, barbecue
- Mini chicken quesadillas served with sour cream and salsa
- Mini beef quesadillas served with sour cream and salsa
- Mini BLT tartlet with house made aioli
- Mini baked purple potatoes with sour cream, bacon and chive

Seafood

- Almond crusted shrimp cakes topped with lemon parsley aioli
- Crabmeat stuffed mushroom caps



Vegetarian

- Polenta diamonds with pesto sauce and shaved parmesan
- Lemony hummus topped with feta cheese in cucumber cups
- Globe grapes wrapped in gorgonzola mousse and rolled in crushed pistachios
- Pear and brie quesadillas
- Parmesan cheese stuffed mushroom caps
- Florentine mushroom caps - stuffed with spinach and feta cheese
- Goat cheese and herb stuffed mushroom caps
- Vegetarian egg rolls served with plum dipping sauce
- Spinach and feta phyllo triangles



Stationary or Butler Passed Hors D'oeuvres

Premium • \$2.50 ea. (minimum of 36 pieces)

Meat

- Crispy orange beef skewers
- Thai marinated flank steak skewers with pineapple salsa
- Thai chicken satay with peanut sauce
- Chicken souvlaki skewers with tatziki sauce
- Tandoori chicken satay with a creamy yogurt dipping sauce
- Antipasto skewers - assorted Italian cured meats, mozzarella, olives and grilled vegetables



Vegetarian

- Caprese skewers - cherry tomato, mozzarella, and fresh basil drizzled with balsamic glaze
- Roasted red pepper and mozzarella skewers marinated in pesto sauce
- Dolmades - grape leaves stuffed with lemony rice, pine nuts and herbs, served cold
- Watermelon, feta and basil skewers with balsamic drizzle

Seafood

- Scallops wrapped in bacon
- Mini Florida blue crab cakes with orange tarragon sauce
- Shrimp quesadillas served with sour cream and salsa
- Sizzling garlic shrimp
- Shrimp wrapped in bacon
- Buffalo shrimp with blue cheese
- Coconut shrimp with orange tarragon sauce
- Blackened shrimp
- Conch fritter with remoulade sauce



Ask your event planner about our many ethnic specialties, full-service menu options and any food allergy concerns you may have.

Signature Salads

(We can add blackened or grilled chicken or shrimp to any of your salad choices, please speak with your event coordinator for pricing.)

	Small (Serves 8-10)	Medium (Serves 16-20)	Large (Serves 20-30)
Standard	\$32.95	\$44.95	\$64.95
Premium	\$42.95	\$64.95	\$84.95
Deluxe	\$59.95	\$89.95	\$125.95

Standard

- **Mixed Greens** - Field greens topped with cherry tomatoes, cucumber, julienned squash and julienned carrots served with our house Italian dressing
- **Classic Caesar** - Romaine lettuce, house made croutons and grated parmesan cheese tossed with Amici's creamy caesar dressing
- **Greek Salad** - Field greens, feta cheese, greek olives, tomatoes, pepperoncini
- **Harvest Salad** - Mixed field greens topped with crumbled bleu cheese, walnuts, dried cranberries and balsamic vinaigrette
- **Mediterranean Salad** - Mixed field greens topped with roasted peppers, artichoke hearts and feta cheese served with Italian vinaigrette

Deluxe

- **Antipasto Salad** - Field greens topped with Italian meats, cheese and grilled vegetables, served with balsamic vinaigrette
- **Roasted Pumpkin Salad** - Field greens topped with roasted pumpkin cubes, toasted hazelnuts, dried cranberries and crumbled goat cheese served with balsamic vinaigrette

Premium

- **Roasted Pear Salad** - Mixed field greens topped with roasted brown sugar glazed pears, candied walnuts, dried cranberries and crumbled gorgonzola cheese, served with balsamic vinaigrette
- **Sautéed Apple Salad** - Mixed greens topped with sautéed apples, candied pecans, dried cranberries and crumbled goat cheese, served with raspberry vinaigrette
- **Rustic Italian Salad** - Field greens topped with cherry tomatoes, olives, cucumbers, pepperoncini, roasted peppers and bocconcini mozzarella, served with Italian vinaigrette
- **Spinach Salad** - Fresh spinach topped with diced eggs, grapes, strawberries, oranges, bleu cheese crumbles and candied walnuts with raspberry vinaigrette
- **Greek Salad** - Field greens, feta cheese, sliced beets, Greek olives, tomatoes, pepperoncini and potato salad
- **Key West Salad** - Spring mixed greens, strawberries, mandarin oranges, pineapple, red peppers, toasted almonds and coconut with raspberry vinaigrette
- **Columbian Salad** - Iceberg lettuce, Swiss cheese, ham, parmesan cheese and green olives served with the classic herbed vinaigrette

