



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 corporate functions, our Sales Manager will work with you from the initial planning stages through execution to assist with menu selection, staffing needs and logistics.

Servers can be provided at a rate of \$150/staff member. Servers will set up food tables, serve guests on the buffet, bus tables and break down buffet area 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.**

Chafing dishes, serving platters and serving ware are provided for the buffet setup. 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.

A \$3000 food & beverage minimum is required for special events. For smaller groups, items 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

priced per person

MINIATURE TUSCAN CRAB CAKES* seared, jumbo lump crab, served with lemon basil butter	\$4	SMOKED SALMON DIP* house-smoked salmon, cream cheese, red onions, capers; served with house-made focaccia crisps	\$3
TORTELLINI PASTA SALAD* cheese tortellini, balsamic vinaigrette, pesto, sun-dried tomatoes and black olives; served chilled *	\$5	SHRIMP COCKTAIL* served with traditional cocktail sauce	\$6
TURKEY SLIDERS* house-smoked turkey, fontina cheese, roasted coriander aioli; served your choice of hot or cold	\$3	BRUSCHETTA DIP traditional blend of diced tomatoes, garlic and basil, served with house-made focaccia crisps	\$2
CHICKEN TENDERS fried or blackened, served with homemade honey mustard	\$3	MINIATURE MEATBALLS* served in house-made tomato sauce	\$2
WOOD FIRED ARTICHOKE CHEESE DIP artichokes, Swiss cheese, Parmesan cheese; served with house-made focaccia crisps	\$3		

AMERIGO™

AN ITALIAN RESTAURANT

Salads

priced per person

CAESAR traditional Caesar with croutons and Parmesan cheese \$2.5

SPRING baby greens, roasted red peppers, red onions and tomato with balsamic vinaigrette \$2.5

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

ARUGULA WITH FLAME GRILLED APPLES roasted walnuts, Gorgonzola cheese with Gorgonzola vinaigrette \$3

Entrees

priced per person

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 \$9 | substitute grilled salmon \$11

CHICKEN MARGARITE angel hair pasta topped with flame-grilled chicken, mozzarella cheese and basil with your choice of tomato, scallion cream or garlic butter sauce \$9

THREE CHEESE TORTELLINI tossed in spiced Parmesan cream sauce with garlic, onions and fresh spinach \$8

PASTA POMODORO spaghetti noodles with diced tomatoes, capers, garlic and fresh herbs in an olive-oil marinara sauce \$8

GOAT CHEESE & PENNE penne pasta, sun-dried tomatoes, garlic, scallions, diced tomatoes \$7

OVEN-ROASTED LASAGNA* layers of fresh pasta with Parmesan cheese, ground beef, spicy pork ragu, tomato sauce; half pan (feeds 8-10 people) \$70 | full pan (feeds 16-20 people) \$140

Sides

priced per person

ASIAGO CHEESE & LEEK MASHED POTATOES \$3

CREAMY PARMESAN POLENTA \$3

BLACK BEAN SALSA \$2

SAUTÉED VEGETABLE MEDLEY \$3

WHITE BEAN SALSA \$2

GREEN BEANS \$2

Desserts

priced per person

TIRAMISU* vanilla cream, Kahlua chocolate sauce \$2

CHOCOLATE PECAN FUDGE BROWNIE caramel sauce \$2

PECAN BUTTER CRUNCH CAKE caramelized butter and pecan bar with a butter cookie crust, Granny Smith apple cinnamon glaze \$2

Drinks

\$7/gallon

ICED TEA freshly brewed in house; sweet or unsweet

LEMONADE Minute Maid light lemonade

Items marked with * require advance notice of 48 hours.