

# Haute to Go by Amore

[www.eventsbyamore.com](http://www.eventsbyamore.com)

4245 Henderson Blvd.

Tampa, FL. 33629

This menu is designed specifically for the client who wants fabulous catered food without service or fuss.

Each Item was carefully selected for its versatility and ability to be handled by you onsite and present itself as if there were a chef behind the scenes.

## ALL ITEMS ARE SOLD IN MINIMUM ORDERS OF TEN

Most orders consists of 2 – units per person-

### Continental Breakfast

**Package 1** fresh seasonal fruit, breakfast breads and bagels, jellies, butter, OJ, coffee & tea \$12.50

**Package 2** fresh seasonal fruit, flavored yogurt and granola, assorted petite muffins, breakfast breads and bagels, presented with spreads, jams, jellies, butter and peanut butter, a selection of juices, coffee and tea \$ 15.50 per person

**Package 3** fresh seasonal fruit, macerated fruit filled yogurt, queso and poblano chili scrambled eggs, thick sliced bacon, turkey sausage, hash brown potato casserole, petite bagels, croissants, honey butter, jams, jellies, coffee, tea \$ 20.50 per person

\* beverages are purchased with your breakfast if you need additional throughout the day consider purchasing an extended beverage package

additional breakfast sandwiches, custom menus and enhancements are available as well as ala carte items i.e. frittata bar, fruit & cheese tarts, smoked or poached whole salmon, cream cheeses, sour creams, diced onion, sliced tomato capers and caviar

### Morning and Afternoon Breaks

always sold in combination with a breakfast, lunch or cocktail selection

**high – protein snack**, peanut butter, rye crisps, banana, raisins, honey \$ \$ 6.00 per person

**carb conscious snack**, lo-fat cheese, lean turkey, mini-spinach wrap, light mayo \$ 7.00 per person

**fiber rich snack**, edamame, curried sea salt, sliced apples, cottage cheese \$ 6.75 per person

**popcorn & nut break**, truffled popcorn, candied walnuts, shelled pistachio's \$ 6.95 per person

**dips & fruit**, rice crispy bars, strawberries , frozen grapes, caramel, chocolate \$ 7.50 per person

**sweet treats**, assorted individual blue bell ice cream cups, pretzel rods for scooping \$ 7.50

### Starters

**Deluxe Cheese Board:** cubed cheeses, Cheddar, Swiss & Pepper Jack, assorted crackers, fresh fruit garnish \$ 6.00 per person add sliced seasonal fruits \$ 8.00

**Executive Cheese Board:** wedges and slices of imported and domestic cheeses served with fresh grapes and gourmet crackers \$ 7.50 add sliced seasonal fruits \$ 9.95

**Antipasto Board:** includes the cheese board, roasted red peppers, mozzarella balls, artichokes hearts, imported olives, marinated mushrooms, and assorted Italian meats \$ 10.95

**Crudités: seasonal vegetables**, hummus with oven - dried tomato, roasted garlic, Chimichurri, & pita chips \$7.95

**French Cheese Tart:** Gouda & apple, blue cheese & pear with toasted pine nuts strudel, or Crimini mushroom, mixed greens garnish (9 inch) \$ 24.95 for the apple or pear, \$ 26.95 for the mushroom

**Large Shrimp Cocktail:** with cilantro cocktail sauce, lemon (5 shrimp per person) \$ 11.50

**Assorted Skewers:** choices of beef, chicken & pork, 3- dipping sauces and lettuce leaf wraps \$ 8.50

**Hummus:** roasted garlic & fresh herb, toasted pita points \$ 2.50

**Empanadas:** hand formed stuffed with a choice of beef, chicken, or olive tapenade, pico de gallo (3 per person) \$7.95

**Bruschetta:** traditional tomato or seasonal vegetable with crostini's \$ 5.25

**Cocktail Meatballs:** choices:spicy tomato, creamy peppercorn, fresh tomato (3 per person) \$ 5.95

© All menus are considered the intellectual property of events by Amore, any use of these menus without written permission of the owner will be considered unlawful. \* There is a risk in eating raw or undercooked foods, they can cause food born illness

**Beef Tenderloin:** sliced chilled with onion mash, fresh greens, horseradish, chipotle aioli, assorted rolls (4 ounces per person) \$ 16.00 \* prepared MR, unless a different temperature is requested

**Whole Salmon:** served with capers, caviar, onion, crème fraîche, chopped eggs, & crostini crisps \$190.  
(8 to 10 lb. average)

