

EXPERT STAFFING / DELICIOUS FOOD / CRAZY FUN PARTY IDEAS

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BEGINNINGS

Party Trays

SERVES 8-10 PPL

Bruschetta 66 Toasted crostini's, balsamic tomatoes, parmesan, pesto **Spiced Candied Bacon 84** Thick cut slab bacon, brown sugar, black pepper, spices Fig and Goat Cheese Quesadilla 72 w/ cilantro chimichurri Domestic Cheese and Fruit 55 Selected domestic cheeses, seasonal fresh fruit, crackers Grana Parmesan, Frosted Grapes w/ Spiced Pecans 65 Italian Antipasti 85 Italian meat, cheeses, olives, artichoke hearts, pepperoncini's Vegetable Crudités (grilled or fresco) 39 A colorful selection of seasonal vegetables w/ garden yogurt ranch Sweet Corn Tamale Cakes 72/88/102 Roasted corn cakes, avocado, cilantro, salsa verde, chipotle cream sauce Roasted corn cakes, shredded chicken, mushrooms, tomatillo salsa, cotija cheese Roasted corn cakes, angry shrimp, avocado crema, cilantro **Snow Crab** (Seasonal) Served with lemon wedges, spicy cocktail sauce **Charcuterie Board 98** Assorted meats, artisanal cheeses, cherry peppers, corn nuts, mixed crackers Chopped Salad Shells 78 Jumbo shells filled with Amici chopped salad, mustard vinaigrette Bison Slider* - deconstructed 126 Mini ciabatta rolls, arugula, tomato, house made thousand island Chicken Lettuce Wraps-deconstructed 105 Asian - rice noodles, cilantro, shredded carrot, jalapeno, soy miso reduction Greek - garbanzo beans, feta, tomato, red onion, tzatziki Garden – grilled sweet potato, black beans, radish, cilantro Grilled Steak Sandwich* - deconstructed 126 Garlic rolls, grilled peppers & onions, Ancho ketchup, cheddar horseradish crema, **Seasonal Fruit Platter 40** Mixed ripe melons, fresh berries, candied spiced pecans Mediterranean Trio 55 Hummus, quinoa tabbouleh, tzatziki, spiced pita chips, fresh veggies Shrimp Cocktail 101 Traditional – lemon wedges, horseradish cocktail sauce "Baja Style" -avocado, cucumber tomato gazpacho

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^{**}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{*}These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Tartines (Open Faced) Sandwiches 95

- Chicken Caprese w/ fresh pesto
- Grilled Pineapple cream cheese, candied bacon, jalapeno
- Shaved Roast Beef, green apple, sharp cheddar cheese
- Ratatouille- roasted eggplant, tomatoes, zucchini & peppers

Antipasti Skewers 88

- Caprese Fresh Mozzarella, Tomato, Basil
- Sicilian Salami, Mozzarella, Tomato
- Napa- melon, prosciutto, basil chiffonade

Sliders - deconstructed 111

Chicken Parmesan- 3 oz breast, marinara, provolone Meatball- 3 oz beef meatball, marinara, provolone Carnitas- 3 oz shredded pork, dried cherry kale slaw, jalapeno BBQ sauce Pretzel Crusted Chicken-3oz breast, arugula, tomato, dijonnaise

Passed Bites

(MINIMUM 2 DOZEN PER ITEM)

amici Bites - Cold

Buckwheat Blinis w/ Green Apple & Smoked Trout 152 Smoked Salmon Bruschetta 108 Blue Cheese Apricot Bites 71 Bacon Fig Jam & Grilled Halloumi Crostini 84 Red Potato with Pesto and Shaved Parmesan 78 Green Apple and Brie Brulee Fans 93 Blackened Shrimp Avocado Cucumber Bites 102 Ahi Tuna Wonton Stars w/ Wasabi (served raw)* 126 Chocolate Tipped Bacon w/ Pistachios 78 Spanish Cheddar Coins with Saguaro Pepper Jelly 54 Green Apple Wheels w/ Roast Beef & Stilton 118 Roasted Beets with Tarragon 78

amici Bites - Hot

Fried Mozzarella with Pesto or Marinara 78 Eggplant Planks w/ Spinach & Roasted Corn 84 Stuffed Mushrooms 70 (Spinach & Cheese or Sausage Red Pepper) Toasted Ravioli w/ Marinara 78 Grilled Rosemary Lamb Chops w/ Tzatziki* 160 Coconut Shrimp w/ Jalapeno Lime Yogurt Sauce 108 Pecan Chicken Tenders w/ Whiskey Roasted Peach Sauce 98 Sweet Potato Wedges w/ Pepita Cream 72 Baked Shrimp- Large Shrimp, Sun Dried Tomatoes, Spinach, Garlic Breadcrumbs 111 Grilled Chicken Satay with Spicy Peanut Sauce or Tzatziki 98 Smashed Red Potatoes w/ Tillamook Cheddar & Jalapeno Bacon 71 Mini Meatballs Trio 45 (Italian, Asian, Buffalo, BBQ, or Albondigas)

