

# Amici

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## Catering Package 2006/2007

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# Amici Catering Information

- We request confirmation of the final menu and number of guests to be made no less than 72 hours (3 days) prior to the function date. The charge per person is based on the final confirmation figures.
- Amici Catering can provide all beverage services provided arrangements are made for permits, etc. and all other regulations under the M.L.C.C. are followed.
- Chefs and serving staff are available at \$18.00/hour/chef and \$15.00/hour/serving &/or bartender staff member. Staff is charged from the time they leave Amici until they return. Staff is available **only** when food is being provided by Amici Catering.
- A booking deposit of 50% of the estimate cost is required upon confirmation of the menu and quote. The remaining costs are due 10 days from the function date. Interest charges will apply to accounts that are well overdue at 2% per month.
- In the event of a cancellation, Amici will refund 50% of the booking deposit up to thirty (30) days prior to the scheduled function date. Thirty (30) days or less prior to the function the booking deposit **will not** be refunded.
- Dishes, cutlery, glassware, serving pieces, utensils, bar ware, ice, etc. are available at a per person rental charge. Rates vary depending on style of set-up (i.e.: Sit down dinner - \$3.00/person, Buffet dinner or Cocktail party - \$2.50/person). Amici rentals are **only** available when catering off site with Amici Catering staff and food. All Amici rentals that are used at a function are returned to the restaurant with the staff that day.
- Linen tablecloths (white) and linen napkins (white and black) are available at a rental charge of \$3.00/tablecloth and \$0.50/napkin. Amici can provide you with various coloured tablecloths and napkins at your request. Please ask to see the selections.
- Any rentals not provided by Amici will be an additional charge. Amici can make arrangements for the rental of a variety and number of tables, chairs, china, cutlery, glassware, podiums, archways, candle holders, etc. to suit all of your party needs.
- All food, beverage, rentals, linens, staff and any other charges are subject to all applicable taxes. Prices are subject to change without notice. 15% Gratuity will be applied to **all** food and beverages provided and served by Amici Caterers.
- A Transportation Fee is charged for any catered function that is beyond the City of Winnipeg's perimeter highways - prices vary according to destination and amount of kilometers. Please note that staff hours are charged from the time they leave Amici until they return.

# Event Choices

## **Sit Down Dinner**

Use the following menu choices to design your function or ask us for our favourites! Depending on the type of function, you may choose from our hors d'oeuvres, soups, salads, entrees and desserts. Your guests remain seated while our staff serves each course.

## **Buffet Dinner**

Be creative! Your buffet may be hot or cold or a combination of the two. Include salads, platters, pastas, vegetables, meats, vegetarian dishes, desserts, etc. On the final pages you will find three of our most requested buffets to use as a guide. Your guests have a variety of choices of foods with our staff there to assist them.

## **Cocktail Party**

Choose from hot and cold passed hors d'oeuvres or a combination of passed hors d'oeuvres and assorted platters and dips. Finish your evening with a decadent dessert table, fruit platter and gourmet coffee service.

## **Brunch**

Enjoy made-to-order omelets, French toast, waffles, O'Brien potatoes, sausages, bacon, cold poached salmon, muffins, sweet rolls, croissants, fresh fruit platters, pastries, assorted juices, fresh gourmet coffee, etc. all in the comfort of your own home or the site of your choice. The only thing you have to do is entertain your guests and enjoy the day!

## **Theme Party**

Mexican, Asian, Cajun, Italian, Barbecue, Seafood, etc. Bring us your theme and we will create the perfect menu to accompany your plans.

No matter what your needs may be Amici Catering will be pleased to work with you to design a menu to suit your specific requirements. Once your menu has been designed, we can provide you with a price quote for your review.

**Amici Catering – it doesn't get any better than this!**

We look forward to meeting with you to answer any questions you may have.