### Sandwiches and Wraps

All items served with chef fresh garnî

**Riviera:** Virginia baked ham, Swiss, grilled tomato's, grilled onions, & honey mustard \$ 7.95

**Baysshore:** smoked chicken salad, oven dried tomato mayo, & greens \$ 7.95

**5- Star Steak Sandwich:** sliced beef, Mozzarella cheese, garlic horseradish aioli \$ 8.50

**Vegetarian:** grilled mixed veggies, spinach, and parsley salsa on herb Focaccia \$ 8.50

**Flatbread Sandwiches:** turkey, grilled bell pepper, roasted tomato, mixed greens, gouda, & garlic aioli \$ 8.50

**Executive Wrap:** smoked turkey, bacon, avocado, cilantro pesto, Swiss & roasted tomato \$8.50

**Samurai Wrap:** Wasabi- lime crusted tuna filet, grilled asparagus, rice noodles, cucumbers, ginger & garlic aioli \$ 8.50

### Side Salads and Soup

**Soups:** chicken & corn chowder, vegetarian chilli 1- pint \$ 4.25 1- quart \$ 8.00

**Chop House:** chopped romaine, basil, celery, capers, tomatoes, scallions, red peppers, feta, olives, and balsamic vinaigrette \$ 6.50

**Tossed Salad:** leaf lettuces, cucumber, shredded carrots, tomato, red onion \$ 4.95

**Orzo Salad:** dried currents, corn, celery, black beans, fresh herbs & olive oil \$ 5.95

### Entrees

**Chicken Salad:** grilled chicken, spinach, sweet bell pepper, toasted nuts, \$ 7.50

**Crispy Seafood Salad:** mixed green bed, crispy white fish filets chopped and tossed with roasted veggies, cilantro, tomato, red onion & vinaigrette \$ 8.95

**Cuban style shredded Roast Pork:** with sautéed onions in a sour orange mojo; white rice with adobo simmered in garlic & olive oil, black beans and diced onion \$ 9.25

**Basa Filet:** served with a sauce of lemon, white wine and fresh cilantro - parsley gremolatta, over sautéed greens, carrot, and yellow squash \$ 13.50

**Tilapia Piccata:** parmesan crusted, lemon butter finish, sautéed spinach \$ 12.00

**Lasagna Bolognese:** meat lasagna made with ground beef & ground Italian sausage, with a side Caesar salad \$ 9.95

**Chicken Sloppy Joe:** a healthy version of the traditional favorite, blue cheese crumbles ,tossed salad on the side \$ 8.95

© All menus are considered the intellectual property of events by Amore, any use of these menus without written permission of the owner will be considered unlawful. \* There is a risk in eating raw or undercooked foods, they can cause food born illness

**Pasta Con Polo** penne pasta cooked al dente and tossed with grilled chicken & broccoli tossed with custom made alfredo sauce, comes with a side tossed salad \$ 9.75

**Breaded Chicken Breasts:** Mozzarella cheese and house made pomodoro sauce (chicken parmesan) served with pasta \$ 10.25

**Cedar Plank – Roasted Wild Salmon:** mango – serrano chili salsa, orzo salad tossed with roasted corn, red pepper, black bean and scallions \$ 13.50

**Sticky baby back ribs:**( 1/4 slab) with a pomegranate & honey sauce, Asian Cole slaw and jalapeño corn bread \$ 14.00

### Beverages

Individual grab and go beverages, may include any of the following items:

Starbuck chilled coffee drinks, Arizona teas, juices, energy drinks, and flavored waters

Coffee & Tea 1- gallon \$ 35.00, Assorted Juices, Bottle waters, Energy drinks & Caned Soda \$ 3.50 per person

### Sweet Treats

#### Decadent Brownies:

Traditional \$ 2.25 each 12 for \$ 39.95

Hazelnut Coated \$ 2.50 12 for \$ 27.95

Blondie's \$ 2.50 12 for \$ 27.95

**Chef's Cookie Assortment** \$1.75 each 12 for \$ 18.00

**Cup Cake Box: 3- 2ounce cupcakes in each order:** Chocolate with cheese cake, Carrot Cake, Strawberry Confetti \$5.95 per order (3 per order)

Please Request our

**Tail Gate & BBQ Menus**

**High Tea Party Menu**

7 % sales tax applies to all orders

6 % fuel surcharge applied to deliveries

We will custom make any of your requests, just ask us, full production catering menus with service are available on request

Allow 24-hours for all orders



© All menus are considered the intellectual property of events by Amore, any use of these menus without written permission of the owner will be considered unlawful. \* There is a risk in eating raw or undercooked foods, they can cause food born illness