



# *Full Service Holiday Menu*

**"Prepared with Passion... Serviced with Pride"**

## Cocktail Party Options

### Standard Hors D' Oeuvres (select six butler passed)

- **Wings** - Select a style:
  - Tropical Jerk
  - Buffalo
  - BBQ
  - Garlic Parmesan
- **Chicken Fingers** - Select a style:
  - Cajun
  - Buffalo
  - Traditional
  - Blackened
- **Hand Rolled Meatballs** - Select a style:
  - Swedish
  - Sweet & Sour
  - Italian Marinara
  - Zinfandel Sauce
  - Barbecue
- **Mini Quesadillas** - Select a style:
  - Chicken
  - Beef
  - Brie & Pear
- **Spinach and Feta Triangles**
- **Flatbreads** - Select a style:
  - Buffalo Chicken, Blue Cheese
  - Barbecue Chicken, Caramelized Onion, Ranch
  - Artichoke, Spinach, Caramelized Onion
  - Bacon, Cherry Tomato, Goat Cheese
  - Prosciutto, Candied Pear, Shaved Parmesan
  - Prosciutto and Fontina Cheese
  - Candied Apple, Gorgonzola, Fig, Honey
- **Vegetarian Eggrolls**
- **Almond Crusted Shrimp Cakes**
- **Stuffed Mushrooms**  
Select a style:
  - Parmesan
  - Florentine
  - Sausage and Mozzarella
  - Goat Cheese and Herb
  - Crab Meat
- **French fries** - Select a style:
  - Garlic Parmesan
  - Sea Salt and Truffle oil
  - Sweet Potato with Cinnamon and Sugar
- **Pigs in a Blanket**

### Or Upgrade to a Premium Hors D' Oeuvres (add \$2 per person, per selection)

- **Shrimp** - Select a style:
  - Garlic
  - Bacon Wrapped
  - Buffalo
  - Coconut
  - Blackened
- **Florida Blue Crab Cakes**
- **Scallops Wrapped in Bacon**
- **Conch Fritters with Remoulade**
- **Shrimp Ceviche with Tortilla Strips**
- **Skewers** - Select a style:
  - Crispy Orange Beef
  - Thai Flank Steak, Pineapple Salsa
  - Chicken Satay, Peanut Sauce
  - Antipasto
  - Caprese - Mozzarella, Cherry Tomatoes, Basil, Balsamic Vinaigrette
  - Roasted Pepper, Mozzarella, Pesto
  - Watermelon, Feta, Basil, Balsamic Glaze

### Standard (\$30.95)

- **Garden Fresh Vegetable Display with Artichoke Dip**
- **Baked Brie En Croute**
- **Spinach Dip in a Pumpnickel Well**
- **Continental Cheese Display**  
with Fruit Garnish and Gourmet Crackers
- **Traditional or Spicy Red Pepper Hummus**  
with Toasted Pita Chips
- **Client's Choice of Miniature Hand Rolled Meatballs**
- **Client's Choice of 6 Standard Hors D'Oeuvres**

### Premium (\$36.95)

- **Garden Fresh Vegetable Display with Artichoke Dip**
- **Continental Cheese Display** with Fruit Garnish and Gourmet Crackers
- **Hot Crab Dip** with Seasoned Bagel Chips
- **Traditional or Spicy Red Pepper Hummus**  
with Toasted Pita Chips
- **Carving Station** - Select a type:
  - Honey Baked Virginia Ham
  - Oven Roasted Turkey
  - Grilled Flank Steak
- **Client's Choice of 6 Standard Hors D'Oeuvres**

### Deluxe (\$46.95)

- **Garden Fresh Vegetable Display with Artichoke Dip**
- **Baked Brie En Croute**
- **Iced Shrimp Presentation**
- **Whole Filet Mignon Carving Station**
- **Client's Choice of 6 Standard Hors D'Oeuvres**



All Cocktail Party Menus will include: Assorted Holiday Cookies and Mini Assorted Fancy Dessert Table, Coffee with Creamers and Sweeteners

## Buffet Menu - Choose 4 butler passed Hors

### Choose 4 Standard Butler Passed Hors D' Oeuvres

- **Wings** - Select a style: Tropical Jerk, Buffalo, BBQ, Garlic Parmesan
- **Chicken Fingers** - Select a style: Cajun, Traditional, Blackened, Buffalo
- **Hand Rolled Meatballs** - Select a style: Swedish, Sweet and Sour, Italian Marinara, Zinfandel Sauce, Barbecue
- **Mini Quesadillas** - Select a style: Chicken, Beef, Brie and Pear
- **Flatbreads** - Select a style: Buffalo Chicken, Blue Cheese, Barbecue Chicken, Caramelized Onion, Ranch, Artichoke, Spinach, Caramelized Onion, Bacon, Cherry Tomato, Mozzarella, Prosciutto, Candied Pear, Shaved Parmesan, Prosciutto and Fontina Cheese, Candied Apple, Gorgonzola, Fig, Honey
- **Stuffed Mushrooms** - Select a style: Parmesan, Florentine, Sausage and Mozzarella, Goat Cheese and Herb, Crab Meat
- **French fries** - Select a style: Garlic Parmesan, Sea Salt and Truffle Oil, Sweet Potato with Cinnamon and Sugar
- **Spinach and Feta Triangles**
- **Pigs in a Blanket**
- **Vegetarian Eggrolls**
- **Almond Crusted Shrimp Cakes**

