

amici Social/Event Catering

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Party Trays

Serves 8-10 ppl

Bruschetta Platter

Toasted crostinis served with balsamic tomatoes & pesto

\$26.00

Fig and Goat Cheese Quesadillas

Served with a cilantro chimichurri

\$35.00

Fruit and Cheese Platter

Selected domestic and imported cheeses garnished with seasonal fresh fruit

Small Tray (serves 10) - \$42.00

Medium Tray (serves 25) - \$75.00

Large Tray (serves 50) - \$135.00

Antipasti Platter

A selection of Italian meat and cheeses, olives, artichoke hearts, Pepperoncinis, and a tortellini salad

\$65.00 per tray

Vegetable Crudités (Grilled or Fresco)

A colorful selection of seasonal vegetables with creamy garlic ranch or olive oil

Small Tray (serves 10) - \$35.00

Medium Tray (serves 25) - \$70.00

Large Tray (serves 50) - \$125.00

Sweet Corn Tamale Cakes

Roasted corn cakes, avocado, cilantro atop a black bean and chipotle cream sauce

\$60.00

Stuffed Mushrooms

Filled with your choice of spinach parmesan or spicy Italian sausage
\$30.00 per tray (16 per tray)

Vesuvio Chicken Wings

Chicken wings roasted with lemon, olive oil and Italian seasonings
\$45.00 (2 dozen per tray)

Sliders

Meatball- Our homemade recipe, marinara

Chicken Parmesan- Breaded chicken, mozzarella, marinara

Sausage and Peppers- Spicy sausage, peppers, marinara

\$40.00 (16 per tray)

Shrimp Cocktail Platter-

Traditional – served with lemon wedges and horseradish cocktail sauce

“Baja Style” - with avocado, and a spicy tomato gazpacho

\$70.00 per tray

Three Cheese Spinach Dip

Served with fresh vegetables in a crusty bread bowl

\$40.00

Focaccia Open Faced Sandwiches

Our large peasant bread topped with fresh ingredients

- Roasted vegetables, grated Asiago
- Caramelized onion, goat cheese, asparagus
- Roasted mushroom, arugula, yellow squash
- Chicken apple sausage, onion, mozzarella

\$60.00 (serves 24 ppl appetizer cut/ 10 ppl meal size)

Dolce Platter

A selection of homemade mini desserts including,

Cappuccino Brownies, Cookies, Rice Krispie squares

\$25.00 per tray

Old School Platter

Twinkies, raspberry zingers and ding dongs

\$20.00 per tray

Appetizers

amici Bites

(minimum order two dozen \$48.00)

Red Potato with Pesto and Shaved Parmesan

Toasted Ravioli with Marinara

Baked Goat Cheese Crostinis

Gorgonzola Fries

Polenta Kebobs with Marinara and gorgonzola cream

Caprese Poppers

Roasted Figs with Prosciutto
Risotto Spoons
Chicken Parmesan Bites
Mini Meatballs with Marinara (\$18.00 per 2 dozen)
Eggplant Planks
Grilled Chicken Skewers with Piccata or Marsala sauce
Grilled Romaine Cups with Sundried Pesto
Mini Chicken Taquitos
Lamb pops with Taziki
Cucumber Coins with Smoked Salmon Mousse

Crostinis (minimum two dozen per item)

- White Bean, Olive oil, Rosemary
- Artichoke, Black Pepper, Lemon, Asiago Cheese
- Sun Dried Tomato Pesto
- Herb Goat Cheese, Roma Tomatoes, Balsamic Vinegar
- Eggplant Caponata

Antipasti Skewers

(\$52.00 for 2 dozen)

- Caprese-(Fresh mozzarella, Tomato, Basil)
- Fresco-(Red Grape & Prosciutto)
- Sicilian-(Salami, Mozzarella, Red Pepper, Olive)
- Tuscan-(Cheese Tortellini, Proscuitto, Tomato)

Appetizer Tables/Bars

Mashed Potato Bar

Idaho and sweet potatoes smashed with:
Bleu, Parmesan & cheddar cheeses, bacon, sour cream, roasted mushrooms, chives, roasted garlic, caramelized onions, grilled asparagus, truffle oil, maple butter & candied pecans

Crostini Bar

Olive oil toasted bread with:

Goat cheese, sundried tomatoes, roasted mushrooms, crispy onions, artichokes, caramelized pears and brie, gorgonzola crumbles, grilled asparagus, balsamic grapes, pesto, white beans w/ rosemary.

