



Full Service Menu

"Prepared with Passion... Serviced with Pride"

Treat yourself and your Guests to the very Best!

To our valued clients: At Amici's catered cuisine, we strive to make our guests happy and comfortable. We would like to take the guesswork out of the party so that you can enjoy your event to the fullest. Whether it be a wedding, bar mitzvah, confirmation, communion, baptism, corporate event, holiday party, the super bowl or even a private dinner party, we are sure that our extremely versatile menu will please any palate. We can configure our menu any way that suits you. Choose from our wide array of hors d'oeuvres, entrees, sides and salads or make your event a bit more interesting by adding one of our chef-manned action stations or food bars. If its a specific cultural party you desire, look no further- Amici's chefs are very flexible and can create foods to fit any cultural need. Please speak to our event coordinators to help design a menu specifically to your tastes.

At Amici's we care greatly for our guest's dietary needs, restrictions, or allergies and we are well versed in preparing gluten free, nut free, vegetarian, pescatarian and vegan meals. Please let us know if you would like your whole event's recipes tailored to fit these needs or even if it's just for one specific person, as we strive to make each and every one of your guests happy. All of Amici's food items can be ordered and served butler style (servers required), buffet stye (servers required) or as an a la carte for delivery (no servers required). Extra servers are always available for an additional fee. We are a full service catering establishment and can provide all necessary event items from tables and chairs, to linens, plates and cutlery, chafing dishes and heating elements as well as decor embellishments and ice sculptures.



Menu Pricing

Suggested Event Menus Include:

- Floor length linen cloths in white or ivory for food and guest tables, linen napkins in a wide variety of colors, china, flatware, and water glasses (wine, champagne and bar glassware available for rental).
- A wide variety of lifts, greens, accent materials, candelabras, pillars and props to enhance the presentation of the food tables
- Sit Down and Buffet Dinners include coffee, creamer and sugar.
- 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 \$100.00, Chefs are \$110.00 (per event). Each party requires a banquet captain to carry out all the details from start to finish at \$150.00 each.
- Service required after 5 hours (from start of reception) will be billed at \$20.00/hour, per server, a minimum of 2 servers required.
- Labor charges during the holiday season (December 1st- January 1st) will be an additional \$10 per staff member.
- Events catered outside of a 25-mile radius will result in an additional fee.
Ask event coordinator for pricing.
- Florida state sales tax will be added to the total bill at 7%. A non-refundable deposit is required to reserve your date. Final guest count is due 2 weeks prior to event.

We are a full service caterer and have the knowledge and experience to set up and serve in any of the many local reception facilities, or perhaps a unique location of your choice. Please ask us for a list of the many banquet facilities in the area. We are one of the preferred caterers at over 100 reception halls in the Tampa Bay area. Our staff of professionals will be happy to assist you in planning every aspect of your event. Please do not hesitate to call us to discuss how we can fulfill your needs. Amici's Catered Cuisine would be glad to assist you in finding or obtaining the many other aspects of your wedding or event planning, such as invitations, photography, videography, tuxedo rental, florists, entertainment, limousines, etc.

Cocktail Party Menu Options

Standard • \$28.95 Per Person

- Garden vegetable display with dip
- Baked brie en crouete with bourbon apple duxell or raspberry glaze
- Spinach dip in a pumpernickel well
- Traditional hummus or spicy red pepper hummus with toasted pita chips
- Hand rolled meatballs in client's choice of sauce
- PLUS client's choice of 6 hot or cold butler passed standard hors d'oeuvres

Premium • \$32.95 Per Person

- Garden vegetable display with dip
- Continental cheeseboard with gourmet assorted crackers
- Traditional hummus or spicy red pepper hummus with toasted pita chips
- Hot crab dip with toasted bagel chips
- Carved oven roasted turkey breast or baked virginia ham with mini rolls
- PLUS client's choice of 6 hot or cold butler passed standard hors d'oeuvres

Deluxe • \$38.95 Per Person

- Garden vegetable display with dip
- Baked brie en crouete with bourbon apple duxell or raspberry glaze
- Iced shrimp presentation
- Carved beef tenderloin with mini rolls, béarnaise and horseradish sauce
- PLUS client's choice of 6 hot or cold butler passed standard hors d'oeuvres

- 30-49 Guests, add \$5 per guest
- 50-74 Guests, add \$3 per guest
- 75-99 Guests, add \$1 per guest



Sit Down Dinner Menu

Sit down dinner menus reflect a discounted price for 100+ guests.

- **Hors D'oeuvres** - Client's choice or any four standard butler passed hors d'oeuvres or choice of any two stationary only hors d'oeuvres.
- **Dinner** - Choice of any standard salad, choice of either a duet entrée (two 4 oz portions) based on per-person prices shown below (or you can opt for a single 8 oz portion, see coordinator for pricing), choice of any standard starch selection, choice of any standard vegetable selection and assorted dinner rolls served with creamy butter rosettes.

