

# Servizio d' Ameli Menu

## Hors d'oeuvres

### Theme: Creole

**Crawfish**-boiled and seasoned with lemon, oil and garlic

**Seafood platter**- Calamari, mussels and oysters- sautéed in a Cajun blend of spices

**Crab cakes**-crabmeat mixed with chopped peppers, onions and served with a roasted pepper mayonnaise

**Raw oysters**- served with a Cajun vinaigrette

**Crab Cakes**- lumps of crabmeat and herbs, served with a wild mushroom sauce

**Raw Oysters**- chilled- served with hot sauce and lemon

**Blackened Baby Shrimp**- Chips topped with green pepper, red pepper and sour cream and shrimp

**Grilled Lamb Chop-Spicy Slaw**- grilled chops with a hint of Creole on a bed of shredded cabbage, carrots, bean and alfalfa sprouts

**Spicy Seafood Platter**- Clams, Calamari, crab legs- Seasoned lightly and served with spicy mayonnaise

### Theme: Southwest

**Chicken Quesadillas**- flour tortillas filled with a savory mixture of chicken, cheese and beans

**Ceviche**- tomatoes, shrimp, scallops, onions and peppers marinated in lime juice and herbs

Enchiladas- rolled tortilla around chicken and mozzarella cheese topped with tomato salsa and more cheese

**Chicken Papaya Kabobs**- chicken skewered with chunks of Papaya and served with lemon

**Chips and Salsa**- Guacamole and Pico de Gallo- tortilla chips served with tomato salsa and Avocado dip

### Theme: French

**Mussels Mariniere**- mussels prepared with white wine and herbs

**Shrimp a la Province**- prepared with garlic, tomatoes, olive oil, onions, olives, mushrooms, and eggplant

**Bake Brie with Pear Chutney**

**Spinach Quiche**

**Lobster Cobb Salad**-lobster, bacon, eggs, tomatoes, Avocado, scallions, watercress and blue cheese crumbles

### Theme: American

**Chicken Wings**-deep fried with a spicy batter

**Mozzarella sticks**-breaded mozzarella cheese- deep fried

**Potato skins**- potato halves filled with cheese, bacon, and green onions

**Garlic Bread**-covered with butter, garlic and parmesan cheese

**Taco Dip**-special blend of sour cream, chopped tomatoes, onions and covered with lettuce and cheese

### Theme: Asian

**Shrimp Summer Rolls**-wonton wraps filled with seasonal vegetables and shrimp

**Peking Chicken Pizza**-honey soy glazed chicken

**Hong Kong Salmon Cakes**-Salmon, peppers and green onions-breaded and pan-fried and served with baby Bok Choy- very spicy!!

