



Ala Carte Menu

"Prepared with Passion... Serviced with Pride"

Revised 5/22/22

Plattered Hors D'oeuvres and Desserts

	Small (Serves 8-10)	Medium (Serves 16-20)	Large (Serves 20-30)
Vegetable Platter (w/ Dip)	\$55.00	\$85.00	\$115.00
Continental Cheese Board (w/ Gourmet Crackers)	\$60.00	\$90.00	\$120.00
Antipasto Platter	\$90.00	\$125.00	\$160.00
Shrimp Platter	5 Dozen	8 Dozen	12 Dozen
(Large Shrimp served with Cocktail Sauce and Lemons)	\$90.00	\$140.00	\$195.00
Spinach Dip in Pumpernickel Well (w/ Gourmet Crackers)	\$75.00		
Hot Crab Dip (w/ Toasted Bagel Chips)	\$90.00		
	\$155.00		
Fresh Fruit Platter	\$65.00	\$95.00	\$125.00
Combination Fruit and Cheese Platter (w/ Crackers)	\$65.00	\$95.00	\$125.00
Assorted Finger Sandwich Platter	30 Pcs.	60 Pcs.	90 Pcs.
	\$60.00	\$115.00	\$170.00
Assorted Fancy Mini Desserts	\$6.00 Per Person		
Cookies	\$2.50 Each	Brownies	\$3.50 Each

Stationary or Butler Passed Hors D'oeuvres

Standard • \$2.00 ea. (minimum of 50 pieces of the same item)

Meat

- 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
- 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

Vegetarian

- Sun-dried tomato arancini (Sicilian risotto balls) filled with fontina cheese
- 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
- 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

Flatbreads (Not recommended for Delivery)

- Buffalo chicken drizzled with bleu cheese dressing
- Barbecue chicken and caramelized onion drizzled with ranch dressing
- Artichoke, fresh spinach, caramelized onion and fresh mozzarella

Seafood

- Almond crusted shrimp cakes topped with Lemon Parsley Aioli
- Crabmeat stuffed mushroom caps



Stationary or Butler Passed Hors D'oeuvres

Premium • \$3.00 ea. (minimum of 50 pieces of the same item)

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
- Thai marinated flank steak skewers with pineapple salsa
- Beef empanadas served with sour cream
- Jumbo Tropical jerk wings
- Jumbo Traditional buffalo wings served with blue cheese or ranch dressing
- 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
- Mini chicken quesadillas served with sour cream and salsa
- Mini beef quesadillas served with sour cream and salsa

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
- Avocado lime hummus topped with peppery micro arugula served on edible spoons
- Sweet and sour cippolini onions with gorgonzola mousse served on edible spoons
- Pear and brie quesadillas w/ raspberry coulis

Seafood

- Scallops wrapped in bacon
- Mini Florida blue crab cakes with orange tarragon sauce
- Crab meat spring rolls
- Sizzling garlic shrimp
- Shrimp wrapped in bacon
- Buffalo shrimp with blue cheese
- Coconut shrimp with orange tarragon sauce
- Blackened shrimp



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	\$40.00	\$60.00	\$80.00
Premium	\$50.00	\$70.00	\$90.00
Deluxe.....	\$65.00	\$95.00.....	\$125.00

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
- **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 crumbles 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 Columbia dressing
- **Steakhouse Salad** - Iceberg lettuce wedges, tomatoes, red onion and crumbled bacon drizzled with blue cheese

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 8-10)	Full Pan (Serves 16-20)
Standard	\$60.00	\$115.00
Premium	\$70.00	\$135.00

Standard

- ***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

Premium

- ***Eggplant Parmesan** - Eggplant sliced then, breaded and fried and topped with our house marinara sauce, melted mozzarella and parmesan cheese

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
- ***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
- **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

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	\$70.00.....	\$135.00
Premium	\$80.00.....	\$155.00
Deluxe	\$90.00.....	\$175.00

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
- **Chicken Parmigiana** - Breaded cutlets topped with marinara sauce and melted mozzarella cheese
- **Chicken Burritos** - Chicken sautéed in mexican spices, with black beans, rice and pico di gallo wrapped in a tortilla
- **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
- **Barbecue Chicken** - Thighs, legs, wings and breasts dry rubbed, then grilled and tossed in bbq sauce
- **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
- **Pulled Pork with Cuban Mojo Sauce** - Tender and moist slow roasted pork shoulder in a traditional sour orange and oregano mojo sauce

Premium

- **Spinach and Ricotta Stuffed Chicken** - Topped with a sprinkle of browned bread crumbs
- **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
- **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
- **Chicken Fajitas** - Sautéed with peppers and onions in Fajita seasoning, served with soft tortillas & cream cheese salsa



