



Holiday Menu



December 1 - January 1
Hors d'Oeuvres - Buffets



Amici's
• CATERED CUISINE •

"Only the Finest"

2007 PICK	2008 PICK	2009 PICK
<i>the knot</i> best of weddings	<i>the knot</i> best of weddings	<i>the knot</i> best of weddings

Catering Menu



Amici's
CATERED CUISINE
"Only the Finest"

Amici's Catered Cuisine has been creating memorable holiday parties in the Tampa Bay area since 1983. We want your party to make you and your guests feel that you demand quality work as reflected in our food presentations and professionally trained serving staff. We want you to enjoy your party as a guest and not worry about a thing. The following menus have been very popular over the years.

The following suggested menus all include:

- ✦ An assortment of Holiday desserts.
- ✦ Linen cloths, napkins and skirting for food and guest tables. China, flatware, waterglass (additional glassware available for rental). A wide variety of lifts, greens, accent materials, holiday decor and props to enhance the presentation of the food tables.
- ✦ Freshly brewed coffee.

The following menus reflect a discounted price for 100+ guests. 75-99 guests, add \$1.00 per guest. 50-74 guests, add \$3.00 per guest. 30-49 guests, add \$5.00 per guest. 50 person guest minimum on Fridays, Saturdays, and Sundays, a truck rental fee may apply depending on bookings.



Cocktail Party Menues

MENU 1

Garden Vegetable Display with Dip
Continental Cheeseboard with Assorted Crackers
Spinach Dip in Pumpernickel Well
Hand Rolled Meatballs
Tropical Jerk or Buffalo Wings
PLUS
Clients choice of 5 hot or cold butler passed
standard hors d'oeuvres

\$22.95

MENU 2

Continental Cheeseboard
Garden Vegetable Display with Dip
Carved Oven Roasted Turkey Breast
with Mini Knot Rolls
Hot Crab Dip with Toasted Bagel Chips
Hand Rolled Meatballs
Tropical Jerk OR Buffalo Wings
PLUS
Clients choice of 4 hot or cold butler
passed standard hors d'oeuvres

\$24.95

MENU 3

Baked Brie en Croute with Bourbon Apple Duxell
or Raspberry Glaze
Iced Shrimp Presentation
Garden Vegetable Display with Dip
Carved Beef Tenderloin with Mini Knot Rolls
Bernaise and Horseradish Sauce
PLUS
Clients choice of 4 hot or cold butler passed
standard hors d'oeuvres

\$28.95

Deduct \$2.00 p.p. for a 3 hour event and deduct \$3.00 p.p. for a 2 hour event.



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Hors d'Oeuvre Selection

- ◆ Stuffed Mushroom Caps with Crabmeat, Florentine, Parmesan Cheese, Italian Sausage
- ◆ Hand Rolled Meatballs - Swedish, Sweet & Sour, Italian or Zinfandel Sauce
- ◆ Tropical Jerk Wings or Traditional Buffalo Wings
- ◆ Pigs in a Blanket with Mustard
- ◆ Potato Puffs
- ◆ Rumaki
- ◆ Mini Brie Cheese Bundles with Preserves
- ◆ Brushetta
- ◆ Artichoke Hearts w/Shrimp and Dill
- ◆ Salmon Gruyere Purses
- ◆ Capresi (Buffalo Mozzarella)
- ◆ Sausage en Croute (Italian or Chorizo)
- ◆ Mini Quiché Lorraine
- ◆ Quesadillas – Chicken, Beef or Shrimp
- ◆ Assorted Fancy Canapes – Veal and Cappacola, Ham & Boursin, Turkey Rolatini, Salmon with Dill & Cucumber
- ◆ Spinach & Feta Phyllo Triangles
- ◆ Bouchees filled with Sun Dried Tomato & Feta, Roasted Artichoke or Salmon Mousse
- ◆ Egg Rolls with Duck Sauce
- ◆ Conch Fritters & Dipping Sauce
- ◆ Wontons – Sesame Chicken, Crab,
- ◆ Shrimp, Portabella
- ◆ Paté Choux Puffs – Tuna, Chicken or Ham

*Premium Hors d'Oeuvres Selection (add 85¢ per person for each item) replacing standard item.

Shrimp – tempura, buffalo, coconut fried, blackened.

Skewers – antipasto, shrimp with peapod and artichoke, beef, chicken, pork, blackened gator.

Mini Chicken Cordon Bleu, Mini Beef Wellington, Mini Crab Cakes, Scallops Wrapped in Bacon.



