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(212) CATERING

- www.amishfinefood.com

MORNING SELECTIONS

6 GUESTS MINIMUM

A LA CARTE PASTRIES	\$3.99 pp
ASSORTMENT OF FRESHLY BAKED CROISSANTS, MUFFINS, DANISHES, SCONES AND BAGELS, SER	
CHEESE, SWEET CREAM BUTTER AND JELLY	
WITH ADDITIONAL FRESH FRUIT SALAD	67.25
	\$ 7.25 pp
BAGEL MEDLEY	\$2.99 pp
ASSORTMENT OF FRESHLY BAKED BAGELS GARNISHED WITH BERRIES AND GRAPES SERVED WIT	HCREAM
CHEESE, SWEET CREAM BUTTER AND JELLY	
WITH ADDITIONAL FRESH FRUIT SALAD	\$6.25pp
	\$6.25 pp
	\$ 6.25 pp \$ 7.50 pp
WITH ADDITIONAL FRESH FRUIT SALAD	\$ 7.50 pp
WITH ADDITIONAL FRESH FRUIT SALAD	\$7.50 <i>pp</i> VED WITH
WITH ADDITIONAL FRESH FRUIT SALAD CONTINENTAL BREAKFAST ASSORTMENT OF FRESHLY BAKED MUFFINS, DANISHES, SCONES, CROISSANTS AND BAGELS SER	\$7.50 <i>pp</i> VED WITH
WITH ADDITIONAL FRESH FRUIT SALAD CONTINENTAL BREAKFAST ASSORTMENT OF FRESHLY BAKED MUFFINS, DANISHES, SCONES, CROISSANTS AND BAGELS SER CREAM CHEESE, SWEET CREAM BUTTER, AND JELLY ACCOMPANIED WITH FRESH ORANGE JUICE AN	\$7.50 <i>pp</i> VED WITH

SCRAMBLED EGG, CHOICE OF BACON, CANADIAN HAM OR ITALIAN SAUSAGE ACCOMPANIES BAKED BREAKFAST FRIES AND TOASTED SLICED BREAD SERVED WITH BUTTER AND JELLY. FRESH ORANGE JUICE, AND CHOICE OF HOUSE BLEND COFFEE, DECAF COFFEE OR ASSORTED FINE TEA	SQUEEZED
CHOICE OF TRADITIONAL or WHOLE WHEAT ENGLISH MUFFIN CHOICE OF FRENCH CROISSANT	
ENGLISH MUFFIN & FRENCH CROISSANT MEDLEY	
HOUSE OWN FRENCH TOAST - 3 pieces	\$5.50 pp

HOUSE OWN PANCAKE - 3 nieces -\$5.50pp SERVED WITH FRESH MAPLE SYRUP, CARAMELIZED BANANAS AND MIXED BERRIES

CHILLED CREPE - 3 pieces -\$8.50pp FRENCH STYLE CREPE WITH MIXED BERRIES AND MASCARPONE CHEESE SERVED WITH RASPBERY SAUCE

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MORNING ADDITIONS

6 GUESTS MINIMUM HARD BOILED EGG SAMPLER \$2.50pp ORGANIC HARD BOILED EGGS ON BABY SPINACH GARNISHED WITH CAPERS AND TOMATOES SMOKED SALMON SAMPLER \$9.99pp FINEST NORVEGIAN SMOKED SALMON GARNISHED WITH SLICED TOMATOES, BERMUDA ONIONS, CAPERS, LEMON WEDGES, SERVED WITH ASSORTED MINI BAGELS AND PUMPERNICKEL BREAD

\$10.49pp WITH ADDITIONAL CHOICE OF VEGETABLE or SCALLION CREAM CHEESE. **MINI BREAKFAST SANDWICHES** \$7.99pp SMOKED SALMON ON PUMPERNICKEL BREAD AND, PEANUT BUTTER ON RAISIN NUT BREAD,

SCRAMBLED EGGS ON BITE SIZE WRAPS, AND CIGAR BOREK

CHOICE OF DANONE / COBANI / STONY FIELD / BROWN COW YOGURT SAMPLER \$1.99pp

ASSORTMENT OF INDIVIDUAL PLAIN, LOW-FAT AND FRUITY YOGURT CUPS \$4.99*pp* **YOGURT PARFAIT** REFRESHING FRUIT AND BERRIES SURROUNDED BY COOL, CREAMY LOW-FAT YOGURT, HONEY

WITH CRUNCHY GRANOLA TOPPING FRESH FRUIT SAMPLER \$4.99pp THREE TYPES OF SEASONAL SLICED FRESH FRUITS GARNISHED WITH MIXED BERRIES AND GRAPES

\$5.50pp **WITH ADDITIONAL HOUSE OWN BERRY DIP** BERYY SAMPLER SELECTION OF SEASONAL BERRIES \$5.99nn **WITH ADDITIONAL CREME FRAICHE** \$6.99pp

CITRUS SAMPLER \$4.99pp COLORFUL ARRANGMENT OF SEASONAL CITRUS WEDGES GARNISHED WITH MIXED BERRIES

\$3.99pp WHOLE FRUIT SAMPLER* COLORFUL COMPOSITION OF RED DELICIOUS APPLES, GRANNY SMITH APPLES, VALENCIA ORANGES, BABY BANANAS AND SEEDLES GRAPES

