



CATERING MENU

187 Warren Street, Suite 100
Jersey City, NJ 07302

Tel: 201-332-2200

Fax: 201-332-0100

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.

PG1	GENERAL INFORMATION & POLICY
PG3	SIGNATURE LUNCH PACKAGES SANDWICHES AND WRAPS
PG4	SIDE SALADS SANDWICHES AND WRAPS
PG5	LUNCH & DINNER PACKAGES
PG6	HOT ENTREES
PG7	SIDE DISHES DESSERTS
PG8	HORS D' OEUVRES SELECTIONS PARTY PLATTERS
PG9	SAMPLE IN HOUSE PARTY MENUS

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>AMELIA'S #1 \$13.50</p> <p>Selection of Our Assorted Sandwich Options and 1 Side Salad</p>	<p>AMELIA'S #2 \$17.50</p> <p>Selection of Our Assorted Sandwich Options 1 Side Salad and Bistro Sweet Tray</p>	<p>AMELIA'S #3 \$20.95</p> <p>Selection of Our Assorted Sandwiches 2 Side Salads and a Combination Fruit Bistro Sweet Tray</p>
<p>DELI PLATTER \$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 & Condiments</p>	<p>MINI SANDWICH PLATTER \$7.95</p> <p>On Our Signature Homemade Mini Rolls 2 Per Person</p>	<p>SOUP & 1/2 SANDWICH \$12.50</p> <p>Selection of Our Assorted Sandwich Options and Choice of Home Made Soup</p>
<p>THE CHAR GRILLER \$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>PIZZA PARTY \$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>DELUXE \$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"> • Pasta of the Day • Grilled Vegetables • Homemade Soup • Bistro Sweet Tray • Seasonal Fresh Fruit



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

HOT ENTREES

MINIMUM 10 GUESTS
ALL PRICES ARE PER GUEST

PG6

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 •

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

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



187 Warren St. Jersey City, NJ

201-332-2200

www.ameliasbistro.com

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