



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 Skewers

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 Cakes - house aioli sauce + \$1

Beef Tenderloin Crostini - caramelized onion + aioli +\$1

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

Mary's Chicken Skewer – chimichurri or sun dried tomato

Chicken Empanadas - cilantro lime sauce

Pork Lumpia - sweet chili sauce

Bourbon Glazed Pork Belly Lollipops

***each additional appetizer +\$4/person**

****add cheese + charcuterie display + \$10/person**

\$12/person

~

Grazing Table Package

Artisan Cheese + Charcuterie Display - crackers + assorted breads

Fresh Fruit

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

\$18/person



A+M Catering

sustainable + allergen friendly + wholesome

Elevated Italian Package

Salads - select two (each additional salad \$3/person):

Berry + Spinach Salad (v)
Apple + Spinach Salad
Organic Mixed Greens (v)
Caesar
Pesto Pasta Salad
Quinoa Salad (v)

Entrees - select two (each additional entree is \$4/person):

Four Cheese Pizza
Margherita Pizza
Meat Lovers Pizza
Pepperoni Pizza
BBQ Chicken Pizza
Fresh Pasta - pesto, peas + tomato confit
Creamy Tuscan Pasta
Ratatouille (v)

\$25/person



A+M Catering

sustainable + allergen friendly + wholesome

Elevated Package - Fall + Winter Menu

Soup or Salads - select one:

Farro + Arugula Salad
Apple + Spinach Salad
Organic Mixed Greens
Caesar
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 Tenderloin - mustard aioli sauce +\$6
Grilled Salmon - cumin yogurt sauce
Honey Garlic Salmon
Roasted Local White Fish - kale pesto

Vegetarian/Vegan Entrees - select one

Pasta - pesto, peas + tomato confit (available v)
Mushroom Risotto (available v)

\$30/person



A+M Catering

sustainable + allergen friendly + wholesome

Elevated Package - Spring + Summer Menu

Salads - select one:

Baby Spinach + Berry Salad (v + gf)

Organic Mixed Greens Salad (v +gf)

Caesar Salad

Arugula Endive - pecans, bleu cheese + vinaigrette

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 Tenderloin - mustard aioli sauce +\$6

Grilled Salmon - cumin yogurt sauce

Honey Garlic Salmon

Roasted Local White Fish - kale pesto

Vegetarian/Vegan Entrees - select one:

Pasta - pesto, peas + tomato confit (available v)

Mushroom Risotto (available v)

\$30/person



A+M Catering

sustainable + allergen friendly + wholesome

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 +\$4/person**

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

\$12/person