* Assorted four types of seasonal fruit ~ pp: Per Person

SANDWICHES & WRAPS 6 GUESTS MINIMUM AMISH MARKET BOUNTIFUL PLATTERS OFFER SOMETHING FOR EVERY APPETITE. FINEST INGREDIENTS AND OUR ARTISAN BREADS ARE ARTFULLY DISPLAYED WITH JUST THE RIGHT ACCOMPANIMENTS TO ENTICE YOUR GUESTS

SANDWICH & WRAP MEDLEY \$8.50pp UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS ON A VARIETY OF ARTISAN BREADS, BAQUETTES, ROLLS AND WRAPS AMISH WRAPSODY SAMPLER \$8.50pp HOUSE SELECT ASSORTED COLORFUL OVERSTUFFED WRAPS ARTFULLY DISPLAYED ON A TRAY

WITH ASSORTED CHIPS **\$9.00**pp PANINI SAMPLER OUR SEASONED OVEN BAKED TASTY FLATBREADS STUFFED WITH HAM, ROAST BEEF, PASTRAMI, SALAMI,

TURKEY, AND CHICKEN COMBINATIONS. GRILLED TO PERFECTION, CUT INTO WEDGES AND ARRANGED ON A PLATTER THE HOUSE CARVING STATION - MAKE YOUR OWN SANDWICHES -\$9.00pp

THE FINEST ASSORTED SLICED MEATS, CHEESES, AND GOURMET INGREDIENTS. FRESHLY BAKED BREADS SERVED WITH LETTUCE, TOMATO, DILL, PICKLES, MAYONNAISE AND MUSTARD **CHIPS SAMPLER** \$5.50pp ASSORTED POTATO, VEGETABLE AND TORTILLA CHIPS. SERVED WITH HOUSE OWN DIP AND SALSA

INDIVIDUAL ASSORTED BAG OF CHIPS

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SIGNATURE SELECTION SANDWICHES

SALAMI SANDWICHES

VEGETARIAN SANDWICHES

CERVELAT SALAMI CERVELAT SALAMI, BRIE CHEESE, LETTUCE AND TOMATO GENOA GENOA SALAMI, SWISS CHEESE, LETTUCE, TOMATO AND DIJON MUSTARD SOPRESSATA SOPRESSATA SALAMI, PROVOLONE CHEESE, ROASTED PEPPER, GREEN LETTUCE, TOMATOES **ROAST BEEF & HAM SANDWICHES**

BLACK FOREST SANDWICH BLACK FOREST HAM, ROASTED RED PEPPERS, BRIE CHEESE, LETTUCE, TOMATOES ROAST BEEF SANDWICH ROAST BEEF, SUNDRIED TOMATO, GREEN LEAF LETTUCE, ROASTED PEPPERS CLASSIC BEEF SANDWICH ROAST BEEF, CHEDDAR CHEESE, LETTUCE AND TOMATOES CUBAN SANDWICH CHERRY WOOD HAM, DELI STYLE HAM, SWISS CHEESE, AND PICKLES

AVOCADO, CUCUMBER, MESCLUN AND TOMATOES GOAT FRESH GOAT CHEESE, BABY ARUGULA AND TOMATOES BLUE BLUE CHEESE, GRANY SMITH APPLES, WALNUT AND MESCLUN EGGPLANT ROASTED EGGPLANT, FETA CHEESE AND ROASTED PEPPERS **OCEAN TUNA** ALBACORE TUNA, CAPERS AND FRESH DILL MAYONNAISE SHRIMP BABY SHRIMP, CELERY, RED ONION AND CRACKED BLACK PEPPER MOZZARELLA FRESH MOZZARELLA, BASIL, SUN DRIED TOMATO AND OLIVE OIL GRILLED VEGGIE GRILLED VEGETABLES, PARMESAN CHEESE AND ALFALFA SPROUT HUMMUS HOUSEMADE HUMMUS, CUCUMBER, ONION, TOMATO AND ALFALFA SPROUT

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SANDWICHES & WRAPS POULTRY SANDWICHES

TOFU TOFU, WATERCRESS, AND SUNDRIED TOMATOES

BBQ CHICKEN BBQ SAUCE, LETTUCE, TOMATO, EXTRA VIRGIN OLIVE OIL AND BALSAMIC AMISH TURKEY HOUSEMADE ROASTED TURKEY, SWISS CHEESE, LETTUCE AND TOMATOES CHICKEN FIESTA GRILLED CHICKEN BREAST, MUENSTER CHEESE, TOMATOES, ALFALFA SPROUT CHICKEN MUSHROOM GRILLED CHICKEN, MUSHROOM, FRESH MOZZARELLA, ROASTED PEPPERS HONEY TURKEY HONEY TURKEY BREAST, BRIE CHEESE, FRESH PEPPER, AND GRANNY SMITH APPLE **OVERSTUFFED WRAPS**

