

Amici

RISTORANTE

Hors d'oeuvres

All appetizers require 48 hours notice.

Appetizers are priced per dozen unless otherwise specified.

Cold

Fresh Mozzarella served on Basil Toast Points with Red Peppers & Fried Eggplant - \$23.00

Jumbo Shrimp served on ice with Fresh Lemon and Cocktail Sauce - \$36.00

*Smoked Salmon Crostini served with Peppercorn Dill Cream Cheese
and Crisp Cucumber & Tomato - \$24.00*

Ahi Tuna served Rare with Hoisin Sauce - \$24.00

Beef Roulades served with Asparagus and Horseradish Dill Sauce - \$26.00

Bruschetta with Roasted Tomatoes, Basil and Romano Cheese over Crostini - \$18.00

Marinated Italian Mushrooms Stuffed with Prosciutto, Tomato and Mozzarella Cheese - \$20.00

Hot

Stuffed Mushrooms with Fresh Herbs & Mild Italian Sausage - \$20.00

Mini Crab Cakes served with Remoulade Sauce - \$32.00

Bacon Wrapped Sea Scallops served on Warm Pineapple with Teriyaki Ginger Glaze - \$36.00

Crab Stuffed Artichoke Hearts served with Asiago Cream Sauce - \$30.00

*Steak Bruschetta served with Dry Bleu Cheese Crumbles,
Roasted Peppers & Balsamic Glaze - \$27.00*

*Beef Tenderloin in Pastry Cup Served with Wild Mushrooms
& Creamy Horseradish Sauce - \$26.00*

Panko-Crusted Oysters Deep fried and served with Spicy Citrus Tarter Sauce - \$32.00

Italian Meatballs in Marinara - \$18.00

Fried Zucchini - \$18.00

Assorted Quiche - \$18.00

Platters

Assorted Vegetable Crudite - \$2.00 per person

Assorted Cheese Platter - \$3.00 per person

Seasonal Fruit Platter - \$3.00 per person

Anti Pasta Platter - \$3.00 per person

Fried Calamari - \$2.50 per person

Spinach and Artichoke Dip - \$2.00 per person

All prices are subject to 20% gratuity and applicable taxes