



Wedding Reception Menu



Amici's

• CATERED CUISINE •

"Only the Finest"

2007 PICK

the knot
best of
weddings

2008 PICK

the knot
best of
weddings

2009 PICK

the knot
best of
weddings

Wedding Reception



Amici's
CATERED CUISINE
"Only the Finest"

Amici's Catered Cuisine has been creating memorable wedding receptions in the Tampa Bay area since 1983. We want your special day to be perfect and your reception to be everything you ever dreamed it would be and more. The following menus ideas have been very popular over the years, although personalized menus can also be created.

All the following suggested wedding menus all include:

- Standard Tiered Wedding Cake.
- 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, candelabras, pillars 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.

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 and are billed at \$140.00 each. Service required after 5 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 non-refundable deposit is required to reserve your date. Final guest count is due 8 days prior to event. Service gratuity is not included.



Cocktail Party Menus

MENU 1

Garden Vegetable Display with Dip
Continental Cheeseboard with Assorted Crackers
Spinach Dip in Pumpernickel Well
Meatballs (client's choice)
Tropical Jerk or Buffalo Wings plus
Clients choice of 5 hot or cold butler passed standard hors d'oeuvres (see "hors d'oeuvre selections")

\$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
Meatballs (client's choice)
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



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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

\$17.95

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

\$19.95

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

\$27.95

*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

\$18.95

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

\$20.95

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

\$17.95

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

\$25.95



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

See hors d'oeuvre selections.

Additional \$5.00 per person



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Sit Down Dinners

HORS D'OEUVRES

Stationary – Continental Cheeseboard with Fruit Garnish and Crackers / Garden Vegetable Display with Dip

OR

Butler Passed – Choice of 4 hot or cold standard hors d'oeuvres

MENU

Amici's House Salad with choice of dressing OR Caesar Salad

Duet Entree – Filet Mignon or Veal and Chicken or Fish

~ Starch Selection ~

Chef's choice of Fresh Vegetable

Assorted Dinner Rolls served with Creamy Butter rosettes

Freshly Brewed Regular and Decaf Coffee

Standard Tiered Wedding Cake

\$27.95

per person (priced based on 100 guests)

*Chef required on all sit-down dinners.

Menu includes everything included in buffet menus PLUS floor length guest cloths (in white or ivory).

Duet or Single Entree based on 8 oz. total portion weight.

This menu with a chicken or fish entree only, deduct \$2.00 per person.

This menu with beef or veal entree only, add \$3.00 per person.

Hors d'Oeuvres 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 Crouete (Italian or Chorizo)
- ◆ Mini Quiché Lorraine
- ◆ Quesadillas – Chicken, Beef or Shrimp
- ◆ Assorted Fancy Canapes – Veal and Cappelata, 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.



Entree Selections

POULTRY SELECTIONS

Chicken Marsala – sauteed in marsala wine with mushrooms and garlic	
Chicken Picatta – boneless chicken breast sauteed in a lemon caper butter sauce	
Grilled Lemon Chicken – grilled with fresh lemon and lemon pepper	
Jerk Chicken – boneless marinated chicken breast served with a Jamaican rum sauce	
Chicken Pecan – chicken breast coated with fresh pecans and dijon mustard	
Stuffed Chicken – with spinach and ricotta cheese	\$1.00 more pp
Chicken Amici – chicken breast stuffed with prosciutto ham, artichoke and mushrooms, served with an Italian marinara sauce	\$1.00 more pp
Chicken Apricot – chicken breast with a traditional pear stuffing topped with apricot butter glaze	\$1.00 more pp
Chicken Cordon Bleu – filled with smoked ham and swiss cheese, topped with Italian bread crumbs	\$1.00 more pp
Chicken Francaise – boneless chicken breast pan fried in an egg batter topped with lemon butter garlic sauce	
Chicken Parmagiana – marinara sauce and mozzarella cheese	
Chicken Wellington – wrapped in puff pastry with mushroom duxelle, topped with brown demi-glaze	\$2.00 more pp

BEEF AND VEAL SELECTIONS

Filet Diane – filet sauteed and topped with a dijon mushroom sauce	
Filet Brien – grilled filet with portabella mushrooms and goat cheese, topped with herb butter sauce	\$1.00 more pp
Filet – pan seared with demi-merlot sauce	
Herb Roasted Prime Rib – with Au Jus	
Veal Marsala – sauteed with marasala wine, mushrooms, garlic and a demi-glaze sauce	
Stuffed Veal – stuffed with prosciutto, mushrooms, pesto and mozzarella cheese	\$1.00 more pp
Veal Oscar – stuffed with asparagus and crabmeat, topped with bearnaise sauce	\$1.00 more pp
Stuffed Filet – with lobster and fresh portabella mushroom, served with a provencale sauce	\$2.00 more pp

SEAFOOD SELECTIONS

Grilled Mahi Mahi – marinated in fresh cilantro, garlic and lemon, topped with fresh tropical salsa	
Blue Crab Mahi – artichoke hearts and blue crab served with lime caper sauce	\$1.00 more pp
Stuffed Flounder – stuffed with crabmeat	\$1.00 more pp
Marinated Salmon Cutlets – with lemon dill sauce	
Stuffed Salmon – rolled with scallop mousse and spinach, served with a dill emulsion sauce	\$1.00 more pp
Salmon Camembert – fresh salmon, dill, lemon, capers, julienne vegetables and camembert cheese, wrapped in phyllo dough, served on top of lemon dill sauce	\$1.00 more pp
Pecan Crusted Grouper – topped with pecans and served with a light dijon cream sauce	\$2.00 more pp
Pan Seared Sesame Tuna – with citrus lime sauce	\$2.00 more pp
Blackened Swordfish – with a lemon caper sauce	\$2.00 more pp
Main Lobster / Whole or Tails – lobster seasoned with butter and lemon	market price
Lobster Thermidore – mushrooms, garlic and lobster sauteed and presented in half lobster shell, topped with a creamy newburg sauce	market price

STARCHES

Risotto – flavored with rosemary and portabella mushrooms and chicken veloute	
Garlic Mashed Potatoes	
Potato Croquette – beaten potatoes with egg yolks, butter and parsley rolled into small ball shape, breaded in pecans and deep fried	
Duchess Potatoes – mashed potatoes piped out and baked, topped with butter and paprika	
Baked Stuffed Potato	
Stuffed Ravioli	\$1.00 more pp





Wedding 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 Pumpkinnickel 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

Other Stations available to compliment your party

STIR FRY STATION – SUSHI STATION – RAW BAR – BRIE STATION

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 Wedding Cake (we cut and serve your own)	deduct \$1.00 pp

Amici's Catered Cuisine is honored to be a member of the Wedding and Event Professionals of Tampa Bay and the Tampa Bay Bridal Association. We would be glad to assist you in the many other aspects of your wedding plans such as invitations, photography, videography, tuxedo rental, florists, entertainment, limousines, etc.

We are your full service caterer and have the knowledge and experience to set up and serve in one 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.

Our staff of professionals will be happy to assist you in planning every aspect of your wedding day. 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.

Sincerely,

Michael Lamando

Michael Lamando
President



Amici's Catered Cuisine Hillsborough: (813) 855-1100
 107-C Dunbar Avenue Pinellas: (727) 447-1600
 Oldsmar, FL 34677 Fax: (813) 818-8406

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