

## AMORACO CATERING MENU and PACKAGES 2024

### PASSED HORS D'OEUVRES

#### **Vegan/vegetarian**

Truffle mushroom and fontina tarts  
Caprese skewers with aged balsamic (GF)  
Potato and vegetable croquettes (vegan and GF)  
Cauliflower/pecorino flatbread bites  
Vegetable samosas with side of space mango chutney  
Sauteed peppers/onions tacos with spicy black bean salsa & guacamole creama (GF)  
Roast eggplant bruschetta on gluten free toast points(vegan)  
Truffle cheese toasties  
Watermelon, feta and mint skewers (GF)  
Spicy plant puffs with pea protein, onion jam and Calabrian chili

#### **Seafood \*\*Indicates price increase for these items**

\*\*Coconut jumbo shrimp with orange ginger dipping sauce  
\*\*Mini lobster rolls on buttery rolls  
\*\*Petit lump crab cakes with lime/pepper aioli  
Poached salmon and quinoa croquettes with lime pepper aioli (GF)  
Thai shrimp and coconut salad with pineapple, mint and Thai basil (served in spoons - GF)  
\*\*Ahi tuna ceviche in cucumber boat (GF)  
\*\*Blinis with salmon roe, creme fraiche and dill  
Flaky cod cakes with sweet chili and scratch made tartare  
\*\*Sesame seared tuna on rice crisp and wasabi crema (GF)

#### **Poultry/meats**

Signature sliders with red pepper relish and Irish cheddar  
Porcini crusted filet mignon crostini with horseradish crema  
Spicy pork and cheese empanada  
Mini chicken tacos with guacamole creama and cilantro (GF)  
Fresh tarragon, chicken apple salad in endive leaf (GF)  
Bacon wrapped dates with almond (nut free available)  
BBQ pork tacos with smoked gouda and pickled cabbage (GF)  
Chicken samosas with side of hot mango chutney  
Open faced mini lamb sliders with tzatziki and lemon zest  
Bourbon beef short rib taco's (or sliders) with pickled veg (GF)  
Baked parmesan chicken skewers with house honey mustard  
Korean BBQ chicken bites

#### **Petit Desserts**

Brownie bites with  
chocolate ganache and  
blueberry (nut free)  
French macarons (variety of flavors)  
Fresh fruit and berry kabobs  
Lemon tartlets with fresh cream and blueberry  
Flourless chocolate cake with Vanilla/Jameson buttercream and  
candied bacon  
Petit banana cream pudding  
Mini red velvet cupcakes with cream cheese frosting

### **Stationary platters**

Artisan cheese board with grapes, dried fruit, strawberries, gourmet crackers and spiced pecans  
Charcutier with various cured meats, cornichons, wholegrain mustard and petit toast  
Crudité - seasonal vegetables blanched to perfection with hummus  
Fresh fruit - seasonal fruit and berry display  
Tea sandwiches - egg/cress, smoked salmon/dill cream cheese and cucumber/butter

### **GRAZING TABLE**

Consists of a wonderfully creative expression of all of our room temp platters displayed on banana leaves for guest to enjoy at their leisure – can be replenished based on guest count and duration of the event.

### **SEAFOOD STATIONS**

Raw bar with LED display – local oysters and little/middle neck clams, mionette and fresh lemon  
Sushi / jumbo cocktail shrimp tower with various sushi pieces and rolls with jumbo shrimp shots

### **DINNER ENTREE**

May be served in many forms including stations, plated, buffet or family style  
Stations for larger events may include - salad, pasta, tacos, carving etc.  
Plated meal may include 2-4 courses: salad/appetizer, pasta, entrée, dessert  
Buffet - 5 dishes; leaf salad, 2 vegetarian options, 2 protein options  
Family style: similar to buffet, served family style at tables

### **DESSERT**

We can create a series of petit desserts or hosts are welcome to bring their own dessert/cake (a \$2 cake cutting fee per guest)

### **CUISINE FLAVOR PROFILES**

The below menus are a starting place. We are able to curate your dinner menus specifically for your event – once a cuisine profile is chosen, large menus can be presented.

#### Cuisine style A - MODERN AMERICAN / ITALIAN

Baby spinach salad with roast butternut squash, pomegranates, cucumber, chervil, citrus vinaigrette  
Grilled asparagus with crispy shallots  
Roast root vegetables with fall herbs  
Ricotta raviolis in brown butter parmesigiano reggiano and crispy sage Porcini seared filet mignon  
Panko organic chicken Milanese with lemon

#### Cuisine style B- ELEVATED SOUTHERN

Shredded Brussels sprouts salad, cranberries, apples, sunflower seeds, maple mustard dressing  
Truffle mac n cheese  
Shredded potato gratin with braised leeks  
Roast haricots verts with crispy shallots  
Bourbon braised beef short rib  
Fried chicken with jalapeño honey

#### Cuisine style C - ASIAN FUSION

Shredded cabbage, carrots, bok choy, snow peas, soy / ginger / sesame dressing  
Indian organic butter chicken  
Thai vegetable green curry (half add jumbo shrimp)  
Pork Belly bao buns Aromatic basmati rice  
Garlic naan

#### Cuisine style D - MEDITERRANEAN

Baby spinach and mixed greens with spiced chick peas, heirloom tomatoes, cucumber with fig balsamic  
Cucumber salad with olives, diced tomatoes, shaved feta, Spanish onion, oregano and EVOO  
Curried roast cauliflower, quinoa with fresh herbs and a lemon/tahini dressing  
Pearl couscous with roast fennel, fresh orange, toasted pine nuts and fresh parsley  
Harissa spiced salmon  
Beef kofta with scratch made tzatziki

#### Cuisine style E- MEXICAN / SOUTH AMERICAN

Salad with romaine, grilled corn, spiced black beans, tomatoes, red onion, cilantro, avocado  
Build your own tacos: carnitas, adobo chicken, peppers/onions, cilantro, onion, limes, sour cream, queso  
Empanadas - various options  
Beans and rice  
Crispy plantains

#### PRICING - PER GUEST

Cocktail style events - may include a series of passed hors d'oeuvres, stationed platters & dessert  
(does not include premium seafood items)

	6 items	8 items	10 items
2 hours	\$28	\$32	\$40
2.5 hours	\$38	\$42	\$50
3 hours	\$44	\$52	\$58

Wedding / large event packages;

Include cocktail hour - up to 75 mins PLUS dinner entrée (refer to DINNER ENTRÉE style options on page 2) PLUS dessert ranging from \$45- 70

Large event additions - 30 guest minimum

Grazing table \$14

Raw bar \$12

Sushi / shrimp tower \$12

Bar: \$15 per hour (per guest)

Prosecco, red, white, rose

Stella Artois and 1 additional beer per guest choice

2 x signature cocktails

Various soda, seltzer and water options

\*Open bar available in some locations – please inquire

\*\*includes: serving tub, scoops, cooling tubs, ice, garnishes and liquor liability insurance

#### OTHER PRICING

DROP OFF Minimum order \$850

FULL SERVICE Minimum cuisine order \$1,500

STAFFING Bartenders, servers, chefs \$48 per hour - 4 our minimum

GUEST RENTALS TBC per host request

\* kitchen and cuisine serve ware included in cuisine pricing

GRATUITY 18% gratuity included

DELIVERY \$60 - \$100 varies on location.

#### AMORACO CATERING

NYC HAMPTONS NAPLES MIAMI

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