

Amici

BANQUET
& MEETING
CENTER

- Banquet functions based on a minimum of 30 Guests
- Pre-counts of entree selections are required

Dinner Sit-Down I

\$21.95 per person

Includes:

Amici Salad, starch, seasonal vegetable, rolls/butter,
soda, coffee & tea

Please select two of the following Entrees:

- Chicken Asiago-Panko Breaded Breast of Chicken Finished with Asiago Cream Sauce
- Classic Chicken Parmesan-Lightly Breaded Breast of Chicken Topped with Pomodoro Sauce and Melted Mozzarella Cheese
 - Chicken Milanese-Breast of Chicken Lightly Breaded with Housemade Breadcrumbs
 - Broiled Salmon with Lemon Butter
- Parmesan Crusted Tilapia-Topped with Lemon Chardonnay Cream Sauce
 - Eight (8) ounce NY Strip Steak with Whiskey Glaze and Peppercorn Mushrooms
 - Pork Chop with Carmelized Onions and Pecans in a brown sugar Demi
 - Cheese Ravioli
 - Zucchini or Eggplant Parmesan
- Tri-Color Cheese Tortellini in Our Homemade Pomodoro
 - Potato Crusted Scrod in a Lemon Herb Butter

Dinner Sit-Down II

\$24.95 per person

Includes:

Amici Salad, starch, seasonal vegetable, rolls/butter,
soda, coffee & tea

Please select three of the following Entrees:

- Chicken Sorrentino-Panko Breaded Breast of Chicken topped with Fresh Mozzarella, sliced tomatoes and balsamic glaze
 - Boneless Chicken Breast with Marsala Sauce
- Salmon Maria Rosa-Fresh Salmon fillet in a brandy lobster cream sauce topped with Shrimp
- Crab stuffed Tilapia-Fresh Tilapia topped with Shrimp and Crab stuffing finished with Lemon Chardonnay Cream Sauce
 - Jumbo Lump Crabcakes
- Ten (10) ounce NY Strip Steak with Carmalized Onions in a Wine Demi Glaze
- Chicken Risotto sautéed Chicken Breast topped with a Sun-dried Tomato Risotto, finished with a Supreme Sauce
- Veal Vincenzo Scaloppini with Sweet Sausage, Peppers, Onions and Mushrooms in a Damiano Sauce

***Please ask your banquet coordinator about vegetarian options and special dietary requests**

All prices are subject to 20% gratuity and applicable taxes