Standard • \$28.95 Per Person

Choose from Standard menu items
Duet of any two standard entrées

Premium • \$34.95 Per Person

Choose from Premium menu items
Duet of any two premium entrées

Deluxe • \$38.95 Per Person

Choose from Deluxe menu items
Duet of any two deluxe entrées

Platinum • \$42.95 Per Person

Choose from Platinum menu items
Duet of any two platinum entrées

30-49 Guests, add \$5 Per Guest • 50-74 Guests, add \$3 Per Guest

75-99 Guests, add \$1 Per Guest • 200+ Guests, deduct \$1 Per Guest • 350+ Guests, deduct \$2 Per Guest

Buffet Dinner Menu

Buffet dinner menus reflect a discounted price for 100+ guests

- **Hors D'oeuvres** - Client's choice or any four standard butler passed hors d'oeuvres or choice of any two standard stationary only hors d'oeuvres
- **Dinner** - Choice of one standard salad selection, choice of any two entrées based on per person prices below, choice of one standard starch selection, choice of one standard vegetable selection and assorted dinner rolls served with creamy butter rosettes.

Basic • \$28.95 Per Person

Combination of any two basic beef, standard poultry, pork or seafood entrées

Standard • \$29.95 Per Person

Combination of any two standard beef, poultry, pork or seafood entrées

Premium • \$34.95 Per Person

Combination of any two premium beef, veal, lamb, poultry, pork or seafood entrées

Deluxe • \$39.95 Per Person

Combination of any two deluxe beef, veal, poultry, pork or seafood entrées

Platinum • \$46.95 Per Person

Combination of one deluxe poultry or pork and one platinum beef entrées

- 30-49 Guests, add \$5 Per Guest
- 50-74 Guests, add \$3 Per Guest
- 75-99 Guests, add \$1 Per Guest
- 200+ Guests, deduct \$1 Per Guest
- 350+ Guests, deduct \$2 Per Guest

All Standard menu items can be upgraded to Premium, Deluxe or Market Price options. Consult your event coordinator for pricing.

Cocktail Parties, Sit Down Dinners, or Buffet Dinners

- Add \$1.35 per person for each additional Standard hors d'oeuvres
- Add \$2.35 per person for each additional Premium hors d'oeuvres
- Add \$3.35 per person for each additional Deluxe hors d'oeuvres



Hors D'oeuvres • Stationary Only Options

We are able to make most of our items gluten free, please inquire with our event coordinators.

Standard

- Hot artichoke dip with assorted gourmet crackers or seasoned bagel chips
- Baked brie en croute with bourbon apple duxell or raspberry preserves
- Baked brie with pecans and brown sugar served with assorted gourmet crackers
- Garden fresh vegetable display with artichoke dip
- Spinach dip in pumpnickel well
- Traditional hummus or spicy red pepper hummus with toasted pita chips

Premium

- Hot crab dip with seasoned bagel chips
- Continental cheeseboard with fresh fruit garnish and gourmet crackers
- Imported Cheese Board - an assortment of artisanal cheeses served in wedges, garnished with fresh fruit and served with gourmet crackers
- Caprese platter - buffalo mozzarella and sliced tomatoes layered with fresh basil and drizzled with balsamic glaze
- Tropical fruit presentation

Deluxe

- Iced shrimp presentation
- Antipasto presentation - cherry peppers stuffed with prosciutto and provolone, marinated artichoke hearts, zucchini, summer squash, carrots, mushrooms, roasted red peppers, pepperoncini, swiss and provolone cheeses, genoa salami, capicola, prosciutto, caprese, black and green olives, spring mix field greens, balsamic glaze



Stationary or Butler Passed Hors D'oeuvres

Standard • 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
- Assorted fancy canapés - veal and capicola, ham and boursin, turkey rollatini and salmon with dill and cucumber
- Gorgonzola mousse, candied pear and crispy prosciutto tartlet
- Mini BLT tartlet with house made aioli
- Mini baked purple potatoes with sour cream, bacon and chive



Standard • Flatbreads

- Buffalo chicken drizzled with bleu cheese dressing
- Barbecue chicken and caramelized onion drizzled with ranch dressing
- Artichoke, fresh spinach, caramelized onion and fresh mozzarella
- Bacon, cherry tomato and fresh mozzarella
- Prosciutto, candied pear and shaved parmesan
- Crispy prosciutto and fontina cheese
- Candied apple, gorgonzola and fresh fig, drizzled w/honey
- Tuscan white bean and blackened shrimp with shaved parmesan
- Hummus, roasted eggplant and feta cheese



