



## CATERING MENU

187 Warren Street, Suite 100  
Jersey City, NJ 07302

**Tel: 201-332-2200**

Fax: 201-332-0100

**[www.ameliastbistro.com](http://www.ameliastbistro.com)**

## CATERING TERMS & POLICIES

### ORDERING

All catering orders may be placed 7 days a week from 8 am – 11 pm. Some items may require 24 hour notice. Please try to place your order as early as possible to insure availability and prompt delivery. We accept last minute order without penalty and in most cases require only two hours notice to fulfill your order.

### PAYMENT

Visa, Master Card, American Express, Discover, Cash & Corporate Checks (payable to Amelia's Bistro). House account inquiries are welcome.

### CANCELLATIONS

24 hour notice is required to cancel an order. Orders canceled with less than 24 hour notice will be subject to 30% cancellation fee to recover food and labor costs. Special item purchases such as flowers or equipment will be billed at 100%.

### PRICING

All menu items are priced per person unless otherwise noted. Prices do not include sales tax and are subject to change.

### ORDER MINIMUMS

In an effort to maintain our high standards, while keeping our prices competitive, it is necessary to keep all catering orders to a 8 - 10 person minimum.

### SECURITY

Please inform us of any special security requirements or elevator restrictions in your building so we can make proper arrangements for an easy delivery. All delivery personnel will have a proper identification.

### DELIVERIES

Please give us the most descriptive instructions on where your catering should be delivered to insure prompt service.

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## OUR DISTINGUISHED CLIENTS

Donald Trump	Jersey City Medical Center
Ivanka Trump	Am Docs
AIG	York Advisors
TD Ameritrade	Prisma
Bel-Fuse	Applied Medical
Candlewood Suites	Forest Labs
Cap Gemini	Capt Jonathon Stone
Dentino Marketing	JP Morgan Chase
Goldman Sachs	Pershing
Hughes Hubbard Ried	Bank of America
IBM	Hartfield, Titus & Donnelly
ICAP	Soleil Securities
Jansen Pharmaceutical	Metro Homes
Liberty Marina	Merrill Lynch
K Hovnanian	Morgan Stanley
Knight Securities	Price Waterhouse Cooper
Lehman Brothers	Pulte Homes
Lord Abbot	





# SIGNATURE LUNCH PACKAGES

PRICES ARE BASED ON A  
10 GUEST MINIMUM

PG 3

<p><b>AMELIA'S #1</b>                     \$13.50</p> <p>Selection of Our Assorted Sandwich Options and 1 Side Salad</p>	<p><b>AMELIA'S #2</b>                     \$17.50</p> <p>Selection of Our Assorted Sandwich Options 1 Side Salad and Bistro Sweet Tray</p>	<p><b>AMELIA'S #3</b>                     \$20.95</p> <p>Selection of Our Assorted Sandwiches 2 Side Salads and a Combination Fruit Bistro Sweet Tray</p>
<p><b>DELI PLATTER</b>                     \$16.95</p> <p>Roast Beef, Ham, Roast Turkey, Swiss and Cheddar Cheese. Assorted Relish Tray And A Choice of 1 Side Salad Assorted Breads &amp; Condiments</p>	<p><b>MINI SANDWICH PLATTER</b>                     \$7.95</p> <p>On Our Signature Homemade Mini Rolls 2 Per Person</p>	<p><b>SOUP &amp; 1/2 SANDWICH</b>                     \$12.50</p> <p>Selection of Our Assorted Sandwich Options and Choice of Home Made Soup</p>
<p><b>THE CHAR GRILLER</b>                     \$19.95</p> <p>Sliced Grilled Steak and Chicken Peppers, Onions and Mushrooms. Choice Of 1 Side Salad Our Signature Rolls <i>Add Dessert For \$4.00 Per Guest</i></p>	<p><b>PIZZA PARTY</b>                     \$14.95</p> <p>Selection of 2 Pizzas (Margherita Pizza, Pepperoni Pizza, Italian Pizza, Vegetable Pizza and Buffalo Pizza) White Truffle Pizza add \$1.50 Selection Of 1 Side Salad and Bistro Sweet Tray</p>	<p><b>DELUXE</b>                     \$23.95</p> <p>Choice of 1 Entrée Salad (see page 2) Served with Our Signature Dinner Rolls and 2 of the Following:</p> <ul style="list-style-type: none"> <li>• Pasta of the Day</li> <li>• Grilled Vegetables</li> <li>• Homemade Soup</li> <li>• Bistro Sweet Tray</li> <li>• Seasonal Fresh Fruit</li> </ul>