**Coconut Chicken**-chicken coated with coconut and served with red curry salsa

**Vietnamese Burrito**- rice, chicken, vegetables, with a sweet and sour sauce

**Chicken bites with Hoisin Sauce**- chicken served on top of toast points- served with Hoisin sauce

**Chili Garlic Vegetable Salad**- romaine lettuce with red chilies, garlic tossed with red wine vinegar

## Soups

**Theme: Creole**

**Cajun shrimp Bisque**-a rich soup that is thick and creamy and pureed topped with Cajun rubbed shrimp

**Potato Corn Chowder**- a thick chunky soup with roasted corn and potatoes in

**Chicken with wild rice**- chicken, carrots, onions and mushrooms simmered in a hearty chicken broth with wild rice

**Jambalaya**- rice, bell peppers, onions, ham, chicken and pork- all stewed together

**Duck Gumbo**- diced onions, Okra, carrots and peppers in tomato broth

**White Bean and Crispy Pancetta**- Creole tomato relish

**Broccoli and Gruyere Soup**- French Swiss cheese and Broccoli served with French Toast points

**Vegetable Gumbo**- same as our Duck Gumbo but only vegetables

## Theme: Southwest

**Tortilla Soup**-chicken in a tortilla broth with carrots, green onions, peppers and fresh herbs

**Gazpacho**- marinated tomato and vegetables- served cold

**Black Bean Soup**- pureed black beans, simmered in a vegetable stock and served with tortilla chips

**Avocado Cream Soup**- Avocado, onions, peppers, spinach and herbs pureed to a creamy finish

## Theme: French

**Roasted Corn Soup**- pureed corn, carrots, celery, peppers and onions

**Potato and Leek**- potato, leek, garlic and cream- served hot or cold

**Seafood Bisque**- shell fish soup with cream

**Sweet Potato Soup**- Pureed sweet potatoes in a rich vegetable stock

**Asparagus Soup**- pureed asparagus with a rich cream base

## Theme: American

**New England Clam Chowder**-white-cream based soup with carrots, celery, onions, potatoes and clams

**Manhattan Clam Chowder**-Red-broth based soup with clams in a tomato broth

**Navy Bean Soup**- white beans, bacon and ham

**Split Pea Soup**-ham and peas pureed

**Beer Cheese Soup**- a mixture of beer and cheddar cheese combined in a creamy soup

**Chicken Noodle Soup**-chunks of chicken and vegetables with egg noodles

## Theme: Asian

**Clear Soup with Shrimp Soup**-baby shrimp with thinly sliced vegetables in a shrimp broth

**Dashi Shitake Soup**-shitake mushrooms, carrots, celery and zucchini in a fish broth

**Watercress and Chestnut Soup**-a vegetable broth with watercress greens and water chestnuts

**Bamboo Clear Soup**-Julienne vegetables and Bamboo Shoots in a light chicken broth

**Asian Egg Drop Soup**-chicken, carrots, celery, onions and egg noodles

**Wonton Soup**- vegetable soup with carrots, mushrooms, onions and celery- served with Wontons

## Salads

### Theme: Creole

**Creole Cajun Ceasar Salad**-fresh, crisp Romaine lettuce, tomatoes, roasted peppers- tossed with a spicy ceasar dressing

**Roasted Red Pepper Salad**- crisp romaine lettuce, roasted peppers, tomatoes and cucumbers tossed with crispy tortillas in a vinaigrette

**Garden Salad**- tossed Iceberg lettuce, tomatoes, onions and olives with a lemon oil dressing

**Calamari Olive Salad**- generous amount of Calamari and olives tossed in a Cajun spice vinaigrette

**Creole Caesar**- Fresh romaine lettuce, tomatoes and roasted peppers, tossed in a spicy Caesar dressing

**Seafood Salad**- baby shrimp, conchs, oysters Radicchio, tomatoes and onions in a Balsamic vinaigrette

**Mixed Green Spicy Salad-** Romaine, Mesclun, Radicchio, Baby tomatoes and cucumbers in a Cajun vinaigrette (not too spicy)

**Theme: Southwest**

**Southwest Caesar-**fresh romaine lettuce, tomatoes and roasted peppers tossed in a spicy ceasar dressing

**Mexican Caprese-** Pepper jack cheese layered with fresh tomatoes and chopped Cilantro- drizzled with olive oil

**Garden Salad-** tossed Iceberg lettuce, tomatoes, onions and olives with a lemon oil dressing

**Theme: French**

**Mixed Green Salad-** tossed with tomatoes and onions- lightly drizzled with a watermelon vinaigrette

**Marinated Shrimp Cocktail Salad**

**Fresh Herb Avocado Salad-** avocados, basil, sage, thyme, arrugula- sour cream dressing

**Roasted Vegetable Basket-** asparagus, tomatoes, carrots, beets, onions and mixed greens in a pastry basket

**Theme: American**

**Caesar Salad-** crisp Romaine lettuce, croutons, Romano cheese- tossed with a creamy Caesar dressing

**Garden Salad-** a mixture of Iceberg and leaf lettuce with tomatoes, cucumbers and carrots

**Theme: Asian**

**Japanese Chicken Salad**-Chicken, soy sauce, shitake mushrooms, onions, cucumbers, tomatoes and Wonton Chips

**Wonton Cup Spinach Salad**-spinach, carrots, onions, tomatoes, and cucumbers Rice wine vinaigrette

**Shitake Sake Baby Salad**-shitake mushrooms with Sake vinaigrette

**Wasabi Shrimp Sprout Salad**-Shrimp salad with Wasabi vinaigrette, laced with sprouts

**Mixed Green Spicy Salad**-Romaine, Mesclun, Radicchio, Baby Tomatoes, and cucumbers in a Cajun vinaigrette (not too spicy)

## Entrees

### Theme: Italian

**Grilled swordfish**- tomato basil relish with garlic mashed potatoes and sautéed asparagus

**Bistro steaks**- avocado cognac cream sauce, risotto with grilled roma tomatoes

**Grilled Rack of Lamb Chops**- Red Wine sauce with basil mashed potatoes

**Seared Tuna**- Barley Pilaf, papaya basil salsa and grilled scallions

**Wrapped pork chops with Prosciutto**- Garlic wine sauce and Couscous, and vegetable for a salad.

### Theme: Creole

**Jambalaya**-tomatoes, onions, green peppers, ham and chicken mixed with white rice and Cajun seasonings

**Gumbo**-thick stew with tomatoes, onions, Chorizo, ham, chicken and shrimp

**Blackened Catfish**-sauteed catfish in a spicy blend of spices served with steamed vegetables and roasted rice

**Fire Cracker Chicken**-Very Spicy! Boneless chicken breasts rubbed with five spices-served with mashed potatoes and sugar snap peas

**Honey Mustard Glazed Ribs**-pork ribs grilled and basted with a sweet and spicy glaze-served with roasted potatoes and carrots

**Mustard and Herb Encrusted Tenderloin**- seared with Red wine sauce and Cajun mashed potatoes

**Pecan Crusted Catfish**- encrusted with pecans, served with baby carrots and asparagus and pearl onions, topped with a red pepper sauce

**Smoked Chicken Cacciatore**-black olives, onions, tomatoes, and other herbs stewed together

**Stuffed Shrimp**-Meuniere Sauce- Stuffed with crab meat and herbs, sautéed in a white wine sauce

**Cajun Jambalaya Frenched Pork Chops**- chops served with Jambalaya sauce and vegetables

### Theme: Southwest

**Cilantro Pasta with Lemon Chicken**-Fettuccini pasta with grilled chicken, smothered in Herbs- in a lemon sauce and served with fresh vegetables

**Grilled Chicken with Jalapeno Rice Pilaf**- one half chicken-grilled with Spanish spices, served with jalapeno rice and grilled squash and zucchini.

