



*Welcome*

4245 Henderson Boulevard  
Tampa, Florida 33629  
813.287.2253  
[www.eventsbyamore.com](http://www.eventsbyamore.com)

Greetings Dear Client:

Thank you for exploring events by Amore. You are about to experience the elegance and warmth of Tampa's finest and most prestigious conceptual designer of events & custom cuisine. Following is our package an excellent starting point, where you may choose from a wide range of menus for brunch, lunch, hors d'oeuvres, entrées, barbeque and buffets.

#### Menu Selections

All packages are specifically priced for the items shown, though we create menus based on each client's individual, ethnicities, preferences and budgets please request a customized menu preparation. We welcome your suggestions and will honor your special requests.

#### Pricing

The packages in this parcel include: china, water glasses, flatware, service personnel, and applicable service charge. Amore prides itself on maintaining a staff of quality servers. Your servers have been trained and instructed in the methods of fine dining. Further, they will anticipate the needs of your guests and keep your events flowing.

The ala Carte portion of this menu is based on your guest count & accompanying selections, service, rentals, & administrative fees will be added after you make your selections.

Amore does accept small parties and for those occasions we have developed our Haute to Go Menu a menu designed for times when service is not a necessity!

If your chosen venue requires a fee there will be an additional charge calculated to your final bill.

#### Guarantees

In order to uphold our commitments to you and our other clients; Amore requires a 50% deposit to secure event décor, services, linens and our availability on your date. A guarantee of the number of guests we will be serving is due by 12:00 pm seven business days prior to your event along with your final payment.

If your number of guests decreases more than 5% from your original quote your food price per person will increase by the % you have omitted. After the guaranteed count is given it may not be reduced. However you may increase your guest count up to 72 hours before your event.

I have read the information on this page and agree to the terms

X

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We are proud to have on staff Chefs that prepare fabulous custom designed cakes & wedding cakes; fondant, French butter cream, chiffon, cheese cakes, Chocolate ganache & vegan cakes

### Standard Brunch

- Display of Whole and Sliced Fresh Fruits and Fruit Compote
  - Assorted Petite Quiches
  - Scrambled Eggs with Queso Cheese & Poblano Chilies
  - Breakfast Meat 2 pieces per person (Your choice of one of the following: bacon, sausage, or ham)
  - Hash Brown Potato Casserole Or Potatoes O'Brien
  - Assorted pastries i.e.: Petite Croissants Banana nut, zucchini, strawberry: mini muffins & breads
  - Honey butter, and Preserves
  - Selection of Chilled Juices, Cranberry & Orange
  - Coffee and Tea
- Package includes: service staff, administrative fee, china, flatware & stemmed water goblets \$ 27.00 per person based on a minimum of 30 guests

\* Assorted New York Style Bagels (50 units) served with flavored cream cheese & honey butter an additional \$ 85.00 per platter

\*To enhance your brunch, consider the addition of a chef-attended Carved Spiral Ham or Crepe or Omelet Station; an additional \$ 8.50 per person

Amore can help you with details on these and other specialty Stations, A specialty Station can make a brunch an affair, please refer to our custom menus or ask for a personally designed proposal! We also offer suggestions of Mimosa, Bloody Mary or Champagne Brunch as well as Wedding Brunch

Table linens are contracted separately and are not included in any packages, 7% sales tax will be applied to all purchases

Consider requesting a quote for a cappuccino/espresso station

- We are proud to have on staff Chefs that prepare fabulous custom designed cakes & wedding cakes: fondant, French butter cream, chiffon, cheesecakes, chocolate ganache & vegan cakes

Ask for a personal cake consultation

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**Elegant Mid Morning or Brunch Hors d' oeuvres  
Stationary Displays  
Choose one**

Fresh sliced seasonal fruits, cantaloupe wrapped with imported prosciutto, an ice bowl holds a fresh berry assortment, clotted cream & raw sugar. Cave ripened cheeses & runny Brie, are displayed with an assortment of sliced breakfast breads, dark date-nut, sweet apple with cinnamon crust, banana nut