Standard • Vegetarian

- Sun-dried tomato arancini (Sicilian risotto balls) filled with fontina cheese
- Polenta diamonds with pesto sauce and shaved parmesan
- Lemony hummus topped with feta cheese in cucumber cups
- Cucumber, feta and oregano salad 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
- Potato pancakes served with sour cream and chives or applesauce
- House made goat cheese tortellini topped with shaved celery leaf salad
- Sesame noodle twirls served in Asian spoons
- Hand cut garlic parmesan French fries served in bamboo cones
- Hand cut truffle and sea salt french fries served in bamboo cone
- Hand cut sweet potato fries dusted with brown sugar and cinnamon served in bamboo cone
- Refreshing tomato gazpacho in cucumber shooters
- Roasted beet and herbed goat cheese napoleons topped with micro radish greens
- Balsamic marinated Portobello mushrooms and herbed goat cheese crostini
- Olive tapenade crostini topped with feta cheese
- Tuscan rosemary and white bean crostini
- Fresh tomato, garlic and basil bruschetta
- Roasted corn, avocado and cojita cheese crostini



Standard • Seafood

- Almond crusted shrimp cakes topped with Lemon Parsley Aioli
- Crabmeat stuffed mushroom caps
- Individual chilled mussels Provençal with saffron mayonnaise
- Tilapia ceviche served in tortilla cups
- Crab salad profiteroles
- Salmon mousse bouchee

Stationary or Butler Passed Hors D'oeuvres

Premium • Meat

- Black and blue sliders - applewood smoked bacon, gorgonzola and remoulade sauce
- Western sliders - cheddar cheese, caramelized onion and applewood smoked bacon with bbq sauce
- Crispy orange beef skewers
- Thai marinated flank steak skewers with pineapple salsa
- Beef empanadas served with sour cream
- Chicken empanadas served with sour cream
- Pork, Ginger and scallion wontons served with a soy sesame dipping sauce
- Sesame chicken wontons served with a soy sesame dipping sauce
- Thai chicken satay with peanut sauce
- Chicken souvlaki skewers with tatziki sauce
- Tandoori chicken satay with a creamy yogurt dipping sauce
- Cuban eggrolls filled with roasted pork, ham, swiss cheese, dijon mustard and pickles
- Mini pulled pork sliders with smokey slaw and in house pickled red onions
- Antipasto skewers - assorted Italian cured meats, mozzarella, olives and grilled vegetables
- Beef tenderloin with jasmine sticky rice and mango salsa served in an edible spoon
- House dry rubbed beef tenderloin crostini topped with horseradish sauce
- Braised short rib, caramelized onion and fontina cheese tartlet
- Southern chicken and waffles topped with fire toasted marshmallow and drizzled with maple syrup
- Fig, prosciutto and goat cheese tartlet
- Fried polenta rounds topped with porchetta and pickles red onion
- Croquettes filled with serrano ham and manchego cheese
- Chilled cantaloupe soup shooter topped with crispy prosciutto



Premium • 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
- Portobello mushroom wontons
- Avocado lime hummus topped with peppery micro arugula served on edible spoons
- Sweet and sour cippolini onions with gorgonzola mousse served on edible spoons
- Watermelon, feta and basil skewers drizzled with balsamic glaze
- Truffle mac and cheese bites
- Tomato bisque shooter topped with a mini grilled cheese



Premium • Seafood

- Scallops wrapped in bacon
- Shrimp wontons served with a soy sesame dipping sauce
- Crab wontons served with a soy sesame dipping sauce
- Mini Florida blue crab cakes with orange tarragon sauce
- Crab meat spring rolls
- 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
- Smoked salmon red onion and cream cheese mousse tartlet
- Conch fritters with cajun remoulade sauce
- Grilled seafood salad in with radicchio and cannellini beans served in martini glass shooters
- Italian seafood salad served in mini savory cones
- Seared ahi tuna on wonton crisps with pickled ginger and a wasabi drizzle
- Shrimp ceviche shooters topped with tortilla chips
- Mini shrimp tacos with fresh avocado and cilantro crème
- Jumbo shrimp cocktail
- Tempura shrimp with soy sauce drizzle
- Potato pancakes topped with smoked salmon, crème fraiche and dill

Stationary or Butler Passed Hors D'oeuvres

Deluxe • Meat

- Beef Carpaccio on edible spoons topped with micro arugula, Romano cheese, lemon vinaigrette and finished with a drizzle of truffle oil
- Paella- saffron risotto, grilled shrimp, thinly sliced chorizo, and tomato compote layered on an Asian spoon
- Mini beef wellington
- Mini chicken cordon bleu

Deluxe • Seafood

- Grilled octopus salad shooters topped with lemony olive vinaigrette
- Ahi tuna or salmon sashimi topped with spicy mayo, sesame seeds and scallions and served in savory cones



Market Price

See your event coordinator for current market pricing.

