



Amore
"it's a lifestyle"

EVENTS | CATERING | TO-GO

**VEGAN
ETHNIC
PLATED
KOSHER
BUFFETS
STATIONS
DESSERTS
HORS D' OEUVRES
CATERING PACKAGES**

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www.cateringbyAmore.com

All the hors d'oeuvres in these packages are priced by the unit. When combined they make a stunning heavy hors d'oeuvre buffet, or a butler passed cocktail party.

Hors d' Oeuvres

- **Flatbread** with grilled eggplant caponata 1.30 ~
- **Mac N' Cheese**, the cheesiest served with a parmesan crisp, 1.30, add shrimp 2.15~
- **Beef Short Ribs**: tender pieces of beef, mashed potato base, rich demi sauce 2.75~
- **Bacon & Blue Cheese Beef**, stuffed with blue cheese and wrapped with bacon 1.55 ~
- **Crispy polenta cakes** creamy cheese topped, and finished with a mushroom, spinach finish 1.30 ~
- **Steak Panino**; marinated steak, cherry tomato & arugula pesto on a slider bun 2.75 ~
- **Baby zucchini squash fritters** with citrus marmalade 1.55~
- **Fingerling potatoes** stuffed with a goat cheese, savory berry pinot noir compote 1.95 ~
- **Panko Crusted Grouper Sliders**, on a butter brushed toasted brioche roll with million-island sauce 3.40 ~
- **Stuffed Snow Pea Pods**, Quinoa and Vegetable stuffed Pea Pods 3.00~
- **Portobellini Mushroom Stack**, petite Portobello mushroom is stacked with seasonal vegetable- tomato balsamic chutney 2.25 ~
- **Potato cupcakes**, twice baked mashed potatoes in a cup cake wrapper iced with boursin cheese 1.75 ~
- **Truffled Mini Grilled Cheese Paninis**, on butter brushed sour dough 1.85 ~
- **Maryland Style Crab Cakes** with a pineapple habanera salsa 2.85 ~
- **Mini pizzas**, with grilled pineapple and pancetta bacon 1.65 ~
- **Petite Sausage Risotto Cakes** basil puree 1.55 ~
- **Escargot & Boursin Encrouté** Market ~
- **Grilled Steak Sliders**, red bell pepper sauce and arugula pesto 2.15 ~
- **Southern Style Buttermilk Biscuits** with county maple cured black pepper ham & raspberry whole grain mustard 1.95 ~
- **Grilled Pork and Mango skewers** with lime honey drizzle 1.95 ~
- **Ginger Shrimp** with a herb Sofrito crust 2.25 ~
- **Veggie Zucchini Rolls**, enoki mushrooms, carrot & cucumber 1.95~
- **Crab puppies** with Meyers lemon Rémoûlade 1.85 ~
- **Tanga Tanga Chicken Empanadas** with pico de gallo 1.95~
- **Chicken Skewers** crusted with plantains mango bbq 1.95~
- **Potato Cupcakes**, cheddar whipped twice baked, with scallion cream cheese icing 1.95~
- **Spinach & Cream Cheese Stuffed Mushroom** 1.55~
- **Shrimp Fritters** with a sweet fruit salsa 1.75~
- **Ahi Tuna Tartar**, quinoa salad, lemongrass wonton crisp 1.85~
- **A quad of Sushi**, Spicy tuna, California, Spider Roll, & Mexican ponzu & spicy mayo MKT

The above selections are à la Carte and do not include service or any required fees unless your selection is combined with a package, minimum of 20 units on each item selected

À la Carte Stationary Displays

Minimum order of 20 guests or more

Raw Veggie Display

A colorful array of fresh seasonal vegetables, roasted garlic basil dip

5 ~ 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

7 ~ per person

Mediterranean Tapenade

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

7 ~ 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

Crudités

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

10 ~ per person

Piadina Station *

The chef creates your individual pizzas 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

Artesianal Cheese Display

Wedged & sliced domestic and imported ripe cheeses, savory English fruit tarts, torn deep dish Foccacia, a diverse arrangement of tampande, stuffed olives, Serrano wrapped dates, prosciutto wrapped melon, roasted tomato, grilled eggplant

- Grissini & lavosh

11 ~ per person

Tostones Station *

Interactive Station featuring tradition crisp pancakes (fritters) Both savory & sweet, Apple, Corn & Buttermilk, Shrimp & Conch

12~ per person

Salmon Display

Choose poached or cold smoked salmon, Or filet of smoked king salmon served with dilled cream cheese, chipotle cream, chopped egg, red onion, capers, cucumber. lemon & lime wheels, & toast points

Whole fish 14 ~ per person,

Poached 16~ per person

Cold Smoked 18~ per person

Sushi Station

Asian Vegetable & California Rolls

15 ~ per person

Enhancements: Mexican Shrimp Roll, Thai version of the Tampa Roll

Ahi Tuna & Salmon Sashimi, Spicy Roll

Chilled Shrimp Station

Jumbo Shrimp, displayed with an ice sculpture, lemon wheels, cocktail sauce

4 + shrimp per person

15~

Carving Stations *

Roasted turkey • Tenderloin of Beef • Pork Tenderloin • Rack of Lamb • Steamship of Beef

Market Price

* Requires chef services onsite \$ 300~

The above selections are á la carte and do not include service or any required fees unless your selection is combined with a package.