## SANDWICHES

- Fresh Mozzarella**  
Roasted peppers, tomatoes, fresh basil and olive oil
- Freshly Roasted Beef**  
Plum tomatoes, red onions and horseradish dressing
- Granny Apple Chicken Salad**  
Raisins, walnuts, gruyere cheese and apples
- The Caprese**  
Grilled chicken, fresh mozzarella, roasted peppers, tomatoes, basil and olive oil
- The Italian**  
Provolone, genoa salami, imported ham, roasted red peppers and pesto mayo

- Tuscan Chicken**  
Marinated chicken breast, fire roasted red peppers, provolone and grilled eggplant
- The Chipotle Club**  
Grilled chicken, applewood smoked bacon, avocado, tomatoes, smoked gouda and chipotle mayo
- The Pacific Sun**  
Blackened chicken, grilled pineapple, gruyere cheese and citrus mayo
- Chicken Margherita**  
Lime and cilantro grilled chicken breast, grilled peppers and sautéed onions with chipotle mayo

- French Bistro**  
Black forest ham, slow roasted turkey, brie cheese, lettuce, tomatoes and dijon mustard
- Prosciutto Di Parma**  
Artichoke hearts, arugula, fresh mozzarella and olive oil
- Chicken Mediterranean**  
Grilled chicken breast, mixed greens, onions, cucumbers, artichokes hearts, feta cheese and kalamata olives with balsamic vinaigrette
- Smoked Salmon**  
Smoked salmon, dill cream cheese, capers, onions, lettuce and tomatoes

## BISTRO WRAPS

- Thai Shrimp**  
Grilled spicy shrimp, mango chutney, arugula, chopped peanuts & fresh herbs topped with thai chili vinaigrette
- Chimichurri Chicken**  
Sliced grilled chicken breast, corn and black bean salsa, tomatoes and mixed greens with a chimichurri sauce

- Santa Fe BLT**  
Applewood smoked bacon, grilled chicken, lettuce, tomatoes, corn & black bean salsa and chipotle mayo
- Chicken Caesar**  
Grilled chicken breast, crispy romaine lettuce, tomatoes, caesar dressing and reggiano cheese

- Grilled Vegetable**  
Seasonal grilled vegetables, fresh mozzarella, roasted peppers and tomatoes
- Slow Roasted Turkey**  
Dried cranberries, applewood smoked bacon, lettuce, tomato and gorgonzola spread
- Buffalo Chicken**  
Buffalo style chicken tenders, lettuce, tomatoes onions and blue cheese

# SIDE SALADS

Served as an accompaniment to our sandwich platter: see page 3  
Salads purchased Ala Carte \$4.95 per guest unless noted additional charge

**Field Greens**  
With fresh seasonal vegetables

**Classic Caesar Salad**  
Crisp romaine lettuce, croutons and parmigiana with creamy caesar dressing

**Cold Pasta Salad**  
Grilled seasonal vegetables

**Israeli Couscous** add \$1.50  
Dried cranberries, celery and walnuts

**Asian Salad**  
Napa cabbage, romaine lettuce mandarin orange slices and peanuts with sesame ginger vinaigrette

**Amelia's Cole Slaw**

**Arugula & Goat Cheese** add \$2.50  
Endive, dried cranberries and pine nuts with lemongrass vinaigrette

**Tomato, Cucumber & Feta Cheese**

**Santa Fe Corn & Black Bean Salad**

**Tabuli** add \$1.25

**Pear & Gorgonzola Salad** add \$3  
Caramelized pears, pine nuts, bacon and dried cranberries, over mixed greens with lemongrass vinaigrette

**Sundried Tomato, Pesto Pasta**

**German Potato**  
Roasted red bliss potatoes, onions, bacon, and fresh herbs

**Tri - Colore** add \$2  
Endive, radicchio and arugula

**Bangkok Noodles**  
Soba noodles (whole wheat) sesame peanut ginger sauce



# ENTREE SALADS

MINIMUM 8 GUESTS  
ALL PRICES ARE PER GUEST

Served with our signature dinner rolls

**Buffalo Chicken Salad** \$11.95  
Buffalo style chicken over romaine lettuce, cucumbers, tomatoes and creamy blue cheese dressing