Street Tacos/Salsa Bar

Fresh corn and flour tortillas with:

Grilled steak, chicken, and shrimp, homemade guacamole, corn and jalapeno relish, black beans, sour cream, radishes, fresh limes, cilantro, 5 different salsas

Risotto Bar

Tender Arborio rice with:

Roasted butternut squash, grilled asparagus, parmesan cheese, roasted mushrooms, artichoke hearts, roasted chicken, grilled vegetables, sweet baby peas.

Mixed Wings Bar-

Chicken wings every which way:

Vesuvio Wings, Hot Mustard Wings, Peanut Butter and Jelly Wings, Garlic Parmesan Wings, Buffalo Fire Wings, Teriyaki Wings, Piccata Wings

Pasta Bar

4 types of pasta with 5 sauces;

Chicken, shrimp, roasted vegetables, parmesan cheese, goat cheese, bacon, peas, artichoke hearts, roasted garlic, sundried tomatoes,

Caramel Apple Bar

Sliced apples dipped in caramel:

Coconut, chopped almonds, snickers, dark chocolate chips, pretzels, mini m&m's, white chocolate shavings, dried cranberries, granola, toffee bits

Chocolate Bar

Everything chocolate:

Chocolate mousse, candy bars, truffles, strawberries, cherries, chocolate lava cakes, cannoli, dark chocolate brownies,

Sample Party Pass Around**Amici I**

Mini Corn Tamale cakes with chipotle cream and salsa verde

Mexican Pinwheels - black bean, red bell peppers, green onion

Mini Chicken Taquitos with homemade guacamole

"Baja Style" Shrimp Cocktail Shooters

Amici II

Fig & Goat Cheese Quesadillas- Cilantro Pesto

Stuffed Mushrooms- spicy Italian sausage, parmesan cheese

Bruschetta Romano

Spinach Ricotta Cups

Amici III

Meatball Sliders

Chicken Parmesan Sliders

Gorgonzola Fries

Parmesan Zucchini Strings

Amici IV

Chopped Salad Romaine Boats

Chicken Piccata Skewers

Focaccia Bites

Grana Parmesan and frosted grapes

amici Breakfast

Complete Breakfast

Priced per person, includes coffee

Continental	\$6.00
Bagels, muffins, Danish, cream cheese, butter, jelly, and fruit salad	
Corporate	\$7.25
Breakfast egg wraps (with Pico de Gallo) or quiche Lorraine, and fruit salad	
Snap! Crackle! Pop!	\$5.50
A nostalgic treat of six of our most popular cereals, mixed berries, milk, juice	
International	\$6.65
Vanilla yogurt, almond granola, mixed berries, and muffins	
Deluxe	\$7.95
Flaky croissants, scrambled eggs, shaved ham, cheddar cheese, and fruit salad	

amici Bench Breakfasts

" We start with scrambled eggs, add skillet potatoes and whatever we find on the bench."

Serves 8-10 ppl \$50.00

- Veggie Bench-** Spinach, tomato, mushrooms, feta cheese
Baker Bench- Bacon, cheddar cheese, green onion
Deli Bench- Salami, Swiss cheese, grilled onions
Southwest Bench- Black beans, onions, red bell peppers, sour cream & salsa

Breakfast Platters

Serves 8-10 people

Breakfast Wrap Platter	\$35.00
Farmhouse eggs, scrambled with cheddar cheese and chives	
Add ham, bacon or vegetables	\$ 8.00
French Toast Platter	\$30.00
Cinnamon dusted French toast sticks, maple syrup	
Homemade Quiche of the day	\$40.00
Your choice, Florentine, Lorraine or Special of the day	