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Meeting Snacks

MINIMUM 20 PPL/ priced pp

Trail Mix Bar 5.5 Make your own mixed bag - Pretzels, M&M's, Dried Fruit, Nuts, Jerky Fig and Goat Cheese Quesadilla 3 Brussel Sprout Chip – 3.50 Balsamic Dust, Chipotle Dusted w/ Lemon Aioli Crab Rangoon w/ Wonton Chips 4.5 Cheese, Crackers and Seasonal Fruit Platter 5.5 Hummus Trio w/ Veggies & Pita Chips 5 Red Pepper, Cilantro & White Bean Ballpark Trio 4.8 Popcorn, Pretzels/ Roasted Peanuts Amici Frozen Pops 5-7 alcohol & non-alcohol Cold Brew, Watermelon Limeade, Berry Lemonade Blueberry Mojito, Whiskey Sour, Fresh Honeydew Margarita, Energy Blue Kettle Chips w/ Red Wine Caramelized Onion Dip 4 Shaved Parmesan or Smokey BBQ Wild Rice Cakes w/ Almond Butter & Strawberries 3.5 Lime Chile Tortilla Chips and Fresh Salsa & Guacamole 4 Dolce Platter 3.8 Chocolate Chunk Cookies, Rice Krispy Squares, and Cappuccino Brownies Apple Slices 4 warm caramel sauce, coconut, chocolate chips, almond toppings Energy Balls 3 Quinoa Apricot, Peanut Butter Chocolate, Coco Lime, Carrot Cake Whipped Lemon Ricotta 4 w/ raspberries and Teddy Graham dippers Popcorn Individual Bags 4 - Prickly Pear or Chocolate Chili

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MORNING EYE OPENERS

<u>Complete Breakfasts</u>

PRICED PER PERSON/ 10 PERSON MINIMUM PER ORDER

Continental 9.30/pp Breakfast breads, muffins, pastries, fresh fruit served with choice of fruit juice or coffee Morning Jack 9.50/pp Buttermilk pancakes, scrambled eggs, bacon Corporate 8.75/pp Cheddar chive egg wraps, skillet potatoes, fresh fruit salad additional charge bacon, vegetables or sausage Sunrise 8.95/pp Crustless mini frittatas, edamame sweet potato hash Deluxe 9.75/pp Flaky croissants, scrambled eggs, shaved ham, cheddar cheese, fruit salad Ranch House* 11.50/pp Grilled steak and eggs, skillet potatoes

amici Breakfast Boards

SERVES 10-12 PPL

Ricotta and Tomato Baked Egg Casserole 10.5/pp

whole grain toasts, prosciutto, bagels, croissants, tomato slices, basil, whole grain mustard, fig jam

Cotija Tortilla and Green Chile Baked Egg Casserole 10.50/pp

whole grain tortillas, Spanish chorizo, bagels, tomato slices, cilantro, pico de gallo

Breakfast A la Carte

10 PERSON MINIMUM PER ORDER

Homemade "Bertha's Bakery" Pop Tarts 39

Tender hand pies filled with fresh berries

Breakfast Wrap Platter 4.5

Farmhouse eggs, scrambled with cheddar cheese and chives

additional charge bacon, vegetables or sausage

Lemon Ricotta Pancakes w/ raspberries 8.5

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Fluffy pancakes, sweet ricotta, fresh lemon w/ vanilla maple syrup

Open Faced Breakfast Bruschetta* 6.5

Poached egg, black pepper goat cheese, lemon tarragon frisée, roma tomato Smoked salmon, mashed avocado, arugula sprouts

