



*Authentic Italian cuisine  
and more, made fresh,  
with hand-picked  
vegetables and herbs.*



## **Business, Weddings, & Family Events**

**Are your guests tired of the same bland, boring food?**

**OUR MENU IS EXTENSIVE!**

and includes magnificent Italian, Barbecue, and French American items!

**We aim to please!**

*Ask about our substitutions  
and half-pan policy!*

The heart and soul of a loving  
mother go into every ingredient  
as if she made it for her son...



**Every item  
is crafted  
from scratch,  
with flavors infused  
into a brilliant array  
of exquisite tastes  
for your palate.**

Contact:

**AmericosCatering@gmail.com or 813-850-3833**

*References Available upon request!*



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# CATERING MENU

## MAIN COURSE

- ALL ENTREES: • Feeds up to 30 People  
• Full Pan Portions  
• Comes with 1 Side, 1 Salad  
• & Bread & Butter



## Poultry

### CHICKEN MARSALA

6 oz Premium Chicken Breast, Authentic Italian Marsala wine with *fresh herbs*, Real Butter, and *fresh mushrooms*

### PATRIZIO TERIYAKI CHICKEN

6 oz Premium Chicken Breast, Premium Soy Sauce, brown sugar, *fresh herbs and garlic*

### ITALIAN BBQ CHICKEN QUARTERS

Premium Bone-In Chicken, *Homemade Sweet BBQ Sauce, fresh herbs*, Premium Olive Oil, wine

**NEW**

### VIVIEN CHICKEN NORMANDY

Premium Chicken Thighs, *fresh herbs and sweet apples*, Fresh Cream, Genuine Apple Brandy, and a touch of Dijon

**NEW**

### RICO TUSCAN CHICKEN

6 oz premium chicken breast, fresh herbs, lemon zest, red peppers, fresh garlic, cherry tomatoes, olive oil, fresh parm cheese on penne pasta

### CHICKEN PARMIGIANA

6 oz Premium Chicken Breast, Real Mozzarella Cheese, *fresh herbs*, sauteed in Premium Olive Oil

### ITALIAN PULLED BBQ CHICKEN

Premium Pulled Chicken (white & dark meat), *Homemade Sweet BBQ Sauce, fresh herbs*, Premium Olive Oil, wine

### ITALIAN BBQ CHICKEN BREAST

Premium 6 oz Chicken Breast, *Homemade Sweet BBQ Sauce, fresh herbs*, Premium Olive Oil, wine

**NEW**

### CHICKEN ANDRE-GASTON

Premium 6 oz Chicken Breast, *fresh herbs*, rich spices, Fresh Cream, Cognac, Real Butter, Gruyere cheese, Premium Italian Breadcrumbs

### ITALIAN BAKED CHICKEN & RICE

Premium Chicken Thighs, *fresh mushrooms, onions, and herbs*, white wine, Real Butter, long grain rice, Premium Olive Oil

*Don't see what you want on our menu? Ask Us. We Welcome Requests!*



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## MAIN COURSE...



### Seafood

#### SALMON ALA MAPLE ORANGE

6 to 7 oz Premium Salmon, *fresh orange juice*, Real Maple Syrup, and *fresh herbs*

**NEW** SICI'S PESCE AL FORNO

Baked white fish in a medley of *fresh garlic, herbs and sauteed vegetables, sweet tomatoes*, and baked to Sicilian Perfection  
*(olives added upon request)*

#### ITALIAN BAKED WHITE FISH

5 to 6 oz Premium Seasonal Fish, *fresh herbs, fresh onions and tomatoes*, Premium Olive Oil

#### ITALIAN BAKED SHRIMP SCAMPI

Premium Jumbo Shrimp, *fresh herbs*, Real Butter, white wine, *fresh garlic, fresh onions and vine-ripened tomatoes*, Premium Olive Oil

**NEW** CRAB CAKES ALA ANA

Southern American Italian style  
made with Real Lump Crab meat

### Pork

#### SAUSAGE W/PEPPERS & ONIONS

Premium Italian Sausage, *fresh herbs, fresh onions and sweet tri-color peppers*

#### ITALIAN BBQ BABY BACK RIBS

Premium Pork Baby Back Ribs,  
*Homemade Sweet BBQ Sauce, fresh herbs,*  
slow roasted to Italian Perfection