CURRY CHICKEN CURRY CHICKEN SALAD, LETTUCE, TOMATOES CRANBERRY TURKEY, CRANBERRY SAUCE, MESCLUN SALAD VEGGIE GRILLED VEGETABLES, ALFALFA SPROUT, PROVOLONE CHEESE GRILLED CHICKEN GRILLED CHICKEN, ROASTED PEPPERS, AND SALSA SAUCE TUNA SALAD TUNA, ROASTED PEPPER, ALFALFA SPROUT, ONION AND LETTUCE EGG SALAD HOMEMADE EGG SALAD, LETTUCE, AND FRESH CRUSHED BLACK PEPPER GRILLED CHICKEN PESTO PESTO SAUCED GRILLED CHICKEN AND FRESH MOZZARELLA AND BASIL RELLA FRESH MOZZARELLA, SUNDRIED TOMATOES, ALFALFA SPROUT HONEY LOVERS HONEY TURKEY, HONEY HAM, BRIE CHEESE, GREEN APPLES, ROASTED PEPPERS, LETTUCE COMBO SELECTION \$9.50pp SERRANO COMBO SERRANO HAM, CHORIZO HAM, ROASTED PEPPERS AND BALSAMIC VINEGAR MORTADELLA COMBO MORTADELLA, PROSCIUTTO, SOPRESSATA SALAMI, ROASTED PEPPERS, LETTUCE, TOMATO, CAPER AND BALSAMIC VINEGAR **CELEBRATION SELECTION** \$10.50pp CRABCAKE SANDWICH CRABCAKE, COLE SLAW AND HOMEMADE TARTAR SAUCE GRILLED SALMON SANDWICH GRILLED SALMON, ARUGULA, TOMATOES AND MAYONNAISE GRILLED SHRIMP SANDWICH GRILLED SHRIMP, GREEN LEAFS, SUNDRIED TOMATOES, AND GARLIC SMOKED SALMON SANDWICH SMOKED SALMON, DILL CREAM CHEESE, CUCUMBERS AND TOMATOES sub hero sandwiches MINIMUM 3 ~ MAXIMUM 6 FEET 3 Foot serves 12 to 15 people \sim 4 Foot serves 16 to 20 \sim 6 Foot serves 24 to 30 ALL SUB HEROS COME WITH YOUR CHOICE OF CLASSIC GARDEN SALAD, CLASSIC POTATO SALAD OR COLE SLAW PARTY SUB HERO \$34.99pf HOUSE ROAST TURKEY, HAM, MORTADELLA, SOPRESSATA, PROSCIUTTO, FRESH MOZZARELLA WITH MESCLUN AND HOLLAND TOMATOES **VEGETARIAN SUB HERO** \$29.99pf ASSORTED GRILLED VEGETABLES, LETUCE, TOMATOES, ALFALFA SPROUT AND PARMESAN CHEESE

* ALL SANDWICHES AND WRAPS CUT IN HALF, THIRD OR BITE SIZE ** CHOICE OF DRESSINGS; BASIL PESTO, HONEY MUSTARD, RUSSIAN DRESSING, CRANBERRY SAUCE, OLIVE OIL & BALSAMIC VINEGAR

-5-SANDWICH PRIX FIXE 6 GUESTS MINIMUM **BASIC COMBO** \$9.99pp UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVER STUFFED WRAPS WITH OADDITIONALL YOUR CHOICE OF APPETIZER GREEN SALAD or APPETIZER PASTA OF THE DAY **CLASSIC COMBO** \$11.99pp UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS WITH OADDITIONALL APPETIZER GREEN SALAD OF THE DAY and **ADDITIONALL** APPETIZER PASTA SALAD OF THE DAY **NEW YORK COMBO** \$13.99pp UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS WITH OADDITIONALL APPETIZER GREEN SALAD OF THE DAY and O ADDITIONALL APPETIZER PASTA SALAD OF THE DAY and **ADDITIONALL** COOKIES AND BARS **DELUXE COMBO** \$14.99pp UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS WITH OADDITIONALL APPETIZER GREEN SALAD OF THE DAY and OADDITIONALL APPETIZER PASTA SALAD OF THE DAY and **ADDITIONALL** RESH FRUIT SAMPLER AMISH COMBO \$15.99pp UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS WITH OADDITIONALL APPETIZER GREEN SALAD OF THE DAY and OADDITIONALL APPETIZER PASTA SALAD OF THE DAY and OADDITIONALL FRESH FRUIT SAMPLER and ADDITIONALL COOKIES AND BARS SANDWICH LUNCH BOXES \$16.50pp CHOICE OF SIGNATURE SELECTION OF SANDWCHES, MESCLUN GREENS, COOKIES & BROWNIES AND FRUIT SALAD IN A LUNCH BOX **GREEN SALAD OPTIONS** GARDEN SALAD ~ MEDITERRANEAN SALAD ~ MIXED GREEN SALAD ~ CAESAR SALAD ~ SPINACH SALAD **PASTA SALAD OPTIONS** TRI COLOR PRIMAVERA ~ SUNDRIED TOMATO BOW TIE ~ FUSULLI SPINACH PESTO ~ ORZO FUNGHI

* ALL SANDWICHES AND WRAPS CUT IN HALF, THIRD OR BITE SIZE ° CHOICE OF DRESSINGS; BASIL PESTO, HONEY MUSTARD, RUSSIAN DRESSING, CRANBERRY SAUCE, RANCH, ITALIAN, CAESAR, AND OLIVE OIL & BALSAMIC VINEGAR