Grande Aioli attractively arranged within a cabbage flower, an array of assorted vegetables to include haricot verts, asparagus, teardrop tomato, & carrots  
Completed by a garlic verde dipping sauce

**Choose 3 to accompany your package**

Bacon & Spinach Quiche with crème fraîche  
Gruyere Pastry Crisps

Sausage stuffed phyllo with a warm center

Shaved Tenderloin over a petite toast with a horseradish cream

Parmigiano-Reggiano Crisps filled with goat cheese mousse  
French Gougères, served slightly warm straight from the ovens

Belgian endive, red pepper slaw, fresh pomegranate, champagne vinegar & sweet bell peppers

Lemon-rosemary chicken skewers, cherry tomato reduction finish

Tenderloin coronets filled with Boursin cheese on a small frill pick

Yukon gold potato belini finished with a tomato confit

**Included with all selections**

**Bread Display**

Cinnamon scones, blueberry scones, chocolate chip scones, breakfast breads & muffin assortment, croissants, classic madeline's, sweetened coddled creams, Devonshire crème, fruit chutney, orange marmalade & assorted whipped butter

**Gourmet Coffees & Beverage**

Silver Samovars hold both decaffeinated and regular gourmet coffees, hot water is presented with our tea caddy featuring a selection of herbal, black & green teas

Rock candy stirrers, silver shakers with cinnamon & coco, turbinatè sugar, powdered sweetener, & flavored creams  
Orange & Cranberry Juice

### **Brunch Stations**

Choose 2 to accompany your package

#### **Cakes & Crepes**

Mango\* Hot Cakes, macadamias, lime & flaked coconuts

Strawberry yogurt & sliced toasted almonds

#### **Sweet Crepes**

Banana's, blueberries, peaches whipped cream & warmed maple syrup \* fresh fruit changes seasonally

### **French Market**

#### **Beignets & Petite Bagels**

#### **Sliced Nova Scotia Salmon**

Accompanied by vine ripe tomato, red onion, capers, romaine leaf lettuce, sour cream, vegetable cream cheese & Seville sauce for the beignets

### **Dueling Omelets**

#### **Chef's attended Station**

Applewood smoked bacon, tomato chutney, scallions, wild & button mushrooms, sweet bell peppers, serrano chilies, crumbled queso & Vermont cheddar

### **Carved Meats**

Sugar Cured Honey Glazed Black Forest Ham

Garlic & Herb Crusted Whole Roasted Beef, carved into signature sandwiches, crusty rolls, natural juices, horseradish aioli & Pommeray mustard

### **Polenta**

Wild & Domestic mushroom ragu in a rich wine consume, is the perfect tribute when ladled over a soft Asiago cheese polenta

### **Sweets**

Almond truffle temptation

Custom designed -decorated cup cakes

Lemon sabayon-pine nut tarts with honeyed mascarpone cream  
Japanese cheesecake

Package starting from \$59.00 per person, are inclusive of china plates, water goblets, necessary flatware, service personnel & administrative charges

Linens are contracted separately and 7% sales tax will be added to all food, beverage and service

Consider requesting a quote for an espresso - cappuccino bar

### Luncheon Packages

A bit smaller portion than our dinner entrees  
(4-5 ounce portions)

May choose two different entrée options

#### Grilled Salmon Fillet

#### Pork Chop (Boneless)

Candied pecan ✦ chorizo stuffed ✦ Andouille stuffed

#### Medallions Chicken Breast

Tandori rubbed ✦ Parmesan finish ✦ Marsala, piñata

#### Thai-Style Crab Cake

Sweet bell peppers ✦ fresh cilantro aioli

#### London Broil (sliced)

Peppercorn encrusted beef with a forest mushroom demi glaze

#### Stuffed Medallion of Turkey

Herb & saffron rice stuffed tenderloin of turkey glazed  
with a balsamic fruit finish