Croissant Sandwich Platter- your choice	\$48.00
Farm fresh eggs, shaved ham, and cheddar cheese	
Farm fresh eggs, sausage and cheddar cheese	
Farm fresh eggs, roasted mushrooms and asparagus	
Healthy Break Oatmeal Platter	\$30.00
Old fashioned oatmeal, granola, brown sugar, and dried fruit	
Granola &Yogurt Parfaits Platter	\$26.50
Vanilla yogurt layered with almond granola and berries	
Mini Muffin Platter	\$25.00
A variety of muffins, butter, jelly	
Lox and Bagel Platter	\$70.00
Smoked salmon, cream cheese, capers, lemon wedges, tomatoes and onions	
Bagel and Cream Cheese Platter	\$25.00
Butter, veggie and plain cream cheese, jelly	
Mixed Doughnut Platter (50 holes or dozen doughnuts)	\$20.00

Breakfast Sides

Fresh Fruit Bowl (serves 10)	\$35.00
Fresh cut seasonal fruit served family style	
Granola, fresh berry and yogurt parfaits (each)	\$ 2.80
Skillet Potatoes (serves 10)	\$20.00
Russet potatoes, sautéed onions and garlic	
Decaf/Coffee in a Box	\$15.99
Hot Tea Box	\$15.99
Juice Gallons- Orange, Cranberry or Apple	\$13.99

Salad Bowls

Serves 8-10 people
Add chicken \$10.00

Italian Garden	\$18.75
Tomato, pepperoncinis, olives, Italian or garlic ranch dressing	
Caesar	\$20.25
Parmesan, croutons, Caesar dressing	
Bistro	\$26.25
Granny Smith apple, blue cheese, candied pecans, citrus vinaigrette	
amici Chop	\$27.75
Chopped greens, blue cheese, pasta, tomato, green onion, bacon, mustard vinaigrette	
Parmesan Ranch	\$22.75
Parmesan cheese, fresh tomato, croutons, home style ranch	
Tuscan	\$24.75
Feta cheese, red grapes, roasted almonds, raspberry vinaigrette	

Sandwich/ Wrap Platters

Minimum selection of 10
Includes Potato Chips

Traditional Italian	\$6.50
Salami, pepperoni, ham, provolone, tomato, onion, lettuce, Italian dressing	
Roasted Turkey BLT	\$6.50
Turkey, bacon, Swiss cheese, lettuce, tomato, garlic aioli	
Chicken Caprese	\$6.50
Roasted chicken breast, tomato, fresh mozzarella, pesto mayonnaise	
Roasted Vegetable	\$6.50
Roasted seasonal vegetables, mozzarella cheese, balsamic vinaigrette	
California Chicken	\$6.50
Parmesan crusted chicken, guacamole, tomato, lettuce,	
Turkey Chive Wrap	\$6.00
Roasted turkey, chive cream cheese, dried cranberries, lettuce	
Chicken Caesar Wrap	\$6.00
Grilled chicken, romaine lettuce, Parmesan cheese	
Carne Asada Wrap	\$6.00
Grilled steak, guacamole, rice, lettuce, cheddar cheese	
Asian Lettuce Wrap	\$6.00
Chicken, mushrooms, rice noodles, cilantro, carrots, lettuce, Thai cucumbers	

Pans of Pasta

Serves 8-10 people, with Garlic Bread
Spaghetti, Penne, Fettuccini, or Rotini

Marinara	\$35.95
GOTB (garlic, oil, tomato, basil)	\$35.95
Spicy Marinara	\$35.95
Tomato Cream	\$38.95
Meat Sauce	\$40.95
Alfredo	\$40.95
Add Chicken	\$10.00
Add Roasted Vegetables	\$ 8.00