Vegetarian or Vegan

(Selections with an asterisk are vegetarian but can be adapted to a Vegan recipe, please specify with your event coordinator)

	Half Pan (Serves 16-20)	Full Pan (Serves 20-30)
Standard	\$44.95	\$74.95
Premium	\$49.95	\$94.95

Standard

- **Portobello Napoleons** - Marinated in balsamic vinaigrette grilled and then stacked with fire roasted peppers, grilled asparagus and buffalo mozzarella then drizzled with a balsamic reduction and garnished with fresh basil
- ***Black Bean Cakes** - A combination of black beans, finely chopped peppers, onions, jalapeño and cilantro pan seared and served with a cilantro lime crema or a homemade pico di gallo
- ***Falafel Fritters** - Chic peas, middle eastern spices and herb fritters served with pita points and tzatziki sauce

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Premium

- **Vegetable Lasagna** - Lasagna noodles layered with zucchini, yellow squash, carrots, mushrooms, ricotta cheese, fresh herbs and our house marinara, then topped with mozzarella cheese and basil
- ***Eggplant Parmesan** - Eggplant sliced then, breaded and fried and topped with our house marinara sauce, melted mozzarella and parmesan cheese



Poultry & Pork Selections

(All of our chicken dishes are made with boneless chicken breast unless otherwise specified)

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$49.95	\$94.95
Premium	\$57.95	\$104.95
Deluxe	\$84.95	\$130.95

Standard

- **Chicken Marsala** - Sautéed in marsala wine with mushrooms and garlic
- **Chicken Picatta** - Sautéed in a lemon caper butter sauce
- **Grilled Lemon Chicken** - Grilled with fresh lemon & lemon pepper
- **Jerk Chicken** - Marinated in jerk seasoning and served with a tequila lime sauce
- **Chicken Tandoori** - Chicken thighs coated in indian spices and thick yogurt then grilled
- **Hawaiian Chicken** - Chicken thighs grilled and glazed with a pineapple soy sauce
- **Balsamic Chicken** - Breaded chicken breast sautéed with garlic, cherry tomatoes, kalamata olives and fresh basil in a balsamic reduction
- **Pecan Chicken** - Topped with fresh pecans and dijon mustard
- **Chicken Francaise** - Dredged in egg batter then pan fried and topped with a lemon, butter, garlic sauce
- **Chicken Parmigiana** - Breaded cutlets topped with marinara sauce and melted mozzarella cheese
- **Cuban Chicken** - Chicken thighs topped with roasted red peppers, black beans and pepper jack cheese
- **Deconstructed Chicken Cordon Bleu** - Breaded chicken cutlets topped with a béchamel sauce, ham and melted Swiss cheese
- **Chicken Cacciatore** - Thighs, peppers, onions and green olives cooked in tomato sauce
- **Sausage, peppers and Onions** - Mild Italian sausage, red and green peppers and onions roasted with extra virgin olive oil and parmesan cheese
- **Carved Honey Baked Virginia Ham** - Coated in a brown sugar, mustard, clove and pineapple glaze
- **Carved Turkey Breast** - Served with cranberry sauce

Premium

- **Chicken Saltimbocca** - Cutlets topped with prosciutto and fresh sage and coated in a brown butter sauce
- **Spinach and Ricotta Stuffed Chicken** - Topped with a sprinkle of browned bread crumbs
- **Chicken Apricot** - Filled with a traditional pear stuffing and topped with apricot butter glaze
- **Chicken Cordon Bleu** - Filled with smoked ham and Swiss cheese then topped with Italian breadcrumbs
- **Peach and Balsamic Glazed Pork Loin** - Roasted and served with grilled peaches in agrodolce (sweet and sour) and a balsamic glaze
- **Apple & Herb Roasted Pork Loin** - Crusted with fennel and garlic and stuffed with apples and caramelized onions
- **Grilled Pork Loin al Pastor** - Crusted in Mexican spices and served with an avocado crema
- **Porchetta** - Pork shoulder stuffed with fennel, lemon zest and garlic and wrapped with Bacon, slow roasted, and topped with a lemon parsley gremolata



Deluxe

- **Bacon and Blue Cheese Stuffed Chicken Breasts** - Cutlets stuffed with melted blue cheese and caramelized onions then wrapped in applewood smoked bacon
- **Lo Country Stuffed Chicken** - Shrimp, chorizo sausage and cornbread stuffed chicken breast
- **Crab Stuffed Chicken** - Stuffed with Amici's signature crab stuffing, wrapped in applewood smoked bacon

Beef, Veal & Lamb Selections

(All of our chicken dishes are made with boneless chicken breast unless otherwise specified)

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$57.95	\$104.95
Premium	\$100.95	\$190.95
Deluxe	\$130.95	\$254.95