#### *Basa, white filet a cousin to Grouper*

Pistachio veneer ✦ plantain-crust ✦ triple citrus &  
pepper mélange ✦ cilantro garlic

#### Accompaniments

Red basil couscous ✦ bi-colored roasted sweet corn ✦  
whipped Yukon Gold potatoes ✦ lemon- dill potato salad  
✦ summer squash ✦ mixed seasonal vegetable ✦ cheddar grits  
✦ wild rice and scallion pilaf ✦ green bean almandine ✦ herb  
roasted red bliss potato ✦ honey glazed carrot ✦ ginger  
jasmine rice

**All INCLUSIVE** All entrées are served with house salad or  
Caesar, breadbasket with fresh assorted rolls, butter pats,  
coffee, iced tea.

Package for buffet \$ 34.00 per person and \$36.00 for plated  
is inclusive of china plates, water goblets, necessary  
flatware, and service personnel

**Linens are contracted separately and 7% sales tax  
will be added to all food, beverage and service**

**\* All food products are subject to availability and  
market pricing**

\* Consuming raw or uncooked seafood and or meats can lead  
to food borne illness

### 3- Award Winning Packages

The Oscar

\* Stationary hors d' oeuvre display\*

(Choose one of the following displays with your package)

- Tuscan imported cheese board, prosciutto, Genoa salami, whole cloves of roasted garlic, flame grilled vegetables, marinated mushrooms & artichoke hearts. Fig, dates, breads and olives
  - Pasta bar, 3 chaffers, tri colored tortellini in pesto sauce, fresh pasta bundles filled with fontinella and ricotta completed with a vodka sauce, & gnocchi pasta with a creamed Galliano finish
  - Salmon table, featuring whole sugar cane raft, & molasses dressed salmon, accompanied by fresh date nut breads, whipped crème fraîche, canapés: cucumber topped with salmon mousse and finished with a dill aioli, spicy salmon tartar, featuring scotch bonnet peppers with assorted toast points
- You may choose 4 butler passed hors d' oeuvres from below

**Ahi tuna tartar served in a martini coupe shaved mango ponzu and grated ginger finish**  
**Cuban Black beans cakes cilantro crème fraîche**  
**Beggar's bundles triple crème**  
**Brie, & raspberry puree**  
**Forest fresh mushroom caps with eggplant, garlic, dried tomatoes & Gorgonzola**  
**Charred tenderloin rosemary crostini with roasted red pepper aioli**

**Crispy lobster ravioli with vanilla mango sherry sauce**  
**Petite Wellingtons, fine mushroom duxelles over filet wrapped in a pastry crust French bordelaise sauce**  
**Pan fried bacon polenta rounds, sit on a crostini olive & pancetta tapenade**  
**Thai Chicken lemon grass, mint & chilies in a bib lettuce pocket**  
**Sea Scallop in bacon deglazed with a pinot grigio**

**1<sup>st</sup> plate (choose one of the following selections)**

- Tomato napoleon, red & yellow tomato layered with fresh milk mozzarella, and a drizzle of balsamic vinegar, X-tra virgin olive oil, fine basil chiffonade finish
- Torn romaine hearts, wild greens, sugar crusted walnuts, chevere, currants, and a creamed black peppercorn & strawberry vinaigrette
- A signature soup cup Lobster Bisque, sherry crème fraîche