# Cold Hors D'oeuvres

<b>Meat:</b>	Price per dozen
Chicken Tostados with Oven-Dried Tomato and Herbed Mayonnaise	\$17.00
Thai Chicken Salad on a Wonton Crisp	18.00
Lumpia Crepes with Spicy Chicken <i>or</i> Spicy Beef with a Lemon Dipping Sauce	21.00
Beef Tenderloin Canapé topped with Pickled Red Onion	24.00
Mini Beef Wellington topped with Lingonberries	27.00
Beef Carpaccio on Mini Garlic Toast with Amici Carpaccio Sauce and Shaved Parmesan	21.00
Grilled Pork Tenderloin Canapé topped with Apple Cranberry Relish	20.00
Roasted Duck, Vegetable and Mandarin Rice Paper Rolls with a Hoisin Mandarin Sauce	26.00
 <b>Seafood:</b>	
Smoked Salmon <i>or</i> Shrimp Canapé with Cucumber and Dilled Cream Cheese	20.00
Profiterolles filled with Salmon Mousse	18.00
Smoked Salmon and Hearts of Palm Roll	22.00
Smoked Salmon Cucumber Roll with Sun-Dried Tomato and Dill Cream Cheese	26.00
California Rolls with Shrimp, Crab, <i>or</i> Smoked Salmon (min. order of two dozen)	22.00
Mexican Style Shrimp with Salsa	24.00
Grilled Marinated Shrimp with Cocktail Sauce	24.00
Blackened Shrimp on a Wonton Crisp topped with Corn Salsa	24.00
Lumpia Crepes with Seafood and Celery Root Salad	24.00
Caviar Soufflé Rolls (min. order of four dozen)	18.00
Belgian Endive Boats filled with Lobster Salad	24.00
Profiterolles filled with Lobster and Avocado Salad	24.00
Grilled Marinated Ginger Scallops on Wonton Crisp topped with Mango Relish	24.00
Grilled Scallops on Toast Points topped with Wasabi Mayonnaise	24.00
Cucumber Cups filled with Crab and Mango Salad	20.00
Seared Tuna on a Wonton Crisp topped with Corn Salsa <i>or</i> Mango Salsa	26.00
Tuna Carpaccio on a Wonton Crisp topped with Cilantro Avocado Salsa	24.00
Mini Blini topped with Crème Fraîche and Caviar	20.00

# Cold Hors D'oeuvres continued...

<b>Vegetarian:</b>	Price per dozen
Asparagus Cheese Roll	\$14.00
Grilled Portabella Canapé with Goat Cheese and Sun-Dried Tomato	16.00
Grilled Portabella Canapé with Roasted Red Pepper and Mascarpone	16.00
Belgian Endive Boats with Artichoke and Avocado Salad	16.00
California Rolls with Avocado and Peppers (min. order of two dozen)	18.00
Pita Triangles with Humus, Oven-Dried Tomato, and Black Olive	14.00
Vietnamese Spring Rolls filled with Vegetables with a Spicy Dipping Sauce	22.00
Herbed Blinis Topped with Blue Cheese Cream, Poached Pear and Toasted Walnuts	16.00

# Hot Hors D'oeuvres

<b>Meat:</b>	Price per dozen
Spring Rolls filled with Curried Chicken with a Mango Dipping Sauce	\$20.00
Spring Rolls filled with Chicken, Mozzarella, & Rosemary w/Roasted Garlic Herbed Aioli	20.00
Vietnamese Chicken Skewers with a Lumpia Dipping Sauce	20.00
Grilled Chicken Skewers with a Hoisin Ginger Marinade	20.00
Grilled Chicken Skewers wrapped with Basil and Prosciutto w/Red Pepper Dipping Sauce	22.00
Thai Peanut Chicken Cakes topped with a Sweet Chili Sauce	18.00
Chicken Empanadas with a Red Chili Dipping Sauce	18.00
Chicken, Veal, <i>or</i> Beef and Cheddar Flautas with a Red Chili Dipping Sauce	18.00
Chicken Livers wrapped in Tyrolean Bacon with B.B.Q. Sauce	14.00
Chinese Dumplings filled with Veal with a Warm Chili Cream Dipping Sauce	20.00
Beef Skewers with Peppers with Texas B.B.Q. Sauce <i>or</i> Satay Sauce	24.00
Grilled Lamb Chops with English Mint Dipping Sauce	34.00
Lamb Tikka Skewers with a Minted Yogurt Dipping Sauce	26.00
Mini Potatoes twice baked with Pancetta and Gruyere Cheese	16.00
Chorizo Sausage Taquitos with a Tomato Salsa	16.00
Mini Pizzas with Sausage and Onion	14.00
Mushu Pork, Chicken <i>or</i> Duck in Wonton Wrapper with Sesame Lemon Dipping Sauce	18.00

