



Most Popular

Full Service Menu

"Prepared with Passion... Serviced with Pride"

Revised 1/2024

Gold Buffet Dinner Menu

Priced at \$46.00 per person for 100 or more Guests
Between 75- 99 Guests \$47.00 per person
Between 50- 74 Guests \$50.00 per person
30-49 Guests \$58.00 per person

Gold Sit-Down Dinner Menu

Priced at \$45.00 per person for 100 or more Guests
Between 75- 99 Guests \$46.00 per person
Between 50- 74 Guests \$49.00 per person
30-49 Guests \$57.00 per person
Chef at \$175.00

Gold Cocktail Party Menu Options

Priced at \$49.00 per person for 100 or more Guests
Between 75- 99 Guests \$50.00 per person
Between 50- 74 Guests \$53.00 per person
30-49 Guests \$61.00 per person

Gold Action Station Dinner Menu

Priced at \$47.00 per person for 100 or more Guests
Between 75- 99 Guests \$48.00 per person
Between 50- 74 Guests \$51.00 per person
30-49 Guests \$64.00 per person
Chef at \$175.00



Diamond Buffet Dinner Menu

Priced at \$61.00 per person for 100 or more Guests
Between 75- 99 Guests \$62.00 per person
Between 50- 74 Guests \$65.00 per person
30-49 Guests \$73.00 per person

Diamond Sit-Down Dinner Menu

Priced at \$60.00 per person for 100 or more Guests
Between 75- 99 Guests \$61.00 per person
Between 50- 74 Guests \$64.00 per person
30-49 Guests \$72.00 per person
Chef at \$175.00

Diamond Cocktail Party Menu Options

Priced at per person \$65.00 for 100 or more Guests
Between 75- 99 Guests \$66.00 per person
Between 50- 74 Guests \$69.00 per person
30-49 Guests \$77.00 per person



All Buffets Require a Captain at \$200.00

One Server per 30 Guests for Buffet Menus -\$150.00 • One Server per 20 Guests for Sit Down Menus -\$150.00

Revised 1/17/24 7% Sales Tax and 20% Gratuity are not included in Above Pricing.

Gold Buffet Dinner Menu

Butler Passed Hors d'oeuvres (Choose 4 Below)

- Mini Baked Purple Potatoes with Sour Cream, Bacon and Chives
- Stuffed Mushrooms (Italian Sausage and Mozzarella or Parmesan)
- Mini Chicken Quesadillas with Sour Cream and Salsa
- Sesame Noodle Twirls served in Asian Spoons
- Cajun Chicken Fingers with Honey Mustard
- Gorgonzola Mousse, Candied Pear and Crispy Prosciutto Tartlet
- Mini BLT Tartlet with House Made Aioli
- Sun-Dried Tomato Arancini filled with Fontina Cheese
- Cucumber, Feta and Oregano Salad in English Cucumber Cups
- Globe Grapes Wrapped in Gorgonzola Mousse and Rolled in Crushed Pistachios
- Pear and Brie Quesadillas with Raspberry Dip
- Vegetarian Egg Roll with Plum Sauce
- Hand Cut Truffle and Sea Salt Fries Served in Bamboo Cones
- Roasted Corn, Avocado and Cojito Cheese Crostini
- Spinach and Feta Phyllo Triangles

Salads (Select One Below)

Harvest Salad – Mixed Field Greens Topped with Crumbled Bleu Cheese, Walnuts, Dries Cranberries and Balsamic Vinaigrette

Classic Caesar – Romaine Lettuce, House Made Croutons and Grated Parmesan Cheese Tossed with Amici's Creamy Caesar Dressing

Mixed Greens – Field Greens Topped with Cherry Tomatoes, Cucumber, Julienne Squash and Julienned Carrots and Served with our House Italian and Ranch Dressing. Plated salad option available at an additional \$3.00 (PP).

First Entrée (Select One Below)

- Chicken Marsala
- Cuban Chicken
- Grilled Cobia Topped with Pineapple Salsa
- Chicken Picatta
- Grilled Tilapia with Lemon Caper Sauce
- Chicken Parmesan
- Jerk Chicken with Tequila Lime Sauce
- Paella with Shrimp, Mussels, Chicken and Chorizo Sausage

Vegetables (Select One)

- Medley of Fresh Vegetables
- Sauteed Garlic Broccoli
- Green Beans Almondine
- Parsley Butter Carrots

Starches (Select one)

- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Rice Pilaf
- Pasta Marinara or Alfredo