- Lobster slipper tails
- Florida stone crab claws
- Snow crab clusters
- Fried or blackened alligator with mango chutney
- Lollipop lamb chops with a fresh feta and mint leaf pesto

Our chefs and event planners are more than willing to tailor a menu based solely on your needs. Please ask your event coordinator if you are looking for something you don't see!



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.)

Standard

- **Mixed Greens** - Field greens topped with cherry tomatoes, cucumber, julienned squash and julienned carrots served with our house Italian dressing or ranch dressing
- **Classic Caesar** - Romaine lettuce, house made croutons and grated parmesan cheese tossed with Amici's creamy caesar dressing
- **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
- **Greek Salad** - Field greens, feta cheese, Greek olives, fives, tomatoes, pepperoncini

Deluxe

- **Antipasto Salad** - Field greens topped with Italian meats, cheese and grilled vegetables, served with balsamic vinaigrette
- **Cobb Salad** - Mixed greens topped with sliced turkey, ham, cheese, bacon and tomatoes served with Italian 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, ham, parmesan cheese and green olives served with the classic Columbia dressing
- **Steakhouse Salad** - Iceberg lettuce wedges, tomatoes, red onion and crumbled bacon drizzled with blue cheese

Entrée Selections

At Amici's all of our entrées, salads, starches and vegetables can be served plated, buffet style or Ala Carte depending on the type of event you are having. Prices differ depending upon guest choice and the number of guests being served.

Poultry & Pork Selections

Entée

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

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

(ALL STANDARD ITEMS BELOW ARE SERVED BUFFET STYLE OR A LA CARTE ONLY)

- **Chicken Burritos** - Chicken sautéed in mexican spices, with black beans, rice and pico di gallo wrapped in a tortilla
- **Smokey Chipotle Chicken Tinga** - Slow roasted, tender pulled chicken mixed with a smokey chipotle Sauce, onions and peppers
- **Chicken Fajitas** - Sautéed with peppers and onions in Fajita seasoning
- **Deconstructed Chicken Cordon Bleu** - Breaded chicken cutlets topped with a béchamel sauce, ham and melted Swiss cheese
- **Barbecue Chicken** - Thighs, legs, wings and breasts dry rubbed, then grilled and tossed in bbq sauce
- **Chicken Cacciatore** - Thighs, peppers, onions and green olives cooked in tomato sauce
- **Fried Chicken** - Chicken pieces tossed in seasoned flour and fried until crunchy
- **Buffalo Chicken** - Breaded chicken cutlets, tossed in buffalo sauce, then drizzled with blue cheese and sprinkled with diced celery
- **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
- **Pork and Apples** - a 4 oz bone-in pork chop pan seared and smothered in a brown butter cinnamon apple sauce

- **Pork Loin or Pulled Pork** - with Cuban mojo sauce
- **Pork Marsala** - a 4 oz bone-in pork chop sautéed in a marsala sauce
- **Sweet and Spicy Pork Chop** - 4 oz bone-in pork chop grilled with a maple chipotle glaze
- **Fried Pork with a Caramelized Onion Brown Gravy** - breaded and fried 4 oz pork chop smothered in a caramelized onion brown gravy
- **Turkey Breast** - slow roasted and served carved to order

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 Amici** - Stuffed with prosciutto, artichoke and mushrooms and topped with an Italian marinara sauce
- **Chicken Athena** - Stuffed with feta, olives, roasted peppers and oregano and topped with lemon, garlic sauce
- **Chicken Apricot** - Filled with a traditional pear stuffing and topped with apricot butter glaze
- **Caramelized Onion and Artichoke Stuffed Chicken** - Filled with a mixture of sautéed garlic, artichokes and caramelized onions
- **Chicken Cordon Bleu** - Filled with smoked ham and Swiss cheese then topped with Italian breadcrumbs

(ALL PREMIUM ITEMS BELOW ARE SERVED BUFFET STYLE OR A LA CARTE ONLY)

- **Peach and Balsamic Glazed Pork Loin** - Roasted and served with grilled peaches in agrodolce (sweet and sour) and a balsamic glaze
- **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 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
- **Chicken Wellington** - Wrapped in puff pastry with mushroom duxelles and finished with a brown demi-glaze (sit down only)

Beef, Veal & Lamb Selections

Entée

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

Basic

(ALL BASIC ITEMS BELOW ARE SERVED BUFFET STYLE OR A LA CARTE ONLY)