## **Seafood:**

Wonton Purses filled with Lobster with a Paprika Brandy Cream Dipping Sauce	26.00
Mushroom Caps filled with Lobster Risotto and topped with Fontina Cheese	20.00
Grilled Scallops on a Wonton Crisp topped with a Pancetta Pea Purée	22.00
Thai Shrimp in Spring Roll Wrappers with a Sweet and Sour Dipping Sauce	26.00
Coconut Shrimp with a Spicy Pineapple Dipping Sauce	26.00
Pistachio Crusted Shrimp with a Pesto Dipping Sauce	26.00
Grilled Prosciutto wrapped Shrimp with a Red Pepper Aioli Dipping Sauce	26.00
Filo Triangles filled with Shrimp and Asparagus	22.00
Spring Rolls filled with Shrimp and Crab with a Red Pepper Dipping Sauce	26.00
Corn and Crab Meat Fritters with a Honey Jalapeño Mayonnaise Dipping Sauce	18.00
Crab Cakes topped with Mango Relish	24.00
Mini Potatoes filled with Caviar Cream and topped with Smoked Salmon	20.00
Potato Pancakes topped with Sour Cream and Smoked Salmon	20.00
Pastry Turnovers filled with Mushroom Duxelle, Spinach and Escargot	18.00

## Hot Hors D'oeuvres continued...

<b>Vegetarian:</b>	Price per dozen
Beggars Purses filled with Chinese Vegetables with a Plum Dipping Sauce	\$16.00
Vegetable Spring Rolls with a Plum Dipping Sauce	16.00
Corn Fritters with a Honey Jalapeño Mayonnaise Dipping Sauce	16.00
Mushroom Caps with Asparagus, Saffron, <i>or</i> Butternut Squash Risotto w/Fontina Cheese	16.00
Filo Triangles filled with your choice of:	
Brie and Lingonberries, Spinach and Feta, Wild Mushrooms,	
Goat Cheese and Sun-Dried Tomato, <i>or</i> Artichoke and Feta Cheese	18.00
Bruschetti with Tomato and Mozzarella Cheese	12.00
Bruschetti with Mushrooms and Black Olives <i>or</i> Artichoke and Goat Cheese	14.00
Caramelized Onion, Gorgonzola and Brie Cheese Tart	18.00
Twice Baked Stuffed Mini Truffle Potatoes	20.00
Mini Pizzas with Vegetables, Oven-Dried Tomato and Pesto, <i>or</i> Wild Mushroom	14.00
Asparagus and Cheddar Flautas with a Red Chili Dipping Sauce	16.00
Risotto Fontina Balls with a Red Pepper Aioli Dipping Sauce	16.00
Almond Crusted Fontina Cheese Balls filled with Caramelized Apples	16.00
Chinese Dumplings filled with Vegetables with a Warm Chili Cream Dipping Sauce	18.00

# Assorted Platters

	Price Per Person
Assorted Vegetables with Creamy Basil Dip	\$3.25
Fresh Fruit Platter	3.75
Domestic and Imported Cheeses with Assorted Crackers	4.50
Antipasto Platter with Prosciutto, Salami, Grilled Calamari, Mussels, Bocconcini Cheese, Tomatoes, Assorted Melons and Italian Cheeses	12.50
Chilled Seafood Platter with Jumbo Shrimp, Caribbean Lobster, Poached Salmon, Scallops, Mussels, Lemon Wedges and Cocktail Sauce	28.00

	Price Per Each
Baked Brie with Pecans, Apples and Raisins with Assorted Breads and Crackers	
Large Wheel	\$130.00
Small Wheel	75.00
Salmon Rilette with French Bread (serves 20)	40.00
Savoury Paté with French Bread (serves 20)	40.00
Beef Tenderloin with Assorted Mini Buns, Dijon Mustard, Pickled Red Onions, Horseradish, and B.B.Q. Sauce (price per tenderloin)	(Market price)
Smoked Turkey with Mini Buns, Lingonberries, and Dijon Mustard	(Market price)
Side of Smoked Salmon with Red Onions, Capers, Dilled Cream Sauce, and Lemon Wedges with Pumpernickel Rounds	(Market price)