Menu Includes: Rolls with Creamy Butter, Fresh Brewed Coffee with Cream and Sugar, China, Water Glasses and Silverware, Clients Choice of Linen Napkins, Floor Length Ivory or White Polyester Linens for Food and Guest Tables

Second Entrée (Select One Below)

- Carved Grilled Flank Steak with Mushroom Burgundy Sauce
- Carved Apple and Raisin Stuffed Pork Loin Roast with Brown Butter and Applesauce
- Carved Rosemary and Thyme Roasted Turkey Breast
- Carved Honey Baked Virginia Ham



Diamond Buffet Dinner Menu

Butler Passed Hors d'oeuvres (Choose 4 Premium Below)

- Watermelon, Feta and Basil Skewers Drizzled with Balsamic Glaze • Truffle Mac and Cheese Bites
- Thai Chicken Satay with Peanut Sauce • Beef Empanadas with Sour Cream
- Cuban Egg Rolls filled with Roasted Pork, Ham, Swiss Cheese, Dijon Mustard, Pickles • Scallops Wrapped in Bacon
- Tomato Bisque Shooter Topped with Mini Grilled Cheese
- Southern Chicken and Waffles with Fire Toasted Marshmallow, Maple Syrup Drizzle
- Sweet and Sour Cippolini Onions with Gorgonzola Mousse Served on Edible Spoons
- Caprese Skewers (Cherry Tomato, Mozzarella, Fresh Basil, Balsamic Glaze Drizzle)
- Seared Ahi Tuna on Won Ton Crisps w/Pickled Ginger and a Wasabi Drizzle
- Shrimp Ceviche Shooters w/Colorful Tortilla Strips • Conch Fritters with Cajun Remoulade
- Mini Florida Blue Crab Cakes • Coconut Shrimp with Orange Tarragon Sauce • Jumbo Shrimp Cocktail

Salads (Select One Below)

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

Key West Salad - Spring Mixed Greens, Strawberries, Mandarin Oranges, Pineapple, Red Peppers, Toasted Almonds and Coconut 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. Plated salad option available at an additional \$3.00 (PP).

First Entrée (Select One Below)

- Spinach and Ricotta Stuffed Chicken
- Caramelized Onion and Artichoke Stuffed Chicken
- Stuffed Flounder with Crabmeat and Shrimp with Creamy Lobster Sauce
- Grilled Salmon with Lemon Dill Sauce
- Chicken Cordon Bleu

Vegetables (Select One)

- Asparagus Bundle – wrapped with a leek ribbon and a red pepper curl served in a carrot nest
- Green Bean Bundle
- Zucchini Parmesan
- Baby Bok Choy

Starches (Select One)

- Portobella and Porcini Mushroom Risotto
- Sharp Cheddar Au gratin Potatoes
- Twice Baked Potatoes
- Truffle Pasta (white butter sauce, mushrooms, leeks)

Menu Includes:

Rolls with Creamy Butter, Fresh Brewed Coffee with Cream and Sugar, China, Water Glasses and Silverware, Clients Choice of Linen Napkins, Floor Length Ivory or White Polyester Linens for Food and Guest Tables Accents, Lifts and Greenery to Enhance Food Tables

Second Entrée (Select One Below)

- Carved Whole Beef Tenderloin served with Bearnaise Sauce and Horseradish Sauce
- Carved Herb Roasted Prime Rib Au Jus
- Grilled Mahi Mahi with Pineapple Salsa
- Carved Phyllo Crusted Salmon and Brie with Lemon Dill Cream Sauce
- Blue Crab Cakes Served with Remoulade Sauce
- Carved Grilled Hangar Steak with Demi Merlot Sauce



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

Gold Sit-Down Dinner Menu

Butler Passed Hors d'oeuvres (Choose 4 Below)

- Mini Baked Purple Potatoes with Sour Cream, Bacon and Chives
- Stuffed Mushrooms (Italian Sausage and Mozzarella or Parmesan)
- Mini Chicken Quesadillas with Sour Cream and Salsa
- Sesame Noodle Twirls served in Asian Spoons
- Cajun Chicken Fingers with Honey Mustard
- Gorgonzola Mousse, Candied Pear and Crispy Prosciutto Tartlet
- Mini BLT Tartlet with House Made Aioli
- Sun-Dried Tomato Arancini filled with Fontina Cheese
- Cucumber, Feta and Oregano Salad in English Cucumber Cups
- Globe Grapes Wrapped in Gorgonzola Mousse and Rolled in Crushed Pistachios
- Pear and Brie Quesadillas with Raspberry Dip
- Vegetarian Egg Roll with Plum Sauce
- Hand Cut Truffle and Sea Salt Fries Served in Bamboo Cones
- Roasted Corn, Avocado and Cojito Cheese Crostini
- Spinach and Feta Phyllo Triangles