**Chicken Caesar Salad** \$11.95  
Grilled chicken with our classic caesar salad  
sub grilled salmon add \$3

**Pear & Gorgonzola Salad** \$14.95  
Grilled chicken, caramelized pears, dried cranberries, bacon and pine nuts, over mixed greens with lemongrass vinaigrette

**Chicken Mediterranean** \$12.95  
Grilled chicken, mixed greens, tomatoes, cucumbers, artichoke hearts, red onions, feta cheese, kalamata olives and balsamic vinaigrette

**Thai Steak & Noodle Salad** \$16.95  
Grilled filet mignon, asian noodles, fresh mango, peanuts, romaine and fresh herbs in a thai chili vinaigrette

**Grilled Margherita Shrimp** \$14.95  
Grilled shrimp marinated in tequila, lime and cilantro on a bed of field greens, tomato, red onions and avocado topped with a tequila citrus vinaigrette

**The Rising Sun Salmon** \$14.95  
Pan-seared wasabi sesame crusted salmon with edon wheat noodles and asian greens topped with a mirin soy vinaigrette

**Cobb Salad** \$12.95  
Grilled chicken, bacon, blue cheese, chopped egg, tomatoes, avocado, field greens and blue cheese dressing

**Chilled Louisiana Tilapia** \$13.95  
Blackened filet of tilapia with creamy cilantro lime dressing on a bed of our ideal mixed greens romaine, frisee and arugula

**The Grilled Vegetarian** \$11.95  
Field greens, tomatoes, onions, black olives, mushrooms and artichoke hearts topped with grilled seasonal vegetables

**Rokka Salad** \$12.95  
Baby arugala, greek halloumi (marinated goat cheese) artichoke hearts roasted red peppers, with herb balsamic vinaigrette

**Ahi Tuna Salad** \$14.95  
Pan seared rare tuna, napa cabbage, crunchy asian noodles, red peppers, scallions and asian vinaigrette







# LUNCH & DINNER PACKAGES

MINIMUM 10 GUESTS  
ALL PRICES ARE PER GUEST

## AMELIA'S CLASSIC \$25.95

*Served with our signature dinner rolls*

### Mixed Garden Salad

With balsamic vinaigrette

### Chicken Sauvignon

Sautéed mushrooms, white wine, lemon and scallions

### Lemongrass Roasted Salmon

With lemongrass butter sauce

### Penne Ala Vodka

Fresh cream, peas, vodka, parmigiano-reggiano and marinara

### Garden Medley of Vegetables

White wine, fresh herbs and garlic

### Jasmine Rice

## THE I DO \$22.95

*Served with our signature dinner rolls*

### Classic Caesar Salad

Creamy caesar dressing, croutons and parmigiano-reggiano cheese

### Gorgonzola Chicken Breast

Stuffed with spinach and blue cheese

### Tilapia Provencal

Artichokes, capers, olives, tomatoes red and green peppers and fresh herbs

### Crystallized Finger Carrots

### Garlic Mashed Potatoes

## SOUTHERN BBQ \$21.95

*Served with our signature dinner rolls*

### Baby Back Ribs

With spicy and tangy barbeque sauce

### Barbeque Grilled Chicken

Barbequed chicken breasts

### Herb Roasted Potatoes

### Jalapeño Corn Breads

### AMELIA'S Cole Slaw

### Baked Beans

## THE ELITE \$29.95

*Served with our signature dinner rolls*

### Tri-Colore Salad

Endive, radicchio and arugula

### Filet Mignon Medallions

Wild mushroom reduction

### Miso Glazed Black Cod

With miso

### Tuscan Lemongrass Chicken

Artichokes, capers and tomatoes

### White Truffle and Walnut Mashed Potatoes

### String Beans Almondine

## THE ECLECTIC \$27.95

*Served with our signature dinner rolls*

### Thai Steak Salad and Noodle Salad

Grilled filet mignon, asian noodles, fresh mango, peanuts romaine lettuce and fresh herbs in a thai chili vinaigrette

### Louisiana Mahi Mahi

Pan seared with pineapple chipotle salsa

### Rigatoni Pollo

With grilled chicken, broccoli, garlic and red pepper

### Coconut Rice

## NICE AND EASY \$26.95

*Served with our signature dinner rolls*

### Garden Mixed Greens

With balsamic vinaigrette

### Roasted Barley Stout Boneless Short Ribs

Barley stout demi glaze

### Amelia's Mac and Cheese

Aged Goat, gruyere, mascarpone cheese, bacon and mushrooms

### Fingerling Potatoes

### Cream Spinach

**TOP OFF YOUR SPECIAL EVENT WITH AMELIA'S GREAT DESSERTS!**

[www.ameliasbistro.com](http://www.ameliasbistro.com)