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Croissant Sandwich Platter 4.9 Farm fresh eggs, cheddar cheese w/ ham or roasted asparagus Open Faced French Toast Sandwich: 4.7 Grilled ham and gruyere, Dijon mustard Crème fraiche, seasonal berries, dusting sugar Healthy Break Creamy Farro w/ Honey Roasted Grapes 5.5 Vanilla-infused farro, honey roasted grapes House-made Blueberry Muffins 4.0 with banana or strawberry butter Lox and Bagel Platter 110 Smoked salmon, cream cheese, capers, lemon wedges, tomatoes, onions, fresh bagels Bagel and Cream Cheese Platter 4.5 Veggie and plain cream cheese, butter, jelly

Breakfast Sides

PRICED PER PERSON/ 10 PERSON MINIMUM PER ORDER

Skillet Potatoes 2.7 Russet potatoes, sautéed onions and garlic Sweet Potato Hash 3.0 Roasted sweet potatoes, poblano chiles, onion Edamame Hash 3.6 Russet & grilled sweet potatoes, edamame, red pepper Amici Avocado Toasts 5. Smashed avocado, feta (optional), desert honey, 5 grain toast Protein Sides 1.99-2.65ea Applewood Smoked Bacon, Turkey Bacon, Turkey Sausage, Pork Breakfast Sausage, Fresh Fruit Bowl 4. Fresh cut seasonal fruit Wild Rice Cakes w/ Almond Butter & Strawberries 4 Greek Yogurt Cups (plain or fruit) 4 Chilled Overnight Oats w/ coconut, almonds, pineapple 4.0 Chilled Chia Seed Porridge w/ blueberries, bananas 4.0 Yogurt Berry Parfaits w/ granola 4.0 Decaf/Coffee/Hot Tea in a Box 24 Juice ¹/₂ Gallons. 17 Orange, Cranberry or Apple

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COLD FARE

Side Salads

10 PERSON MINIMUM PER ORDER

Italian Garden 2.7 Tomato, pepperoncini, olives, Italian dressing **Bistro 3** Green Apples, candied pecans, blue cheese, citrus vinaigrette House 2.7 Radishes, cucumber, creamy dill dressing Caesar 2.7 Parmesan, croutons, Caesar dressing Napa Valley 3 Red grapes, almonds, feta cheese, dried cherry vinaigrette Ranchero 3 Fresh corn, goat cheese, pepitas, cilantro vinaigrette Saguaro Salad 3.0 Grilled dates, crumbled feta, spiced pecans, mixed greens, saguaro spiced vinaigrette Southwest Quinoa Salad 3.0 Arugula, guinoa, red onion, black beans, tomatoes, sunflower seeds, avocado salsa ranch Wedge 3.5 Crisp Iceberg, tomato, candied bacon, blue cheese crumbles, balsamic dressing Entrée Salads 10 PERSON MINIMUM PER ORDER amici Chop 9.5 Chicken, blue cheese, pasta, tomato, bacon, mustard vinaigrette Grilled Steak Cobb Salad* 13.0 Bleu cheese, tomato, avocado, bacon, mushrooms, balsamic dressing Country Italian Chop 9.5

Salami, pepperoni, garbanzo beans, provolone, tomato, basil vinaigrette

Chicken Satay Salad 9.5

Grilled chicken, shredded carrots, kale, peanuts, citrus soy vinaigrette or spicy peanut dressing Farmer Salmon Salad* 14.0

Herb-crusted salmon, asparagus, tomato, egg, chives, red potato Dill yogurt ranch

Chilled Fresco Table* 13.95pp

Two Salad Bowl Choices Grilled Steak & Chicken Platters Grilled Vegetables w/ yogurt ranch Tuscan Bread

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Sandwich Platters

MINIMUM 5 OF EACH TYPE SANDWICH/10 TOTAL Bread Choice: Whole Grain, Croissant, Ciabatta, French Roll

Smashed Roasted Chickpea & Arugula 8.50/pp Chile Roasted chickpeas, tomato, arugula, lime tzatziki Traditional Italian 8.65/pp Salami, pepperoni, ham, provolone, tomato, Italian dressing Roasted Turkey BLT 8.65/pp Turkey, bacon, Swiss cheese, lettuce, tomato, garlic mayo Ham & Cheddar 8.65/pp Shaved ham, cheddar, apple, honey mustard sauce Chicken Caprese 8.65/pp Chicken breast, tomato, fresh mozzarella, pesto mayo Grilled Vegetable 8.50/pp Seasonal vegetables, fresh mozzarella, balsamic vinaigrette Roast Beef 9.25/pp Sliced beef, cheddar cheese, horseradish cream sauce