Standard

- **Beef Brisket** - Braised with root vegetables until tender and served with velvety brown gravy
- **Sliced Flank Steak** - Herb crusted, grilled, Select a sauce: Burgundy sauce, Demi Merlot, Gorgonzola Cream, Balsamic, or Horseradish

Premium

- **Stuffed Flank Steak** - Flank steak rolled with spinach, feta and fire roasted red peppers then roasted and topped with a pan sauce
- **Leg of Lamb** - Carved and served with feta mint pesto

Deluxe

- **Braised Short Ribs** - Topped with a porcini mushroom and barolo wine reduction
- **Veal Osso Buco** - Braised in merlot, roasted root vegetable and tomato broth until tender and served with a sprinkle of fresh horseradish gremolata
- **Hanger Steak** - Carved and served with peppers and onions
- **Herb Crusted Lamb Chops** - Served with feta mint pesto



Seafood Selections

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$57.95	\$104.95
Premium	\$84.95	\$170.95
Deluxe	\$102.50	\$200.50
Platinum	\$142.50	\$290.95

Standard

- **Grilled Cobia or Tilapia** - Marinated in fresh cilantro, garlic and lime, grilled and topped tequila lime sauce
- **Shrimp scampi** - Shrimp seasoned with lemon, parsley, garlic and parmesan cheese, topped with breadcrumbs and broiled over linguini
- **Cobia or Tilapia Francese** - Egg battered and pan fried and topped with a lemon caper sauce
- **Paella** - Shrimp, mussels, chicken and chorizo sausage cooked with saffron, green olive and tomato rice

Premium

- **Grilled Salmon** - Marinated with a fresh herb, caper and dijon mustard glaze
- **Poached Salmon** - Topped with a lemon dill sauce
- **Asian Salmon** - Marinated in garlic, ginger, scallions, soy sauce and sesame oil and broiled
- **Cioppino** - Shrimp, scallops, calamari and mussels cooked in a light tomato, white wine and basil broth and served with garlic butter crostini



Deluxe

- **Amici's Blue Crab Cakes** - Served with our house made remoulade sauce
- **Grilled Mahi Mahi** - Marinated in fresh cilantro, garlic and lime, grilled and topped with tequilla lime sauce or pineapple salsa

Platinum

- **Blue Crab Mahi Mahi** - Mahi mahi topped with artichoke hearts and blue crab and served with lime caper sauce
- **Stuffed Flounder** - Filled with a crabmeat stuffing and finished with a sprinkle of Italian bread crumbs
- **Stuffed Salmon** - Rolled with scallop mousse and spinach and topped with a lemon dill sauce

Market Price Items

- **Pecan Crusted Grouper** - Topped with pecans and served with a light dijon cream sauce
- **Whole Maine Lobster** - Steamed and served with butter and lemon
- **Lobster Tails** - Served split and seasoned with butter, parsley and lemon
- **Lobster Thermidor** - Mushrooms, garlic and lobster sautéed and presented in half lobster shell, topped with a creamy Newburgh sauce
- **Alaskan King Crab Legs** - Steamed and served with drawn butter and lemon

Vegetable Selections

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$34.95	\$64.95
Premium	\$44.95	\$84.95

Standard

- **Medley of Fresh Vegetables** - Yellow squash, zucchini, peppers, broccoli and mushrooms seasoned and sautéed
- **Roasted Root Vegetables** - Chef's Choice vegetables include: Carrots, parsnips, turnips, radishes, sweet potatoes, onions and beets seasoned with fresh rosemary and olive oil and roasted until golden
- **Cheesy Roasted Artichoke Hearts** - Artichoke hearts topped with fresh grated romano cheese and herbs and roasted
- **Sautéed Zucchini** - With Italian herbs, garlic and olive oil
- **Sautéed Broccoli** - Served in garlic and oil
- **Green Beans Almandine**
- **Brown Sugar Glazed Baby Carrots**

Premium

- **Balsamic Roasted Vegetable Medley** - Baby carrots with tops, patty pan squash, red onions, asparagus and Harriet covert green beans
- **Zucchini Parmesan** - Zucchini, fresh tomatoes, marinara and grated parmesan cheese
- **Bacon Roasted Brussel Sprouts**
- **Cinnamon & Pecan Roasted Butternut Squash**
- **Loaded Cauliflower Mash**



Starches

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$34.95	\$49.95
Premium	\$49.95	\$74.95

Standard

- **Rice Pilaf** - Long grain white rice with confetti vegetables
- **Coconut Rice** - Japanese sushi rice steeped in coconut milk and topped with scallions
- **Spanish Rice** - Yellow rice with saffron and confetti vegetables
- **Garlic Mashed Potatoes** - Idaho potatoes mashed with cream and butter
- **Roasted Red Skinned Potatoes** - Coated with spices, herbs, extra virgin olive oil and roasted
- **Scalloped Potatoes** - Thinly sliced potatoes layered in a classic cream and herb sauce and then baked to perfection

