



Complimentary Bread Included with all Tray Orders

Pasta

HALF TRAY FEEDS 10-12 FULL TRAY FEEDS 20-22	HALF TRAY	FULL TRAY
Penne alla Vodka Penne with prosciutto in a pink vodka sauce	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Rigatoni Filetto Pomodoro	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Rigatoni Bolognese Rigatoni with our homemade slow cooked trio meat sauce	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Linguine Grano Interno Primavera Whole wheat linguini with spring vegetables in garlic white wine sauce	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Rigatoni alla Nonna Tube pasta with fresh tomatoes, roasted eggplant and ricotta salad	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Meat Lasagna	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Vegetable Lasagna	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Baked Ziti Siciliano	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Cheese Ravioli	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Gnocchi Gorgonzola Homemade gnocchi with gorgonzola cheese	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Orecchiette Barese Sautéed with mild Italian sausage, chicken, spinach and sundried tomatoes in a garlic white wine sauce	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>

Hot Side Orders

HALF TRAY FEEDS 10-12 FULL TRAY FEEDS 20-22	HALF TRAY	FULL TRAY
Mixed Sautéed Vegetables	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>
Rosemary Roasted Potatoes	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>
Sautéed Broccoli	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>
Sautéed Spinach	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>

Desserts

HALF TRAY FEEDS 10-12 FULL TRAY FEEDS 20-22	HALF TRAY	FULL TRAY
Tiramisu	\$45.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>

We also offer Pastries and Desserts

Don't See What You Are Looking For?

Please order at least 48 hours in advance of your party or event.

Catering Order Form

Date Needed: _____ Time Needed: _____

of Guests: _____

Customer Name: _____

Phone #: _____

Notes: _____

Total Due: _____ Deposit Due: _____

**PRIVATE PARTIES AVAILABLE
UP TO 100 GUESTS**

**306 KRESSON ROAD
CHERRY HILL, NEW JERSEY 08034**

T: 856-354-1500 • F: 856-354-0100

AMICINJ@YAHOO.COM • WWW.AMICINJ.COM

PRIVATE PARTIES STARTING AT

\$19.95 Per Person

Prices Subject to Change without Notice.



RESTAURANT



**Catering
Menu**

856-354-1500

OMG Marketing • 856.322.0222 • 04/17 • Not responsible for typographical errors. Prices subject to change without notice due to food costs.

Hot & Cold Appetizers

	HALF TRAY	FULL TRAY
Garlic Bread	\$22.00 <input type="checkbox"/>	\$35.00 <input type="checkbox"/>
Antipasto Amici Prosciutto di Parma, salami, olives and an assortment of cheeses	\$40.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Shrimp Cocktail (priced per piece)	\$ 2.50 <input type="checkbox"/>	
Stuffed Mushrooms With spinach and cheese	\$25.00 <input type="checkbox"/>	\$50.00 <input type="checkbox"/>
Involtini di Melanzane Baked eggplant rolled with fresh ricotta cheese and spinach in light tomato sauce	\$35.00 <input type="checkbox"/>	\$70.00 <input type="checkbox"/>
Cozze alla Posillipo Steamed mussels in a light tomato broth	\$35.00 <input type="checkbox"/>	\$70.00 <input type="checkbox"/>
Zuppa di Vongole Little neck clams in a white wine sauce or tomato sauce	\$40.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Clams Oreganata	\$35.00 <input type="checkbox"/>	\$70.00 <input type="checkbox"/>
Fried Calamari	\$40.00 <input type="checkbox"/>	\$80.00 <input type="checkbox"/>
Chicken Fingers	\$35.00 <input type="checkbox"/>	\$70.00 <input type="checkbox"/>
Bruschetta	\$35.00 <input type="checkbox"/>	\$70.00 <input type="checkbox"/>
Prosciutto and Melon	\$35.00 <input type="checkbox"/>	\$70.00 <input type="checkbox"/>
Tomato Mozzarella and Roasted Pepper With tomato basil	\$35.00 <input type="checkbox"/>	\$70.00 <input type="checkbox"/>
Sandwich Tray	\$35.00 <input type="checkbox"/>	\$70.00 <input type="checkbox"/>

Salads

	HALF TRAY	FULL TRAY
Insalata Amici Organic mixed greens, pears, gorgonzola cheese in a balsamic dressing	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>
Insalata di Caesar Romaine lettuce, garlic croutons, house dressing	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>
Insalata di Rucola Baby arugula, with caramelized apple, goat cheese in lemon vinaigrette, romaine lettuce, garlic croutons, house dressing	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>
Tri-Color Salad Endives, radicchio, arugula, and shaved parmesan cheese	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>
Insalata Bianca Belgium endives, hearts of palm in a lemon dressing topped with shaved parmesan cheese	\$30.00 <input type="checkbox"/>	\$60.00 <input type="checkbox"/>



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Specialty Entrees

	HALF TRAY	FULL TRAY
Meatballs	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Mushroom Risotto	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Eggplant Parmigiana Lightly breaded eggplant with linguini over marinara	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Sausage & Peppers Sweet Italian sausage with pepper and onion in light tomato sauce	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>

Chicken Entrees

	HALF TRAY	FULL TRAY
Pollo Francaise Lightly dipped in flour and egg then sautéed with lemon butter and wine sauce	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Pollo Con Funghi Tritati Sautéed chicken breast with wild mushrooms in a demi-glaze Marsala wine sauce	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Pollo Fiorentina Chicken breast rolled with spinach, roasted peppers and fontina cheese in a porcini mushroom sauce	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Pollo alla Sorrentina Sautéed chicken breast topped with eggplant, prosciutto and mozzarella in a white wine sauce	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Pollo all'Arrabbiata Sautéed chicken breast with mushrooms and hot cherry peppers	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Pollo alla Piccata Sautéed chicken cutlets with capers in a lemon white wine sauce	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>
Pollo Parmigiana Freshly breaded chicken topped with marinara and mozzarella cheese	\$50.00 <input type="checkbox"/>	\$95.00 <input type="checkbox"/>

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Veal Entrees

	HALF TRAY	FULL TRAY
Vitello alla Parmigiana Freshly breaded veal topped with marinara and mozzarella over a bed of linguine	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Vitello Francaise Lightly dipped in flour and egg then sautéed with lemon butter and wine sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Vitello Pizzaola Veal with peppers, mushrooms, onions, and light tomato sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Vitello con Funghi Tritati Sautéed veal medallions with wild mushrooms in a demi-glaze Marsala wine sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Vitello Monte Blanco Sautéed veal medallions and olives topped with fresh mozzarella in a champagne sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Vitello Piccata Sautéed veal medallions with capers in a white wine lemon sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>

Seafood Entrees

	HALF TRAY	FULL TRAY
Sogliola Monte Carlo Filet of sole topped with crab meat in a champagne sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Salmone San Marino Grilled Norwegian Salmon served with a light lemon dill sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Shrimp and Calamari Arrabbiata With mushrooms and hot cherry peppers in blush sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Gamberoni Scampi Sautéed shrimp in a garlic white wine sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Linguine con Frutti di Mare Homemade Linguine tossed with shrimp, calamari, mussels, clams and crab meat in a light tomato sauce	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>
Linguine con Vongole Little neck clams in garlic & white wine sauce or tomato broth	\$70.00 <input type="checkbox"/>	\$140.00 <input type="checkbox"/>