Salads (Select One Below)

Harvest Salad – Mixed Field Greens Topped with Crumbled Bleu Cheese, Walnuts, Dried Cranberries and Balsamic Vinaigrette

Classic Caesar – Romaine Lettuce, House Made Croutons and Grated Parmesan Cheese Tossed with Amici's Creamy Caesar Dressing

Mixed Greens – Field Greens Topped with Cherry Tomatoes, Cucumber, Julienne Squash and Julienned Carrots and Served with our House Italian and Ranch Dressings

Entrees (Select Two for Duet Plate)

- Chicken Marsala
- Petite Sirloin
- Grilled Cobia Topped with Pineapple Salsa
- Chicken Picatta
- Grilled Tilapia with Lemon Caper Sauce
- Chicken Parmesan
- Jerk Chicken with Tequila Lime Sauce

Vegetables (Select One)

- Medley of Fresh Vegetables
- Sautéed Garlic Broccoli
- Green Beans Almondine
- Parsley Butter Carrots

Starches (Select one)

- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Rice Pilaf
- Pasta Marinara or Alfredo

Menu Includes:

Rolls with Butter Rosettes. Fresh Brewed Coffee with Cream and Sugar, China, Water Glasses and Silverware, Clients Choice of Linen Napkins, Floor Length Ivory or White Polyester Linens for Guest Tables



Diamond Sit-Down Dinner Menu

Butler Passed Hors d'oeuvres (Choose 4 Premium Below)

- Watermelon, Feta and Basil Skewers Drizzled with Balsamic Glaze • Truffle Mac and Cheese Bites
- Thai Chicken Satay with Peanut Sauce • Beef Empanadas with Sour Cream
- Cuban Egg Rolls filled with Roasted Pork, Ham, Swiss Cheese, Dijon Mustard, Pickles
- Tomato Bisque Shooter Topped with Mini Grilled Cheese • Scallops Wrapped in Bacon
- Southern Chicken and Waffles with Fire Toasted Marshmallow, Maple Syrup Drizzle
- Sweet and Sour Cippolini Onions with Gorgonzola Mousse Served on Edible Spoons
- Caprese Skewers (Cherry Tomato, Mozzarella, Fresh Basil, Balsamic Glaze Drizzle)
- Seared Ahi Tuna on Won Ton Crisps w/Pickled Ginger and a Wasabi Drizzle
- Shrimp Ceviche Shooters w/Colorful Tortilla Strips • Conch Fritters with Cajun Remoulade
- Mini Florida Blue Crab Cakes • Coconut Shrimp with Orange Tarragon Sauce • Jumbo Shrimp Cocktail

Salads (Select One Below)

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

Key West Salad – Spring Mixed Greens, Strawberries, Mandarin Oranges, Pineapple, Red Peppers, Toasted Almonds and Coconut 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

Entrees Select (Two 4oz Portions for Duet Plate)

- Classic Filet
- Spinach and Ricotta Stuffed Chicken
- Caramelized Onion and Artichoke Stuffed Chicken
- Stuffed Flounder with Crabmeat and Shrimp with Creamy Lobster Sauce
- Grilled Salmon with Lemon Dill Sauce
- Chicken Cordon Bleu

Vegetables (Select One)

- Asparagus Bundle – wrapped with a leek ribbon and a red pepper curl served in a carrot nest
- Green Bean Bundle
- Zucchini Parmesan
- Baby Bok Choy

Starches (Select One)

- Portobella and Porcini Mushroom Risotto
- Duchess Potatoes
- Twice Baked Potatoes
- Truffle Pasta (white butter sauce mushrooms, leeks)

Menu Includes:

Rolls with Butter Rosettes, Fresh Brewed Coffee with Cream and Sugar, China, Water Glasses and Silverware
Clients Choice of Linen Napkins, Floor Length Ivory or White Polyester Linens for Guest Tables



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

Gold Cocktail Party Menu Options

Stationary Table

- Garden Vegetable Display with Dip
- Baked Brie En Croute with Bourbon Apple Duxell or Raspberry Glaze
- Spinach Dip in a Pumpernickel Well
- Hot Crab Dip with Toasted Bagel Chips
- Traditional Hummus or Spicy Red Pepper Hummus with Toasted Pita Chips
- Hand Rolled Meatballs (Swedish, Sweet and Sour or BBQ)

Butler Passed Hors d'oeuvres (Choose 6 Below)

