

SPRING MENU

Socially Delicious Catering

www.amici.catering

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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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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 egaplant, 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

Complete Breakfasts

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

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 ½ 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, quinoa, red onion, black beans, tomatoes, sunflower seeds, avocado salsa ranch **Wedge 3.5**

Crisp Iceberg, tomato, candied bacon, blue cheese crumbles, balsamic dressing

<u>Entrée Salads</u>

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

Pasta/Rice

Vegetable Penne Sundried Tomato, Spinach Orzo Bacon Cheddar Macaroni Forbidden Rice

Vegt/Grains

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 lavered 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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<u>Latin Inspired</u>

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 green 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

<u>Dessert Platters</u>

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

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