

Hors D'oeuvres

Clients choice of any (2) standard stationary hors d'oeuvres

OR (4) standard butler passed hot or cold hors d'oeuvres

(Please view options on our Full Service Menu at amiciscatering.com or speak with your event coordinator.)

Buffet Menu

Clients choice of any standard salad: Mixed Greens, Classic Caesar, Harvest, Mediterranean or Greek.

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 olive oil

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

Assorted rolls with butter and freshly brewed coffee with cream and sugar

\$24.95 per person Price is based on a minimum of 100 guests. 75-100 guests add \$1.00 per guest

50-74 Guests add \$3.00 per guest, 30-49 guests add \$5.00 per guest

Menu to include:

White or ivory polyester linen cloths for food and guest tables

Client's choice of standard solid polyester napkins,

China, flatware, water glasses

A wide variety of lifts, greens, accent material and props

to enhance the presentation of the food tables



Ask Sales Coordinator for Additional Menu Options and Pricing

Professional Service Staff Required

One captain at \$150.00 per event • One server per 30 guests at \$100.00 each

One pasta chef per 50 guests at \$110.00 each

Price for staff will be adjusted for Parties Outside Our 25 Mile Radius

7% Sales Tax, Facility Fees and Gratuity are included as Separate Line Items on the Estimate

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