Buffet Menus

MENU 1

Rustic Italian Salad
Italian Sausage, Peppers and Onions
OR Eggplant Parmesan
Baked Lasagna with Meat OR Vegetables
Fresh Steamed Vegetables
Garlic OR Italian Bread with Creamy Butter

\$19.95

MENU 4

Classic Caesar Salad
Herb Roasted Beef Au Jus
Chicken Cordon Bleu in Rich Cream Sauce
Oven Roasted Potatoes
Honey Herb Baby Carrots
Assorted Dinner Rolls
with Creamy Butter

\$21.95

MENU 7

~ HORS D'OEUVRES ~

Garden Vegetable Display with Dip
Continental Cheeseboard with Assorted Fruits & Crackers
Plus your choice of 2 Butler Passed Hors d'Oeuvres

~ PASTA BAR ~

Italian Mixed Green Salad

A variety of colorful pastas along with a selection
of Marinara, Alfredo, Pesto and Olive Oil Sauces

Toppings of Shrimp, Chicken or Sausage

Sun Dried Tomatoes, Grilled Vegetables and Grated Cheese

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

~ CARVING STATION ~

Your choice of Herb Roasted Beef Au Jus,

Oven Roasted Turkey Breast

OR Honey Baked Virginia Ham (choose 2 of 3)

Assorted Sliced Breads, Dinner Rolls and Condiments

\$29.95

*One pasta chef required for every 50 guests.
Deduct \$2.00 p.p. for Pre-Mix Pastas (no chef required).

MENU 2

Key West Mixed Salad
Grilled Chicken Breast in Mushroom Sauce
Stuffed Pork Roasted w/Apples & Raisins
Rice Pilaf with Vegetables
Garden Vegetable Medley
Assorted Dinner Rolls with Creamy Butter

\$20.95

MENU 5

Traditional House Salad
London Broil with a Burgundy
Mushroom Sauce
Stuffed Flounder with Crabmeat
OR Chicken Breast Stuffed
with Spinach & Ricotta
Italian Sautéed Zucchini Parmesan
Oven Roasted Potatoes
Assorted Dinner Rolls with Creamy Butter

\$22.95

MENU 3

Classic Greek Salad
Carved Honey Baked Virginia Ham
Oven Roasted Chicken Pieces
Green Beans Almondine
Scalloped Potatoes
Assorted Dinner Roll with Creamy Butter

\$19.95

MENU 6

Classic Caesar Salad
Carved Prime Rib of Beef OR Carved Filet
Mignon (add \$3.00 p.p.)
Grilled Mahi Mahi or Chicken Marsala
Baked Stuffed Potatoes
Garden Vegetable Medley
Assorted Dinner Rolls with Creamy Butter

\$27.95



Buffet Hors D'Oeuvres

~ STATIONARY TABLE ~

Garden Vegetable Display w/Dip

Continental Cheeseboard with Fruit Garnish and Crackers

OR

~ BUTLER PASSED ~

Clients choice of 4 hot or cold standard hors d'oeuvres

Additional \$5.00 per person



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Additions to enhance your wedding even more!

Lighted Ice Sculpture in the design of your choice	from \$250.00
Iced Shrimp Presentation	\$6.00 pp
Large Baked Brie Cheese Wheel in Puff Pastry with Bourbon Apple Duxell or Raspberry Glaze	\$1.50 pp
Viennese Dessert Table	\$4.00 pp
Hot Crab or Artichoke Dip with Crackers	\$1.50 pp
Spinach Dip and Pumpnickel Well	\$1.50 pp
Poached Salmon Display w/Salmon medallions (min. 75 guests)	\$2.50 pp
White & Dark Chocolate covered Strawberry Display	\$2.50 pp
Lavish Fruit Presentation – assorted fresh seasonal fruits beautifully displayed and served with hot chocolate fondue or tropical mango dip	\$3.00 pp
Ice Cream Sundae Bar – your favorite flavored ice cream with assorted toppings, whipped cream, nuts & cherries	\$2.50 pp
Gourmet Coffee Station	\$2.25 pp
plus Liqueurs	\$1.25 pp
Bananas Foster and Cherries Jubilee Station	\$3.00 pp

Special Customer Allowances

Single service, high quality disposable plates, bowls, flatware, cups and napkins in place of china	deduct \$1.00 pp
Supply your own desserts	deduct \$1.00 pp

We recommend one server for every 30 guests for hors d'oeuvres or buffet menu. The rate per server and bartender is \$110.00, chefs are \$125.00 (per event). Each party requires a banquet captain to carry out all the details from start to finish and are billed at \$150.00 each. Service required after 4 hours (at start of reception) will be billed at \$20.00/hour, per server. A Minimum of 2 servers are required. Florida State Sales Tax will be added to the total bill at 7%. A nonrefundable deposit is required to reserve your date. Final guest count is due 8 days prior to event.

Our staff of professionals will be happy to assist you in planning every aspect of your holiday party. Please do not hesitate to call us to discuss how we can fulfill your needs. You must experience the difference Amici's Catered Cuisine will make. Our customers are always our best references.

The entire staff at Amici's Catered Cuisine wish you and your family a very happy and healthy holiday season!

Sincerely,
Michael Lamando
 Michael Lamando
 President



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