- **Beef and Broccoli** - Asian inspired, served in a ginger soy glaze
- **Moussaka** - Ground beef, eggplant, potato and tomato casserole
- **Shepherd's Pie** - Ground beef and vegetables sautéed in herbs and spices then topped with mashed potatoes and baked

Standard

- **Petite Sirloin** - 4 oz. strip loin pan seared then topped with client's choice of a burgundy mushroom sauce, gorgonzola cream sauce, demi merlot, balsamic sauce or herbed garlic butter (sit down only)
- **Delmonico Steak** - 4 oz ribeye grilled and topped with client's choice of a burgundy mushroom sauce, gorgonzola cream sauce, demi merlot, balsamic sauce or herbed garlic butter (sit down only)

(ALL STANDARD ITEMS BELOW ARE SERVED BUFFET STYLE OR A LA CARTE ONLY)

- **Grilled Hanger Steak** - With roasted peppers and onions
- **Braised BBQ Beef** - Braised in bbq sauce and beef stock until tender and served shredded with rolls
- **Herb Roasted Beef** - served carved with Au Jus (carving station only)
- **Beef Brisket** - Braised with root vegetables until tender and served with velvety brown gravy
- **Corned Beef and Cabbage** - Braised until tender in pickling spices with cabbage
- **Old Fashioned Meatloaf** - Topped with tomato sauce
- **Beef Stroganoff** - Served in a classic sour cream and sautéed mushroom sauce
- **Sliced Flank Steak** - Herb crusted, grilled, sliced then topped with a burgundy mushroom sauce (carving station or buffet only)
- **Beef Bourguignon** - Braised with carrots, onions and mushrooms and served in a silky burgundy sauce



Premium

- **Veal Marsala** - Veal scaloppini topped with a mushroom and light marsala sauce
- **Veal Picatta** - Veal scaloppini sautéed in a lemon, caper, butter sauce
- **Veal Saltimbocca** - Veal scaloppini topped with prosciutto and fresh sage and coated in a brown butter sauce
- **Veal Milanese** - Veal scaloppini breaded and pan fried and topped with an arugula, tomato, red onion and shaved parmesan salad drizzled with house made balsamic vinaigrette

(ALL PREMIUM ITEMS BELOW ARE SERVED BUFFET STYLE OR A LA CARTE ONLY)

- **Prime Rib** - Crusted with fresh herbs, roasted and served with Au Jus (carving station only)
- **Stuffed Flank Steak** - Flank steak rolled with spinach, feta and fire roasted red peppers then roasted and topped with a pan sauce
- **Garlic and Rosemary Leg of Lamb** - Roasted leg of lamb with a fresh herb and preserved meyer lemon crust served with tatziki sauce (carving station only)

Deluxe

- **Whole Filet Mignon** - Seasoned, seared and roasted to medium rare, served with béarnaise or horse radish sauce (carving station only).
- **Filet Diane** - Pan seared tenderloin topped with a mushroom, shallot and creamy dijon mustard sauce (sit down only)
- **Classic Filet** - Pan seared tenderloin topped with a demi merlot sauce (sit down only)
- **Grilled Hanger Steak** - With roasted peppers and onions (carving station only)
- **Stuffed Veal** - Veal Scallopini stuffed with prosciutto, mushrooms, pesto and mozzarella cheese
- **Veal Oscar** - stuffed with asparagus and crabmeat, topped with béarnaise sauce

Platinum

- **Gorgonzola stuffed filet** - tenderloin stuffed with gorgonzola cheese then wrapped in bacon and topped with a port wine sauce
- **Filet Brien** - Grilled tenderloin topped with portobello mushrooms, goat cheese and a herbed butter sauce

Market Price

- **Surf and Turf Stuffed Filet** - Tenderloin stuffed with lobster and portabella mushroom and served with a provencal sauce
- **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
- **Herb Crusted Rack of Lamb** - Served with a fresh feta and mint pesto

Seafood Selections

Entée

Standard

- **Grilled Cobia or Tilapia** - Marinated in fresh cilantro, garlic and lime, grilled and topped with tequila lime sauce
- **Thai Cobia or Tilapia** - In a Thai coconut curry
- **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
- **Flounder Puttanesca** - Flounder baked with tomatoes, capers, olives and onions, then topped with Italian bread crumbs
- **Cioppino** - Shrimp, scallops, calamari and mussels cooked in a light tomato, white wine and basil broth and served with garlic butter crostini
- **Flounder Francese** - Flounder egg battered and pan fried and topped with a lemon caper sauce

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 pineapple salsa
- **Salmon and Brie** - Fresh salmon filet, dill, lemon, capers, julienned vegetables and brie cheese, crusted in phyllo dough and served on top of a lemon dill cream sauce

