



## 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 to set up buffet, pass hors d'oeuvres, bus tables and break down buffet and kitchen. *Please note we do not provide bartending services, thus all rented glassware and bar setups are the responsibility of the bartenders.*

### GRATUITY

The gratuity is dependent on the size of the event and will be discussed with the Sales Manager during the booking process. The gratuity is discretionary, thus if you are not fully satisfied with the services provided, adjustment to the gratuity may be made on the final invoice.

### 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 \$2000 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 2 dozen servings

#### **CAPRESE SKEWERS 20**

grape tomato, fresh mozzarella, basil;  
served with balsamic glaze

#### **ANTIPASTO SKEWERS 75**

assorted meats, cheeses, vegetables

#### **TURKEY SLIDERS 50**

smoked mozzarella cheese, arugula, garlic  
aioli, roasted red peppers

#### **MINIATURE BURGER SLIDERS 70**

fontina cheese, garlic aioli, tomato

#### **MAC & CHEESE BITES 40**

Parmesan, mozzarella, goat cheese, jalapeño,  
country ham; topped with Panko crumbs  
(served on spoons)

#### **MEATBALLS 25**

in house-made tomato gravy

#### **BRUSCHETTA BITES 50**

traditional blend of tomato, onion, basil and  
garlic tossed in extra virgin olive oil; topped  
with crouton crumble (served on spoons)

#### **MINIATURE CRAB CAKES 45**

fried, served with your choice of pesto  
mayonnaise or lemon basil butter

#### **\*ANTIPASTO 75**

assorted meats, cheeses, marinated  
vegetables *substitute imported meats and  
cheeses 150*

#### **\*CAPRESE 35**

sliced tomatoes, whole milk mozzarella, fresh  
basil, red onions, balsamic reduction

#### **\*FRUIT 45**

assorted sliced fruit and berries

# AMERIGO™

AN ITALIAN RESTAURANT

## SALADS

- priced per person

**CAESAR** Parmesan, croutons, housemade caesar dressing 2

**SPRING** baby greens, roasted red peppers, red onions, tomato, balsamic vinaigrette 2

**GOAT CHEESE & WALNUT** grape tomatoes, red onions, roasted red peppers, goat cheese, roasted walnuts, balsamic vinaigrette 4

**TOMATO & MOZZARELLA** grape tomatoes, mozzarella, pickled red onions, croutons, green goddess dressing 4

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

## ENTRÉES

- priced per person

**GEMELLI & SAUSAGE** spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream reduction 9

**CHICKEN ACUTO** grilled chicken, black bean salsa, green beans, spicy olive oil with lemon, cilantro and herbs 9

**CHICKEN MARGARITE** grilled chicken, gemelli noodles, mozzarella, basil; choice of tomato, scallion cream or tomato basil cream sauce 9

**THREE-CHEESE TORTELLINI** garlic, onions, fresh spinach, spiced Parmesan cream sauce 9

**PASTA POMODORO** spaghetti pasta, balsamic-roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce 7 with grilled chicken 11

**CHICKEN MARSALA** fettuccine, Marsala wine brown sauce, gourmet mushrooms 10

**\*FIVE-LAYER LASAGNA** spicy Italian sausage ragu, Parmesan, tomato & cream sauce  
*half pan (8-10 ppl)* 70 | *whole pan (16-20 ppl)* 135

**\*NOBLE SPRINGS MAC & CHEESE** pimento goat cheese, crispy country ham, smoked jalapeño, mozzarella, crunchy panko topping 10

## SIDES

- priced per person

**ASIAGO CHEESE & LEEK SMASHED POTATOES** 2

**CREAMY PARMESAN POLENTA** 2

**BLACK BEAN SALSA** 2

**SAUTÉED VEGETABLE MEDLEY** 2

**WHITE BEAN SALSA** 2

## DESSERTS

- priced per person

**\*CANNOLIS** filled with mascarpone cream cheese, chocolate chip garnish 1.25

**\*CHOCOLATE PECAN FUDGE BROWNIE** 2

**\*PECAN BUTTER CRUNCH CAKE** caramelized butter & pecan bar, butter cookie crust 2

## DRINKS

- 7/gallon

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

**LEMONADE** Minute Maid light lemonade

*\* these items require advance notice of 48 hours.*

Contact us to get started on your event!  
**events@amerigo.net | 615.298.2986**