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HOUSE SALADS 6 GUESTS MINIMUM GREEN SALADS _\$4.50pp SPRING MIX SALAD MESCLUN, CHERRY TOMATOES, AND CUCUMBERS SPINACH SALAD BABY SPINACH, CHERRY TOMATOES, AND MUSHROOM CLASSIC GARDEN SALAD ROMAINE LETTUCE, CUCUMBERS, CARROTS, AND CHERRY TOMATOES CAESAR SALAD ROMAIN LETTUCE, CLASSIC CAESAR DRESSING, GRATED PARMESAN AND CROUTONS MEDITERRANEAN SALAD FETA CHEESE OVER ROMAINE LETTUCE TOPPED WITH CHERRY TOMATOES, CUCUMBERS, RED ONIONS AND OLIVE OIL & BALSAMIC VINEGARS PASTA SALADS \$5.50pp TRI-COLOR PRIMAVERA PASTA SALAD WITH STEAMED VEGETABLES, SUN-DRIED TOMATOES AND BASIL FUSILLI SPINACH PESTO SALAD WITH SHAVED PARMESAN BOW TIE PASTA SALAD WITH SUNDRIED TOMATOES AND PARSLEY CHILLED SESAME NOODLES WITH JULIENNED VEGETABLES AND SOY SAUCE AMISH MACARONI SHREDDED CARROTS, CELERY, PEPPER, AND TOUCH OF MAYONNAISE DELICATESSEN SALADS \$4.50pp EGG SALAD HARD BOILED EGGS WITH MAYONNAISE TRADITIONAL POTATO SALAD WITH MAYONNAISE WHITE ALBACORE TUNA SALAD WITH CELERY, ONION AND MAYONNAISE CUCUMBER DILL SALAD CUCUMBER ROUNDS WITH FRESH DILL AND VINAIGRETTE CLASSIC COLE SLAW SALAD SHREDDED GREEN & RED CABBAGE, CARROT, LEMON AND MAYONNAISE **AUTHENTIC SALADS** -_\$4.50pp TABOUHLI SALAD BULGUR WHEAT, DICED TOMATOE, SCALLION WITH LEMON JUICE AND FRESH HERBS BABA GHANOUSH SALAD SMOKED EGGPLANT, TAHINI, GARLIC, LEMON JUICE AND OLIVE OIL GIARDINIERA SALAD ITALIAN PEPPERS AND VEGETABLES WITH MIXED OLIVES **GRAPE LEAVES** TURKISH STYLE GRAPE LEAVES WITH LEMON WEDGES (4 pieces) ACCOMPANIMENTS VEGETABLES \$5.50pp **GRILLED VEGETABLES** MARINATED WITH HOUSE BLEND HERBS STEAMEAD VEGETABLES ASSSORTED SEASONAL VEGETABLES STRING BEANS ALMONDINE TOASTED ALMOND WITH OLIVE OIL STEAMED ASPARAGUS WITH ROASTED GARLIC AND OLIVE OIL CREAMY SPINACH CHOPPED FRESH SPINACH AND TOUCH OF CREAM GRAINS \$6.50pp **BROWN RICE** WITH CHICK PEAS **ORGANIC QUINOA** WITH PEAS AND CARROTS

ORGANIC BASMATI RICE TRADITIONAL INDIAN STYLE BASMATI RICE WILD RICE WITH RAISINS, CRANBERRY, PINE NUTS, CURRANT AND ONIONS 6 GUESTS MINIMUM

\$6.50pp

\$11.50pp

POTATOES

MASHED POTATO OLD FASHION STYLE SWEET POTATO PUREE SWEET POTATO CINNAMON, BROWN SUGAR GLAZED AND PECA	AN CRUMBS
HERB ROASTED NEW POTATO WITH EXTRA VIRGIN OLIVE OIL AND HOUSE BLEND HERB	
STUFFING	
TRADITIONAL PLAIN STUFFING	4
CORN BREAD STUFFING	
ARTISAN BREADS	
BREAD & ROLL MEDLEY ASSORTED ARTISAN BREADS & ROLLS (1 piece)	\$1.29 <i>p</i>
DINNER ROLLS PARKER HOUSE AND PORTUGUESE DINNER ROLL (2 pieces) DARK BREADS PUMPERNICKEL, MARBLE RYE, WHOLE WHEAT (3 slices)	\$1.99 <i>p</i> \$1.99 <i>p</i>
ENTREES	
CHAFING DISH SERVICE IS SUGGESTED. ACCOMPANIMENTS AND ARTISAN BREADS RECON	AMENDED
SALAD ENTREES	
GOAT CHEESE SALAD	\$8.00
GOAT CHEESE, CHERRY TOMATOES, WALNUT AND FRESH APPLES OVER MESCLUN	
CHICKEN WALDORF SALAD	\$8.50
ROMAINE LETTUCE, CHICKEN CUTLETS, FRESH APPLES, CELERY, WALNUTS AND RAISINS	
ruscan salad	\$ 8.50
RESH SPINACH, GRILLED CHICKEN, PINTO BEANS, ONIONS AND FRESH PEPPERS	
COBB TUNA SALAD	\$8.50