# Assorted Platters continued...

Mini Buns with:-	Price Per Dozen
B.B.Q. Beef and Pickled Red Onion	28.00
Moroccan Salmon	26.00
Smoked Salmon with Cream Cheese and Capers	26.00
Grilled Chicken and Peppers	22.00
Eggplant, Roasted Bell Peppers, and Mozzarella	16.00

Assorted Party/Fancy Sandwiches with:-	
Roast Beef, Tuna Salad, Salmon Salad, Black Forest Ham, Corned Beef, Turkey, Egg Salad, Cream Cheese and Cherry, Asparagus, etc.	18.00

<b>Delicious Dips:</b> (Serves Approximately 20 People)	Price Per Each
Spinach and Cheddar with Toasted Ciapatto and Assorted Crackers	\$35.00
Cucumber, Tomato, Jalapeño and Cilantro Salsa with Grilled Pita Triangles	30.00
Artichoke and Olive with Toasted Ciapatto and Assorted Crackers	35.00

	Price Per Person
Cheese Fondue with Sliced French Bread and Assorted Vegetables (Chaffing Dishes/Fondue Pots are <b>not</b> provided)	\$7.00

# Soups

## **Hot:**

Apple and Turnip	Lobster Bisque
Apricot Lentil	Manhattan Clam Chowder
Aqua Cotta	Mexican Beef
Beef and Barley	Minestrone
Beer and Cheddar	Potato and Bacon
Boston Clam Chowder	Potato Leek
Carrot and Blue Cheese	Red Onion with Goat Cheese Crouton
Carrot and Ginger	Roasted Corn Chowder
Consommé with Vegetable Wontons	Roasted Garlic, Mashed Potato, and Spinach
Cream of Asparagus	Roasted Red Pepper
Cream of Cauliflower	Roasted Root Vegetable
Cream of Spinach and Crab	Roasted Squash
Cream of Wild Rice and Mushroom	Roasted Sweet Potato
Creamy Lemon Chicken	Shrimp Bisque
Curried Parsnip and Coconut	Tomato Bread
Curried Squash	Tomato, Dill, and Mushroom
Fish Soup (Mussels, Scallops, Shrimp & Calamari)	Tomato Gin
Green Bean with Lemon Chive Butter	Tortellini en Brodo with Julienne Vegetable

## **Cold:**

Cucumber and Dill	Raspberry and Yogurt
Cantaloupe with Wasabi Cream	Vegetable Purée with Vodka and Crab
Gazpacho	Vichyssoise (Cream of Potato & Leek)
Melon and Vodka	

# Salads

## **Leaf Salads (can be served for Sit-Down Dinners and Buffets):**

Mista Salad with Amici Creamy Italian House Dressing and Pine Nuts

Mixed Greens with a Sun-Dried Tomato Vinaigrette, White Beans, Tomato and Cucumbers

Boston Bib and Spinach Salad with a Mimosa Dressing, Mandarins,  
Sun-Dried Cranberries and Toasted Almonds

Mixed Greens with a Honey Lime Vinaigrette, Seasonal Berries, and Sugar Almonds

Spinach Salad with a Honey Mustard Dressing, Mushrooms, Tomato, Crumbled Bacon and Asiago

Mixed Greens with a Cranberry Vinaigrette, Sun-Dried Cranberries and Sugar Pecans

Boston Bib Salad with a Grapefruit Vinaigrette, Mandarins, Sun-Dried Cherries and Red Onion

Mizuna Greens with a Sun-Dried Tomato Vinaigrette, Marinated Calamari, Capers, Tomato,  
Black Olives and Red Peppers

Mizuna Greens with an Orange Tarragon Dressing, Mandarins, Strawberries and Goat Cheese

Mizuna Greens with a Caesar Vinaigrette and Parmesan Crisps

Traditional Caesar Salad with Home-made Garlic Croutons and Parmesan Shavings

Mediterranean Salad with Tomato, Cucumber, Red Onion, Peppers, Black Olives, Feta

Mixed Greens with a Thai Vinaigrette, Mandarins, Green Onion and Crispy Bean Thread Noodles

Mixed Greens with a Lemon Walnut Dressing, Blue Cheese, Poached Pears, and Walnuts