- Mini Baked Purple Potatoes with Sour Cream, Bacon and Chives
- Stuffed Mushrooms (Italian Sausage and Mozzarella or Parmesan)
- Mini Chicken Quesadillas with Sour Cream and Salsa
- Sesame Noodle Twirls served in Asian Spoons
- Cajun Chicken Fingers with Honey Mustard
- Gorgonzola Mousse, Candied Pear and Crispy Prosciutto Tartlet
- Mini BLT Tartlet with House Made Aioli
- Sun-Dried Tomato Arancini filled with Fontina Cheese
- Cucumber, Feta and Oregano Salad in English Cucumber Cups
- Globe Grapes Wrapped in Gorgonzola Mousse and Rolled in Crushed Pistachios
- Pear and Brie Quesadillas with Raspberry Dip
- Vegetarian Egg Roll with Plum Sauce
- Hand Cut Truffle and Sea Salt Fries Served in Bamboo Cones
- Roasted Corn, Avocado and Cojito Cheese Crostini
- Spinach and Feta Phyllo Triangles

Menu Includes:

Fresh Brewed Coffee with Cream and Sugar, China, Water Glasses and Silverware, Clients Choice of Linen Napkins
Floor Length Ivory or White Polyester Linens for Food and Guest Tables



Diamond Cocktail Party Menu Options

Stationary Table

- Iced Shrimp Presentation
- Baked Brie En Croute with Apple Duxell or Raspberry Glaze
- Garden Vegetable Display with Dip
- Hot Crab Dip with Toasted Bagel Chips
- Carved Beef Tenderloin with Mini Rolls, Bearnaise and Horseradish Sauce

Butler Passed Hors d'oeuvres (Choose 6 Premium Below)

- Watermelon, Feta and Basil Skewers Drizzled with Balsamic Glaze
- Truffle Mac and Cheese Bites
- Thai Chicken Satay with Peanut Sauce
- Beef Empanadas with Sour Cream
- Cuban Egg Rolls filled with Roasted Pork, Ham, Swiss Cheese, Dijon Mustard, Pickles
- Tomato Bisque Shooter Topped with Mini Grilled Cheese
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- Caprese Skewers (Cherry Tomato, Mozzarella, Fresh Basil, Balsamic Glaze Drizzle
- Seared Ahi Tuna on Won Ton Crisps w/Pickled Ginger and a Wasabi Drizzle
- Shrimp Ceviche Shooters w/Colorful Tortilla Strips
- Mini Chicken Cordon Bleu

Menu Includes:

Fresh Brewed Coffee with Cream and Sugar

China, Water Glasses and Silverware

Clients Choice of Linen Napkins

Floor Length Ivory or White Polyester Linens for Food and Guest Tables

Accents, Lifts and Greenery to Enhance the Food Tables



Gold Action Station Dinner Menu

Butler Passed Hors d'oeuvres (Choose 4 Below)

- Mini Baked Purple Potatoes with Sour Cream, Bacon and Chives
- Stuffed Mushrooms (Italian Sausage and Mozzarella or Parmesan)
- Mini Chicken Quesadillas with Sour Cream and Salsa
- Sesame Noodle Twirls served in Asian Spoons
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- Vegetarian Egg Roll with Plum Sauce
- Hand Cut Truffle and Sea Salt Fries Served in Bamboo Cones
- Roasted Corn, Avocado and Cojito Cheese Crostini
- Spinach and Feta Phyllo Triangles



Salads (Select One Below)

Harvest Salad – Mixed Field Greens Topped with Crumbled Bleu Cheese, Walnuts, Dried Cranberries and Balsamic Vinaigrette

Classic Caesar – Romaine Lettuce, House Made Croutons and Grated Parmesan Cheese Tossed with Amici's Creamy Caesar Dressing

Mixed Greens – Field Greens Topped with Cherry Tomatoes, Cucumber, Julienne Squash and Julienned Carrots and Served with our House Italian and Ranch Dressings

Carving Station (Select One Below) *Each selection includes dinner rolls and creamy butter

- Carved Grilled Flank Steak with Mushroom Burgundy Sauce
- Carved Apple and Raisin Stuffed Pork Loin Roast
- with Brown Butter and Applesauce
- Carved Rosemary and Thyme Roasted Turkey Breast
- Carved Honey Baked Virginia Ham

Choose One Action Station - Chef Manned Action Station (Select One Below)

Guests choose their favorite combination as the chef prepares their dish in front of them.

Pasta Bar – A variety of colorful pastas along with a selection of marinara, alfredo or pesto sauces. Toppings include shrimp, Italian sausage or grilled chicken (choice of 2), sun-dried tomatoes, grilled vegetables, grated cheese, garlic and olive oil. Guests choose their favorite combination as the chef prepares their dish in front of them.