EXTRA VIRGIN OLIVES AND PARSLEY MEAT ENTREES PEPPERCORN FILLET MIGNON SAUTED MUSHROOMS AND CARAMELIZED ONIONS _ _\$**23.95**pp SMOKED VIRGINIA HAM GRILLED PINEAPPLE, CINNAMON AND HONEY __\$12.95*pp* ITALIAN MEATBALLS WITH MARINARA SAUCE _ _\$11.50*pp* LAMB KEBAB ON SKEWERS WITH ONIONS, PEPPERS AND TOMATOES (2 SKEWERS) _\$10.50*pp* ~ pp: Per Person

CRAB MEAT, SHRIMP, CLAMS, MUSSELS, SALMON, SCALLOPS ALL EXQUISITELY COMBINED WITH

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ENTREES

SEAFOOD SALAD

6 GUESTS MINIMUM

POULTRY ENTREES	
CHICKEN TERIYAKI CHICKEN BREAST OVER STEAMED BROCCOLI W/ TERIYAKI SAUCE	\$10.50pp
CHICKEN SCARPARIELLO CHICKEN, GARLIC, ROSEMARY AND WHITE WINE	\$12.50pp
STUFFED CHICKEN CHICKEN BREAST STUFFED WITH SPINACH AND FETA CHEESE	\$12.50pp
CHICKEN FRANCESE SAUTEED CHICKEN WITH WHITE WINE, LEMON AND BUTTER	\$12.50pp
STUFFED TURKEY TURKEY BREAST STUFFED WITH SPINACH AND FETA CHEESE	\$13.50 pp
	_ \$12.50 pp
MARINARA SAUCE, PARMESAN CHEESE AND MELTED MOZZARELLA	
CHICKEN MARSALA	\$12.50pp
TENDER BONELESS CUBE SIZE CHICKEN BREAST WITH MARSALA WINE SAUCE AND MUSHRO	DOMS
THANKSGIVING FEAST WHOLE ROASTED TURKEY (Minimum 8 people)	\$13.50pp
CARVED AND PLACED BACK ON FRAME WITH ALL THE TRIMMINGS SERVED WITH HOUSE OV CRANBERRY SAUCE AND TURKEY GRAVY	VN
SEAFOOD ENTREES	
POACHED SALMON COOKED WITH WHITE WINE AND TOPPED WITH DILL	_\$16.50pp
GRILLED SWORD FISH BAKED WITH LEMON SAUCE, KALAMATA OLIVES AND CAPERS	_\$19.99pp
ATLANTIC CRAB CAKE W/ CAPERS SERVED W/ SLICED BREAD OVER ROMAINE LETTUCE	_\$9.50pp
CHARRED TUNA STEAK SERVED OVER BABY ARUGULA AND LEMON WEDGES	\$15.50pp
	_ \$14.50 <i>pp</i>
WITH SHRIMP, MUSSELS, CALAMARI, CHICKEN, CHORIZO WITH SAFFRON RICE	
SHRIMP SCAMPI	\$16.50pp
JUMBO SHRIMP SAUTEED WITH LEMON GARLIC SAUCE OVER RICE OR YOUR FAVORITE PAST/	Ą
VEGETERIAN ENTREES	
BAKED TOFU BROCCOLI, GINGER TERIYAKI GLAZE AND WHITE SESAME SEEDS	\$9.50 pp
POTATO AU GRATIN	\$ 9.50 pp
THIN SLICED BAKED WHITE POTATOES, GRATED PARMESAN SERVED OVER SAUTEED MUSHR	- 11
EGGPLANT PARMIGIANA	\$10.50pp
MARINARA SAUCE, PARMESAN CHEESE AND MELTED MOZZARELLA	
PASTA ENTREES	
HOUSE VEGETARIAN LASAGNA GRILLED VEGETABLES W/ MOZZARELLA, RICOTTA CHEESE	\$8.50pp
PENNE A LA VODKA SPICY VODKA TOMATO CREAM SAUCE	\$9.50pp
BAKED ZITI FRESH MOZZARELLA, RICOTTA AND PARMESAN WITH TOMATO SAUCE	\$9.50pp
HOUSE BEEF LASAGNA BEEF BOLOGNESE WITH MOZZARELLA AND RICOTTA CHEESE	\$10.50pp
SPAGHETTI BOLOGNESE GROUND BEEF WITH PARMAGIANO CHEESE ON THE TOP	\$10.50 pp
CHEESE RAVIOLI WITH HOUSE OWN CREAMY SAUCE	\$10.50pp
CHEESE TORTELLINI WITH WILD MUSHROOMS IN ALFREDO SAUCE	\$10.50 <i>pp</i>
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PARTY PLATTERS