Mixed Greens, a Tangy Cilantro Vinaigrette, Avocado, Tomatoes and Cucumbers

Mixed Greens with a Poppy Seed Vinaigrette, Mango, and Walnuts

Mixed Greens with an Orange Tarragon Dressing, Mandarins, Watermelon, and Assorted Berries

Mixed Greens with a Baked Apple Vinaigrette, Grilled Apples, and Pecans

## **Hearty Salads (should be served on Buffets only):**

Dill Potato Salad

Potato Salad with Shrimp and Corn

Traditional Coleslaw

Caprese Salad (Tomato and Bocconcini with a fresh Basil Vinaigrette)

Grilled Vegetable Platter with a Balsamic Vinaigrette

Grilled Portabella and Oven-Dried Tomato Salad with Crumbled Goat Cheese

Hearts of Palm Salad with Artichokes, Sun-Dried Tomatoes and Black Olives

Pasta Salad w/Feta Cheese, Peppers, Black Olive, & Cucumber in a Sun-Dried Tomato Vinaigrette

Grilled Asparagus and Orange Salad with Red Onion and a Sesame Vinaigrette

Wild Rice Salad with Apples, Raisins and Nuts

Couscous Salad with Tomato, Cucumber and Mint

Baby Green Bean Salad with Peppers, Onion and Tomatoes with Salata Vinaigrette

Barley, Corn, Peppers and Wild Rice Salad

Orzo, Wild Rice, and Grilled Vegetables in a Sun-Dried Tomato Vinaigrette

Marinated Vegetable Salad

# Sides

## **Potatoes, Rice, etc.:**

Roasted Rosemary Potatoes	Asiago Garlic Mashed Potatoes
Roasted Potatoes with Italian Parsley	Chili Cilantro Roast Potatoes
Colcannon Potatoes	Potato and Leek Torte
Parsnip Creamed Potatoes	Twice Baked Potatoes
South Western Roasted Potato Wedges	Lemon Scented Potatoes
Porcini and Horseradish Mashed Potatoes	Potato Pavée with Dried Fruits
White and Sweet Potato Towers	Mini Roasted Potatoes
Mini Baked Potatoes with Caramelized Onions	Mini Roasted Potatoes with Pesto & Parmesan

Brown Rice	Wild Rice Pilaf
Ginger Rice	Jasmine Rice
Risotto Milanese	Basmati Rice
White and Wild Rice Casserole with Brunoise of Vegetables and Mushrooms	
White and Wild Rice Casserole with Pecans, Apples, Raisins, and Sun-Dried Cranberries	

Sun-Dried Tomato and Gorgonzola Polenta	Curry Cous Cous with Tropical Fruit
Mushroom Strudel	Cheddar and Asparagus Strudel
Cabbage Strudel	Spinach and Mushroom Strudel
Mediterranean Vegetable Strudel with a Roasted Red Pepper Sauce	

## **Vegetables:**

Ratatouille	Green Peas with Bacon and Onions
Sautéed Buttered Carrots	Sweet and Sour Peppers
Filo Baskets with Stir Fry Vegetables	Eggplant Parmesan
Herbed Zucchini and Carrots	Tower of Grilled Vegetables
Oriental Vegetable Stir Fry	Roasted Root Vegetables
Green Bean Bundles	Sautéed Snow Peas and Mushrooms
Asparagus Bundles	Roasted Squash (Spaghetti, Acorn, etc.)
Braised Red Cabbage with Apples and Raisins	Cream Spinach

# Entrées

## **Poultry:**

Lemon and Herb Crusted Chicken Breast with a Red Wine Herbed Demi Glaze Sauce

Chicken Breast filled with Brie Cheese & Lingonberries with a Lingonberry Demi

Chicken Breast stuffed with Tomato, Shrimp, Mushroom, Onion and Fontina Cheese

Grilled Chicken (served hot or cold) with:-

Avocado, Salsa and Cream

Cucumber Tomato Salsa

Mango Salsa

Roasted Corn and Pineapple Salsa

Chicken Parmesan with Eggplant and Fresh Tomato Basil Sauce

Chicken Schnitzel with Lingonberries

Blackened Creole Chicken

Chicken Voldostana stuffed with Swiss Cheese, Ham *or* Smoked Turkey, Mushrooms

Chicken Breast stuffed with Apricots, Raisins, and Spinach with a Red Wine Herb Sauce