Sandwich Side Choices

INCLUDES CHOICE OF 1 SIDE PER 5 SANDWICHES

<u>Potato</u> Parmesan Kettle Chips Chipotle BBQ Kettle Chips Purple Potato w/Cilantro Tahini Warm Potato w/ Bacon & Pumpkin Seeds <u>Pasta/Rice</u> Vegetable Penne Sundried Tomato, Spinach Orzo Bacon Cheddar Macaroni Forbidden Rice <u>Vegt/Grains</u> Dried Cherry Kale Slaw Greek Quinoa Salad Cilantro Apple Slaw Quinoa Tabbouleh

Box Lunches

MINIMUM ORDER 15/ SELECT 5 OR MORE PER TYPE

Sandwich or Wrap includes chips & cookie 11.50/pp

Bountiful Bowls

MINIMUM ORDER OF15 PPL/ 5 OR MORE PER BOWL TYPE Chicken \$11.00 / Steak \$14.00 / Spiced Tofu \$9.00

Shawarma Quinoa Bowl

Quinoa, cucumber, red onion, tzatziki, bell pepper, feta

Cashew Crunch Farro Satay Bowl

Farro, cilantro, carrots, edamame, red pepper, hoisin red pepper vinaigrette **Chickpea Power Bowl**

Mixed greens, chickpea, sweet potato, red peppers, creamy peanut dressing

Sonoran Bowl

Avocado rice, grilled veggies, shredded cheese, blk beans salsa ranch

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MAINS

Pans of Pasta

10 PERSON MINIMUM PER ORDER, WITH GARLIC BREAD Spaghetti, Fettuccini, Penne, Shells / Cheese Ravioli additional charge

Marinara 6.5 Alfredo 7.5 Walnut Pesto 7.5 Spicy Tomato Cream 7.5 Meat Sauce 7.5 Low Fat Marinara 6.5 GOTB (garlic, oil, tomato, basil) 6.5 Pomodoro (vegan fresh tomato)6.5

Mediterranean Inspired

10 PERSON MINIMUM PER ORDER CHOICE OF VEGETABLES OR PASTA & GARLIC BREAD

Baked Spaghetti Pie (served by the pan) 98

Spaghetti, Alfredo, Italian cheeses, sauce

Eggplant Parmesan (served by the pan) 85 Breaded planks, marinara, mozzarella cheese Homemade Cheese Lasagna (served by the pan) 98 Fresh pasta layered with herbed ricotta cheese, sauce Stuffed Chicken 12.0 Ham, spinach, cheese stuffed breast, pesto cream sauce Shells with Broccoli 9.8 Sundried tomatoes, spicy Italian sausage, garlic, olive oil **Grilled Chicken Romano 10.5** Chicken, arugula, balsamic tomatoes, shaved parmesan Shrimp Diavola 14.0 Gulf shrimp, fettuccini, spicy red pepper marinara Penne with Roasted Chicken 9.8 Chicken, fresh mozzarella, spicy tomato cream sauce Roast Pork Loin Marsala 10.5 Pork medallions, Marsala mushroom reduction Mediterranean Kebob 14.0 Beef and chicken skewers w/ vegetables, cucumber tzatziki, cherry rice Pesto-Crusted Salmon 17.0 Atlantic Salmon, basil pesto, garlic breadcrumbs Chicken Parmesan 10.5 Parmesan crusted breast, mozzarella cheese, marinara Amici Linguini Carbonara 9.5 Chicken, shaved asparagus, bacon, garlic cream sauce

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Latin Inspired

10 PERSON MINIMUM PER ORDER -CHOICE OF RICE OR BEANS, CHIPS AND SALSA

Street Tacos 12.0 Grilled steak, chicken or queso panelo (corn & zucchini), pico de gallo, guacamole Chorizo Chile Burger 12.0 Cheddar cheese, jicama slaw, red onion, cumin grilled buns Chipotle Grilled Pork Chops 10.5 Smokey pork, chile roasted apples House made Enchiladas 9.0 Green chili, shredded chicken, cotija cheese Deep red cheese Roasted poblano and mushroom **Tortilla Crusted Chicken 10.5** Avocado, fresh corn, black bean coulis Shrimp Fajitas 14.0 Spicy grilled shrimp, onions & peppers, cilantro, sour cream Grilled Halibut with Blueberry Pico de Gallo 18.0 Blueberries, jalapeno, pineapple, cilantro Carnitas Sliders 11.0 Shredded pork dried cherry kale slaw, pineapple-jalapeno BBQ sauce Lemon Zucchini Noodles with Grilled Shrimp and Cilantro Chimichurri 14.0 Zucchini, garlic, olive oil, shrimp, cilantro Adobo Turkey 13.0 Spice rubbed turkey medallions, pineapple salsa, black beans Ranch Fajitas 12.0 A grilled blend of chicken, pork, & chorizo, chopped lettuce, avocado crema, cotija Shrimp Diablo Skewers 14.0 Spicy shrimp, onions, zucchini, cilantro rice, tortillas Grilled Halibut with Chorizo Vinaigrette 18.0 Vegetable couscous, guacamole Scrambled Green Bean Burritos (seasonal) 9.5 Fresh scrambled eggs, fresh green beans, tomato & onion, flour tortillas Chile Colorado/Verde 11.0 Slow roasted chile rubbed pork, black beans, tortillas