Italian Specialties

Serves 8-10 people, with Garlic Bread

Baked Spaghetti Pie	\$50.00/\$65.00
Spaghetti, Alfredo and Italian cheeses baked to perfection	
Eggplant Parmesan	\$45.00/\$60.00
Breaded planks with marinara and mozzarella cheese	
Homemade Lasagna	\$50.00/\$65.00
Fresh pasta layered with herbed ricotta cheese and marinara	
Fettuccini with Shrimp	\$60.00
Fresh tomato, garlic and basil	
Penne with Roasted Chicken	\$55.00
Chicken, penne, fresh mozzarella, spicy tomato cream sauce	
Pesto Crusted Salmon or Tilapia	\$80.00
Lemon butter sauce, vegetables	
Chicken Your Way	\$60.00
Chicken Parmesan, Piccata, Marsala, or Bruschetta style, Served with pasta	
Shells Broccoli	\$55.00
Garlic and sun dried tomatoes, spicy Italian sausage	

House Specialties

Serves 8-10 people

Street Tacos	\$65.00
Grilled steak and chicken, rice, black beans, homemade guacamole	
Mediterranean	\$65.00
Beef or Chicken Kebobs, cherry rice, cucumber taziki, pita bread	
Teriyaki Rice Bowls	\$60.00
Beef or chicken, mixed vegetables, jasmine rice, fortune cookies	
Roasted Pork Loin	\$70.00
Asiago mashed potatoes, mushroom wine jus.	
Stuffed Chicken	\$70.00
Prosciutto and cheese stuffed breast, fettuccini and pesto cream sauce	
Peppered Flat Iron Steak	\$80.00
Caramelized onions, Roquefort roasted tomatoes, smashed potatoes	

Box/Bowl Lunches

Salad bowl, bread cookie	\$ 8.75
Sandwich or Wrap, chips, cookie	\$ 8.50
Add Caesar or garden salad	\$.95
3 foot Sub Sandwich (feeds 8-10)	\$60.00
served <i>Italian</i> or <i>American</i> style ,with chips and cookie platter	

Tables

Priced per person

Traditional Table

This meal includes one choice from the following menu categories:

Salad Bowl
Italian Specialty
Garlic Bread
Dolce or Fruit Platter
\$9.99

Deluxe Table

This meal includes one choice from the following menu categories:

Salad Bowl
House Specialty
Bread Choice
Dolce or Fruit Platter
\$11.99

Chilled Fresco Table

This meal includes:

Two Salad Bowl choices

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choice of two

Grilled Chicken, Steak or Shrimp

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Roasted Vegetables
Sliced Tuscan Bread
Fresh Berry Shortcake
\$10.99

Sides

Garlic bread (dozen)	\$3.00
Meatballs (each)	\$1.25
Sausage (each)	\$1.35
Roasted vegetables (orders)	\$1.25
Garlic Chicken (order)	\$1.00
Coke Diet or sprite (each)	\$.65
Gallon Beverages	\$8.95
Strawberry Limeade, Iced Tea, or Lemonade	

Desserts

Serves 8-10 people

Apple Walnut Crostada	\$35.50
Fresh baked pastry filled with apples, walnuts and brown sugar	
Chocolate Lava Cake	\$35.50
Individual chocolate cake with chocolate fudge centers	
Dolce Platter	\$25.00
Cookies of the day, rice krispie squares, and cappuccino brownies	
Tiramisu	\$33.00
Traditional Italian dessert	
Fresh Berry Shortcake	\$25.00
Sweet shortcake, fresh berries and homemade whipped cream	
Homemade Berry Cheesecake	\$30.00
Toasted almond graham cracker crust, seasonal berries	
Old School Break	\$25.00
Assortment, of Ding Dongs, Twinkies, Raspberry Zingers	

Things to Know

Items Included

We include premium disposable plastic ware.
Linens, China and Stainless Chafing Dishes available.

Staffing

We would be happy to assist with your event.
Serving Staff available- \$125.00/4 hrs p.p.

Payments

We accept Visa, MasterCard, Discover and American Express.

Every party is planned on a personalized, individual basis, Please contact our party planners for assistance with your next event.