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

- **Pecan Crusted Grouper** - Topped with pecans and served with a light dijon cream sauce
- **Whole Citrus Grilled Branzino** - Whole European sea bass stuffed with lemon, lime, orange, garlic and parsley
- **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
- **Crawfish Boil** - Louisiana crawfish, potatoes, corn, lemons and cajun seasoning
- **New England Crab or Lobster Boil** - Whole crab or lobster, potatoes, corn, lemons and old bay seasoning



Vegetarian or Vegan

Entée

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

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** - Chick peas, middle eastern spices and herb fritters served with pita points and tzatziki sauce

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
- ***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

Rice (Starch)

Standard

- **Japanese Sticky Rice with Scallions** - Flavored with rice wine vinegar
- **Rice Pilaf** - Long grain white rice with confetti vegetables
- **Mexican Rice** - Long grain white rice with Mexican spices, black beans, corn, red peppers, onions and a touch of jalapeños
- **Coconut Rice** - Japanese sushi rice steeped in coconut milk and topped with scallions
- **Spanish Rice** - Yellow rice with saffron and confetti vegetables

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
- **Portobella and Porcini Mushroom Risotto** - Combination of the two mushrooms cooked in chicken broth and finished with fresh grated parmesan cheese
- **Asian Style Fried Rice** - Jasmine rice stir-fried with corn, peas, carrots, eggs and a sesame soy sauce



Potatoes (Starch)

Standard

- **Garlic Mashed Potatoes** - Idaho potatoes mashed with cream, butter and roasted garlic
- **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

- **Duchess Potatoes** - Mashed potatoes piped and baked then topped with butter and paprika
- **Twice Baked Potato** - Garlic mashed potato piped into a baked potato skin, then topped with cheddar cheese and scallions and browned in the oven
- **Sharp Cheddar Potatoes Au Gratin** - Thinly sliced potatoes layered in a classic cream sauce, topped with grated cheddar cheese and buttery bread crumbs and baked until golden and bubbling
- **Potato Pancakes** - Grated potatoes, egg and onions formed into cakes, pan fried and served with sour cream

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)

Standard

- **Tri-Colored Cheese Tortellini** - Served with guests choice of our house made alfredo or marinara sauce
- **Penne** - Served with guests choice of our house made alfredo or marinara sauce
- **Penne Ala Vodka** - Sautéed onions and garlic deglazed with a hint of vodka, then cooked with marinara and finished with a touch of cream
- **Pasta Puttinesca** - Onions, capers and olives in a light tomato sauce served over linguini (anchovies available upon request)
- **Baked Ziti** - Ziti mixed with tomato sauce, fresh basil, ricotta and mozzarella and baked
- **Sesame Noodles** - Asian noodles topped with a sesame peanut sauce and garnished with finely chopped red peppers, scallions and sesame seeds

Premium

- **Lasagna** - Noodles layered with meat or vegetables, tomato sauce and ricotta cheese mixed with herbs, then topped with mozzarella cheese and cooked until bubbling
- **Manicotti** - Ricotta cheese filled sheets of pasta topped with a spinach and parmesan béchamel sauce or traditional marinara sauce
- **Stuffed Shells** - Large pasta shells stuffed with a ricotta and herb mixture, topped with marinara sauce and mozzarella cheese and baked until golden
- **Pasta Primavera** - Penne combined with sautéed zucchini, yellow squash, peppers, onions and broccoli with a olive oil, garlic and parsley sauce
- **Penne Carbonara** - Penne combined with an egg, cream, ham and parmesan cheese sauce
- **Broccoli Rabe and Sausage** - Penne pasta, broccoli rabe and sausage sautéed in garlic and oil and finished with parmesan cheese and cherry peppers, if desired
- **Pasta Pollo** - Sautéed chicken and broccoli in a white wine cream sauce over bowtie pasta

Deluxe

- **Bucatini Pasta** - Cooked to order in a hallowed out parmesan cheese wheel, flambéed with brandy and then mixed with cream, served with toppings of sun-dried tomatoes, peas, pancetta and parsley
- **Truffle Pasta** - Pappardelle pasta with a white truffle butter sauce, morel mushrooms and leeks
- **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
- **Braised Short Rib Pappardelle** - Fork shredded slow braised short ribs, roasted parsnips, fresh thyme and rosemary topped with a brown butter sauce

Vegetable Selections

Standard

- **Medley of Fresh Vegetables** - Yellow squash, zucchini, peppers, broccoli and mushrooms sautéed with garlic
- **Roasted Root Vegetables** - Carrots, parsnips, turnips 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, lemon 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 french green beans marinated in our house made balsamic vinaigrette and fresh herbs and roasted
- **Baby Bok Choy** - Sautéed with ginger, garlic and sesame oil topped with black sesame seeds
- **Zucchini Parmesan** - Zucchini and fresh tomatoes seasoned with herbs and tossed with grated parmesan cheese, then baked until golden
- **Green Bean Bundle** - Green beans wrapped with a leek ribbon and served in a carrot nest
- **Asparagus Bundle** - Asparagus wrapped with a leek ribbon and a red pepper curl served in a carrot nest