Chicken Breast with Julienne Vegetables in Filo with a Lemon Thyme Cream

Roasted Cornish Game Hens with:-

Orange Marmalade Chutney

Porcini Mushroom Filling

Wild Rice and Sausage Stuffing

## **Veal:**

Veal Marsala with Mushrooms

Veal Medallions with a Ragu of Forrest Mushrooms

Veal Rolls Stuffed with Spinach and Ricotta Cheese served with a Herb Sauce

Veal Medallions Lightly Breaded and served with a Lobster Brandy Sauce

Swiss Veal with Lingonberries

Veal Loin stuffed with Cashews, Spinach, and Fontina Cheese with a Herb Sauce

Veal Chop with Mediterranean Vegetables with Madeira Tomato Sauce

Osso Buco (Braised Veal Shank in Rich Tomato Sauce)

## **Lamb:**

Lamb Chops with Lemon and Oregano

Lamb Medallions with Black Olive Wine Sauce

Rack of Lamb Provencal *or* Pistachio Crusted Rack of Lamb

Lamb Sirloin with a Minted Demi Glaze

Lamb Florentine with Spinach and Mushrooms in Puff Pastry

Butterflied Leg of Lamb with English Mint Sauce

# Entrées continued...

## **Beef:**

Beef Tenderloin (carved on the buffet or sliced for a sit down) with choice of sauce  
Strip Loin alla Bordelaise  
Beef Tenderloin on Grilled Portabella Mushrooms with a Herbed Peppercorn Sauce  
Beef Medallions with a Shiitake Mushroom Sauce  
Thai Beef Tenderloin served with a Curry Mayonnaise Sauce  
Tower of Grilled Beef Tenderloin with Grilled Vegetables with a Herbed Demi Glaze  
Ale Marinated Beef Tenderloin with Fort Gary Ale Sauce  
Beef Tenderloin stuffed with Spinach & Chanterelles with a Demi Glaze  
Filet Mignon with Pan Crisp Onions and Mustard Demi Glaze

## **Seafood:**

Sea bass, Orange Roughy, Salmon, Pickerel, Halibut, Hake or the fish of your choice:-

Brazilian Style  
Grilled with Mango Relish  
Thai Style with Coconut Curry Sauce  
Roasted Shallot Apricot Glaze  
Mediterranean Style  
Baked in Filo with Julienne Vegetables  
Citrus Glaze and Pickled Ginger  
Lemon Caper Butter  
Pecan Crusted with a Mango Relish  
Dijon Maple Glaze with a Dijon Sauce  
Vietnamese Style with a Garlic Chili Sauce  
Cold Poached Salmon with a Cucumber Dill Sauce  
Blackened Salmon with Sweet Potato Chips with a Cucumber Dill Sauce  
Moroccan style Salmon with a Creamy Strawberry Sauce  
Miso Marinated Salmon with Peppers and Shiitake Mushrooms with an Sesame Oriental Sauce  
Seared Tuna with Black Bean & Corn Salsa or Mango Salsa  
Grilled Shrimp with Herbs in a Nest of Straw Potatoes with a Herb Sauce  
Shrimp Scampi  
Cajun Scallops  
Scallops in Parchment with Julienne Leeks with a Lemon White Wine Sauce  
Grilled Scallops with Roasted Red Pepper Coulis  
Mixed Grill with the Fish *or* Meat with accompanying sauces

# Entrées continued...

## **Vegetarian:**

Portabella Steak filled with Mediterranean Vegetables, Tofu with a Rosé Sauce  
Portabella Steak filled with Peas and Potatoes with a Light Coconut Curry Sauce  
Filo Pillow filled with White Beans, Tomatoes, Mushrooms, Spinach, and Cheese  
Eggplant Parmigiana (see below for pricing)  
Vegetable Lasagna (see below for pricing)

## **Pasta:**

Lasagna in the Style of Your Choice (Half Pan – 12 pieces *or* Full Pan – 24 pieces)

Chicken & Vegetable	\$40.00	\$74.00
Eggplant Parmigiana	\$30.00	\$50.00
Meat	\$30.00	\$55.00
Seafood	Market Price	
Vegetable	\$28.00	\$50.00