### Oscar Entrée Selections

May choose two different entrée options from the choice below

- **Nassau Grouper** pan seared served ala russe lightly floured, flat leaf parsley, garlic, & toasted bread rinds, panko, coconut crust, citrus beurre blanc & chef's selection of starch & vegetables (7 to 8 oz avg)
- **Tournedos of beef**, pan-seared with tomato basil cream sauce, baked baby rosemary potatoes and seasonal squash with cumin butter (8 ounce)
- **Veal Chop**: grilled French cut, drizzled with balsamic fig syrup, served with fried fois gras, chive –scallion red bliss potatoes, & haricot verts (12 ounce)
- **Chicken Napoleon**, layered medallions of breast chicken with grilled eggplant, grilled zucchini, roasted potato slices, grilled tomato, fresh herb pesto and fontinella cheese, painted with roasted sweet red pepper béarnaise
- **Rack of Lamb**, 4 bones of baby new Zealand lamb with merlot butter sauce, poached bosc pears, yucca & mélange mash, buttered zucchini
  - \* Create a combo entrée by adding a petite crab cake, petite filet or combining any chicken entrée with your selection an additional \$ 14.00 per person

All entrees are served with a breadbasket featuring, fresh assorted rolls, and Tuscan breads & rustic house baked loaves, butter rosettes, coffee & iced tea. Package includes: service staff, chef fees, captain, service charge, sales tax, china, flatware & water goblets for the table \$ 98.00 per person

- All linens are contracted separately
- Grouper is subject to seasonal fluctuations', your food stylist will apprise you of our current fresh catch

## **The Tony Award Package**

### **Choose 3**

Chef's choice assorted canapés, Basil Chicken Mousse Botches, Sour Cream & Chive Stuffed Bliss Potatoes, Chorizo & Cheddar Stuffed Mushrooms, Portobello, Spinach Focaccia toast, Brie Purses,

Display counts as 1- item

Cubed Imported & Domestic Cheese, fontina, gouda, hot pepper havarti, chefs choice of jam or chutney, herb cream cheese spread, gourmet crackers, & seasonal fresh fruits

### **Choose one for your 1<sup>st</sup> plate**

House salad or Caesar, Twice Baked Potato Soup, or Tomato Bisque with a Parmesan crouton

### **Choose 2 entrees for your meal**

**Breast of Chicken** painted with roasted garlic and oven dried tomato,

**Venetian stuffed Chicken**, Pancetta, ricotta, spinach, basil, and mozzarella

**Tilapia**, Macadamia nut crusted

**Seafood Pasta** with a Pinot Grigio Cream

**Salt & Pepper Rubbed Prime Rib of beef**, au jus and wasabi roasted garlic aioli

**Pork Loin Roulade** filled with a blue cheese, pear and fresh herb

**Couscous Pate'**: natural grain, currants, carrots, sweet onion, red lentils, and pine nuts a curry hot tray is available on the table on request

### **Choose 1- vegetable 1- starch**

Sugar Snap Peas, Carrot Julienne, Broccoli Soufflé,

Horseradish Bacon Whipped Potatoes, Ginger Jasmine Rice, Green Bean Almandine, toasted Asiago polenta,

**All INCLUSIVE** All entrées are served with, breadbasket with fresh assorted rolls, butter pats, coffee, iced tea. Package for buffet \$ 64.00 per person and \$62.00 for plated is inclusive of china plates, water goblets, necessary flatware, service personnel & 7% sales tax

**Linens are contracted separately and 7% sales tax will be added to your linen order**

If a venue fee is charged by your facility there will be and additional charge

**The Golden Globe Award Package**

**Choose 3**

Spicy Petite Pork Egg rolls, Italian Style Meatballs, Swedish Meatballs, Turkey & honey butter crostini, Cucumber & Salmon Crème Fraîche, Tenderloin & Horseradish spoon

Cubed Domestic Cheese, cheddar, Swiss, pepper jack, gourmet crackers ranch dip, & seasonal fresh vegetables

