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 then 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

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Dentino Marketing
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K Hovnanian
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Am Docs
York Advisors
Prisma
Applied Medical
Forest Labs
Capt Jonathon Stone
JP Morgan Chase
Pershing
Bank of America
Hartfield, Titus & Donnelly
Soleil Securities
Metro Homes
Merrill Lynch
Morgan Stanley
Price Waterhouse Cooper
Pulte Homes
**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, gruyère 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, gruyère 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

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**SIGNATURE LUNCH PACKAGES**

**Amelia’s #1**
Selection of Our Assorted Sandwich Options and 1 Side Salad

**Deli Platter**
Roast Beef, Ham, Roast Turkey, Swiss and Cheddar Cheese. Assorted Relish Tray And A Choice of 1 Side Salad Assorted Breads & Condiments

**Mini Sandwich Platter**
On Our Signature Homemade Mini Rolls

**The Char Griller**
Sliced Grilled Steak and Chicken Peppers, Onions and Mushrooms. Choice Of 1 Side Salad Our Signature Rolls

**Amelia’s #2**
Selection of Our Assorted Sandwich Options 1 Side Salad and Bistro Sweet Tray

**Pizza Party**
Selection of 2 Pizzas (Margherita Pizza, Pepperoni Pizza, Italian Pizza, Vegetable Pizza and Buffalo Pizza) White Truffle Pizza add $1.50

**Amelia’s #3**
Selection of Our Assorted Sandwiches 2 Side Salads and a Combination Fruit Bistro Sweet Tray

**Soup & ½ Sandwich**
Selection of Our Assorted Sandwiches Options and Choice of Home Made Soup

**Deluxe**
Choice of 1 Entrée Salad (see page 2) Served with Our Signature Dinner Rolls and 2 of the Following:
- Pasta of the Day
- Grilled Vegetables
- Homemade Soup
- Bistro Sweet Tray
- Seasonal Fresh Fruit

**Add Dessert For $4.00 Per Guest**
### Field Greens
With fresh seasonal vegetables

### Classic Caesar Salad
Crisp romaine lettuce, croutons and parmesigiana with creamy caesar dressing

### Cold Pasta Salad
Grilled seasonal vegetables

### Israeli  add $1.50

### Couscous
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

### 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

### 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 Louisana  $13.95
Tilapia
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 arugula, greek halloumi (marinated goat cheese) artichoke hearts roasted red peppers, with herb balsamic vinaigrette

### Ahí Tuna Salad  $14.95
Pan seared rare tuna, napa cabbage, crunchy asian noodles, red peppers, scallions and asian vinaigrette

### Side Salads
Served as an accompaniment to our sandwich platter: see page 3

### Entree Salads
Served with our signature dinner rolls

All prices are per guest

### Sundried Tomato, Pesto Pasta

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

### Tri-Colore  add $2
Endive, radicchio and arugula

### Bankok Noodles
Soba noodles (whole wheat) sesame peanut ginger sauce
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, parmesan and marinara

Garden Medley of Vegetables
White wine, fresh herbs and garlic

Jasmine Rice

Top Off Your Special Event With AMELIA’S Great Desserts!

www.ameliasbistro.com
### Hot Entrees

#### Chicken
- **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
- **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 Valenciana ** *(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
- **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 barbecue sauce
- **Mojito Baby Lamb Chops**
  $22.95
  Served with garlic mojito sauce
- **Roasted Barley Stout Boneless Short Ribs**
  Barley stout demi glaze

#### Pasta
- **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
- **Paella Valenciana ** *(24 hour notice required)*
  With chicken, mussels, clams, calamari, shrimp and chorizo
- **Tuscan Lemongrass Chicken**
  Artichokes, capers and tomatoes
- **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**
  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
### Sides

#### Potatoes
- Roasted Garlic Mashed
- Parsley Potatoes: Roasted potatoes with creamy pesto sauce
- Wild Truffle and Walnut Mashed Potatoes
- 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

### Desserts

#### Minimum 10 Guests
All prices are per guest

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amelia’s Sweet Tray</td>
<td>$4.00pp</td>
</tr>
<tr>
<td>Homemade cookies and brownies</td>
<td></td>
</tr>
<tr>
<td>Fresh Seasonal Fruit Tray</td>
<td>$5.50pp</td>
</tr>
<tr>
<td>Freshly cut and arranged fruit tray</td>
<td></td>
</tr>
<tr>
<td>Combination Amelia’s Sweet Tray and Fresh Fruit Platter</td>
<td>$5.00pp</td>
</tr>
<tr>
<td>Golden Raisin &amp; Chocolate Bread Pudding</td>
<td>$4.50pp</td>
</tr>
<tr>
<td>With brandied crème anglaise</td>
<td></td>
</tr>
<tr>
<td>Assortment of Taste Mini Cup Cakes</td>
<td>$3.50pp</td>
</tr>
<tr>
<td>Chocolate and vanilla</td>
<td></td>
</tr>
<tr>
<td>Apple Cobbler</td>
<td>$5.00pp</td>
</tr>
<tr>
<td>Homemade apple cobbler</td>
<td></td>
</tr>
<tr>
<td>Fruit Tartlets</td>
<td>$4.75pp</td>
</tr>
<tr>
<td>Assorted french style fruit tartlets</td>
<td></td>
</tr>
<tr>
<td>Petits Fours</td>
<td>$5.25pp</td>
</tr>
<tr>
<td>Decadent assortment of the tastiest confection delights</td>
<td></td>
</tr>
<tr>
<td>Golden Raisin &amp; Chocolate Bread Pudding</td>
<td>$4.50pp</td>
</tr>
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<td>$5.00pp</td>
</tr>
<tr>
<td>Homemade apple cobbler</td>
<td></td>
</tr>
<tr>
<td>Fresh Strawberries &amp; Citrus Mascarpone</td>
<td>$6.75pp</td>
</tr>
<tr>
<td>With lady fingers and balsamic reduction</td>
<td></td>
</tr>
</tbody>
</table>

#### Amelia’s Signature Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amelia’s Homemade Tiramisu</td>
<td>$5.25pp</td>
</tr>
<tr>
<td>Minimum of 12</td>
<td></td>
</tr>
<tr>
<td>Fresh Strawberries &amp; Citrus Mascarpone</td>
<td>$6.75pp</td>
</tr>
<tr>
<td>With lady fingers and balsamic reduction</td>
<td></td>
</tr>
</tbody>
</table>

### Private Party
Room Available
Seating Up To 100 Guests

- Rehearsal Dinners
- Holiday Parties
- Corporate Events
- Baby/Bridal Showers

187 Warren St. Jersey City, NJ
201-332-2200
www.ameliasbistro.com
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

**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

**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

**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 tapenade, 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
### 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

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### First Course

**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

**Golden Raisin & Chocolate Bread Pudding**
- with brandied crème anglaise

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### 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

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**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, herbéd shallot butter, slow roasted tomatoes and pommes frites

### Desserts

- Homemade Skillet Apple Cobbler
  - With vanilla bean ice cream

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**Call Amelia’s**

**To Cater Your Next Event**

**or**

**Have Your Party Here...**

**Private Party Room Available**