#### ITALIAN BBQ SMOKED SAUSAGE

Premium Smoked Beef Sausage cooked perfectly, *fresh onions and peppers,*  
*fresh herbs*, Premium Olive Oil

#### ITALIAN ROAST PORK

6 to 7 oz Premium Pork, white wine, *fresh herbs,* slow roasted to Italian Perfection

#### ITALIAN PULLED BBQ PORK

Premium Pork Roast, slow oven cooked to Perfection, *Homemade Sweet BBQ Sauce,*  
*fresh herbs*, Premium Olive Oil

#### SWEET CHERRY-PINEAPPLE HAM

Premium Ham Steak, *fresh herbs*, Real Butter,  
*sweet pineapple with Cherry Glaze*

**We aim to please!**

*Ask about our substitutions and half-pan policy.*





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## MAIN COURSE...



### Beef

#### BEEF BURGUNDY

Premium Angus Beef Tips, *fresh herbs and onions*, Authentic Italian Red Wine

#### BEEF STROGANOFF

Premium Beef Angus Tips, *fresh herbs*, Rich Cream, *fresh mushrooms and onions*, Real Butter

#### ITALIAN PULLED BBQ BEEF

Premium Beef Roast, slow oven cooked to Perfection, *Homemade Sweet BBQ Sauce*, *fresh herbs*, Premium Olive Oil

#### BEEF PIZZAIOLA

Premium Beef Angus Tips, *fresh herbs and sweet basil*, Rich Marinara Sauce, *Fresh Mozzarella*

#### STEAK ALLA MILLANESE

5 oz Premium Beef Sirloin, Italian breadcrumbs, *fresh herbs*, Rich Marinara Sauce, *Sweet Basil*, peas

#### ITALIAN BBQ BEEF KABOBS

Premium Beef Angus Tips, *fresh onions, peppers and tomatoes*, *fresh herbs*, olive oil, seared to Perfection (*deconstructed or on-skewer*)



#### STEAK AU POIVRE MARIA

Premium Beef Tips, *fresh herbs and shallots*, French Cognac, Fresh Cream, whole peppercorns

### Pasta

#### MAMA'S AUTHENTIC ITALIAN LASAGNA

Premium Sweet Italian Sausage, Fresh Ground Beef, *fresh herbs*, Premium Italian Pasta

#### BAKED ZITI

Premium Sweet Italian Sausage, Fresh Ground Beef, *fresh herbs*, Premium Italian Pasta



#### TORTELLINI ALLA ROSA

Premium Italian Pasta, ricotta cheese, fresh tomatoes, *fresh herbs*, spinach, Sweet Cream

#### TORTELLINI AI FORMAGGI

Premium Italian Pasta, Premium Ricotta Cheese, prosciutto, *fresh herbs*, peas, Sweet Cream, Real Butter

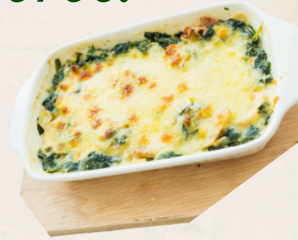
#### \*WHITE VEGETABLE LASAGNA

( See \*VEGETARIAN)





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## MAIN COURSE...

### \*Vegetarian

#### **\*EGGPLANT PARMIGIANA**

*Fresh Eggplant, fresh herbs, Premium Italian Breadcrumbs, Rich Marinara Sauce, Premium Italian Olive Oil*

#### **\*EGGPLANT ROLLATINI**

*Fresh Eggplant, fresh herbs and sweet basil, Premium Italian Breadcrumbs, Rich Marinara Sauce, Premium Ricotta Cheese, Real Mozzarella, Parmesan Cheese*

**NEW**

#### **\*LE JOUR CROISSANT CASSEROLE**

*Premium Croissants, fresh herbs, fresh: eggs and onions and mushrooms, Rich Cream, Gruyere, Monterey Jack, and Gouda Cheeses  
(Can add sausage, ham, or bacon for additional charge)*

#### **\*WHITE VEGETABLE LASAGNA**

*Premium Ricotta Cheese, fresh herbs, fresh sauteed vegetables, Real Mozzarella, Sweet Cream*

**NEW**

#### **\*NANA'S FAMOUS CIAMBOTTA**

*Sauteed fresh eggplant, onions, potatoes, tomatoes, zucchini, squash and bell peppers, fresh herb pesto, and Rich Cream, Premium Olive Oil  
(can be made dairy-free and vegan)*