**Choose one for your 1<sup>st</sup> plate**

House salad or Caesar, Chicken & Basil Vegetable Soup

**Choose 2 entrees for your meal**

**Breast of Chicken Cordon Blue**, stuffed with ham and Swiss cheese, béchamel sauce

**Coq Au Vin**, Classic French preparation, chicken, mushrooms, onion, various herbs, tomato in a red Bordeaux sauce

**Mixed Grill Stir Fry**: Tuna, Halibut, green beans, red bell peppers, baby corn, mushrooms and seasonal vegetable

**Herb Crusted Sirloin**, horseradish cream

**Crisp Roasted Fresh Ham**: natural pan juices, honey mustard glaze, (buffet carved, plated sliced)

**White Vegetable Lasagna**: 4- cheeses, béchamel, roasted vegetable, Parmesan crust

**Choose 1- vegetable 1- starch**

Yellow Rice, Black Beans, Fried Plantains, Seasonal Vegetables, Italian Roasted Blend, Roasted Potatoes, Smashed Potatoes, Sauteed Squash Medley, White Rice with garlic & oil, French Style Green Beans

**ALL INCLUSIVE** All entrées are served with, breadbasket with fresh assorted rolls, butter pats, coffee, iced tea. Package for buffet \$ 54.00 per person and \$52.00 for plated is inclusive of china plates, water goblets, necessary flatware, and service personnel

Linens are contracted separately and 7% sales tax will be added to all food, beverage and service

### Desserts

Add a dessert to any package or entrée selections

#### Ice Cream Bars

Classic Bananas Foster - Cherries Jubilee - Sundae Bars 8 ~

#### Fresh berry Stack

Bright berries citrus flecked cake a swirl with cool tart key lime, creamy white chocolate Cheese, on a buttery crunch layered with vibrant raspberry. 9 ~

Ginger Crème Brulee, pineapple ginger confit 7 ~

Chocolate soufflé cake drizzled with warm brandy fudge Sauce, mango coulis & whipped cream 9~

Torta Tira Misu with Kahula Mascarpone & Marsala filling pillows of Kahula cake 9 ~

#### Passion Mango Cheesecake

Smooth passion fruit, mango infused buttermilk cheesecake 9 ~  
Topped with tart passion fruit curd, finished with a glaze of mango

Hand dipped Chocolate covered strawberries rolled in Godiva chocolate, nuts, coconut, & toffee 3 ~

3 Tier Belgian chocolate fountain starting from 250 ~  
Priced depending on selections

Available accompaniments; pretzel sticks - strawberries - pineapple - dried apricot -biscotti - toffee - house made coconut marshmallows - graham crackers - angel food cake squares - peanut butter balls - vanilla sandwich creams - bananas

If your chosen facility has a venue fee, it will be applied to all food & beverage selections from any of our menus

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Ask for a personal cake consultation

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### Ala Carte Hors d' oeuvre Selections

Combine several for a perfect cocktail party or add a selection to one of our packages

- Ginger Shrimp : Herb - Sofito crust 171 ~
- Artichoke & Crabmeat Fonduant: roasted shallots, & rind cheeses served with garlic & fried vegetable chips 95 ~
- Pepper Crusted Tenderloin with Horseradish cream on grilled garlic crostini 148 ~
- Jeff's Crab & Manchego Croquette, cilantro & roasted garlic Rémoûlade 140 ~
- Vegetable Bruschetta; crisp peas, asparagus, sweet bell peppers & artichoke hearts caper olive sauce, crisp toast 95 ~
- Emeril's Roll: Rock shrimp, Andouille sausage, roasted chicken wrapped in beer infused saffron steamed rice 156
- Roasted Argentine Pork Skewers, chimichuri 135 ~
- Grilled hand stuffed Italian sausages bias, cut, marinated served in a yellow tail merlot reduction 115 ~
- Dumpling stuffed with apricot coulis finished with a sabayon citrus sauce 145~
- Chicken or Beef Wellington; wrapped with a savory filling and mushroom duxelles 145 ~
- Red Chicken Sate, grilled breast of chicken, a natural rosemary skewer, red curry peanut sauce 185 ~
- Steak Panino: filet, roasted red pepper confit, oven roasted tomato, over a vegetable Parmesan crisp 195 ~
- Prosciutto-wrapped jumbo shrimp, basil & goat cheese 180~
- Moroccan baby lamb chops; served with fruited cous cous and sweet onion chutney rubbed Frenched finished with a mint aioli 210 ~
- Fig, gorgonzola & black olive jam, caper brushed crostini 105 ~
- Individual caramelized Spanish onion tart 105 ~
- Ahi cocktail, wasabi rice balls, dikon & blanched chives 210. ~
- Heirloom tomato & goat cheese tarts 115 ~
- Tanga- Tanga chicken empanadas hand formed 180 ~
- Big Island Fish Cakes, Malibu salsa 170 ~
- Shitake Dim Sum 206 ~
- Escargot & Boursin Encrouté 206 ~