# HOT ENTREES

MINIMUM 10 GUESTS  
ALL PRICES ARE PER GUEST

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## CHICKEN

\$18.75

*Served with two side dishes and our signature dinner rolls*

### Chicken Sauvignon

Sautéed with mushrooms, white wine, lemon and scallions

### Chicken Mediterranean

Sautéed with mushrooms, artichokes, kalamata olives and feta

### Chicken Francaise

Sautéed chicken breast with white wine, garlic and lemon butter sauce

### Boneless Oven Roasted Free Range Chicken

Marinated Bell & Even's half chicken

### Panko Crusted Chicken Cutlet

Pan fried chicken cutlet

### Jamaican Chicken with Mango Chutney

Grilled with spicy jerk seasoning and served with tangy mango chutney

### Gorgonzola Chicken Breast

Stuffed with spinach and blue cheese

### Tuscan Lemongrass Chicken

Artichokes, capers and tomatoes

## SEAFOOD

\$21.25

*Served with two side dishes and our signature dinner rolls*

### Miso Glazed Black Cod \$22.95

With miso

### Lemongrass Roasted Salmon

Lemongrass butter sauce

### Caribbean Tuna Steak

Blackened rare tuna steak with mango salsa

### Louisiana Mahi Mahi

Pan-Seared Mahi Mahi with Pineapple Chipotle Salsa

### Paella Valencia (24 hour notice required)

With chicken, mussels, clams, calamari, shrimp and chorizo

### Tilapia Provencal

Artichokes, capers, olives, red and green peppers, tomatoes and fresh herbs

### Tex-Mex Shrimp

Cilantro & tortilla crusted shrimp, key lime cilantro & tomato salsa

### Chesapeake Crab Cakes

Served over a bed of greens with spicy mango puree



## BEEF LAMB & PORK \$20.50

*Served with two side dishes and our signature dinner rolls*

### Grilled Applejack Pork Chops

With fire roasted apples, dried cranberries and garlic mashed

### 5 Spice Flank Steak

Grilled with sautéed peppers, onions and ponzu sauce

### Tri-Colore Steak Au Poivre

Black, white and pink pepper crusted steak with brandy cream sauce

### Filet Mignon Medallions \$22.95

With wild mushroom, merlot reduction

### Crackling Pork

With garlic, lemon, cilantro and olive oil

### Ember Grilled Steak

With wild mushroom & blue cheese reduction topped with frizzled onions

### Spicy Guava Glazed \$21.95

Baby Back Ribs (24 hour notice required)

Baby back ribs basted in spicy guava barbeque sauce

### Mojito Baby Lamb Chops \$22.95

Served with garlic mojito sauce

### Roasted Barley Stout Boneless Short Ribs

Barley stout demi glaze

## PASTA \$14.95

*All pasta entrees are served with a garden side salad and our signature dinner rolls*

### Amelia's Macaroni And Cheese add \$2

Aged goat, gruyere, mascarpone cheese with bacon and mushrooms

### Penne Ala Vodka

Fresh cream, vodka, peas, parmigiano - reggiano and marinara

### Rigatoni Pollo

With grilled chicken, broccoli, garlic and red pepper

### Pasta Primavera

Sautéed medley of vegetables in a light marinara

### Penne Mediterranean

Sautéed garlic, artichokes, black olives and feta cheese

### Wild Mushroom Risotto

Creamy risotto with wild mushrooms, garlic and tomatoes

### Lobster Fettuccini add \$6.

Lobster, tomato, baby spinach, sherry and lobster sauce

### Pesto Rigatoni Rustic

Sausage, fire roasted red peppers and onions in creamy pesto sauce

### Rigatoni Bolognese

Beef, pork and veal in marinara sauce

## POTATOES

- Roasted Garlic Mashed**
- Parsley Potatoes**  
Roasted potatoes with creamy pesto sauce
- Wild Truffle and Walnut Mashed**
- Potatoes Au Gratin**
- Baked Potato**  
With butter, sour cream and chives
- Herbed Roasted Potatoes**  
Fresh herb roasted in olive oil and garlic
- Pan-Seared Fingerlings**
- Sweet Potato Mashed**