## TACO BAR

- Feeds up to 30 People
- Come with Soft Tortillas (Flour & Corn)
- SIDES:
  - Mexican Rice, Street Kernal Corn, Black Beans, Pico de Gallo, Refried Beans, Cheese, Tomatoes, Lettuce, Shredded Cabbage, Salsa, Sour Cream, Chips & Guacamole
- CHOICE OF 2 OR 3 MEATS
  - Meat Choices: Seasoned Ground Beef, Sliced Chicken Breast, Pulled Chicken, Pulled Pork, Shredded Beef

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*with flavors infused into a brilliant array of exquisite tastes for your palate.*



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## Salad

### CAESAR SALAD

*with Homemade Caesar Dressing*

### ITALIAN SALAD

*with Homemade Italian Dressing*



### HOUSE SALAD

*with Homemade Blue Cheese Vinaigrette Dressing*



## Sides

BUTTER NOODLES

RICE PILAF

ROASTED POTATOES

MEXICAN RICE

STREET KERNAL CORN

POTATO WEDGES

GREEN BEAN ALMONDINE

SWEET POTATO WEDGES

PENNE PASTA W/ SAUCE

HONEY BUTTER CARROTS

*with Vodka Sauce OR Italian Red Sauce*

GARLIC WHIPPED POTATOES

HOMEMADE  
BAKED MACARONI & CHEESE

PEAS W/ CARMELIZED ONIONS

GARLIC MIXED VEGETABLES



THE HEART AND SOUL OF A LOVING MOTHER GO INTO EVERY INGREDIENT  
AS IF SHE MADE IT FOR HER OWN SON...



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## Appetizers

*Approx 75 pieces*

**GOURMET CHEESE BOARD  
& ASSORTED CRACKERS**

**TOMATO CAPRESE  
W/ VINE-RIPENED TOMATOES  
& FRESH BASIL**

**CHICKEN CROQUETTES**

**PREMIUM SHRIMP COCKTAIL**  
flutes or platter (ASK FOR PRICE)



**CRAB CAKES**  
Real Lump Crab (ASK FOR PRICE)

**HOMEMADE ITALIAN  
BRUSCHETTA**

**ITALIAN MEAT & CHEESE**  
Boar's Head

**GOURMET STUFFED  
MUSHROOMS**

**HOMEMADE MEATBALLS  
W/ MARINARA SAUCE**



## Desserts

*Approx 75 pieces*

**MINI CHOCOLATE FOUNTAIN**  
*Fresh Fruit, cookies, cake, candy  
(Price will include items, set-up, and clean-up)*

**ITALIAN COOKIE TRAY**  
Premium Variety Cookies

**CANNOLI**

**BROWNIES & BLONDIES**  
*Homemade Variety of Brownies*

## Fun BBQ Desserts

**TIRAMISU**

**BROWNIES & BLONDIES**  
*Homemade Variety of Brownies*

**S'MORE BAR CAKE**

**SWEET APPLE CRUMBLE BAKE**

**MINI PARFAITS**

*CHOICES: Strawberry Shortcake, Strawberry  
Cream Pie, Tiramisu, Banana Foster Cream Pie,  
Caramel Apple, Chocolate Cookie Crumble,  
Chocolate Lovers Pie, Lemon Patricio*

**MINI CINNAMON APPLE CAKES**

**MINI PINEAPPLE UPSIDE-DOWN  
CAKES**

**PECAN PIE MINIS**





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## Mocktails

### CALLY MUSICAL DEBUT

*Fresh cucumber, mint, lime,  
Agave Syrup, Cane Sugar*



### SUMMER ANGEL'S SENSATION

*Fresh strawberries, lemons, cucumber, mint,  
Maple Syrup, Real Cane Sugar*

### MONICA'S WINTER CLASSIC

*Fresh oranges and ginger, cinnamon, vanilla,  
Maple Syrup, Cane Sugar*

## PLATES & UTENSILS

- \$3 per person: Decorative Hard Plastic (desired colored trim) and utensils for appetizers, dinner, and dessert included
- \$2 per person: Tea, Water & Coffee Station, including premium disposable cups

## EVENT STAFF

- Staff can be provided as requested for a fee.
- Crew: Buffet Server, Captain Server/Food Coordinator, Floor Maintenance



Please, consider the many **benefits** of a staff that can assist with **food control, presentation, cleaning,** and the **enjoyment** of your guests that will trickle through to the **community.**



**Please, contact me if you have questions.**

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