Above items priced in increments of 75 units

- *The above selections are ala carte and do not include service or any required fees unless your selection is combined with a package, for pricing as a cocktail or heavy hors d' oeuvre menu please ask one of our event consultants for exact pricing*
- *Consuming raw or undercooked seafood & meat can cause food borne illnesses*

**Ala Cart Noshing Displays**  
*Minimum order of 50 guests or more*

**Artisenal Cheese Display**

Wedge & sliced domestic and imported ripe cheeses, savory English fruit tarts, torn deep dish Focaccia, a diverse arrangement of tampande, stuffed olives, serrano wrapped dates, prosciutto wrapped melon, roasted tomato, grilled eggplant  
 grissini & lavosh  
 11 ~ per person

**Raw Veggie Display**

A colorful array of fresh seasonal vegetables, roasted garlic basil dip  
 4 ~ per person

**Roasted & Grilled Vegetable Array**

Asiago crusted crostini's & Pesto balsamic marinated vegetables  
 Including but not limited to winter & summer squash, asparagus, Portobello mushrooms, red onions, carrots, eggplant, red bell peppers & endive  
 5 ~ per person

**Mediterranean Tapenade**

Traditional Hummus, Roasted eggplant & mushrooms, three olive & roasted red pepper & basil-roasted veggie, Pita points, toasted Asiago crostini's  
 6 ~ per person

**Salmon Display**

Whole poached salmon, filet of smoked king salmon & grilled Atlantic salmon filet served with dilled cream cheese, chipotle cream, coddled egg, red onion, capers, lemon & lime wedges, pita points & toasted crostini's  
 12 ~ per person

**Crudités**

A mono chromatic garden of blanched vegetables, built over wheat grass, miso skewers, favored sea salts, sake shooters  
 8 ~ per person

**Exotic Fruit Cascade**

Tropical and Seasonal Fruits, Kiwi, Mango, Papaya, Figs, Grapes, Honeydew, Cantaloupe, Pineapple, Select Berries, Whipped Mascarpone, Roasted Nuts, Cinnamon Sugar  
 9 ~ per person

**Tostones Station**

**Interactive Station featuring tradition crisp pancakes (fritters) Both  
savory & sweet, Apple, Corn & Buttermilk, Shrimp & Conch  
8 ~ per person**

**Sushi Station**

**Asian Vegetable & California Rolls  
8 ~ per person**

**Enhancements: Southwestern Shrimp Roll, Thai version of the Tampa  
Roll  
Tuna & Salmon Sashimi**

**Carving Stations**

**Roasted turkey • Tenderloin of Beef • Pork Tenderloin • Rack of Lamb  
• Steamship of Beef  
Market Price**

**Piadina Station**

**The chef creates your individual pizza's featuring titi shrimp, grilled  
chicken strips, ground sausage, pepperoni, artichoke hearts, sun  
dried tomato, spinach, wild & domestic mushroom blend, ricotta,  
mozzarella, grated fontinella & cheddar cheese  
10~ per person**

**Bread Extravaganza**

**Loaves of freshly baked Tuscan rounds, olive studded baguettes, oat  
rolls; jalapeño & cheddar biscuits, hearty rustic Italian loaves and  
herb focaccia bread (this item provides the bread for any of your  
selections)  
5 ~ per person**