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Modern American

10 PERSON MINIMUM PER ORDER CHOICE OF VEGETABLE OR STARCH, BREAD OPTION

Grilled Lime Salmon 17.0 Citrus-marinated salmon chive garlic yogurt sauce Pretzel Crusted Chicken 10.5 Pommery Dijon mustard sauce Soy Braised Flank Steak 16.0 Grilled areen onions Turkey Meatloaf 13.0 BBQ mustard glaze Pork Tenderloin 10.5 Roasted butternut squash coulis, red pepper Grilled Chicken with Grape Feta Salsa 10.5 Chicken breast, herbed grape salsa, feta cheese **Roast Pork Loin Mustard Seed Crust 10.5** Pan seared pork loin, balsamic onion jus Cowboy Flat Iron Steak 16.0 Pan seared tomatoes, roasted garlic, thyme & red wine reduction **Roasted Turkey Medallions 15.0** Apple sage stuffing, pan gravy, cranberry sauce Kona Crab Cakes 18.0 Panko-breaded cakes, pineapple jalapeno salsa, brown rice Grilled Lamb Chops 17.5 Crispy couscous, grilled zucchini ribbons Lemon Shrimp with Orzo 14.0 Sautéed shrimp skewers, frenched green beans, feta orzo Angus Meatloaf 12.0 Whiskey mustard glaze, mashed potatoes Cowboy Table-15.95/pp Cole Slaw or Potato Salad, Pulled BBQ Pork & Grilled Chicken, Ranch Beans, Onion Rolls

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Conscious Fare

10 PERSON MINIMUM PER ORDER V=vegan / VGT=vegetarian / GF=gluten free

Sunrise 9.5/pp GF, VGT Crustless mini frittatas, edamame sweet potato hash Breakfast Buddha Bowl 7/pp GF, V Heritage Quinoa, spinach tofu scramble, avocado, almonds, black beans, pico de gallo Amici Avocado Toasts 4/pp GF, V Smashed avocado, feta (optional), desert honey, 5 grain toast Spaghetti Squash Lasagna 9/pp GF, VGT Layered creamed spinach, mozzarella, marinara, herbed ricotta Southwest "Relleno" 9/pp GF, V stuffed sweet potato, spiced chickpeas, poblano, elote cashew sauce Open-Faced Vegetarian Burgers9/pp VGT Black bean burger, roasted tomato crema, sweet potatoes, sourdough toast Cauliflower Tacos 9/pp GF, VGT Creamed jalapeno spinach, radish sprouts, pico de gallo Roasted Poblano Mushroom Enchiladas 9/pp GF, VGT Corn tortillas, black beans, cheese blend, creamy blanco sauce Deconstructed Peruano Tostadas 8/pp GF, VGT Crispy Corn Tortillas, vegetarian refried beans, radish, lettuce, cotija cheese

Dessert Platters

10 PERSON MINIMUM PER ORDER

Mixed Bars Platter 3.8 Coconut Brownies, Apple Oatmeal Blonde, Peanut Butter & Jelly **Biscotti and Fruit Platter 4.0** Seasonal fresh fruit with homemade double chocolate chip biscotti's Carrot Cake Cookies 4. Cream cheese frostina Dolce Platter 4. Chocolate chunk cookies, rice Krispy squares, and double chocolate brownies Fresh Berry Lemon Cake 4. Tart lemon pound cake, fresh berries and homemade whipped cream Warm Caramel Banana Chocolate Bread Pudding 4.5 Fresh caramel sauce, whipped vanilla cream Cannoli Dip w/ Smashed Waffle Cone Dippers 4.0 Lemon, pistachio & dried cherry or cinnamon chocolate chip Blackberry Cheesecake 4.0 Topped with fresh blackberry coulis & teddy graham soldiers 12

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