

AMELIA'S



## CATERING OPTIONS

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The following items are from menus we have successfully served at past catering events and are listed below with some additional information for your convenience.

*All menus for catering are custom built for our client's needs.*

*We will set up a phone call with Chef Andrew Donovan to discuss your event details and confirm item availability and on- or off-site requirements.*

*A seven day lead time is required for all events.*

*We look forward to hearing from you!*

*—Multi-coursed seated dinners are also available upon request—*

*—\$1,500 Food and Beverage minimum for off-site events—*

*—Labor and rentals are calculated in addition to the cost per item—*

Please email owner Amelia Eesley [aeesley@ambrdininggroup.com](mailto:aeesley@ambrdininggroup.com) for further information or to set up a meeting with Chef Donovan.



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## CATERING OPTIONS

### CANAPÉS

PRICED PER PIECE

–CUMIN ROASTED SWEET POTATO– (V, GF)

*Avocado, Radish, Sea Salt*

**2.25–**

–CUCUMBER CHIP with CHARRED PINEAPPLE– (V)

*Toasted Sesame, Soy*

**1.5–**

–CARROT GAZPACHO SHOOTERS– (V)

*Lemongrass, Gingered Yogurt, Scallion*

**2.5–**

–CLASSIC SHRIMP COCKTAIL– (GF)

*Poached Shrimp, Lemon, Horseradish, Sweet Chili Cocktail Sauce*

**2.5–**

–YELLOWFIN TUNA TARTARE– (GF)

*Cucumber Chip, Sesame Ginger Vinaigrette, Scallion*

**4–**

–ATLANTIC SALMON TARTARE– (GF)

*Cucumber Chip, Horseradish, Chive, Apple Vinaigrette*

**3.5–**

–LUMP CRAB & ARTICHOKE CAKES–

*Tomato Marmalade, Chive*

**6–**

–SMOKED CHICKEN SALAD–

*Candied Pecan, Celery Leaf, Dijonnaise, Crostini*

**3–**

–FOIE GRAS TORCHON–

*Brioche, Roasted Strawberry, Pistachio*

**10–**

–WOOD FIRED BEEF EMPANADAS–

*Garlic Aioli*

**3.5–**

–BEEF TENDERLOIN TARTARE–

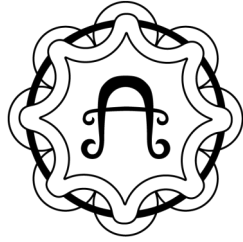
*Shallot, Caper, Horseradish, Crostini*

**3.5–**

–BLT BITES–

*Bacon Jam, Arugula, Tomato Marmalade, Sourdough*

**2.5–**



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### PLATTERS

–CRUDITÉ VEGETABLES & HUMMUS– (V)

*Assorted Vegetables, House-Made Hummus, Flatbread, Buttermilk Vinaigrette*

**75– per platter**

–VODKA & DILL SMOKED SALMON–

*Shallot, Caper, Lemon, Crème Fraîche, Bagel Chips*

**175– per salmon side**

–RARE-ROASTED YELLOWFIN TUNA–

*Olive Tapenade, Pickled Shallot*

**45– per pound**

–WHOLE ROASTED BEEF TENDERLOIN–

*Garlic Confit, Chimichurri, Horseradish, Crème Fraîche, Crostini*

**85– per pound**

–CHARCUTERIE & CHEESE–

*Jamón Serrano, Spicy Chorizo, Manchego, Idiazabal, Caña de Cabra*

**Priced by size of platter**

–SLOW ROASTED PULLED PORK SLIDERS–

*Whole-Roasted Prairie Creek Farms Suckling Pig, Honey-Sherry Reduction, Apple Slaw, Potato Rolls*

**Whole pig required; Priced per pig**

### SWEET BITES

PRICED PER PIECE

–FLOURLESS CHOCOLATE CAKE PETIT FOURS–

*Devil's Food Cake, Ganache*

**2.5–**

–CITRUS MERINGUE TARTLETS–

*Lemon & Passionfruit Curd, Toasted Meringue*

**3–**