



A+M Catering

sustainable + allergen friendly + wholesome

Cocktail Hour Packages

Passed Appetizer Package - select three:

Grape, Brie, Mango Chutney + Spiced Honey Puff Pastry

Traditional Hot Stuffed Baby Mushroom

Caprese Skewer - balsamic glaze

Beet Arancini (available v)

Polenta Bites - seasonal sauce (v)

Tomato Confit Hummus Stuffed Baby Mushroom (v)

Ahi Poke Rice Crisp (gf) - avocado crema + \$1

Grilled Shrimp Skewer - garlic lemon sauce

Salmon Cake - house aioli sauce + \$1

Beef Crostini - caramelized onion + aioli +\$1

Mini Beef Wellington Bite +\$1

Beef Slider - caramelized onion, garlic herb aioli, greens, cheddar +\$1 (upgrade to wagyu +\$1)

Mary's Chicken Skewer – chimichurri or pesto

Chicken Empanada - cilantro lime sauce

Pork Lumpia - sweet chili sauce

Bourbon Glazed Pork Belly Lollipops

***each additional appetizer +\$5/person**

****add cheese + charcuterie display + \$11/person**

\$13/person

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Grazing Table Package

Artisan Cheese + Charcuterie Display - crackers + assorted breads

Fresh Fruit

Mediterranean Mezze Display - spicy feta, hummus, tzatziki, vegetable crudite, pita, olives

\$20/person



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Elevated Package - Fall + Winter Menu

Soup or Salads - select one:

Baby Spinach + Berry Salad - toasted pecans + balsamic vinaigrette (v + gf)
Organic Mixed Greens Salad - carrots, tomato, red onion, sunflower seeds + lemon vinaigrette (v +gf)
Caesar Salad
Arugula Endive - pecans, bleu cheese + vinaigrette (gf)
Butternut Squash Soup
Lentil, Mushroom + Leek Soup

Starch - select one:

Roasted Russian Fingerling Potatoes
Scalloped Potatoes
Wild Rice Pilaf
Herb + Cheese Polenta
Pesto Pasta

Vegetable - select one:

Marsala Braised Mushrooms (v)
Local Seasonal Roasted Squash - hazelnut crunch (v)
Roasted Carrots
Grilled Broccolini

Protein Entrees - select two

Lemon Herbed Chicken Breast - chimichurri
Creamy Tuscan Chicken Breast
Madeira Braised Short Ribs +\$5
Sliced Beef - mustard aioli sauce +\$6
Grilled Salmon - cumin yogurt sauce
Honey Garlic Salmon
Roasted Local White Fish - kale pesto

Vegetarian/Vegan Entrees - select one (brought out to guest - counts due 2 weeks prior)

Pasta - pesto, peas + tomato confit (available v)
Mushroom Risotto (available v)
Cauliflower Steak with Spicy Peanut Sauce (v + gf)

\$32/person



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Elevated Package - Spring + Summer Menu

Salads - select one:

- Baby Spinach + Berry Salad - toasted pecans + balsamic vinaigrette (v + gf)
- Organic Mixed Greens Salad - carrots, tomato, red onion, sunflower seeds + lemon vinaigrette (v +gf)
- Caesar Salad
- Arugula Endive - pecans, bleu cheese + vinaigrette (gf)

Starch - select one:

- Wild Rice Pilaf (v +gf)
- Grilled Vegetable + Orzo Pasta (v)
- Cauliflower Couscous Salad +\$2
- Herb Roasted Baby Potatoes (v)

Vegetable (v) - select one:

- Grilled Asparagus
- Grilled Broccolini
- Roasted Assorted Local Vegetables
- Roasted Fancy Carrots

Protein Entrees - select two:

- Lemon Herbed Mary's Chicken Breast - chimichurri
- Creamy Tuscan Mary's Chicken Breast
- Madeira Braised Short Ribs +\$5
- Sliced Beef - mustard aioli sauce +\$6
- Grilled Salmon - cumin yogurt sauce
- Honey Garlic Salmon
- Roasted Local White Fish - pesto

Vegetarian/Vegan Entrees - select one (brought out to guest - counts due 2 weeks prior)

- Pasta - pesto, peas + tomato confit
- Mushroom Risotto (available v)
- Cauliflower Steak with Spicy Peanut Sauce (v + gf)

\$32/person



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Elevated Mini Dessert Bar Package

Select three:

Chocolate Covered Strawberries
Weekly Rotating Cookie*
Mini Chocolate Amaretti Cookie
Mini Snickerdoodles (gf)
Mini Creme Brûlée Tart
Mini S'more Open Face Cookie
Mini Seasonal Panna Cotta Shooters (v + gf)
Mini Seasonal Pavlova (gf)
Mini Hazelnut Chocolate Tart
Mini Cupcakes (any flavor)
Mini Crème Patisserie with Berries and Crumble Shooter +\$2
Lemon Mascarpone Creme with a Berry Compote +\$2
Mini Chocolate Covered Cheesecake Bites
Brownies* - regular or turtle
Mini Berry Pie Jars +\$2

***each additional dessert +\$5/person**

****add a cake cutting cake +\$80**

\$13/person

Notes:

Prices above do not include onsite staffing, rentals, 22% operational fee or sales tax.
Please inquire for a proposal based on your guest count, timeline, menu wishes + budget.

What's Included:

High-end bamboo disposables, wood utensils, buffet tables, white or black buffet table linens, buffet decor, buffet signage, buffet equipment, water service, removal of all food trash, delivery van + gas, complimentary tasting for up to 4 guests.