Dessert Selections

- **Viennese Dessert Table** - Assorted mini pastries, cookies, pies, cannoli, cream puffs and chocolate covered strawberries (seasonal) - **\$4.50 add on per person**
- **Bananas Foster or Cherries Jubilee Station** - Freshly peeled bananas or dark sweet cherries flambéed with 151 rum, butter and brown sugar served over vanilla ice cream with fresh whipped cream **\$4.50 add on per person**
- **Ice Cream Sundae Bar** - Three of your favorite flavored ice creams accompanied by hot fudge, caramel and raspberry sauce, sprinkles, chopped nuts, maraschino cherries, crushed Oreo cookies and whipped cream - **\$4.50 add on per person**
- **Chocolate Covered Strawberries** - Dark and white chocolate covered strawberry display (seasonal) add **\$2.50 per person**
- **Lavish Fruit Presentation** - Assorted seasonal fruits beautifully displayed and served with melted chocolate fondue or tropical mango dip - **\$3.75 add on per person**
- **Milk and Cookie Bar** - Assorted cookies: chocolate chips, sugar, oatmeal, double chocolate chunk, snickerdoodle, served with ice cold whole milk or low-fat milk with chocolate and strawberry syrup for guests to mix in - **\$4.50 add on per person**
- **Brown Sugar Bread Pudding** - Cinnamon bread coated in brown sugar custard and baked until golden, served with fresh whipped cream - **\$4.00 add on per person**
- **Nutella Bread Pudding** - Bread slathered in nutella and coated in a banana egg custard and baked until golden, served with fresh whipped cream - **\$4.00 add on per person**
- **Chocolate Fudge Iced Brownie Platter with Nuts** **\$1.75 add on per person**
- **Pies and Cakes** - Guests choice of assorted pies or cakes: apple, key lime, peanut butter, cookies and cream or pumpkin pie, double chocolate, cheese or pound cake - **\$4.50 add on per person**
- **Mini Dessert Shooters** - Choice of: strawberry shortcake shooters, tiramisu shooters, apple crumble shooters, s'mores shooters, chocolate raspberry shooters with chocolate ganache, Nutella and banana bread pudding bites - **\$3.00 add on per person**



Wedding Cakes

Please see our preferred vendor list for a reduced rate. No additional charge for cake cutting, china or flatware.

Action Stations

At Amici's we offer two different types of Action Stations. We set up Action Stations as a great way to get your guests involved in the party. At our chef-manned action stations, guests can choose their favorite ingredients and watch as one of our chefs prepares it to order. At our unmanned Action Stations, no chef is required, and your guests can assemble their favorite ingredients in any configuration they would like. Choose one of the following menus to enhance your wedding reception, corporate event or private party. Prices below are based upon adding one of the following action stations to an established menu. If you would like your party to consist of only action stations, prices will change. Please ask event coordinator for details.

Manned Action Stations

- **Omelet Station** - Farm fresh eggs with a selection of sautéed fresh mushroom, grilled green peppers, grilled chopped yellow squash and zucchini, crumbled bacon, sausage, diced ham, cheddar cheese, diced fresh tomatoes and sautéed Spanish onions (can be served with egg whites or egg beaters if specified for an extra fee). **Add \$6.95 per person, (1) chef at \$110.00 per 50 guests**
- **Pasta Bar** - A variety of colorful pastas along with a selection of marinara, alfredo or pesto sauces, toppings include shrimp, sausage, or chicken (choice of 2) sun-dried tomatoes, grilled vegetables, grated cheese, garlic and olive oil. **Add \$6.95 per person (1) pasta chef at \$110.00 per 50 guests**
- **Fajita Bar** - Mexican seasoned beef and chicken, soft tortillas, peppers, onions, cheese, lettuce, tomatoes, sour cream and salsa, add guacamole for \$1.50 per person. **Add \$6.95 per person (1) chef at \$110.00 per 50 guests**
- **Taco Bar** - Mexican Seasoned ground beef and chicken, soft and hard taco shells, shredded lettuce, diced tomatoes, shredded cheese, salsa, sour cream, add guacamole for \$1.50 per person. **Add \$6.95 per person (1) chef at \$110.00 per 50 guests**
- **Stir Fry Station** - Chicken, beef and shrimp, assorted fresh stir fry vegetables including: broccoli, carrots, baby corn, bok choy, zucchini, onions, water chestnuts and snow peas, served on a bed of white rice. **Add \$6.95 per person (1) chef at \$110.00 per 50 guests**
- **Grilling Station** - Grilled hamburgers and hot dogs with buns, condiments include: cheese slices, tomatoes, onions, pickles, lettuce, ketchup, mustard, mayo and relish, (our grill chef grills on site, on Amici's professional grills). **Add \$6.95 per person (1) chef at \$110.00 per 50 guests**
- **Grits Bar** - Creamy grits with assorted toppings including: Cajun shrimp and gravy, andouille sausage, shredded cheddar cheese, sautéed mushrooms, green onions and crumbled bacon. **Add \$6.95 per person (1) chef at \$110.00 per 50 guests**
- **Bananas Foster or Cherries Jubilee Station** - Freshly peeled bananas or dark sweet cherries flambéed with 151 rum, butter and brown sugar served over vanilla ice cream with fresh whipped cream. **Add \$5.95 per person (1) chef at \$110.00 per 50 guests**

