



Special Event Menu

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Whether it be a wedding reception, family reunion or corporate meeting, Amerigo will provide your group with a full-service catered meal! We will work with you from start to finish to create a customized menu, determine staffing needs and execute your event so you can enjoy hosting your guests.

Servers can be provided at a rate of \$150/staff member. Servers will set up food tables, serve guests on buffet, bus tables and break down buffet area and kitchen. Buffet setup and displays are included.

White disposable plates & cutlery are available at no extra charge; black or clear plastic ware is available for \$2/person. We are happy to recommend rental services for specialty chinaware, silverware and linens.

We look forward to working with you on your special event!

Hors D'oeuvres

Prices reflect 25 servings

CHICKEN SKEWERS served with your choice of peppercorn Parmesan, lemon basil butter, brandy peppercorn or Acuto sauce	\$50	MAC & CHEESE BITES Parmesan, mozzarella and goat cheese, jalapeño and country ham topped with Panko crumbs. (Served on spoons)	\$40
BEEF SKEWERS seared flank steak served with red wine demi glaze	\$60	SMOKED SALMON MOUSSE served on cucumber slices and topped with fresh dill	\$50
SHRIMP SKEWERS served with your choice of romesco sauce, lemon basil butter or pesto mayonnaise	\$55	BRUSCHETTA BITES traditional blend of tomato, onion, basil and garlic tossed in EVOO, topped with crouton crumble. (Served on spoons)	\$50
CAPRESE SKEWERS grape tomato, fresh mozzarella and basil, served with balsamic glaze	\$20	MINIATURE CRAB CAKES fried, served with your choice of pesto mayonnaise or lemon basil butter	\$45
ANTIPASTO SKEWERS assorted meats, cheeses and vegetables	\$75	MEATBALLS in house-made tomato gravy	\$25

Sliders*

TURKEY SLIDERS smoked mozzarella cheese, garlic aioli and roasted red peppers \$50/25

HOT CHICKEN SLIDERS bread & butter pickle and peppercorn Parmesan served on the side \$60/25

MINIATURE BURGER SLIDERS fontina cheese, garlic aioli and roasted red peppers \$70/25

Platters

ANTIPASTO assorted meats, cheeses and marinated vegetables \$75 | substitute imported meats and cheeses for \$150

CAPRESE sliced tomatoes, whole milk mozzarella, fresh basil and red onions with balsamic reduction \$35

FRUIT assorted sliced fruit and berries \$45

AMERIGOTM

AN ITALIAN RESTAURANT

Salads

priced per person

CAESAR traditional Caesar with croutons and Parmesan \$2

SPRING baby greens, roasted red peppers, red onions and tomato with balsamic vinaigrette \$2

GOAT CHEESE AND WALNUT baby greens, roasted red peppers, red onions, tomato, roasted walnuts and goat cheese with balsamic vinaigrette \$4

TOMATO AND MOZZARELLA baby greens with grape tomato, whole milk mozzarella cheese, pickled red onions and green goddess dressing \$4

PASTA SALAD your choice of tortellini or bowtie pasta with pesto, balsamic vinaigrette, sun-dried tomatoes and black olives
bowtie \$2 | tortellini \$4

Entrees

priced per person

GEMELLI AND SAUSAGE IN VODKA TOMATO CREAM spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese \$9

CHICKEN ACUTO flame-grilled chicken topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning. Served with green beans and black bean salsa \$8

CHICKEN MARGARITE gemelli noodles topped with flame-grilled chicken, mozzarella cheese and basil with your choice of tomato, scallion cream or tomato-basil cream sauce \$8

THREE CHEESE TORTELLINI tossed in spiced Parmesan cream sauce with garlic, onions and fresh spinach \$9

PASTA POMODORO spaghetti noodles with balsamic roasted grape tomatoes, onion, capers, garlic and fresh herbs in an olive-oil marinara sauce, topped with grilled chicken \$9

WILD MUSHROOM GEMELLI wild mushrooms, fresh spinach and Marsala wine cream sauce \$9

CHICKEN MARSALA fettuccine with Marsala wine brown sauce and gourmet mushrooms \$10

FIVE-LAYER LASAGNA* layers of fresh pasta with Parmesan cheese, spicy Italian sausage ragu, tomato sauce and cream sauce
half pan (feeds 8-10 people) \$65 | full pan (feeds 16-20 people) \$130

Sides

priced per person

ASIAGO CHEESE & LEEK MASHED POTATOES \$2

ROASTED VEGETABLES* \$3

CREAMY PARMESAN POLENTA \$2

BLACK BEAN SALSA \$2

SAUTÉED VEGETABLE MEDLEY \$2

ROASTED CAULIFLOWER* \$3

GRILLED ASPARAGUS* \$3

JALAPEÑO AND GOAT CHEESE MAC & CHEESE \$5

Desserts

priced per person

CANNOLIS* filled with Mascarpone cream cheese and garnished with chocolate chips \$1.25 each

CHOCOLATE PECAN FUDGE BROWNIE* \$2

PECAN BUTTER CRUNCH CAKE caramelized butter and pecan bar with a butter cookie crust \$2

Drinks

\$7/gallon

ICED TEA freshly brewed in house; sweet or un-sweet

LEMONADE Minute Maid light lemonade

Items marked with * require advance notice of 48 hours.