



CATERING

All prices are for individual servings.

Orders are due by 5pm the day prior to your event.

We provide disposable plates, utensils, serving utensils and napkins; please request the number needed when placing your order.

Prices exclude tax and gratuity. Gratuity is based on order size.

We offer gluten-sensitive and vegetarian menus for your guests with special diet restrictions.

Full menus are available online

We accept Visa, MasterCard, American Express, Discover and company checks.

BEVERAGES -

FRESHLY BREWED ICED TEA | \$7/GALLON

Sweetened & Unsweetened

LEMONADE | \$7/GALLON

Beverages are served with cups, ice and sweetener. Lemons are available upon request.

PRIVATE PARTIES

Private dining rooms are available at three of our restaurants for meetings, receptions and special events. We can accommodate parties up to 200 guests in our largest private room. Customized menu service, wireless internet and A/V capabilities are available at no extra charge. Call 601-937-3840 for more information about booking your receptions, parties and events with us!



SALADS

CAESAR | \$2

Traditional Caesar with Parmesan

SPRING | \$2

Mixed greens, roasted red peppers, red onions and tomato with balsamic vinaigrette

ARUGULA WITH FLAME-GRILLED APPLES | \$4

Roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette

GOAT CHEESE AND WALNUT | \$4

Spring mix with roasted walnuts and goat cheese

SALAD BAR | \$11

A selection of Caesar salad, Goat Cheese and Walnut salad and pesto bowtie pasta salad; served with flame-grilled chicken and shrimp Available family-style only; minimum of 10 people required.

FNTRÉES.

CHICKEN MARGARITE | \$10

Flame-grilled chicken, mozzarella cheese and basil with your choice of tomato, garlic butter or scallion cream sauce

BOWTIE PASTA AND SAUSAGE IN VODKA TOMATO CREAM | \$10

Spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese

FETTUCCINE IMPERIAL I \$10

Roasted chicken, ham, garlic and mushrooms tossed with alfredo

CHICKEN ACUTO | \$10

Flame-grilled chicken, black bean salsa, green beans, spicy sauce of olive oil, cilantro, lemon and herbs Substitute flame-grilled salmon \$12

ROASTED VEGETABLE AND PENNE | \$10

Sun-dried tomatoes, peppers, squash, asparagus and garlic in a light herb and pesto sauce

TORTELLINI AND BLACKENED CHICKEN | \$12

Three-cheese tortellini, spiced parmesan cream sauce, onions and fresh spinach topped with blackened chicken

LASAGNA | \$10

Ricotta, mozzarella and sautéed ground beef layered between fresh pasta and baked

DESSERTS

TIRAMISU | \$2.5
PECAN BUTTER CRUNCH CAKE | \$2.5
CHOCOLATE PECAN FUDGE BROWNIE | \$2.5



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TO ORDER, CALL OR TEXT 601.942.4999