ACM1019

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.

# 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

ACM1019

E N T R E E S 8 1 4 - 4 7 1 - 0 3 6 6

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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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.

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

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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 Fra Diavolo — Penne pasta tossed in a creamy fra diavolo sauce with fresh basil & shrimp. Full \$140 / Half \$80 Meatballs in Sauce - Either loz 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

Pricing and menu items subject to change without notice