

AMICI

APPETIZERS

Charcuterie Board

Selection based on individual preferences

Crudites Platter

Selection based on individual preferences

Cheese Boards

Selection based on individual preferences

Crostini

Cranberry & Brie

Pear, Blue Cheese & Honey

Caramelized Onions, Bacon & Cream Cheese

Marinated Tomato, Feta & Balsamic Reduction

Chicken Skewers

Jerk, Chipotle or Cajun

Potato Poppers

Sun dried Tomato and Provolone

or

Jalapeno and Cheddar

Shrimp

Garlic Grilled Shrimp on Skewers

or

Creole Shrimp Boil

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SALADS

House

Iceberg lettuce, tangy vinaigrette, fresh vegetables, Asiago, croutons

Caesar

Romaine lettuce, bold dressing, crispy bacon, Asiago, croutons

AMICI Salad

Arugula, Balsamic dressing, dried cranberries, chèvre, crispy onions

Arugula Caesar

arugula, bold dressing, crispy bacon, Asiago, croutons

Blueberry Spinach

Red wine poppy seed vinaigrette, pecans, feta, spinach, blueberry.

Coleslaw

Red Cabbage, Daikon, Carrot, Cilantro, Apple Cider Vinaigrette

or

Green Cabbage, Carrot, Red onion, Creamy Poppy seed Vinaigrette

Quick Pickled Veggie

Seasonal Selection of house quick-pickled vegetables.

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MAINS & GRILLED

Stuffed Chicken Supreme

Sun dried Tomato, Basil and Goat Cheese

Bacon-Wrapped Chicken

with a side of herbed rice and fresh vegetables. or

Hoffmann's Smoked Pork Chop

A full one-inch thick pork chop lightly smoked then grilled.

Pork Ribs

Choice of dry ribs, Tradition BBQ sauce, Carolina Mustard

Roasted Chicken

Brined and Seasoned varies based on other menu selection.

Beef Ribs

10hr smoked

Pulled Pork

Slow Smoked

Beef Brisket

*Texas Style Rub and 14hr smoked
Carving Station*

Prime Rib & Jus

*Roasted or Smoked.
Carving station*

Smoked Salmon

Whiskey & Maple, Citrus & Dill, Gin & Herbs

Whole Roasted Salmon

Stuffed with lemon, dill and fennel. Served with a creamy dill sauce.

Pig Roast

Based on the size of the party

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SIDES AND STARCH

Brilliant Bread

Bun, Rolls, or Loaf Bread

Seasonal Veggies

Based on the time of the year, availability and menu choices.

Grilled Marinated Veggies

Portobello, Rep Peppers, Onions, Zucchini, Asparagus with Balsamic Vinaigrette

Potato

Roasted, Mashed, Au Gratin, Baked

Potato Salad

*Russet Potato, Carrot, Dill Pickles, Creamy Dijon Dressing
or*

*Red Potato, Sweet Potato, Green Onion, Corn,
Cilantro, Chipotle Dressing*

Baked Beans

Onions, Red Peppers, Bacon

Bacon Mac~n~Cheese

Cheddar, Provolone, Mozzarella, Bacon

DESSERTS

Cake & Pies

We work with various local bakeries to provide exactly what you want.