Home-made Ravioli with:-

Ricotta and Spinach with a Pesto Sauce

Chicken and Sun-Dried Tomatoes with a Wild Mushroom Cream

Wild Mushrooms in a Lemon Thyme Cream Sauce

Eggplant and Provolone with a Light Pesto Cream Sauce

Mediterranean Vegetables with a Rosé Sauce

Lobster with a Brandied Lobster Sauce

Four Cheese (Parmesan, Asiago, Mozzarella, and Fontina) with your choice of sauce

Linguine with Artichoke, Black Olive, Sun-Dried Tomato with a Herb Broth

Linguine with Spinach, Snow Peas, Tomato, Pine Nuts in a Garlic Marinara

Linguine Carbonara with Smoked Italian Bacon, Parmesan, Eggs and Cream

Linguine with Breaded Shrimp sautéed in Garlic Butter with a Horseradish Rosé

Fettuccine with Red Pepper, Tomato, Spinach, Black Olive, Pine Nuts in Basil Pesto

Fettuccine with Shrimp, Scallops, Mussels, Leeks, Mushrooms in a Tarragon Cream

Lasagna Pin-wheels filled with Spinach and Ricotta Cheese with a Fresh Tomato Basil Sauce

Cheese Tortellini with Grilled Asparagus in a Spicy Horseradish Rosé Sauce

Veal Tortellini Baronessa in a Lemon Basil Cream Sauce with Peas, Prosciutto and Mushrooms

Creamy Risotto with Grilled Fennel, Sausage, and Asparagus

Gnocchi Fiorentina with Spinach, Parmesan, Tomatoes, Cream, and Mozzarella

Gnocchi with Grilled Vegetables in a Tomato Basil Sauce

## **Pasta continued...:**

Fusilli with Salmon, Peas and Mushrooms in a Light Dill Cream Sauce

Fusilli with Spinach, Eggplant, Red Pepper, Tomato with Eggplant Marinara

Penne with Chicken, Peppers and Onions in a Tequila Lime Cream Sauce

Penne with Chicken, Spinach, Mushrooms, and Leeks in a Gorgonzola Cream Sauce

Penne with Blackened Chicken, Peas, Parsley, Capers with a Mushroom Cream

Penne with Pancetta, Tomato, Chilies and Marinated Eggplant

Penne with strips of Veal and Mushrooms in a Marsala Sauce with Lingonberries

Penne with Black Beans, Roasted Corn, Tomato, Chevre Cheese in a Spicy Cilantro Pesto

Penne with Fresh Spring Vegetables in a Fresh Tomato Basil Sauce

Penne with Salmon, Bell Peppers, and Capers in a Dill White Wine Broth

Penne with Asparagus, Sun-Dried Tomato, & Mushrooms in a Goat Cheese Cream Sauce with Dill

Large Pasta Shells with Mediterranean Vegetables served with a Rosé Sauce

Large Pasta Shells with Chicken, Spinach, Mushroom & Fontina Cheese in a Lemon Thyme Cream

Large Pasta Shells with Spinach, Mushroom & Fontina Cheese in a Lemon Thyme Cream

