

BANQUET LUNCH

{ \$18/person }

insalta — Choice of one.

Served with fresh Italian bread and butter.

Caesar Salad Fresh romaine lettuce tossed with baked garlic croutons and our classic Caesar dressing.

Garden Salad Fresh garden greens tossed with garlic croutons, red onions and Roma tomatoes.

Mixed Spring Salad Fresh spring greens paired with gorgonzola cheese, pears, caramelized pistachios and a champagne vinaigrette.

entrees — Choice of three. Guests order upon arrival.

Chicken Milanese Pan fried chicken breast hand breaded in Panko bread crumbs and aged Romano cheese, laced with a lemon butter sauce. Served over linguini.

Chicken Marsala Fresh chicken breast sautéed in butter with mushrooms, onions, prosciutto and a splash of Marsala wine. Served with red bliss mashed potatoes.

Chicken Parmigiana Breaded chicken breasts delicately fried, then topped with our fresh marinara sauce and mozzarella cheese. Served with linguini.

Grilled Salmon Grilled Atlantic salmon served with a papaya mango mint salsa.

Penne Al Vodka Fresh mushrooms sautéed with scallions and fresh plum tomatoes then tossed in a light tomato cream vodka sauce. Served with freshly grated Romano cheese and penne pasta.

Penne Agustino Artichoke hearts, sun-dried tomatoes, roasted red peppers, sliced black olives and fresh garlic sautéed with extra virgin olive oil. Tossed with penne pasta, Romano cheese and fresh bread crumbs.

Eggplant Parmigiana Breaded eggplant topped with our fresh marinara sauce and mozzarella cheese. Served with linguini.

dolci — Choice of one

Served with freshly brewed coffee, decaf coffee and assorted herbal teas.

Tiramisu Made the traditional way. Layers of marscapone cream and coffee soaked lady fingers on a sponge cake base, finished with a dusting of cocoa.

Cannoli A freshly made pastry shell filled with Amici's traditional ricotta and marscapone filling, topped with a dusting of powdered sugar and rainbow sprinkles.

Caramelized Apple Cheesecake New York style cheesecake infused with caramel apples and finished with butterscotch and cream Anglaise.

Chocolate Mousse Smooth, creamy, rich and oh so decadent.

BAR SERVICE

beverage options

Amici Italian Grill has a fully stocked bar available for your event. Our hourly rates include a professional bartender, mixers, soda, as well as, top shelf, premium and house liquors.

Open Bar Hourly Rates (per person):

One hour :	House Liquor 13.	Premium Liquor 17,	Top Shelf 19.
Two hours :	House Liquor 17.	Premium Liquor 21.	Top Shelf 23.
Three hours :	House Liquor 19.	Premium Liquor 23.	Top Shelf 25.
Four hours :	House Liquor 21.	Premium Liquor 25.	Top Shelf 27.
Five hours :	House Liquor 22.	Premium Liquor 26.	Top Shelf 28.

All banquet orders must be placed a minimum of two weeks prior to your event. A 50% deposit is required upon ordering. All appropriate taxes and an 18% gratuity will be added at time of billing.

Thank you for choosing Amici Italian Grill. We look forward to making your event a special time to remember.