CURED MEAT & CHEESE MEDLEY

SOME SELECTIONS 10 GUESTS MINIMUM

\$8.50pp

A DELICIOUS SELECTION OF IMPORTED MEATS AND CHEESES; PROSCIUTTO, SOPRESATA, BRESSO PROVOLONE, MUENSTER, SWISS CHEESE SERVED WITH WATER CRACKERS AND HOUSE OWN BAGUET	
SHRIMP COCKTAIL (5 PCS PER PERSON)	\$7.50pp
A SELECTION OF FRESH POACHED COCKTAIL SHRIMPS SERVED WITH HOUSE OWN ZESTY COCKTAIL	41.000 pp
SAUCE AND LEMON WEDGES	
WINGS TRIO (3 PCS PER PERSON)	\$5.50pp
BUFFALO WINGS, ORIENTAL SESAME WINGS AND CAJUN WINGS SERVED WITH BLUE CHEESE DIP	
CHEESE AND CRACKER MEDLEY	\$7.50pp
SUMPTUOUS ARRAY OF THE FINEST DOMESTIC AND IMPORTED GOURMET CHEESES SERVED WITH	. ,,
ASSORTED WATER CRACKERS AND SLICED HOUSE OWN BAGUETTES	
SMOKED SALMON SAMPLER	\$10.50 p
COMBINATION OF NORWEGIAN, NOVA AND SCOTTISH SALMON SERVED WITH TOMATOES, ONIONS,	
PEARL ONIONS, AND CREAM CHEESE GARNISHED WITH LEMON WEDGES AND CAPERS	
AMISH ANTIPASTO SAMPLER	\$8.50pp
ARTICHOKES, OLIVES, SUNDRIED TOMATO, PICKLED PEPPERS, PEARL ONIONS, ITALIAN SOPRESATTA,	
PROSCUITTO, SPANISH CHORIZO, PROVOLONE, BOCCONCINI, WITH CRACKERS AND BAGUETTES	
FRESH MOZARELLA BASIL	\$5.50pp
VINE-RIPENED TOMATOES, FRESH MOZZARELLA AND FRESH BASIL DRIZZLED WITH EXTRA VIRGIN OLI	VE OIL
AND SUNDRIED TOMATOES	
VEGETABLE CRUDITE	\$5.50 <i>pp</i>
A COMPOSITION OF CARROT AND CELERY STICKS, CAULIFLOWER AND BROCCOLI FLORETS, CHERRY	
TOMATOES, ZUCCHINI, AND YELLOW SQUASH SERVED WITH YOUR CHOICE OF DIPS	
CHIPS AND DIPS MEDLEY	\$5.50pp
AN ASSORTMENT OF TORTILLA, POTATO AND VEGETABLE CHIPS SERVED WITH OUR HOUSE OWN	
SALSA, BLACK BEAN DIP AND GUACAMOLE	
DRIED FRUIT SAMPLER	\$8.99pp
ASSORTED DRIED FRUITS SUCH AS PEAR, APPLE, MANGO, PEACH, APRICOT, AND PINEAPPLE	
BEAUTIFULLY DISPLAYED ON A CERAMIC LOOKING TRAY	
FRESH FRUIT SAMPLER	\$4.99pp
SEASONAL FRESH FRUITS SUCH AS HONEYDEW MELON, CANTALOUPE, GRAPES, WATERMELON,	
PINEAPPLE, KIWI GARNISHED WITH MIXED BERRIES	
COCTAIL SANDWICH SAMPLER	\$6.50pp
GOURMET SLIED BREAD WITH ASSORTED MEATS AND CHEESES. WE CUT THEM IN BITE SIZES AND	
DISPLAYED ON A CERAMIC LOOKING TRAY	
SUSHI ROLL MEDLEY (5 PCS ROLL)	\$9.99 pp
SALMON, SHRIMP, TUNA, EEL, CUCUMBER AND CALIFORNIA ROLLS SERVED WITH WASABI, FRESH	
GINGER AND SOY SAUCE	

PARTY PLATTERS

HORS D'OEUVRES

SOME SELECTIONS 10 GUESTS MINIMUM

10 GUESTS MINIMUM

HOUSE MEZE SAMPLER HUMMUS, BABA GHANOUSH, DOLMA (TURKISH STYLE STUFFED GRAPE LEAVES), TABOULI, MIXED OLIVES, AND FETA CHEESE CUBES SERVED WITH BAKED PITA TRIANGLES	\$6.50 <i>pp</i>
ASSORTED FLAVOR OF HOMEMADE HUMMUS GARNISHED WITH ROASTED RED PEPPERS, DILL	\$5.50 pp
ASSORTMENT OF HOME BAKED BUTTER COOKIES, FRUIT BARS, SQUARE DESSERTS AND	\$4.75 pp
BROWNIES GARNISHED WITH SEASONAL FRESH BERRIES CITRUS SAMPLER COLORFUL ARRANGMENT OF SEASONAL CITRUS WEDGES GARNISHED WITH MIXED BERRIES	\$4.99 pp
WHOLE FRUIT SAMPLER COLORFUL COMPOSITION OF RED DELICIOUS APPLES, GRANNY SMITH APPLES, VALENCIA ORA BABY BANANAS AND SEEDLES GRAPES	\$3.99 pp NGES,

