



CATERING MENU



FAMILY STYLE | DELIVERY | PICK UP



CATERING

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

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

Disposable plates and cutlery are available upon request for \$0.50 per person.

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

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. Contact your desired location to learn more about private dining space, menu options, and A/V capabilities.



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 | \$4

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 | \$6

Roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette

GOAT CHEESE AND WALNUT | \$6

Spring mix with roasted walnuts and goat cheese

ENTRÉES

CHICKEN MARGARITE | \$11

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 | \$11

Roasted chicken, ham, garlic and mushrooms tossed with alfredo

CHICKEN ACUTO | \$11

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 | \$11

Flame-grilled chicken, alfredo sauce

SIDES

SAUTÉED VEGETABLES | \$3

Squash, zucchini, red bell peppers

GREEN BEANS | \$3

DESSERTS

TIRAMISU | \$3.5

PECAN BUTTER CRUNCH CAKE | \$3

CHOCOLATE PECAN FUDGE BROWNIE | \$3



RIDGELAND

6592 Old Canton Rd. Ridgeland, MS 39157

Catering: 601.968.7575 | Restaurant: 601.977.0563

FLOWOOD

155 Market St. Flowood, MS 39232

Catering: 601.942.4999 | Restaurant: 601.992.1550

FONDREN

622 Duling Ave. Suite 106 Jackson, MS 39216

Catering: 601.937.3840 | Restaurant: 601.647.2622

amerigo.net

To order, please contact your desired location via the phone number listed above or visit our websites to order online.