### **Do We Do BBQ**

YES! TRADITIONAL & BBQ with a TWIST

Burger Bars

#### **Turkey – Angus - Buffalo**

Chipotle Rubbed – Gouda Stuffed – Portobello Stuffed – Slice Apple- Brie- Avocado –  
Smoked Bacon – Swiss Cheese – Caramelized Onion – Blue Cheese – Vine Ripe Tomato  
– Green Goddess Sauce – Garlic- Chili Aioli – Spicy Ketchup – Deli Mustard  
1/4 lb burgers, Kaiser rolls, pickles, leaf lettuce  
Turkey & Angus 9 ~ per person, buffalo 11 ~ per person

#### **Pulled Pork**

3 amazing flavors available each very unique and delicious  
**Traditional Cuban Flavor – Zesty Asian – Island Spiced**  
Soft rolls, butter pat  
12 ~ per lb

#### **Riblets (2 racks per order)**

Baby back or St. Louis  
Creamy cole slaw, soft rolls, Johnny's baked beans  
35 ~ per order

#### **Smoked Churrasco BBQ**

*(Pronounced shoo-RAS-koo) or Brazilian barbecue was the traditional staple food of the gauchos or cowboys of Southern Brazil for centuries*

**Chopped Brisket 16 ~ per lb**

Spicy red pepper BBQ sauce, soft rolls, southern potato salad with bacon & cheddar

**Smoked Kielbasa or Italian Sausage 10 ~ per lbs**

Long sub rolls, smoked onion relish, creamy cole slaw or Johnny's baked beans

**Salmon Filet (5 to 7 lb average) 80 ~**

Grilled pineapple slices, balsamic – honey bbq sauce, cilantro white rice

**Whole Chicken (4 to 6 lb average) 18 ~**

Marinated in soy, sherry & pineapple juice

Soft rolls, creamy cole slaw or southern style potato salad, honey butter

#### **Sides (sold in .5 lb)**

Smoked Buffalo wings	9 ~
Chop House Salad	5 ~
Baked Beans	5 ~
Creamy Cole Slaw	6 ~
Southern Style Potato Salad	6 ~
House made Guacamole with chips (1 pint)	7 ~

***Our catering staff will serve this menu; service, tents, tables, chairs & rentals are additional & will be quoted on request***

***Many other meats available; NY Strip Steaks, Prime Rib, Kabob's, Filets, Lobster***

### **Liquor Catering**

**(Please request a quote on anything you desire, available are Ice bars, martini bars, & luges)**

- **Beer & Wine Bar; features an assortment of corked wines from California, Australia & Chile, may include Merlots, Shiraz, Cabernets, Chardonnay's & Sauvignon Blanc. Domestic bottled beers, bottled waters, coke, diet coke, sprite, Clear acrylic cups, 1 portable bar & 1 trained bartender per 100 guests from 11 ~ per person**
- **Full Bar; features Skyy Vodka, Bacardi Rum, Tanqueray Gin, Canadian Club, Dewar's Scotch, Jack Daniels Bourbon, an assortment of wines from California, Australia & Chile. Domestic bottled beers, bottled waters, coke, diet coke, sprite, clear acrylic cups, 2 portable bars & 2 trained bartender per 100 guests from 14~ per person**
- **Premium Bar; features a choice of Kettle One Vodka or Absolute Vodka, Tanqueray Gin, Crown Royal, Jack Daniels, Captain Morgan's Rum, Bacardi Rum, Dewar's Scotch, Dry Vermouth, Tequila, an assortment of corked wines from California, Australia & Chile, may include Merlots, Shiraz, Cabernets, Chardonnay's & Sauvignon Blanc. Champagne toast, Domestic & Imported bottled beers, bottled waters, coke, diet coke, sprite, complete stemware, 2 portable bars, 2 bartenders & 1 bar-back per 100 guests from 18 ~ per person**
- **Superb Bar; features Grey Goose or Belvedere Vodka, Grey Goose Orange, Bombay Sapphire, Crown Royal, Makers Mark, Chevas Regal, Captain Morgan's, Bacardi, Dry Vermouth, Sweet Vermouth, Cuervo Gold Tequila, Raspberry & Sour apple cocktail infusions, an assortment of corked wines from Italy, France, Australia, California, & Washington State, may include Red Zinfandels, Meritage, Pinot Noir, Shiraz, Cabernets, Chianti's, Bordeaux's, Chardonnay's, Pinot Grigio, & Sauvignon Blanc. Champagne toast, Domestic & Imported bottled beers, bottled waters, coke, diet coke, sprite, complete stemware, 2 portable bars, 2 bartenders & 1 bar-back per 100 guests 24~ per person**