### OR - Upgrade to a Premium Hors D' Oeuvres (add \$1 per person, per selection)

- **Shrimp** - Select a style:
  - Garlic
  - Buffalo
  - Coconut
  - Bacon
  - Wrapped Blackened
- **Florida Blue Crab Cakes**
- **Scallops Wrapped in Bacon**
- **Conch Fritters with Remoulade**
- **Shrimp Ceviche with Tortilla Strips**
- **Skewers** - Select a style:
  - Crispy Orange Beef
  - Thai Flank Steak
  - Pineapple Salsa
  - Roasted Pepper
  - Caprese - Cherry Tomato, Mozzarella, Basil and Balsamic Vinaigrette
  - Watermelon, Feta, Basil and Balsamic Glaze
  - Chicken Satay
  - Peanut Sauce
  - Antipasto
  - Mozzarella
  - Pesto

### OR - Choose 2 Standard Stationary Hors D' Oeuvres

- **Dip Displays** - Select style: Hot Artichoke with Gourmet Crackers • Spinach Dip in a Pumpernickel Well • Hummus and Pita Chips • Spicy Red Pepper Hummus and Pita Chips
- **Baked Brie En Croute Presentation** - Select style: Bourbon Apple, Raspberry Preserves, Pecan, Brown Sugar
- **Garden Fresh Vegetable Display with Artichoke Dip**

### OR - Upgrade to Premium or Deluxe Stationary Hors D' Oeuvres (ask event coordinator for pricing)

- **Hot Crab Dip**
- **Continental Cheese Board**
- **Imported Cheese Board**
- **Caprese Platter**
- **Tropical Fruit Presentation, Mango Dip**
- **Iced Shrimp Presentation**
- **Antipasto Presentation**



## All Buffet Menus Will Include:

- Floor length linens in white or ivory for food and guest tables
- Linen napkins, client's choice of color
- China, flatware and water glasses (wine, champagne and bar glassware available for rental)
- A wide variety of holiday props and décor, lifts, greens and accent materials to enhance food tables

Prices based on 100 + people. 30-49 guests, add \$5 per guest, 50-74 guests, add \$3 per guest, 75-99 guests, add \$1 per person. We recommend one server for every 30 guests for a buffet and one server for every 20 guests for a sit down dinner. The rate per server and bartender is \$110.00, Chef's are \$120.00, Banquet Captain's (one required per event) \$160.00. Service required after 4 hours (from start of event) will be billed at \$30/hr per staff member. Events catered outside a 25-mile radius will result in an additional fee. Florida sales tax will be added to the total bill at 7%. Gratuity will be added to the food portion of the bill at 20%.

## Buffet Menu

### Standard (\$35.75 Buffet)

#### Entrée 4 oz, select two:

- **Sautéed, Roasted or Grilled Chicken** - Select a style:
  - Marsala
  - Picatta
  - Lemon
  - Jerk Chicken
  - Tandoori
  - Hawaiian
  - Pecan and Dijon
  - Francaise
  - Parmigiana
  - Balsamic, Tomato, Olive and Basil
  - Cuban - Roasted Pepper, Black Beans and Pepper Jack Cheese
- **Pan fried, Sautéed or Baked Tilapia or Cobia**  
Select a style:
  - Tequila Lime
  - Thai Coconut Curry
  - Francaise
  - Tomatoes, Capers, Olives and Onions
- **Shrimp Scampi over Linguine**
- **Paella** - Shrimp, Mussels, Chicken, Chorizo, Saffron Green Olive, Tomato Rice, Sausage, Peppers and Onions
- **Penne with Grilled vegetables** - Select sauce:
  - Alfredo
  - Marinara
  - Garlic and oil
  - Pesto
  - Vodka Sauce
- **Beef Brisket** - Root Vegetables, Velvety Brown Gravy

#### Carving Stations:

- **Herb Crusted Flank Steak** - Select a sauce:  
Burgundy Mushroom, Demi Merlot, Gorgonzola Cream, Balsamic, Horseradish
- **Carved Turkey Breast** - Mini Rolls, Mayo and Mustard or Cranberry Sauce
- **Carved Honey Baked Virginia Ham** - Brown Sugar, Mustard, Clove, Pineapple Glaze