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CHOICE of FIVE PIECES HORS D'OEUVRES	\$9.50 pp
- HOUSE BAKED ASSORTED MINI QUICHES	
CRAB CAKES WITH SPICY MAYO ON THE SIDE	
- FRESH FRUITS & CHEESE ON COCKTAIL STICKS	
VEGETABLE EGG ROLLS WITH SWEET AND CHILI SAUCE	
MUSHROOM CAPS STUFFED WITH ASSORTED VEGETABLES	
© SPINAKOPITA MINI PUFF PASTRY TRIANGLES WITH SPINACH	
· TRESH MOZZARELLA, TOMATO AND BASIL ON BRUSCHETTA	
© SAUSAGE BLANKET SERVED WITH HONEY MUSTARD DIPPING SAUCE	
© CUCUMBER FLOWERS TOPPED WITH SALMON MOUSSE AND CAVIAR	
© THAI CHICKEN & CASHEW SPRING ROLLS WITH SWEET AND SOUR SAUCE	
I BEEF SATE ON COCKTAIL STICK COMES WITH TERIYAKI SAUCE ON THE SIDE	
© CIGAR BOREK FLACKY PASTRY WRAPS STUFFED WITH CHEESE AND SPINACH	
CHICKEN SATE ON COCKTAIL STICK COMES WITH PEANUT SAUCE ON THE SIDE	
© COCONUT SHRIMP FRIED ON COCKTAIL STICK WITH TARTAR SAUCE ON THE SIDE	

~ pp: Per Person

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DESSERTS	6 GUESTS MINIMUM / TWO DAYS ADVANC	E for SOME ITEM
COOKIES & BROWNIES MEDLEY	ITER COOKIES, BROWNIES AND FRUIT BARS	\$ 4.75 pp
ASSOLUTIENT OF HOME MADE DAILED DO	TER COORES, DROWNES AND THOM DAILS	
ASSORTED DRIED FRUIT		\$ 8.99
ASSORTED DRIED FRUITS SUCH AS PEAR, AP BEAUTIFULLY DISPLAYED ON A CERAMIC LO	PLE, MANGO, PEACH, APRICOT, AND PINEAPPLE OKING TRAYS	
FRESH FRUIT SAMPLER		\$4.99
	DNEYDEW MELON, CANTALOUPE, GRAPES, WATERN ED WITH STRAWBERRY FRUIT DIP	
EUROPEAN PASTRIES ECLAIR, CANOLIES, N	IAPOLEONS, AND CREAM PUFFS (3 pcs per guest)	\$4.99
PETITE FOURS MEDLEY FRENCH STYLE ASS	SORTED MINI PETIT FOURS (3 pcs per guest)	\$4.25
DESSERT in GLASS TIRAMISU, PROFITEROL	ES, COCOLATE MOUSSE, CREME BRULEE	\$ 5.99 p
CUPCAKES CHOCOLATE, VANILLA AND RED		\$3.50 p
	, PEANUT BUTTER, or OATMEAL RAISIN	
	IIO and WALNUT (2 pcs per guest)	- /
CHOCOLATE DIPPED STRAWBERRIES		 \$3.99 e
	ROT OR RED VELVETAND KEYLIME	\$7.99e
4" MINITARTS BERRY BERRY, PEACH, PEAR		
7" KOSHER CAKES STRAWBERKY SHUKI, II	RAMISU, OREO, NY BLACK OUT, BLACK FOREST AZELNUT , CHOCOLATE, BLACK & WHITE	\$29.99 \$34.99
8" MUUSSE CARES STRAWBERRY, ONEO, IL	AZELNUT, CHOCOLATE, DEACK & WITTE	
EVENT CAKES	TWC	DAYS ADVANCI
ALL OUR PRODUCTS ARE MADE OF THE FINE WITH OLD WORLD BAKERY STILL AND ALL O	EST, ALL NATURAL INGREDIETNS INGENUOUSLY BLI OF OUR EVENT CAKES ARE KOSHER	ENDED
CAKE OPTIONS VANILLA or CHOCOLATE FILLING OPTIONS CHOCOLATE MOUSSE, BLACKOUT, BASPBERE	RY, PEACH, BLUEBERRY, PINEAPPLE CUSTARD, LEMO	N
QUARTER SHEET SERVES 15-25 PEOPLE / 9.	.5" x 9.5" OLATE FUDGE ICING	\$80.00∉ \$85.00∉
12" ROUND CAKE SERVES 25-35 PEOPLE		
	OLATE FUDGE ICING	\$110.00
BUTTER CREAM or CHOCO WHIPPED CREAM or RED	VELVET	\$125.00
BUTTER CREAM or CHOCO WHIPPED CREAM or RED	VELVET	\$125.00
BUTTER CREAM or CHOCO WHIPPED CREAM or RED	VELVET	\$125.00
BUTTER CREAM or CHOCO WHIPPED CREAM or RED HALF SHEET CAKE SERVES 35-50 PEOPLE / BUTTER CREAM or CHOCO	VELVET	\$125.00
BUTTER CREAM or CHOCO WHIPPED CREAM or RED HALF SHEET CAKE SERVES 35-50 PEOPLE / BUTTER CREAM or CHOCO WHIPPED CREAM or RED	VELVET	\$125.00

