



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 \$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 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

APPETIZERS

■ priced per person

PASTA SALAD

bowtie pasta, sun-dried tomatoes, black olives, Parmesan, pesto, balsamic vinaigrette 2
substitute tortellini 4

WOOD-FIRED ARTICHOKE CHEESE DIP

artichokes, Swiss, Parmesan blend, focaccia crisps 3

SALADS

■ priced per person | add grilled chicken 4

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

MEDITERRANEAN PASTA SALAD

bowtie pasta, sun-dried tomatoes, kalamata olives, roasted red peppers, walnuts, Parmesan, focaccia crisps, balsamic vinaigrette and red chili sauce over greens 5
with roasted chicken 8

PASTAS

■ priced per person | includes choice of pasta & sauce

CHOOSE A PASTA

Bowtie | Penne | Spaghetti | Gemelli

CHOOSE A SAUCE

Tomato | Marinara | Pesto 5

Alfredo | Tomato Cream 6

add meatballs 2 | add grilled chicken 4

ENTRÉES

■ priced per person

PASTA POMODORO

spaghetti pasta, balsamic-roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce 7 *add grilled chicken 4*

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

GEMELLI & SAUSAGE

spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream reduction 9

PASTA IMPERIAL

gemelli noodles, grilled chicken, pancetta, mushrooms, Parmesan cream sauce 9

THREE-CHEESE TORTELLINI

garlic, onions, fresh spinach, spiced Parmesan cream sauce 9

PASTA BOLOGNESE

spaghetti pasta, meat sauce, cream, Parmesan, basil 9

BY THE PAN

FIVE-LAYER LASAGNA spicy Italian sausage ragu, Parmesan, tomato & cream sauce

■ half pan feeds 8-10ppl 70

■ whole pan feeds 16-20ppl 135

(24 hours notice required)

SIDES

■ priced per person

BLACK BEAN SALSA

black beans, tri-colored peppers, onion, diced tomato, corn, cilantro, focaccia crisps 2

SAUTÉED VEGETABLES

squash medley, zucchini, red bell peppers 2