Unmanned Action Stations

- **Antipasto Station** - Assorted Italian meats and cheeses, assorted grilled vegetables, cherry peppers stuffed with prosciutto and provolone, marinated artichoke hearts, caprese salad, roasted peppers and olives. **Add \$6.95 per person**
- **Mashed Potato Bar** - Creamy seasoned sweet potatoes and mashed Idaho potato, toppings include: shredded cheese, green onions, crumbled bacon, sautéed mushrooms, sour cream, marshmallows and brown sugar, **Add \$4.95 per person, Martini glasses available at \$.75 each**
- **Baked Potato Bar** - Toppings include: chives, bacon bits, shredded cheese, creamy butter, broccoli, sour cream and caramelized onions. **Add \$4.95 per person**
- **Poached or Smoked Salmon Station** - Fresh side of poached or smoked salmon garnished with cucumber, red onions, lemon, capers, chopped egg and savory dill sauce or cream cheese and toast points. **Add \$9.50 per person**
- **Belgium Waffle Station** - Toppings include: whipped cream, maple syrup, assorted berries, chocolate sauce, bananas, honey, creamy butter and cinnamon. **Add \$6.95 per person**
- **Macaroni and Cheese Bar** - Fresh macaroni topped with guest's choice of cheese sauce: cheddar, smoked gouda, pepper jack or creamy parmesan, toppings include: green onions, bacon bits and tomatoes. **Add \$6.95 per person, martini glasses available at \$.75**
- **Sushi Station Option #1** - Assorted sushi platter consisting of nigari and sushi rolls including: shrimp, crab, salmon and calamari (50-75 pcs), served with ginger, wasabi and soy sauce. **Market price.**
- **Sushi Station Option #2** - Assorted sushi platter consisting of nigari and sushi rolls including: shrimp, crab, salmon and calamari, served with ginger, wasabi, and soy sauce. **Market price. 5 pieces per person**
- **Cold Seafood Station** - Poached salmon display, chilled shrimp, scallops, mussels, raw clams and oysters on the half shell, includes cocktail sauce, lemons and hot sauce. **Market price.**
- **Gourmet Coffee Station** - Includes regular and decaf coffees, guest's choice of three Monin flavorings, assorted sugars and rock candy stirrers, chocolate shavings, half and half and whipped cream. (Liquors available, please ask your event coordinator for pricing). **And \$3.75 per person.**

Party Additions to Enhance Your Event Even More!

- Lighted ice sculpture in the design of your choice from \$250.00
- Chair covers with sash (includes set up) \$5.50 each
- Gold or silver chargers- \$2.00 each
- High quality disposable plates, bowls, flatware, cups and napkins in place of china deduct - \$1.00 per person



Please ask to see our list of preferred vendors for wedding or specialty cakes. You must experience the difference Amici's Catered Cuisine will make. Our customers are always our best references.

Late Night Snacks

- Hand cut garlic parmesan French fries served in bamboo cones
- Hand cut truffle and sea salt French fries served in bamboo cones
- Hand cut sweet potato fries dusted with brown sugar and cinnamon
- Mini milkshake shots - Clients choice of favorite flavor
- Mini ice cream cones - Clients choice of favorite flavor
- Milk and cookies - Choice of oatmeal, sugar or chocolate chip cookie served with a shot of whole milk
- Black and Bleu sliders
- Western sliders
- Mini pulled pork sliders
- Mini grilled cheese and tomato soup shooters

Choice of any two late night additions - \$4.95 per person





205 Marlborough Street, Oldsmar, FL 34677
Email Us Today at: Sales@AmicisCatering.com

813.855.1100 • 727.447.1600 • AmicisCatering.com • Follow Us    