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6 GUESTS MINIMUM

CUSTOM LOGOS and IMAGE / PICTURE CAKES AREA AVAILABLE AT AN ADDITIONAL CHARGE

BEVERAGES

JUICES - 8 02 -	
ORANGE JUICE	\$2.50 ea
APPLE JUICE	\$2.50 ea
CRANBERRY JUICE	\$2.50 ea
GRAPEFRUIT JUICE	\$2.75 ea
SOFT DRINKS	
CANNED SODA	\$1.35 ea
BOTTLE SODA	\$2.19 ea
LEMONADE	\$2.50 ea
WATERS	
NATURAL SPRING WATER	\$1.35 ea
MINERAL WATER	\$1.99 ea
VITAMIN WATER	\$2.50 ea
COFFEE - TEA SERVICE 10 oz serving size comes with sugar and whole milk on the side 10 GUESTS MINIMUM	
HOUSE BLEND COFFEE	\$2.00 pp
HOUSE DECAFFEINATED COFFEE	\$ 2.15 pp
HOUSE BLEND FRENCH VANILLA	\$ 2.15 pp
HOUSE BLEND HAZELNUT	\$ 2.15 pp
HOT CHOCOLATE	\$2.50 pp
BLACK & HERBAL TEA	\$ 2.00 pp
ORGANIC GREEN TEA	\$2.25 pp
ICED COFFEE - ICED TEA SERVICE 16 oz serving size comes with sugar and whole milk on the side	
ICED COFFEE	\$2.50 pp
ICED TEA	\$2.00 pp
ADDITIONS	
ICE BAG	\$2.50 ea
QUART of HALF & HALF MILK	\$2.99 ea
QUART of SKIM MILK	\$1.99 ea
QUART of SOY MILK	\$2.99 ea
WINE and BEER SERVICE IS AVAILABLE	
PLEASE CONTACT OUR CATERING REPRESENTATIVE	

~ ea: Each ~ pp: Per Person

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SERVICES & CONDITIONS

ORDERING

ORDERS MUST BE PLACED 24 HOURS IN ADVANCE. SAME DAY ORDERS ARE SUBJECT TO A 10% EXPEDITE FEE, A CREDIT CARD NUMBER IS NEEDED IN ORDER TO PROCESS AN ORDER, ORDERS MIGHT BE SUBJECT TO DEPOSIT. PHONE HOURS: 7AM -7PM MONDAY THROUGH TO SATURDAY.

SERVICE HOLIRS 7 DAYS & WEEK 24 HOLIRS & DAY IN MOST CASES ORDERS CAN BE PLACED BY PHONE, BY FAC OR VIA EMAIL

ONLINE: WWW.AMISHFINEFOOD.COM EMAIL: AMISHFINEFOOD@MSN.COM

* ORDERS PLACED FROM 4PM TO 6PM FOR NEXT DAY SERVICE MIGHT BE LIMITED * SAME DAY ORDERS WILL BE ACCOMMODATED WEHENEVER POSSIBLE

PRESENTATION

SELECTION

ALL ITEMS DELICATELY DISPLAYED ON CEREMIC LOKKING TRAYS.PAPER GOODS, CLEAR UTENSILS AND CONDIMENTS INCLUSIVE. DELUXE PRESENTATION IS AVAILABLE. PLEASE INQUIRE. IF YOU LIKE TO SEE OUR SAMPLE PRESENTATION PLEASE CONTACT TO OUR CATERING REPRESENTATIVE

OUR RECIPIES MAY CHANGE BASED ON OUR ABILITY TO MAINTAIN WUANTITY AND FRESHNESS YOU CAN CHOOSE FROM AMONG ONE OF OUR PLANNED MENUS OR YOU CAN PLAN YOUR OWN FROM OUR EXTENSIVE LIST. DIETRY NEEDS WILL BE ACCOMODATED IF NECESSARY. IN MOST CASES SUBSTITUTIONS CAN BE MADE. WE WILL BE HAPPY TO CREATE A CUSTOM MENU FOR YOUR SPECIAL NEED

PRICING MENU PRICES ARE ACCORDING TO PER PERSON UNLESS OTHERWISE INSTRUCTED. PRICING MAY VARY

UPON SELECTION. PRICES SUBJECT TO CHANGE WITHOUT ANY NOTICE. PAYMENT PAYMENTS MAY BE MADE WITH CASH, VISA, MASTER CARD, AMERICAN EXPRESS OR COMPANY CHECK

FOR CORPORATE ACCOUNT. CORPORATE ACCOUNTS ARE WELCOME. PLEASE INQUIRE DFI IVFRY

DELIVERY CHARGE MAY BE APPLY AND STARTS FROM \$12 MINUMUM PER DELIVERY MONDAY THROUGH FRIDAY IN MANHATTAN. DELIVERIES OUTSIDE MANHATTAN OR ON THE WEEKENDS MAY HAVE ADDITIONAL CHARGES. PLEASE INOUIRE

GRATUITY GRATUITY IS 10% IF THE FOOD AND BEVERAGE FEE PER DELIVERY MONDAY THROUGH FRIDAY.

ADDITIONAL CHARGES MAY APPLY ON THE WEEKENDS. THIS CHARGE IS AUTOMATICALLY ADDED TO YOUR INVOICE FOR YOUR CONVENIENCE CANCELLATIONS

UNLESS OTHERWISE STIPULATED, CANCELATIONS ARE ACCPTED 24 HOURS PRIOR TO YOUR ORDER, AFTER THAT TIME, YOU WILL BE CHARGED FOR ANY FOODS THAT HAVE BEEN ORDERED

RENTALS CUSTOMERS ARE RESPONSIBLE FOR THE EQUIPMENT. RENTALS FOR YOUR SPECIAL EVENT CAN BE ARRANGED THROUGH AMISH CATERING WITH PROPER ADVANCE NOTICE OF 48 HOURS