Fajitas Bar – Mexican seasoned beef and chicken, soft tortillas, peppers, onions, cheese, lettuce, tomatoes, sour cream and salsa, spanish rice & refried beans (add guacamole for \$1.50 pp).

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.

Menu Includes:

Fresh Brewed Coffee with Cream and Sugar, China, Water Glasses and Silverware Clients Choice of Linen Napkins Floor Length Ivory or White Polyester Linens for Guest Tables



Additional Chef Manned Action Stations to Enhance Your Dinner Menu

Action stations are a great way to get your guests involved in the party. Guests can choose their favorite ingredients and watch as one of our chefs prepares it to order. Chef required at \$150 per 50 guests.

Pasta Bar – A variety of colorful pastas along with a selection of marinara, alfredo or pesto sauces. Toppings include shrimp, Italian sausage or grilled chicken (choice of 2), grilled vegetables, grated cheese, garlic and olive oil.

Guests chose their favorite combination as the chef prepares their dish in front of them.

Add \$10.00 PP

Fajitas Bar – Mexican seasoned beef and chicken, soft tortillas, peppers, onions, cheese, lettuce, tomatoes, sour cream and salsa, spanish rice & refried beans (add guacamole for \$1.50 pp).

Add \$10.00 PP

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 \$10.00 PP

Grits Bar – Creamy grits with assorted toppings including: cajun shrimp and gravy, andouille sausage, shredded cheddar cheese, sauteed mushrooms, green onions and crumbled bacon.

Add \$10.00 PP

Bananas Foster or Cherries Jubilee Station – Freshly peeled bananas or dark sweet cherries flambeed with 151 rum, butter and brown sugar served over vanilla ice cream with fresh whipped cream.

Add \$8.00 PP

Additional Unmanned Action Stations to Enhance Your Dinner Menu

No chef is required and your guests can assemble their favorite ingredients in any configuration they would like.

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 \$10.00 PP

Mashed Potato Bar – Creamy seasoned sweet potatoes and mashed Idaho potatoes. Toppings include: shredded cheese, green onions, crumbled bacon, sauteed mushrooms, sour cream, marshmallows and brown sugar.

Add \$7.00 PP

Macaroni and Cheese Bar – Fresh macaroni topped with guest's choice of cheese sauce including cheddar, smoked gouda, pepper jack or creamy parmesan. Toppings include: green onions, bacon bits and tomatoes.

Add \$9.00 PP

Taco Bar – Mexican Seasoned ground beef and chicken, soft and hard taco shells, shredded lettuce, diced tomatoes, shredded cheese, sour cream and salsa (add guacamole for \$1.50 pp).

Add \$9.00 PP

Gourmet Coffee Station – Includes regular and decaf coffees, assorted Monin syrup flavorings, assorted sugars and rock candy stirrers, chocolate shavings, cinnamon, half and half and whipped cream.

Add \$6.00 PP





Dessert Selections and Late Night Snacks

Dessert Selections

Viennese Dessert Table – Assorted mini pastries, cookies, shooters, cannoli, cream puffs and chocolate covered strawberries. Add \$9.00 PP

Bananas Foster or Cherries Jubilee Station – Freshly peeled bananas or dark sweet cherries flambeed with 151 rum, butter and brown sugar served over vanilla ice cream with fresh whipped cream. Add \$8.00 PP

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 oreos and whipped cream. Add \$9.00 PP

Chocolate Covered Strawberries – Dark and white chocolate covered strawberry display (seasonal). Add \$5.00 Each

Lavish Fruit Presentation – assorted seasonal fruits beautifully displayed and served with melted chocolate fondue or tropical mango dip. Add \$7.00 PP

Chocolate Fudge Iced Brownie Platter with Nuts – Add \$5.50 Each

Mini Dessert Shooters – Choice of strawberry shooters, tiramisu shooters, apple crumble shooters, s'mores shooters, chocolate raspberry shooters with chocolate ganache, Nutella and banana bread pudding bites. Add \$8.00 PP (2 per person)

Wedding Cakes – Please ask an Event Coordinator for our Preferred Wedding Cake Vendor list. No additional charge for cake cutting, china and flatware.

Late Night Snacks (Choice of any two Late Night additions – Add \$5.00 PP)

- 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
- Black and Bleu Sliders – applewood smoked bacon, gorgonzola and remoulade sauce
- Western Sliders – cheddar cheese, caramelized onion and applewood smoked bacon with bbq sauce
- Mini Milkshake Shots – Clients choice of favorite flavor





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

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