**\*\* Above pasta types can be substituted to your liking. (i.e – penne instead of linguine) \*\***

## **Create-a-Pasta**

By adding one or a combination of the following to the pasta dishes listed above

Chicken	Italian Sausage	Prosciutto	Shrimp
Fish	Clams	Mussels	Scallops

**\*\* All pastas can be created individually to your liking (i.e. type of pasta, sauce, etc.) \*\***

# Desserts

**(Tortes, Cakes, Biscotti, Sorbets, and more...)**

**Chocolate Poppysseed Cake** – Amici’s famous cake with whipped cream and raspberry sauce

**Floating Island with Crème Anglaise** – baked meringue, almonds, with English cream

**Chocolate Bread Pudding with Crème Anglaise**

**Mixed Berry Bread Pudding with Raspberry Sauce**

**Sacher Torte** – layers of chocolate cake, apricot jam, rum flavour, & ganache

**St. Honore** – puff pastry with chocolate cake, chocolate mousse, strawberries, whipped cream

**Lemon Chiffon Torte** – layers of lemon cake, lemon cream, white chocolate shavings

**Chocolate Banana Torte** – layers of banana cake with ganache, cream cheese icing

**Sacrapantina Torte** – dome shaped with layers of white cake, espresso cream, and Skor bar

**Zuccotto Torte** – dome shaped with chocolate & hazelnut cake, hazelnut mousse, ganache

**Shmoo Torte with Caramel Sauce** – layers of pecan angle cake, whipped cream, caramel

**Tira Misu** – Amici’s famous with espresso soaked lady fingers, chocolate, and cream

**White Cloud Torte** – layers of white angel food cake, lemon curd, toasted meringue

**Mango Mandarin Torte** – white cake, almond meringue, choc., mango mousse, mandarins

**Tia Maria** – layers of espresso soaked chocolate chip cookies, whipped cream, chocolate chips

**Chocolate Sin Torte** – layers of chocolate cake, chocolate mousse, ganache

**Warm Coffee Cake with Carmel Sauce and Pecans**

**Warm Almond Flan with Fresh Fruit or Seasonal Berries**

**Assorted Berry or Fresh Fruit Flan**

**Assorted Cheese Cakes** - (New York, Oreo cookie, chocolate, mango, marble, blueberry, etc.)

**Christmas Pudding with Rum or Brandy Sauce** - (in season November - December)

**Crème Caramel**

**Crème Brûlée**

**Chocolate Fondue with Fresh Fruit Skewers**

**Assorted Sorbets, Ice Creams and Gelati** - (blackberry, mandarin, mango, raspberry, chocolate, etc.)

**Brandy Snap Baskets Filled with Fresh Assorted Berries & Sorbet *or* Strawberries Romanoff**

**Chocolate Cups filled with Fresh Fruit, Berries &/or Sorbet**

**Apple *or* Banana Tart Tatin**

**Double Chocolate Biscotti** - (minimum order of three dozen)

**Almond Biscotti** - (minimum order of three dozen)

**Pistachio Biscotti** - (minimum order of three dozen)

**Assorted Mini Pastries** – (fresh fruit tarts, petite fours, baklava, and assorted slices)

**Assorted Chocolate Dipped Fruits** - (strawberries, pineapple, dried apricots, etc.)

**Assorted Cookies** - (large or mini)

# Dinner Buffet Suggestions

## **Pasta Buffet**

Focaccia Bread and Peppered Bread Sticks with Assorted Amici Butters  
Traditional Caesar Salad with Garlic Croutons and Parmesan Shavings  
Ravioli stuffed with Provolone Cheese and Eggplant in a Basil Cream Sauce  
Cajun Dusted Sea Scallops over Linguine Nests with Grilled Asparagus and  
Yellow & Red Peppers in a Sun-Dried Tomato Pesto Sauce  
Baked Fusilli with Chicken, Black Olives, Artichokes, Mushrooms, and  
Red Onion in a Tomato Basil Sauce Topped with Melted Fontina Cheese  
Floating Island with Crème Anglaise  
Tea, Regular, and Decaffeinated Coffee  
(Approximately \$30.00 Per Person)

## **Classic Buffet**

Assorted Dinner Rolls with Assorted Amici Butters  
Mixed Greens with a Honey Lime Dressing, Strawberries, Oranges, and Kiwi  
Grilled Vegetable Platter with a Balsamic Vinaigrette  
Lemon and Herb Crusted Chicken Breast with a Red Wine Herbed Demi Glaze  
Orange Roughy with a Citrus Glaze topped with Toasted Almonds  
Roasted Rosemary Potatoes or White and Wild Rice Casserole  
Chocolate Dipped Fruit  
Tea, Regular, and Decaffeinated Coffee  
(Approximately \$42.00 Per Person)

## **Italian Buffet**

Assorted Rolls with Assorted Amici Butters  
Roasted Red Pepper Goat Cheese Rolls on Gourmet Greens with a Sun-Dried Tomato Vinaigrette  
Panzanella Bread Salad with a Balsamic Vinaigrette, Red Onion, and Tomato  
Hearts of Palm Salad with Artichoke, Tomato, Peppers, Mushroom & Red Onion  
Italian Frittata with Chanterelles  
Ravioli stuffed with Wild Mushrooms in a Lemon Thyme Cream Sauce  
Roasted Beef Tenderloin with a Herbed Peppercorn Sauce and Condiments  
Roasted Potatoes with Italian Parsley  
Tira Misu  
Tea, Regular, and Decaffeinated Coffee  
(Approximately \$48.00 Per Person)