**Chorizo Bite Sandwiches**- Mexican sausage- a little spicy, but satisfying-served on top of toasted bread

**Paella**- Spanish rice with Saffron, chicken, Calamari, shrimp, mussels, clams, garlic, onions, peas and tomatoes- simmered together

**Honey Chipotle Glazed Ribs**- Pork ribs grilled and basted with a sweet and spicy glaze- served with roasted potatoes and carrots

## Theme: French

**Grilled Main Lobster**-roasted jalapeno pasta, grilled Porcini mushrooms in Parsley garlic- Beurre Blanc

**Grilled French Veal Soup**- Pecan crust, herb cream sauce with sautéed baby vegetables

**Crown of Shrimp**-mushroom duxelles, wild rice and truffle sauce

**Crispy Duck**- Yukon potatoes and red wine sauce and grilled zucchini

**Grilled Cornish Game Hen**- carrot puree and citrus sauce

## Theme: American

**BBQ Ribs- Pork ribs**- smothered in BBQ sauce and grilled to perfection

**BBQ Chicken**-same as the ribs, but with chicken

**Brats**-grilled brats with onions and simmered in beer

**Hamburger/Cheeseburger**-pound patty grilled-with or without cheese

**Chili**-seasoned ground beef and kidney beans-slowly cooked in a spicy tomato and spice sauce

**Pizzas**-your choice of toppings

## Theme: Asian

**Pork Donburi**-boiled rice topped with pork slices and chinese vegetables

**Chicken Teriyaki**- chicken marinated in soy sauce, sherry, sugar, ginger and seasonings grilled and served over rice and vegetables

**Beef Fried Rice**- nouvelle style

**Vegetable Fried Rice**- nouvelle style

**Eggplant Szechwan**- spicy- served over rice, eggplant, baby corn mushrooms and carrots

# Desserts

## Theme: Italian

**Lemon Sorbet-** lemon ice

**Cannoli-** cookie shells stuffed with sweet Ricotta filling

**Cannoli Crème en Glace-** cookie shells filled with vanilla custard

**Tiramisu-** marscarpone cheese layered with Ladyfingers, a drizzle of coffee liquor and topped with chocolate sauce and whipped cream.

**Biscotti Assortments-** lemon, almond and espresso flavors

**Gelato-** your choice of flavors

## Theme: Creole

**Apple Soup-**apples that are simmered in a sweet mixture of honey and orange juice-served hot or cold

**Jalapeno and Orange Chutney Tarts-**stewed jalapenos and oranges served in a tart shell

**Fruit Salad-**papaya, watermelon and peaches- topped with an amaretto whipped cream

**Jalapeno and Orange Chutney Tarts-** stewed jalapenos and oranges served in a tart shell

**White Wine Sangria-**mixed fruit marinated in wine and topped with whipped cream

**Soft Raspberry-Lime Ice Cream-** creamy and refreshing

**Kuchen-** cheesecake pastry filled with fruit

**Pestinos-** honey-soaked puff pastries drizzled with honey

**Raspberry- Topped Amaretto Tarts-** marinated raspberries in

**Amaretto-**filled with a creamy custard

### Theme: Southwest

**Fruit Salad-papaya, watermelon and peaches-** topped with an amaretto whipped cream

**Jalapeno and Orange Chutney Tarts-** stewed jalapenos and oranges served in a tart shell

**White Wine Sangria-**mixed fruit marinated in wine and topped with whipped cream

**Soft Raspberry-Lime Ice Cream-** creamy and refreshing

**Kuchen-** cheesecake pastry filled with fruit

**Pestinos-** honey-soaked puff pastries drizzled with honey

**Raspberry- Topped Amaretto Tarts-** marinated raspberries in Amaretto-filled with a creamy custard

### Theme: French

**Chocolate Truffle-** chocolate balls covered in Cocoa

**Espresso Mousse-** brewed Espresso with rum- fluffed to perfection and topped with whipped cream

**Poached Pear in Red Wine-**with balsamic syrup

**Lemon Tart-** pastry crust filled with a flavorful lemon filling

### Theme: American

**Cheesecakes-**plain-New York Style

**Brownies-**Chocolate fudge

**Cookies**

### Theme: Asian

**Soft Raspberry-Lime Ice Cream**

**Almond Tea Cakes-**small cakes made with almonds and tea

**Raspberry Topped Amaretto Tarts-**creamy custard and ruby berries

**Creamy Strawberry Sorbet-**strawberry ice

