



# CATERING MENU

FAMILY STYLE | DELIVERY | PICK UP

## CATERING

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All items are priced per person and are served family-style.

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

Disposable plates, cutlery, and serving utensils are available upon request for \$10/order.

Prices exclude tax and gratuity. A standard 8% gratuity will be applied to catering pickup orders; gratuity on delivery is dependent on order size, with a minimum delivery gratuity of \$40.

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

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Includes ice, cups, and sweetener. Lemons available upon request.

**FRESHLY BREWED ICED TEA OR LEMONADE | \$8/GALLON**

Sweetened & Unsweetened

## PRIVATE PARTIES

Private dining rooms are available at four 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 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!



# AMERIGO™

AN ITALIAN RESTAURANT

## SALADS & STARTERS

Add to any salad: grilled or fried chicken \$8 | salmon \$9 | grilled or fried shrimp \$9.5

### OVEN-ROASTED ARTICHOKE CHEESE DIP | \$3

Artichokes, tomatoes, scallions, Swiss, Parmesan, focaccia crisps

### CAESAR | \$3

Traditional Caesar with Parmesan

### SPRING | \$3

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

### ARUGULA WITH FLAME-GRILLED APPLES | \$5

Roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette

### GOAT CHEESE AND WALNUT | \$5

Spring mix with roasted walnuts and goat cheese

## ENTRÉES

### 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 | \$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

### FETTUCCINE ALFREDO AND CHICKEN | \$10

Flame-grilled chicken, alfredo sauce

## DESSERTS

### TIRAMISU | \$3

### PECAN BUTTER CRUNCH CAKE | \$3

### CHOCOLATE PECAN FUDGE BROWNIE | \$3



6592 Old Canton Rd. Ridgeland, MS 39157 | 601.977.0563

155 Market St. Flowood, MS 39232 | 601.992.1550

622 Duling Ave. Suite 106 Jackson, MS 39216 | 601.647.2622

*amerigo.net*

TO ORDER, CALL OR TEXT

**601.942.4999**

OR VISIT OUR WEBSITES