

3 Nights of Delectable-Prepared Meals - Contactless Delivery / Pick-Up Wednesday 4/14 from 4:00 – 7:00pm
To Order: Email orders@cateringbyamy.com / Call 215.646.0183. Include name, address & phone #.

Meal Plan for 2 People = \$ 90 (Select 3 Entrées and 3 Sides/Salad)
Meal Plan for 4 People = \$ 175 (Select 3 Entrées and 3 Sides/Salad)

Entrées – Select 3

Chicken Marsala, Shallot, Garlic, Thyme, Mushroom, Marsala, House Chicken Stock, Butter (gf)
Grilled Rosemary Beef Kabob, Red Onion, Mushroom, Pepper, Tomato, Garlic Butter (gf) (+\$3.25/srv)
Pork Tenderloin 'Porchetta', Bacon-Wrapped Pork Tenderloin, Savory Herb Filling, Rosemary-Garlic Jus (gf)
Tuscan Shrimp & Scallops, Garlic, Tomato, Spinach, Parmesan, Lemon, White Wine (gf) (+\$3.25/srv)
Mom's Sunday Meatloaf, Onion, Thyme, Worcestershire, Tomato Paste, Panko, Chile Sauce Glaze (Optnl gf+)
Lasagna Bolognese, Rich Bolognese Ragu, Bechamel Sauce, Pasta Sheets, Parmesan (Optnl gf+)

Sides / Salad – Select 3

Crispy Roasted Baby Potatoes, Rosemary, Parsley, Thyme, Garlic, EVOO, Sea Salt, Pepper (gf,v)
Brown & Wild Rice Pilaf, Onion, Carrot, Celery, House Chicken Stock, Butter (gf)
Roasted Cauliflower 'Agrodolce', Raisins, Honey, Capers, Pine Nuts, Sherry Vinegar, Olive Oil (gf,v)
Lemon-Parmesan Vegetable Medley, Green Bean, Carrot, Shallot, Red Pepper, Lemon-Parmesan Butter (gf,v)
Mixed Greens w/Avocado & Oranges, Red Onion, Toasted Cashew, Sherry-Citrus Vinaigrette (gf,v)
Roasted Beet Salad w/ Mixed Greens, Roasted Beets, Goat Cheese, Walnuts, Champagne-Honey Vin (gf,v)

NOTE: Each meal plan is served with complimentary Parker House Rolls

A La Carte Items – All made from scratch in Amy's Kitchen

Breads – All Made in our Kitchen with no Preservatives

Ham 'n' Cheese Pretzel Stromboli , Swiss, Provolone & Mozzarella Cheeses, Honey Mustard, 10"	\$ 14.95
Cranberry & Seed Multigrain Loaf , Whole Wheat, Oat, Sunflower & Pumpkin Seed, Cranberry, Millet, 2 lbs	\$ 7.95
Cinnamon Raisin Bread , 9" loaf	\$ 6.95
Philly Sticky Buns , Yeast Dough, Cinnamon Brown Sugar Filling, Brown Sugar Caramel, 4 rolls	\$ 6.95

Soups

Spring Asparagus Soup , Leek, Onion, Garlic, Lemon, Tarragon, Chicken Stock, EVOO (gf,df)	\$ 14.75
Spring Minestrone Verde Soup , Cannellini, Onion, Leek, Celery, Green Bean, Chard, Parm, Pesto (gf,df)	\$ 14.75

Lunch Salads

	2 Srv/1 pt	4 Srv/1 Qt
Curried Chicken Salad , Celery, Grape, Cashew, Red Onion, Curry Powder, Yogurt Dress (gf)	\$ 9.00	\$ 17.50
Cranberry Harvest Turkey Salad , Turkey Breast, Cranberry, Walnut, Onion, Yogurt Drsg (gf)	\$ 8.75	\$ 17.00
Mediterranean Tuna Salad , White Albacore, Celery, Tart Apple, Caper, Yogurt Dressing (gf)	\$ 8.75	\$ 17.00
Broccoli Salad , Red Onion, Dried Cranberry, Tamari Almonds, Cider Vinaigrette (gf,v)	\$ 7.50	\$ 14.50

Breakfast or Lunch

Broccoli Rabe & Roasted Tomato Quiche , Fontina & Gruyere Cheese, 9" Round (v)	8 Srvgs	\$ 22.00
Roasted Sweet Potato & Zucchini Frittata , Manchego Cheese (gf,v)	8 Srvgs	\$ 16.45

Desserts

	½ Doz	1 Doz
Cookies - Chocolate Chunk / Oatmeal Raisin / SnickerDoodle	\$ 4.95	\$ 9.50
Ginger Molasses Cookies with Crystallized Ginger / Peanut Butter Cookies	\$ 5.50	\$ 10.50
Brownies & Bars - Mix & Match - Caramel Brownie / Lemon Bar / Pecan Pie Square	\$ 5.75	\$ 11.25
Guinness Chocolate Brownies w/Bailey's Irish Cream Frosting	\$ 6.95	\$ 13.50

Per Serving

Jewish Apple Cake , Granny Smith Apple, Cinnamon	Slice	\$ 2.95
Angel Food Cake , Light & Airy, Served with Fresh Fruit & HouseMade Chocolate Sauce	Slice	\$ 4.15