#### Salad - Select one:

- **Mixed Greens** - Tomatoes, Cucumbers, Carrots, Julienned Squash with Italian or Ranch Dressing
- **Classic Caesar** - Romaine, Croutons, Parmesan, Caesar Dressing
- **Harvest Salad** - Crumbled Bleu Cheese, Walnuts, Dried Cranberries, Balsamic Vinaigrette
- **Mediterranean Salad** - Roasted Peppers, Artichoke Hearts, Feta Cheese, Italian Vinaigrette

#### Sides - Select two:

- **Medley of Fresh Vegetables**
- **Roasted Root Vegetables**
- **Cheesy Roasted Artichoke Hearts Au Gratin**
- **Sautéed Zucchini**
- **Sautéed Broccoli**
- **Green Beans Almandine**
- **Brown Sugar Glazed Baby Carrots**
- **Japanese Sticky Rice with Scallions**
- **Rice Pilaf with Confetti Vegetables**
- **Mexican Rice**
- **Coconut Rice**
- **Spanish Rice**
- **Garlic Mashed Potatoes**
- **Roasted Red Skinned Potatoes**
- **Scalloped Potatoes**
- **Dessert:** Assorted Holiday Cookie and Mini Assorted Fancy Dessert Table
- **All guests will receive:** Dinner rolls with piped butter, coffee with cream and sweeteners



## Buffet Menu

### Premium (\$46.95 Buffet)

#### Entrée 4 oz, select two:

- **Stuffed Chicken** - Select filling:
  - Prosciutto, Sage and Brown Butter Sauce
  - Spinach and Ricotta
  - Pear Stuffing with Apricot Butter Glaze
  - Cordon Bleu
  - Sautéed Garlic, Artichokes and Caramelized Onions
- **Grilled, Pan Seared or Baked Salmon**  
Select a sauce:
  - Herb, Capers, Dijon Mustard Glaze
  - Lemon Dill Sauce
  - Soy, Sesame, Garlic and Ginger
- **Stuffed Eggplant** - Roasted Eggplant Stuffed with Peppers, Onions, Zucchini, Yellow Squash and Mushrooms Mixed with Marinara Sauce and Parmesan Cheese Then Topped with Fresh Mozzarella and Baked
- **Meat Lasagna** - Lasagna Noodles, Meat Sauce, Mozzarella, Ricotta and Parmesan Cheese
- **Vegetable Lasagna** - Lasagna Noodles, Assorted Vegetables, Ricotta and Mozzarella Cheese, Marinara, Mozzarella, Basil
- **Eggplant Parmesan** - Breaded Eggplant, Marinara, Mozzarella, Parmesan Cheese

#### Carving Station:

- **Porchetta** - Bacon Wrapped Pork Shoulder Roast, Fennel, Lemon Zest, Garlic, and Lemon Parsley Sauce
- **Roasted Pork Loin** - Select Style
  - Apples, Caramelized Onions, Herb Pan Sauce
  - Mojo with Avocado Créma
  - Peach and Balsamic Glaze
- **Carved Strip Loin** - Garlic Herb Butter
- **Prime Rib** - Herb Crusted with Thyme Au Jus
- **Stuffed Flank Steak** - Spinach, Feta and Fire Roasted Red Peppers with a Pan Sauce
- **Leg of Lamb** - Feta Mint Pesto

#### Salad - Select one:

- **Roasted Pear Salad** - Brown Sugar Glazed Pears, Candied Walnuts, Dried Cranberries, Crumbled Gorgonzola, Balsamic Vinaigrette
- **Sautéed Apple Salad** - Sautéed Apples, Candied Pecans, Dried Cranberries, Crumbled Goat Cheese, Raspberry Vinaigrette
- **Rustic Italian Salad** - Cherry tomatoes, Olives, Cucumbers, Pepperoncini, Roasted Peppers, Mozzarella, Italian Vinaigrette
- **Columbian Salad** - Swiss cheese, Ham, Parmesan Cheese and Green Olives, Classic Columbian Dressing

#### Sides - Select two:

- Balsamic Roasted Vegetable Medley
  - Zucchini Parmesan
  - Bacon Roasted Brussel Sprouts
  - Cinnamon and Pecan Roasted Butternut Squash
  - Loaded Cauliflower Mash
  - Cinnamon and Honey Roasted Sweet Potatoes
  - Cheddar Potatoes Au Gratin
  - Loaded Potatoes Au Gratin
  - Smoked Gouda Potatoes Au Gratin
  - Butternut Squash and Parmesan Risotto
  - Wild Rice Pilaf with Cranberry, Apple and Pecan
  - Quinoa with Butternut Squash, Cranberries, Pecans, Kale and Balsamic
  - Sage and Sausage Stuffing
  - Macaroni and Cheese
  - Sweet Potato Casserole
- **Dessert:** Assorted Holiday Cookie and Mini Assorted Fancy Dessert Table
- **All guests will receive:** Dinner rolls with piped butter, coffee with cream and sweeteners



