

AMICIS

Here at Amici's we offer a wide variety of catering services. We offer a banquet space capable of seating 100 guests. In addition to our venue, we offer to-go and drop-off catering options.

We are also able to do caterings on site at a venue of your choice! Please contact us for more information about on-site caterings.

IMPORTANT INFORMATION

Unless otherwise noted, plus Tax AND Service Fee

Room rental fee is \$200.00 which includes white tablecloths and napkins, other colors are available at additional cost. Any linens with marker, crayon, pen, etc are considered "damaged" and will be charged at cost.

Absolutely no glitter or confetti. \$250 minimum cleaning fee will be charged otherwise.

Room rental is for 3 hours, there is a charge of \$100 per hour for additional hour(s).

All meals are priced based on being served buffet or family style. All pricing is based on 40 people or more, less than 40 people is subject to price changes. We are glad to provide a plated event for you, please contact us for more information about plated events.

All events are for 3 hours unless prior arrangements are made. Arrangements to access the rooms early (e.g. to decorate) must be made in advance. Early access is not always possible, depending on other events. Doors will not be unlocked until 15 minutes prior to the start of your event.

Alcohol is priced based on consumption.

- Beer, wine, and cocktails are available. Please ask about more options. We will gladly work with you to create a bar appropriate for your event.*
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ADDITIONAL FOOD OPTIONS

Appetizer & Desserts can be ordered for an additional charge.

In addition to the above options, we can customize a menu to fit any needs.

PICK-UPS & DROP-OFFS

To your home, office or any venue of your choosing.

Choose from the above menu items 16.95 per person for one entree and 19.95 for two entrees (not including soda, tea, or coffee).

30 person minimum (less than 30, prices will be increased).

Menus can be customized to fit any need.

6% tax added to all orders & 20% delivery and setup charge for delivered orders.

Serving chafers available without rental charge, must be returned no later than the next day.

**CARD PAYMENTS WILL NO LONGER BE ACCEPTED AS OF
SEPTEMBER 1, 2024.**

Pricing and menu items subject to change without notice

AMICI'S

ENTREES
814-471-0366

18.95 per adult for one entrée OR 21.95 per adult for two entrees

\$11.95 children ages 3-9 | Plus 6% tax & 20% Service Fee

Pricing is based on 40 people. Less than 40 is 21.95 (one entree) / 25.95 (two entrees)

All prices based on meals served buffet style or family style

ENTREE

ALL ENTREES SERVED WITH HOMEMADE ITALIAN BREAD AND TOSSED SALAD.

Chicken Parmesan — Fresh boneless chicken breast hand breaded and topped with our house marinara sauce and a blend of provolone, mozzarella, & parmesan cheese.

Oven Roasted Chicken — Fresh cut garlic & rosemary roasted chicken.

Stuffed Chicken Breast *Add \$1 — boneless skinless chicken breasts stuffed with our house stuffing

Hot or Sweet Italian Sausage — Italian sausage baked with peppers & onions in our homemade marinara sauce.

Chicken Marsala — Fresh chicken breast cooked in sweet marsala wine sauce and fresh mushrooms.

Beef Braciola *Add \$5 — Fresh beef top round stuffed with a blend of spinach, mushrooms, and cheese and baked in our marinara sauce.

Chicken Fingers — Fresh hand breaded chicken strips.

Eggplant Parmesan — Fresh cut and hand breaded eggplant topped with our marinara sauce and a blend of provolone, mozzarella, & parmesan cheese.

Veal Parmesan *Add \$6 — Fresh veal cutlet hand breaded and topped with our marinara sauce and a blend of provolone, mozzarella, & parmesan cheese.

Pork Loin *Add \$3 — Whole stuffed, roasted pork loin. Porchetta style

Chicken Piccata — Fresh chicken breast served in a white wine lemon sauce.

*Crab Stuffed Cod**Add \$5 — Panko crusted cod stuffed with Amici's crab cakes, baked and topped with a lemon butter sauce.

Beef Tenderloin *MP — Whole roasted beef tenderloin.

PASTAS & POTATOES

CHOOSE ONE OF THE FOLLOWING
ADD SECOND FOR \$2 PER PERSON

Rosemary Roasted Redskin Potatoes — Fresh oven roasted rosemary and garlic red skin potatoes.

Rigatoni or Penne — Served in our marinara sauce and topped with parmesan cheese.

Potato Gnocchi *Add \$5 — House made potato gnocchi served with our homemade marinara sauce.

Rigatoni or Penne alla Vodka *Add \$2 — Served in creamy pink vodka sauce

Parsley Potatoes — Fresh redskin potatoes tossed with fresh parsley and browned butter.