## RICE

- Wild Rice Pilaf**  
With cranberries and pecans
- Jasmine Rice**
- Israeli Couscous**  
With grilled vegetables and pine nuts
- Asian Fried Rice**
- Spicy Asian Noodles**  
With crushed peanuts and scallions
- Coconut Rice**
- Louisiana Dirty Rice**
- Herb Infused Barley**

## VEGETABLES

- Creamy Spinach**
- Medley of Seasonal Vegetables**
- String Beans Almondine**
- Roasted Root Vegetables**  
Roasted parsnip, carrots and rutabaga
- Asian Stir Fried Vegetables**
- Lima Bean, Corn and Tomato Succotash**
- Crystallized Finger Carrots**
- Amelia's Broccoli**  
With roasted garlic and lemon



**MINIMUM 10 GUESTS**  
ALL PRICES ARE PER GUEST

## DESSERTS

- Amelia's Sweet Tray** \$4.00pp  
Homemade cookies and brownies
- Fresh Seasonal Fruit Tray** \$5.50pp  
Freshly cut and arranged fruit tray
- Combination Amelia's Sweet Tray and Fresh Fruit Platter** \$5.00pp
- Golden Raisin & Chocolate Bread Pudding** \$4.50pp  
With brandied crème anglaise
- Assortment of Taste Mini Cup Cakes** \$3.50pp  
Chocolate and vanilla
- Apple Cobbler** \$5.00pp  
Homemade apple cobbler

- Fruit Tartlets** \$4.75pp  
Assorted french style fruit tartlets
- Petits Fours** \$5.25pp  
Decadent assortment of the tastiest confection delights

### AMELIA'S SIGNATURE DESSERTS

- Amelia's Homemade Tiramisu** \$5.25pp  
minimum of 12
- Fresh Strawberries & Citrus Mascarpone** \$6.75pp  
With lady fingers and balsamic reduction



**RESTAURANT & BAR**

**PRIVATE PARTY ROOM AVAILABLE**  
**SEATING UP TO 100 GUESTS**

- REHEARSAL DINNERS •
- HOLIDAY PARTIES •
- CORPORATE EVENTS •
- BABY/BRIDAL SHOWERS •

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# HORS D'OEUVRES SELECTIONS

On or Off Premise Packages Priced From \$15 to \$30 Per Guest  
Additional Selections Also Available

## SEAFOOD

- Asian Tuna and Wasabi Cream Sauce
- Mini Crab Cakes
- Jerk Shrimp Skewers
- Tortilla Crusted Shrimp
- Coconut Shrimp
- Salmon Mousse Mini Cones
- Bacon Wrapped Scallops
- Bloody Mary Oyster Shooters
- Lobster Fried Wontons
- Shrimp Mini Spring Rolls

## VEGETABLES & CHEESE

- Raspberry and Brie Tartlet
- Stuffed Cherry Tomato
- Mozzarella Caprese Kabobs
- Mini Margherita Pizza
- Stuffed Mushrooms
- Potato Blini
- Fried Vegetable Wonton

## CROSTINIS

- Sun Dried Tomato & Goat Cheese
- Red Pepper Hummus
- Artichoke & Goat Cheese
- Vegetable Tapanade
- Tomato Bruschetta
- Apple & Brie
- Smoked Salmon & Cream Cheese

## CHICKEN

- Thai Chicken Spring Rolls
- Chicken Saté  
With peanut sauce
- Boneless Buffalo Chicken Strips  
With blue cheese dipping sauce
- Asian Chicken Wings
- Asian Chicken Burgers
- Jerked Chicken Skewers
- Buffalo Chicken Wings

## MEATS

- Mini Kobe Burgers
- Tariyaki Steak Skewers
- Pigs in a Blanket
- Mini Pork & Mango Empanadas
- Lollipop Lamb Chops  
Rosemary mint sauce
- Shredded Pork Tortilla  
Spicy barbeque sauce
- Seared Flat Iron Steak  
Caramelized onions and blue cheese
- Prosciutto and Melon



# PARTY PLATTERS

Additional Cocktail and Event Platters Also Available  
From Traditional to Themed Events

## Crudités & Dip Platter

Garden fresh vegetables  
celery, cherry tomatoes, broccoli,  
red peppers, zucchini, carrot  
sticks and ranch dressing

## Mediterranean Platter

Grilled eggplant, artichoke  
hearts, stuffed grape leaves, olive  
tapanade, hummus and sundried  
tomato goat cheese with assorted  
flat breads

