

AMICI'S

BANQUET ROOM MENU

2 rooms available for up to 100 people

15.95 per adult for one entree OR 18.95 per adult for two entrees

9.95 children ages 3-9 | Plus 6% tax & 20% Gratuity

Pricing is based on 40 people per catering. Less than 40 is 18.95 (one entree) / 21.95 (two entrees)

ENTREE

ALL ENTREES SERVED WITH HOMEMADE ITALIAN BREAD AND TOSSED SALAD.

Chicken Parmesan — Fresh boneless chicken breast hand breaded and topped with our house marinara sauce and a blend of provolone, mozzarella, & parmesan cheese.

Oven Roasted Chicken — Fresh cut garlic & rosemary roasted chicken.

Grilled Chicken Breast — 6 oz boneless skinless chicken breasts.

Hot or Sweet Italian Sausage — Italian sausage baked with peppers & onions in our homemade marinara sauce.

Chicken Marsala *Add \$2 — Fresh chicken breast cooked in sweet marsala wine sauce and fresh mushrooms.

Beef Braciola *Add \$5 — Fresh beef top round stuffed with a blend of spinach, mushrooms, and cheese and baked in our marinara sauce.

Chicken Fingers — Fresh hand breaded chicken strips.

Eggplant Parmesan — Fresh cut and hand breaded eggplant topped with our marinara sauce and a blend of provolone, mozzarella, & parmesan cheese.

Veal Parmesan *Add \$5 — Fresh veal cutlet hand breaded and topped with our marinara sauce and a blend of provolone, mozzarella, & parmesan cheese.

Stuffed Hot Banana Peppers *Add \$2 — Amici's sausage stuffed peppers baked in marinara sauce and topped with provolone, mozzarella, & parmesan cheese.

Pork Loin *Add \$3 — Whole stuffed, roasted pork loin. Porchetta style

Chicken Picatta — Fresh chicken breast served in a white wine lemon sauce.

Seafood Stuffed Flounder *Add \$5 — Panko crusted fresh flounder stuffed with Amici's crab cakes, baked and topped with a lemon butter sauce.

PASTAS & POTATOES

CHOOSE ONE OF THE FOLLOWING
ADD SECOND FOR \$2 PER PERSON

Rosemary Roasted Redskin Potatoes — Fresh oven roasted rosemary and garlic red skin potatoes.

Rigatoni or Penne — Served in our marinara sauce and topped with parmesan cheese.

Potato Gnocchi *Add \$4 — House made potato gnocchi served with our homemade marinara sauce.

Rigatoni or Penne Alla Vodka *Add \$1 — Served in creamy pink vodka sauce with meatballs

Parsleyed Potatoes — Fresh redskin potatoes tossed with fresh parsley and browned butter.

Au Gratin or Scalloped Potatoes

SIDE DISHES

CHOOSE ONE OF THE FOLLOWING
ADD SECOND FOR \$2 PER PERSON

Sauteed Broccoli
Vegetable Blend
Cauliflower

Sauteed Haricot Vert
Broccoli & Cauliflower Blend

AMICIS

*Appetizer platters & Desserts can be ordered for an additional charge.
In addition to the above options, we can customize a menu to fit any needs.*

PICK-UP/DROP-OFF CATERING

To your home, office or any venue of your choosing.

Choose from the above menu items 14.95 per person for one entree and 17.95 for two entrees (not including soda, tea, or coffee).

30 person minimum (less than 30, prices will be increased).

Menus can be customized to fit any need.

6% tax added to all orders & 20% delivery and setup charge for delivered orders.

Serving chafers available without rental charge, must be returned no later than the next day.

IMPORTANT INFORMATION

Price is based on 40 adults, less than 40 will be priced at \$3.00 more per person. One entree \$15.95, two entrees \$18.95

Unless otherwise noted, plus Tax AND Gratuity

Room rental fee is \$150.0 which includes white table cloths and napkins, other colors are available at additional cost.

Coffee, tea, iced tea, and lemonade are included in the price.

All events are for 3 and 1/2 hours unless prior arrangements are made. Arrangements to access the rooms early (e.g. to decorate) must be made in advance. Early access is not always possible, depending on other events.

Alcohol is priced based on consumption.

- Beer, wine, and cocktails are available. Please ask about more options. We will gladly work with you to create a bar appropriate for your event.*

Pricing and menu items subject to change without notice