## Buffet Menu

### Deluxe (\$51.75 Buffet)

#### Entrée 4 oz, select two:

- **Stuffed Chicken** - Select a filling:
  - Blue Cheese and Bacon
  - Shrimp, Chorizo and Cornbread Stuffing
  - Crab Stuffed and Bacon Wrapped
- **Grilled Mahi Mahi** - Select a sauce:
  - Tequila Lime
  - Mango Salsa
  - Pineapple Salsa
- **Cioppino** - Shrimp, Scallops, Mussels, Tomato Broth, Garlic Crostini
- **Braised Short Ribs** - Porcini Mushroom and Barolo Wine Reduction
- **Veal Osso Buco** - Merlot, Roasted Root Vegetable, Tomato Broth, Horseradish Gremolata
- **Herb Crusted Frenched Lamb Chops** - Fresh Feta and Mint Pesto

#### Carving Stations:

- **Hanger Steak** - Carved, Peppers and Onions
- **Whole Roasted Tenderloin** - Carved with Hollandaise Sauce or Horseradish Sauce

#### Salad - Select one:

- **Antipasto Salad** - Italian Meats, Cheese, Grilled Vegetables, Balsamic Vinaigrette
- **Cobb Salad** - Sliced Turkey, Ham, Cheese, Bacon, Eggs, Tomatoes, Italian vinaigrette
- **Roasted Pumpkin Salad** - Roasted Pumpkin, Toasted Hazelnuts, Cranberries, Goat Cheese, Balsamic Vinaigrette

#### Sides - Select two:

- Balsamic Roasted Vegetable Medley
  - Zucchini Parmesan
  - Bacon Roasted Brussel Sprouts
  - Cinnamon and Pecan Roasted Butternut Squash
  - Loaded Cauliflower Mash
  - Cinnamon and Honey Roasted Sweet Potatoe
  - Cheddar Potatoes Au Gratin
  - Loaded Potatoes Au Gratin
  - Smoked Gouda Potatoes Au Gratin
  - Butternut Squash and Parmesan Risotto
  - Wild Rice Pilaf with Cranberry, Apple and Pecan
  - Quinoa with Butternut Squash, Cranberries, Pecans, Kale and Balsamic
  - Sage and Sausage Stuffing
  - Macaroni and Cheese
  - Sweet Potato Casserole
- **Dessert:** Assorted Holiday Cookie and Mini Assorted Fancy Dessert Table
- **All guests will receive:** Dinner rolls with piped butter, coffee with cream and sweeteners



## Buffet Menu

### Action Station (\$29.45 per person)

#### Salad - Select One:

- **Mixed Greens** - Tomatoes, Cucumbers, Carrots, Julienned Squash and Zucchini, Italian or Ranch Dressing
- **Classic Caesar** - Romaine, Croutons, Parmesan and Caesar Dressing
- **Harvest Salad** - Crumbled Blue Cheese, Walnuts, Cranberries and Balsamic Vinaigrette
- **Mediterranean Salad** - Roasted peppers, Artichoke Hearts, Feta Cheese and Italian Vinaigrette

#### Pasta Bar

- A variety of colorful pastas along with a selection of marinara, alfredo and pesto sauces
- Toppings of shrimp, sausage or chicken (choice of 2)
- Sun-dried tomatoes, grilled vegetables, grated cheese, garlic and oil

Guests choose their favorites as the chef prepares their dish in front of them

- Dessert: Assorted Holiday Cookie and Mini Fancy Dessert Table
- All Guests Will Receive: Dinner Rolls with Butter, Coffee with Cream and Sweeteners

#### Add on a Carving Station:

- **Carved Turkey Breast** - Mayo and mustard or cranberry sauce (\$4.75 pp)
- **Honey Baked Virginia Ham** - Mayo and mustard (\$4.75 pp)
- **Herb Crusted Flank Steak** - Select a sauce: (\$4.75 pp)
  - Burgundy Mushroom
  - Demi Merlot
  - Gorgonzola Cream
  - Balsamic
  - Horseradish
- **Roast Beef** - Herb crusted with Au Jus (\$5.75 pp)
- **Carved Strip Loin** - Garlic herb butter (\$7.50 pp)
- **Prime Rib** - Herb crusted thyme Au Jus (\$10.25 pp)
- **Hanger Steak** - Peppers and onions (\$12.50 pp)
- **Whole Roasted Tenderloin** - Hollandaise or horseradish sauce (\$12.50 pp)





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