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	\$80.00	\$155.00
Premium	\$95.00	\$180.00
Deluxe	\$105.00	\$200.00
Platinum.....	\$150.00	\$290.00

Standard

- **Old Fashioned Meatloaf** - Topped with tomato sauce
- **Beef Stroganoff** - Served in a classic sour cream and sautéed mushroom sauce
- **Shepherd's Pie** - Ground beef and vegetables sautéed in herbs and spices then topped with mashed potatoes and baked
- **Braised BBQ Beef** - Braised in bbq sauce and beef stock until tender and served shredded with rolls

Premium

- **Beef Brisket** - Braised with root vegetables until tender and served with velvety brown gravy
- **Pre-Sliced Flank Steak** - Herb crusted, grilled, sliced then topped with a burgundy sauce and caramelized onions
- **Grilled Hanger Steak** - With Roasted peppers and Onions
- **Beef Bourguignon** - Braised with carrots, onions and mushrooms and served in a silky burgundy sauce
- **Corned Beef and Cabbage** - Braised until tender in pickling spices with cabbage

Deluxe

- **Stuffed Flank Steak** - Flank steak rolled with spinach, feta and fire roasted red peppers then roasted and topped with a pan sauce
- **Veal Marsala** - Veal scaloppini sautéed mushrooms and served with a 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

Platinum

- **Braised Short Ribs** - Topped with a porcini mushroom and barolo wine reduction
- **Stuffed Veal** - Veal scaloppini stuffed with prosciutto, mushrooms, pesto and mozzarella cheese
- **Veal Oscar** - Stuffed with asparagus and crabmeat, topped with béarnaise sauce
- **Whole Filet Mignon** - (Full Pan Only) seasoned, seared and roasted to medium rare, served with bearnaise sauce or horseradish sauce

Seafood Selections

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$70.00	\$130.00
Premium	\$100.00	\$190.00
Deluxe	\$120.00	\$230.00

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
- **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
- **Stuffed Flounder** - Filled with a crabmeat stuffing and finished with a sprinkle of Italian bread crumbs



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

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
- **Alaskan King Crab Legs** - Steamed and served with drawn butter and lemon
- **Crawfish Boil** - Louisiana crawfish, potatoes, corn, lemons and cajun seasoning

Vegetable Selections

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$45.00	\$85.00
Premium	\$60.00	\$110.00

Standard

- **Medley of Fresh Vegetables** - Yellow squash, zucchini, peppers, broccoli and mushrooms seasoned and sautéed
- **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 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
- **Asparagus Bundle** - Asparagus wrapped with a leek ribbon and a red pepper curl
- **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 and herbs and roasted

Rice (Starch)

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$45.00	\$85.00
Premium	\$60.00	\$110.00

Standard

- **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)

	Half Pan (Serves 8-10)	Full Pan (Serves 16-20)
Standard	\$45.00	\$85.00
Premium	\$60.00	\$110.00

Standard

- **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

- **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 scallion 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

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	\$50.00	\$90.00
Premium	\$60.00	\$110.00
Deluxe	\$70.00	\$130.00

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

- **Manicotti** - Ricotta cheese filled sheets of pasta topped with a spinach and parmesan béchamel Sauce
- **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 a olive oil, garlic and parsley sauce
- **Penne Carbonara** - Penne combined with a egg, cream, ham and parmesan cheese sauce
- **Pasta Pollo** - Sautéed chicken and broccoli in a white wine cream sauce over bowtie pasta
- **Baked Ziti** - Ziti mixed with tomato sauce, fresh basil, ricotta and mozzarella, ground sirloin and baked

Deluxe

- **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
- **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
- **Braised Short Rib Pappardelle** - Fork shredded slow braised short ribs, roasted parsnips, fresh thyme and rosemary topped with a brown butter sauce

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

Additional Sides

Assorted Soft Drinks and Bottled Water ...	\$2.00 Each
Hot Coffee	\$30.00 Per 10 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	\$4.00 (PP)
Brownies	\$3.50 Each
Cookies	\$2.50 Each
Assorted Fancy Mini Desserts	\$6.00 (PP)
Chocolate Covered Strawberries	\$3.00 Each
(Seasonal)	
Bagged Potato Chips, Peanuts	\$1.50 Each
or Trail Mix	
Side Salads (Potato, Cole Slaw	\$2.50 (PP)
or Pesto Pasta Salad)	
Whole Fruit	\$1.50 Each

Deliveries

- Delivery fee is \$1/mile round trip.
- 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 \$2 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, 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 \$200
- Servers are available at \$150 each. We recommend (1) per 50 guests
- High grade disposable plates, napkins, and flatware are \$2 per person.
- Chafing dishes, china, silverware, and water glasses are \$5 per person (and requires additional servers)
- Floor length linen cloth (90" x 156") available in white or ivory at \$20 each table.
- 120" round available at \$20 each table.



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