**Prices include, trained mixologist as necessary  
Service provided by a licensed and bonded contractor**

**Event Contract**

Client: \_\_\_\_\_ Invoice number: \_\_\_\_\_

Today's date: \_\_\_\_\_ Contacts Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Billing address:

\_\_\_\_\_  
\_\_\_\_\_

Type of event: \_\_\_\_\_ Date of event: \_\_\_\_\_

Event Location:

\_\_\_\_\_  
\_\_\_\_\_

Special Instructions & or Directions:

\_\_\_\_\_  
\_\_\_\_\_

Facility & onsite contact information:

\_\_\_\_\_

events by Amore Contact:

\_\_\_\_\_

Menu & Beverage description: See personalized catering proposal  
attached \_\_\_\_\_

Guaranteed Number of Guests: \_\_\_\_\_

Entertainment/Music: lets define the arrangements here \_\_\_\_\_

Photographer, video, Media: lets define the arrangements here \_\_\_\_\_

Floral, Décor, Event Lighting, Furniture & Props; \_\_\_\_\_

Specialty Linens: \_\_\_\_\_

Valet & Transportation \_\_\_\_\_

Venue Conditions &  
Requirement \_\_\_\_\_

Entertainment: \_\_\_\_\_

Hours & agreements \_\_\_\_\_

Administrative charges: \_\_\_\_\_

Sales Tax: \_\_\_\_\_

Grand Total: \_\_\_\_\_

30% deposit: \_\_\_\_\_

(Deposit is required to secure event service, décor, entertainment, bar & exclusive date)

Final payment due date:

\_\_\_\_\_

Deposits are an execution of this contract; they are non- refundable. Guest count must be guaranteed and final payment received 7-working days before your event. Client will be billed for guaranteed or actual count whichever is greater. If your guest count drops by 5% or more your food price per person will increase.

Force Majeure:

- 1) Neither party shall be liable in damages or have the right to terminate this Agreement for any delay or default in performing hereunder if such delay or default is caused by conditions beyond its control including, but not limited to Acts of God, Government restrictions (including the denial or cancellation of any export or other necessary license), wars, insurrections and/or any other cause beyond the reasonable control of the party whose performance is affected.
- 2) Neither party shall be liable for any failure or delay in performance under this Agreement (other than for delay in the payment of money due and payable hereunder) to the extent said failures or delays are proximately caused (I) by causes beyond that party's reasonable control and occurring without its fault or negligence, including, without limitation, failure of suppliers, subcontractors, and carriers, or party to substantially meet its performance obligations under this Agreement, provided that, as a condition to the claim of non-liability, the party experiencing the difficulty shall give the other prompt written notice, with full details following the occurrence of the cause relied upon. Dates by which performance obligations are scheduled to be met will be extended for a period of time equal to the time lost due to any delay so caused.

I have read - understand & agree to the above contract: (please sign below)

Clients Signature:

\_\_\_\_\_ date \_\_\_\_\_

Witness:

\_\_\_\_\_