

Special Events Menu





DINNER SPECIAL EVENT MENUS

Two Course Menu	30.00 per person
Three Course Menu\$ Choice of salad, entrée, dessert and non-alcoholic beverages, OR appetizer, salad and entrée and non-alcoholic beverages	35.00 per person
Four Course Menu	• •

Prices do not include tax or gratuity.

Also included:
Contract
Credit authorization form



TWO COURSE MENU

Includes salad, entrée and non-alcoholic beverages.

SALAD

Choice of Caesar or Fresh Greens

Select one from the following:

PASTA

LASAGNA Traditional layered pasta with your choice of meat or chicken, ricotta cheese and marinara sauce topped with mozzarella cheese

AMICI'S ZITI Ziti pasta prepared in a pink sauce with ricotta cheese and lightly breaded eggplant topped with mozzarella cheese

EGGPLANT PARMIGIANA Lightly breaded eggplant stuffed with ricotta and mozzarella layered with our marinara sauce and mozzarella cheese

CHICKEN-Choice of:

CHICKEN FRANCESE Egg battered and fried chicken breast served in a lemon butter sauce CHICKEN MARSALA Chicken breast lightly floured and sautéed with mushrooms and marsala wine

SEAFOOD-Choice of:

FISH OREGANATO fish sautéed in lemon, butter and, garlic topped with breadcrumbs and served with roasted rosemary potatoes.

SHRIMP SCAMPI Sautéed shrimp in a garlic, wine, lemon butter sauce



THREE COURSE MENU

Includes salad, entrée, dessert and non-alcoholic beverages.

SALAD

Choice of Caesar or Fresh Greens

Select one from the following:

PASTA-Choice of:

LASAGNA Traditional layered pasta with your choice of meat or chicken, ricotta cheese and marinara sauce topped with mozzarella cheese

AMICI'S ZITI Ziti pasta prepared in a pink sauce with ricotta cheese and lightly breaded eggplant topped with mozzarella cheese

EGGPLANT PARMIGIANA Lightly breaded eggplant stuffed with ricotta and mozzarella layered with our marinara sauce and mozzarella cheese

CHICKEN-Choice of:

CHICKEN FRANCESE Egg battered and fried chicken breast served in a lemon butter sauce CHICKEN MARSALA Chicken breast lightly floured and sautéed with mushrooms and marsala wine

SEAFOOD-Choice of:

FISH OREGANATO fish sautéed in lemon, butter and, garlic topped with breadcrumbs and served with roasted rosemary potatoes.

SHRIMP SCAMPI Sautéed shrimp in a garlic, wine, lemon butter sauce

DESSERTS (one per guest)

CHOCOLATE MOUSSE CAKE rich chocolate mousse cake CHEESECAKE Slice of cheesecake topped with strawberry syrup



THREE COURSE MENU

Includes salad, appetizer, entrée and non-alcoholic beverages.

SALAD

Choice of Caesar or Fresh Greens

FRESH ANTIPASTI (one per guests)

BRUSCHETTA Flat bread topped with a mixture of fresh diced tomatoes, basil, garlic and extra virgin olive oil

MOZZARELLA CAPRESE Fresh mozzarella with olive oil and basil over slices of tomato

Select one from the following:

PASTA-Choice of:

LASAGNA Traditional layered pasta with your choice of meat or chicken, ricotta cheese and marinara sauce topped with mozzarella cheese

AMICI'S ZITI Ziti pasta prepared in a pink sauce with ricotta cheese and lightly breaded eggplant topped with mozzarella cheese

EGGPLANT PARMIGIANA Lightly breaded eggplant stuffed with ricotta and mozzarella layered with our marinara sauce and mozzarella cheese

CHICKEN-Choice of:

CHICKEN FRANCESE Egg battered and fried chicken breast served in a lemon butter sauce CHICKEN MARSALA Chicken breast lightly floured and sautéed with mushrooms and marsala wine

SEAFOOD-Choice of:

FISH OREGANATO Fish sautéed in lemon, butter and, garlic topped with breadcrumbs and served with roasted rosemary potatoes.

