

SPECIAL EVENT MENU

Amerigo offers full-service catering options for special events requiring more attention than our standard family-style delivery option. From small house gatherings to weddings and corporate functions, our team works diligently to ensure your event is a success!

EVENT PLANNING & STAFFING -

Our Sales Manager will work with you from the initial planning stages through execution to assist with menu selection, staffing needs and logistics. Servers are available at the rate of \$150/staff member to set up buffet, pass hors d'oeuvres, bus tables and break down buffet and kitchen. The number of servers needed is dependent on the event size and setup and will be discussed with the Sales Manager throughout the booking process. *Please note: we do not provide bartending services, thus all rented glassware, alcohol & bar setups are the responsibility of the outside hired bar staff.*

SETUP -

Chafing dishes, serving platters and serving ware are provided for the buffet setup. White disposable plates and cutlery are available upon request; black or clear plastic ware is \$2/person. We are happy to recommend rental services for specialty chinaware, silver, and linens.

MINIMUMS & PAYMENT

A \$3000 food & beverage minimum is required for special events. For smaller groups, items on this menu may still be ordered for pickup or delivery in disposable containers. A signed contract is due within 14 days of the event; payment is due within 7 days of the event.

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

HORS D'OEUVRES

Prices reflect 25 servings

MINIATURE TUSCAN CRAB CAKES 75

Jumbo lump crab, white bean salsa and lemon basil butter sauce

BRUSCHETTA BITES 45

Foccacia crisps topped with diced tomatoes, garlic and basil

MINI MEATBALLS 50

Homemade meatballs, traditional tomato sauce, mozzarella cheese

ITALIAN PASTA SALAD 75

Whole wheat penne, balsamic vinaigrette, pesto, sun-dried tomatoes, black olives

TURKEY SLIDERS 75

House-smoked turkey, fontina cheese, arugula, roasted coriander aioli, roasted red peppers

ANTIPASTO 125

assorted meats, cheeses, marinated vegetables

FRUIT 50 assorted fruits and cheeses

Contact us to get started on your event!

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