Au Gratin or Scalloped Potatoes

Garlic Smashed Potatoes

SIDE DISHES

CHOOSE ONE OF THE FOLLOWING
ADD SECOND FOR \$2 PER PERSON

Sauteed Broccoli

Vegetable Blend

Cauliflower

Sauteed Haricot Vert

Broccoli & Cauliflower Blend

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LUNCH OPTIONS

Option 1 \$16.95

Choose:

1 - Sandwich

1 - Side

Option 2 \$18.95

Choose:

2 - Sandwich

1 - Side

Option 3 \$20.95

Choose:

2 - Sandwich

2 - Side

Pricing based on 40 people

Less than 40, add \$3.00

SANDWICHES

Chicken Salad Croissant — Roasted chicken, walnuts, grapes, and our unique dressing

Gourmet Grilled Cheese

Turkey, Bacon, Cheddar, Avocado — served on rye

Rachel — turkey, swiss, & house slaw served on rye

Chicken Milanese Sandwich *Add \$1 — parmesan panko chicken cutlet, arugula, lemon vinaigrette.

SIDES

Italian Wedding Soup — traditional wedding soup made from scratch

Vegetable Minestrone — seasonal vegetables cooked in a flavorful broth

Tomato Bisque — house made tomato bisque

Garden Salad — tossed greens, tomato, onion, cucumbers, goat cheese, croutons

Pasta Salad — olives, cheese, tomatoes, cucumbers

Mediterranean Pasta Salad — Orzo, cucumber, olives, basil, feta cheese, lemon vinaigrette

Seasonal Salad — Contact us for more information about the current seasonal salad & pricing

Fruit Salad — fresh fruit

**add shrimp to pasta salad or Mediterranean pasta salad for \$3*

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AMICIS

BRUNCH OPTIONS PRICING BASED ON 40 PEOPLE

Option 1 \$20.95

Choose:

1 - Main

1 - Eggs

Option 2 \$23.95

Choose:

1 - Mains

2 - Eggs

All options are served with bacon, sausage, &
breakfast potatoes

Add fresh fruit salad for \$1.50

MAINS

Overnight French Toast — house made brioche left overnight with our custard base

Traditional French Toast — house made brioche dipped in our custard base

Buttermilk Pancakes

Nutella Stuffed French Toast *Add \$2 — our traditional French toast filled with Nutella

EGGS

Cheese Frittata — the perfect balance of cheese* & egg

Meat Frittata — egg, cheese*, ham, bacon, sausage

Ham & Cheese Frittata — ham, cheese*, & egg

Summer Frittata — fresh mozzarella, tomatoes, squash, other seasonal veggies

Greek Frittata — feta cheese, olives, spinach, artichoke hearts

Scrambled Eggs

Cheesy Scrambled Eggs — scrambled eggs with cheddar cheese

**blend of provolone, mozzarella, and cheddar*

UPGRADES

Switch to pork belly hash, chorizo hash, or other seasonal options. Please contact us for more information & pricing.

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SEPTEMBER 1, 2024.*

AMICI'S

PARTY TRAYS
ONLY AVAILABLE TO-GO
814-471-0366

SALADS

SMALL SALADS SERVE APPROX. 10 / LARGE APPROX. 20

Tossed Salad — Fresh greens, cherry tomatoes, cucumber, onion and your choice of house balsamic, lemon vinaigrette, or ranch. **\$20/35**

Antipasto — Fresh greens. Salami, ham and turkey. Provolone cheese. Pepperoncini, hot cherry peppers, red pepper strips. olives. artichoke hearts and house balsamic dressing. **\$50/90**

Roasted Chicken Salad — Roasted chicken breast mixed with candied walnuts, apples & fresh grapes in a mayonnaise based sauce. **\$50/90**

ENTREES

FULL TRAYS SERVE 18-20, HALVES SERVE 8-10

Rigatoni or Penne with Meatballs — Full \$70 / Half \$45

Rigatoni or Penne — Full \$40 / Half \$30

Rigatoni or Penne alla Vodka — Full \$55 / Half \$45

Sausage with Peppers & Onions — Hot or Sweet sausage served with peppers & onions in Amici's marinara sauce. Full \$100 / Half \$55

Shrimp & Crab Fra Diavolo — Penne pasta tossed in a creamy fra diavolo sauce with fresh basil, shrimp, & jumbo lump crabmeat. Full \$140 / Half \$80

Meatballs in Sauce — Either 1oz or 2oz meatballs cooked in our house made marinara sauce. Full \$75/ Half \$45

Chicken Parmesan — Full \$100 / Half \$60

Eggplant Parmesan — Full \$70 / Half \$45

Veal Parmesan — price on request

Chicken Piccata — Full \$120 / Half \$70

Chicken Marsala — Full \$120 / Half \$70

Chicken Alfredo — Fresh chicken breast tossed in a house made alfredo sauce over penne noodles. Full \$135 / Half \$80 With broccoli \$150 / \$90

Chicken Tenders — House breaded chicken tenders. Served with ranch and our house BBQ sauce. \$12.95/dozen

THE FOLLOWING ENTREES NEED A 3 DAY LEAD TIME

Gnocchi with Meatballs — House made potato gnocchi served with meatballs
Full \$125 / Half \$70

Lasagna — Layers of meat, cheese, & sauce Full \$100

All trays are prepared the day of pick up

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