SHRIMP SCAMPI Sautéed shrimp in a garlic, wine, lemon butter sauce



FOUR COURSE MENU

Includes salad, appetizer, entrée, dessert and non-alcoholic beverages.

SALAD

Choice of Caesar or Fresh Greens

FRESH ANTIPASTI (one per guest)

BRUSCHETTA Flat bread topped with a mixture of fresh diced tomatoes, basil, garlic and extra virgin olive oil

MOZZARELLA CAPRESE Fresh mozzarella with olive oil and basil over slices of tomato

Select one from the following:

PASTA choice of:

LASAGNA Traditional layered pasta with your choice of meat or chicken, ricotta cheese and marinara sauce topped with mozzarella cheese

AMICI'S ZITI Ziti pasta prepared in a pink sauce with ricotta cheese and lightly breaded eggplant topped with mozzarella cheese

EGGPLANT PARMIGIANA Lightly breaded eggplant stuffed with ricotta and mozzarella layered with our marinara sauce and mozzarella cheese

CHICKEN-choice of:

CHICKEN FRANCESE Egg battered and fried chicken breast served in a lemon butter sauce CHICKEN MARSALA Chicken breast lightly floured and sautéed with mushrooms and marsala wine

SEAFOOD-choice of:

FISH OREGANATO fish sautéed in lemon, butter and, garlic topped with breadcrumbs and served with roasted rosemary potatoes.

SHRIMP SCAMPI Sautéed shrimp in a garlic, wine, lemon butter sauce **GRILLED SALMON** Salmon filet simply seasoned with cracked black pepper and sea salt. Served with sautéed vegetables.

DESSERTS (one per guest)

CHOCOLATE MOUSSE CAKE rich chocolate mousse cake CHEESECAKE Slice of cheesecake topped with strawberry syrup



CREDIT CARD AUTHORIZATION FORM

DATE:
I, (client's name) authorize Amici's Trattoria Italiana to charge my credit card according to the details below. I guarantee full payment of the account described.
Amount Charged/(Credit):
For: Reservation Deposit Final Bill (Check all that apply)
Name of Function:
Date of Function:
Type of Card: AMXMCVISADINERSDISCOVER
Card Number:
Expiration Date:
CVV2 Number: (Three-digit number located on the back of your card, for AMX only it is the four-digit number on the front of the card)
Signature of authorized user Or authorized agent of the authorized user:
Full imprinted name is it appears on the card:
Billing address of cardholder:
Home phone number: ()Work phone number: () Fax number: ()

Special Event General Information

To reserve a date/time for your special event, a deposit of 25% is required.

The minimum requirement for these menus is 15 people. The price and gratuity are not included in the given price. Gratuity of 18% will be automatically added to the check.

Coffees and alcohol are not included in any of the prices. Coffee and alcohol are per consumption. For the alcohol we can do:

<u>open bar</u>: person in charge/host(ess) pays for everything

<u>cash bar</u>: every guest receives a separate check
or

no bar: you do not want anyone consuming alcohol

All events will have a 3 hour maximum duration time.

A final guest count will be needed 24 hours before the event.

If you have any additional questions or concerns, please contact a manager at 305-388-3787 or email me at infoamicismiami@gmail.com

AMICI'S TRATTORIA ITALIANA SPECIAL EVENT CONTRACT

Amici's Trattoria Italiana Staff will be at your disposal to help you plan your function. All reservations and agreements are subject to the rules and regulations of Amici's Trattoria Italiana.

- 1. Final count of attendance must be received no later than 24 hours prior to the function. This number will be considered final and is not subject to change.
- 2. A signed Special Event Contract and complete Credit Card Authorization for 25% reservation fee are required to secure the reservation. Final payment must be made on the day of the function by credit card. All cancelations must be at least 3 days prior. If cancelation is not timely received the reservation fee will be charged to the credit card.
- 3. Special events can last up to two hours.
- 4. Amici's Trattoria Italiana will not be liable for damage to or loss of any merchandise displayed or left anywhere. Client agrees to be responsible for any damage done to the premises during the duration of the event.
- 5. This Agreement constitutes the agreement between the parties and may not be modified.

Menu Selection	
Attendance Guarantee #	
Reservation Fee \$	
Date of Special Event	
Time of Special Event	