## Salsa & Guacamole

With tortilla chips

## Asian Platter

Chicken saté, chicken spring  
rolls, beef skewers, thai shrimp  
and fried vegetable wontons with  
spicy peanut sauce

## Jumbo Shrimp Cocktail Platter

Served with cocktail sauce and  
lemon wedges

## Antipasto

Prosciutto, genoa salami,  
provolone, marinated artichoke  
hearts, roasted red peppers,  
grilled eggplant and zucchini,  
marinated mushrooms and garlic  
crostini

## Cheese Platter

Imported and domestic cheese  
garnished with dry fruit & nuts  
with assorted crackers and  
crostini

MENU #1

## FIRST COURSE

Choice of **Soup** or **Garden Salad** w/ balsamic vinaigrette

## ENTREES (CHOICE)

### Sautéed Chicken Sauvignon

assorted mushrooms, white wine, lemon and green onions, served with rice & fresh vegetables

### Penne a la Vodka

penne with a splash of vodka, fresh cream, peas, parmesan and a touch of marinara

### Sear Roasted Salmon

over wilted baby spinach, topped with lemon ginger butter, served with mashed potatoes

## DESSERTS

**Amelia's Homemade Tiramisu**

MENU #2

## FIRST COURSE

### Caesar Salad

with herbed croutons and shaved parmesan cheese

## ENTREES (CHOICE)

### Grilled Applejack Pork Chops

center-cut pork chops with fire roasted apples, dried cranberries, applejack sauce, mashed potatoes and vegetables

### Amelia's Tilapia Francaise

with grape tomatoes, lemon butter white wine sauce and yukon gold mashed potatoes

### Penne a la Vodka

(with grilled or blackened shrimp or chicken)  
penne with a splash of vodka, fresh cream, peas, parmesan and a touch of marinara

## DESSERTS

### Roasted Apple Stromboli a la Mode

caramelized apples rolled together with walnuts and cranberries baked in a soft crust, served with vanilla ice cream and crème anglaise

MENU #3

## FIRST COURSE (SERVED FAMILY STYLE)

### Spinach-Artichoke Dip

blend of gruyere, provolone & reggiano cheeses, spinach & artichokes

### Zach's Crackling Calamari

parmesan crusted with cherry peppers, capers, lemon juice, garlic, baby arugula & olive oil

## ENTREES (CHOICE)

### Sautéed Chicken Sauvignon

assorted mushrooms, white wine, lemon and green onions, served with rice & fresh vegetables

### Rigatoni Pollo

grilled chicken breast, broccoli, red peppers, garlic olive oil, and parmesan cheese

### Miso Glazed Black Cod

with wasabi mashed potatoes and hoisin green beans with crushed peanuts

### Grilled NY Strip Steak

choice cut new york strip char-grilled, served with garlic mashed potatoes & fresh vegetables

## DESSERTS (CHOICE OF ONE)

### Fresh Strawberries & Citrus Mascarpone

with ladyfinger & balsamic reduction  
or

### Golden Raisin & Chocolate Bread Pudding

with brandied crème anglaise



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**RESTAURANT AND BAR**  
**PRIVATE ROOM**  
**OUTDOOR DINNING**

MENU #4

## FIRST COURSE

### Tri-Colore Salad with Bacon Wrapped Figs

homemade balsamic vinaigrette

### Zach's Crackling Calamari

parmesan crusted with cherry peppers, capers, lemon juice, garlic, baby arugula & olive oil

## ENTREES (CHOICE)

### Chicken Breast Mediterranean

sautéed mushrooms, artichokes, diced tomatoes and kalamata olives topped with crumbled feta cheese and julienne prosciutto

### Pan Roasted Halibut

with clams, cherry tomatoes, capers, garlic herbs, fingerling potatoes

### Amelia's Mac n Cheese

aged goat cheese, gruyere & mascarpone, smoked bacon, wild mushrooms, toasted breadcrumbs

### Bistro Steak

sliced grilled hanger steak, herbed shallot butter, slow roasted tomatoes and pommes frites

## DESSERTS

### Homemade Skillet Apple Cobbler

With vanilla bean ice cream

**CALL AMELIA'S**  
**TO CATER YOUR NEXT EVENT**  
**OR**  
**HAVE YOUR PARTY HERE...**

**PRIVATE PARTY ROOM AVAILABLE**