

Banquet Menu

Banquet Policies

Amici's is proud to offer great Italian cuisine at reasonable prices. Our banquet room can accommodate up to 100 people for one of our great buffets, sit down dinners, or luncheons.

To hold a date, a \$200.00 NON-REFUNDABLE deposit must be paid. This amount will be deducted from your final bill.

A \$10.00 per hour bartender fee will be included in final bill.

A hall charge of \$100.00 to \$150.00 and a minimum total of \$525 applies. This total includes hall charge, bartender fee and dinner, and excludes any alcohol purchase and gratuity.

The banquet hall will be available two hours prior to event for decorating and setup unless other arrangements have been made. All decorations must be removed and any damage to walls and/or carpets will be charged to the customer.

Confetti and glitter are NOT allowed. An additional cleanup charge will be assessed if confetti is used.

A final guest count must be provided at least one week prior to the event.

An 18% gratuity and 5.6% sales tax will be added to food and liquor bill. Payment is due the day of the event. We accept cash, check, or visa/master card.

No food may be brought in under any circumstances. Cakes will be allowed in with prior approval, at an additional charge. Customer must provide a valid food license copy from the cake maker to Amici's 4 days prior to date. A cake fee of \$2.00 per person applies for cake cutting, serving, and cleanup. No food or leftovers will be allowed to be carried out except for cakes and desserts.

Amici's staff reserves the right to refuse service of alcoholic beverages to any person at the employee's discretion. Under-age people will not be allowed at the bar.

Table linens are available for a charge.

Appetizers:

Amici's is proud to offer homemade mozzarella sticks, deep-fried eggplant, cheese platters, and bruschetta. We provide combinations for groups of 30, 50, 75 or 100. Prices vary: please inquire.

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Build Your Own Pasta Party

Our pasta parties are a mixture of exciting ingredients that allow your guests to pick and choose to create their perfect dish!

Level One is \$10.99 per person and includes the choice of two pastas, two sauces, salad and bread.

Level Two is \$13.50 per person and includes the choice of two pastas, Italian sausage, meatballs, meat sauce, pesto sauce, garlic butter, tomato sauce, pomodoro sauce, alfredo sauce, salad and bread.

Level Three is \$14.00 per person and includes the choice of two pastas, Italian sausage, meatballs, meat sauce, pesto sauce, garlic butter, tomato sauce, pomodoro sauce, alfredo sauce, salad and garlic bread.

The Amici is \$15.99 per person and includes the choice of two of the following entrées:

Baked Mostaccioli - A blend of Italian sausage, peppers, onions, and Mostaccioli in tomato sauce, layered with mozzarella and provolone cheese.

Lasagna - Layers of ricotta, tomato sauce, seasoned beef sirloin, Italian cheeses, spinach, and wide noodles.

Grilled Italian Sausage - Strips of sweet Italian sausages sautéed with peppers, onions, and topped with mozzarella.

Cheese Ravioli - Ricotta cheese filled, served with Amici's homemade tomato sauce.

The above entrees include: potatoes (sausages only), mixed vegetables, garden salad with choice of three dressings, and bread.

The Amici Deluxe is \$16.99 per person and includes the choice of two of the following entrées:

Baked Mostaccioli - A blend of Italian sausage, peppers, onions, and Mostaccioli in tomato sauce, layered with mozzarella and provolone cheese.

Chicken Marsala - Tender chicken dusted in flour and sautéed in imported sweet Marsala wine and fresh mushrooms.

Baked Wisconsin Cod - Crusted with coarse Japanese bread crumbs, mixed with assorted Wisconsin cheeses and herbs, baked in white wine and butter.

The above entrees include: potatoes, mixed vegetables, garden salad with choice of three dressings, and bread.

The Amici Supreme is \$17.99 and includes the choice of two of the following entrées:

Lobster Stuffed Ravioli - Ravioli stuffed with lobster and served with a white wine cream sauce.

Beef Tenderloin Ala Stroganoff - Tenderloin tips sautéed with mushrooms, onions and finished in a sherry sour cream sauce. Topped with julienne scallions and beets. Served over buttered noodles.

Roast Prime Rib of Beef -10ozs. of slow cooked prime rib in au jus. Larger cuts available for an up charge. Available for parties of 30 or more only.

The above entrees include: potatoes (prime rib only), mixed vegetables, garden salad with choice of three dressings, and bread.

The Amici Ultimate is \$20.99 and includes the choice of two of the following entrées:

Shrimp Amici's - Jumbo gulf shrimp sautéed with fresh garlic, onions, peppers, mushrooms, lemon, white wine and parmesan over angel hair pasta.

Stuffed Shrimp over Angel Hair - Shrimp stuffed with lobster, crab, garlic and cheese. Set atop of a bed of angel hair pasta, topped with a garlic butter sauce.

Gorgonzola Topped Crusted Sirloin File - Charbroiled and stuffed with bacon, onions, and mushrooms.

Filet Mignon 6oz cooked Medium - for an up charge of \$4.50 per guest.

The above entrees include: potato (except for the pasta dishes), mixed vegetables, garden salad with choice of three dressings, and bread

Desserts:

Amaretto cheesecake, Canoli, and Tiramisu are \$5.50 per guest or \$2.75 for half orders. Sheet Cake plated and served is \$2.75 per guest.

Pizza Parties:

Three variations of Pizza Parties are available:

Level One - includes a cheese pizza, cheese and pepperoni, cheese and sausage, House Special, Amici's Deluxe, cheese with both sausage and pepperoni, and one specialty pizza (BBQ Chicken, Vegetali Supremo, Pizza Blanco, or Pesto Pizza) \$8.50 per guest.

Level Two - Level One pizza combination plus garlic bread. \$9.00 per guest.

Level Three - Level Two combination plus salad \$11.00 per guest.