Premium

- **Sun-dried Tomato Risotto** - Arborio rice slow cooked in chicken broth with caramelized onions, garlic and sun-dried tomatoes, finished with fresh grated parmesan cheese
- **Butternut Squash & Parmesan Risotto**
- **Wild Rice Pilaf** - Served with cranberry, apples and pecans
- **Quinoa** - Served with butternut squash, cranberries, pecans, kale and balsamic
- **Sausage & Sage Stuffing**
- **Macaroni & Cheese**
- **Cinnamon & Honey Roasted Sweet Potatoes**
- **Cheddar Potatoes Au Gratin**
- **Loaded Potatoes Au Gratin**
- **Smoked Gouda Potatoes Au Gratin**
- **Sweet Potato Casserole**



Pasta Selections

(We can add blackened or grilled chicken or shrimp to any of your pasta choices, please speak with your event coordinator for pricing)

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$44.95	\$74.95
Premium	\$54.95	\$94.95
Deluxe	\$61.95	\$120.95

Standard

- **Tri-Colored Cheese Tortellini** - Served with guest's choice of our house made alfredo or marinara sauce
- **Penne** - Served with guest's choice of our house made alfredo or marinara sauce
- **Penne A La Vodka** - Sautéed onions and garlic deglazed with a hint of vodka, then cooked with marinara and finished with a touch of cream
- **Baked Ziti** - Ziti mixed with tomato sauce, fresh basil, ricotta and mozzarella

Premium

- **Manicotti** - Ricotta cheese filled sheets of pasta topped with marinara and mozzarella cheese
- **Stuffed Shells** - Large pasta shells stuffed with a ricotta and herb mixture, topped with marinara sauce and mozzarella cheese and baked until golden
- **Lasagna** - Noodles layered with meat or vegetables, tomato sauce and ricotta cheese mixed with herbs, then topped with mozzarella cheese and cooked until bubbling
- **Pasta Primavera** - Penne combined with sautéed zucchini, yellow squash, peppers, onions and broccoli with an olive oil, garlic and parsley sauce
- **Baked Ziti with Meat** - Ziti mixed with ground beef, tomato sauce, fresh basil, ricotta and mozzarella

Deluxe

- **Lobster Pasta** - Linguine pasta with large morsels of lobster tail topped with an herbed cream sauce
- **Lamb Bolognese** - Pappardelle pasta with a lamb bolognese sauce and topped with fresh grated romano cheese



Additional Sides

Assorted Soft Drinks and Bottled Water ...	\$1.25 Each
Hot Coffee	\$30.00 Per 20 Cups
Lemonade with Cups, Ice and Stirrers	\$15.00 Per Gallon
Iced Tea with Lemons, Sugar,	\$15.00 Per Gallon
Stirrers, Cups and Ice	
Ice Bucket & Cups	\$1.00 (PP)
Tropical Fresh Fruit Bowl	\$2.50 (PP)
Fudge Brownies or Jumbo Cookies	\$1.75 (PP)
Assorted Fancy Mini Desserts	\$2.75 (PP)
Assorted Holiday Cookies	\$2.75 (PP)
Chocolate Covered Strawberries	\$2.50 (PP)
Bagged Potato Chips, Peanuts	\$1.25 Each
or Trail Mix	
Side Salads (Potato, Cole Slaw	\$1.50 (PP)
or Pesto Pasta Salad)	
Whole Fruit	\$1.00 Each

Deliveries

- Delivery fee is \$1/mile, Monday thru Thursday.
- Delivery fee is \$2/mile, Friday, Saturday and Sunday.
- Disposable chafing dishes are available for \$15 each and includes wire frame, water pan, canned heat.
- Disposable serving tongs & spoons are available for \$1 each.
- High grade disposable plates, napkins, and flatware are \$1 per person.
- Stainless chafing dishes, coffee urns, and cambros may be rented for \$15 each and returned the next business day.
- Prices do not include 7% tax or gratuity, service and administration fee. (10% deliveries, 15-20% staffed events)
- A pick up fee will apply if a driver has to return to pick up equipment.

If you would like to turn your gathering into a full service event...

- Captain required on every staffed event at \$160
- Chefs are available for \$120.
- Servers are available at \$110 each. We recommend (1) per 50 guests
- High grade disposable plates, napkins, and flatware are \$1 per person.
- Chafing dishes, china, silverware, and water glasses are \$3 per person (and requires additional servers)
- Floor length linen cloth (90" x 156") available in white or ivory at \$18 each table.
- 90" round or 54" x 120" cloth available in white or ivory at \$10 each.
- 120" round available at \$15 each

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