For pricing with service, centerpieces, linens, tables, & chairs please ask one of our event consultants for a quote.

Everything you need is included: All necessary serving pieces, plate-ware, salt, pepper, napkins, rolls, butter, ice tea, and condiments will be supplied at no extra charge.

Buffet or Plated Meals

Included in your entrée price per person is a first course & and two sides

1st Course (select one item)

Vegan Vegetable Soup with spicy pico and finished with a potato crisps *

She Crab Soup, red bell pepper oil

Sicilian Chicken Wedding Soup

Potato and Leak Soup

Boursin stuffed baby Portabellas *

Grilled or Traditional Caesar Salad, Croutons, Shaved Parmesan

Seasonal Garden Salad, Cucumber, Tomato, Carrot, and Red Onion

Spinach, Feta and blackberries with toasted pecans and baby greens, with house dressing

Mixed leaf lettuces, mandarin oranges, cucumber, tomato, shredded carrots citrus vinaigrette

Main Course (select one item)

Asian seared Salmon with baby bok choy and water chestnut
buffet 23 ~ plated 20~

Pan roasted Snapper with shellfish reduction and lemon crème fraîche
buffet 27 ~ plated 24~

Cabernet braised pork with summer cherry marmalade
buffet 23~ plated 20~

Tuscan pork roast stuffed with Pecorino cheese, Georgia peaches, smoked bacon &, herbs
buffet 24~ plated 21~

Grilled Chicken stacked with roasted corn and carrot salsa
buffet 21 ~ plated 18~

Braised Chicken breast with pineapple -fennel slaw
buffet 21 ~ plated 18~

Marsala, Chicken, or Filet, Marsala Mushroom demi, oven-dried tomato garni
Beef buffet 26 ~ Chicken buffet 21 ~
Beef plated 24 ~ Chicken plated 19~

Grilled tornado steak with blue cheese glaze & caramelized red onions
buffet 25~ plated 22~

Smoky beef short ribs "Osso Buco Style", lemon –spinach chiffonade
buffet 29~ plated 27~

For an additional entrée add 6.00 ~ to the price per person

**Custom Menus in all price ranges, just ask for a personalized quote
Liquor Catering available,request a package.**

Sides

(Select two items)

Roasted Indian Corn Fritters

Sautéed Zucchini & Yellow Squash with tomato & onion

Spicy Broccoli

Grilled Asparagus with Lemon Essence

Pan Roasted Chickory, Collard & Mustard Greens

A Medley of Roasted Vegetables

Fresh Green Beans with brown butter

Buttermilk Mashed Potatoes

Roasted Sweet Potatoes

Wild Mushroom Risotto

Triple Cream Mac N' Cheese

Confetti Rice Pilaf

Penne with Tomato Basil Sauce

Fettuccini Alfredo Sauce

Warm Roasted Potatoes with Applewood Smoked Bacon Vinaigrette

Roasted Potatoes with Savory Herbs

Everything you need is included: All necessary serving pieces, plate-ware, salt, pepper, napkins, rolls, butter, ice tea, and condiments will be supplied at no extra charge.

Ala Carte Desserts

priced per person

Bannan's Foster over vanilla bean ice cream

5 ~

Cheese Cake , smooth NY style cheese cake add a fruit topping N/C

6.50~

Blueberry Crostade

6 ~

Decadent Chocolate Layer Cake

6 ~

Sticky Toffee Bread Pudding warm Banana & Caramel

5 ~

3- tier Chocolate fountain

biscotti , house made flavored marshmallow, strawberries, rice crispy bars, toffee pieces, crushed nuts

8 ~

Amore offers our clients deep discounts on all of our products and services. We pride ourselves on our 5-star staff, unique props and visuals, talented designers and production personnel.

Our administrative charge of 18% is added to the food only, it covers event management, event consultation, support, guidance and many other un-seen personnel that ensures your events success.

No substitutions on this menu at these prices

7 % sales tax is applied on all choices; service is an additional charge of \$20.00 per hour per server.

We will guide you on staffing requirements based on your number of guests and your meal choices.

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