

AMANI'S BYOB CATERING MENU

105 East Lancaster Ave. Downingtown, PA 19335

(484) 237-8179

HORS D'OEUVRES

PRICES FOR 20 PIECES

<i>Bruschetta</i> - diced tomato and onions, crostini, balsamic drizzle	25.
<i>House Smoked Salmon</i> - English cucumber, caper cream cheese, minced onion	35.
<i>Stuffed Mushrooms</i> - baby spinach, bleu cheese, walnuts	30.
<i>Roast Beef Roulade</i> - horseradish cream, crostini	35.
<i>Chicken or Beef Satay</i> - Thai peanut sauce	35./40.
<i>Waldorf Chicken Salad</i> - grapes, walnuts, served on Belgian endives	30.
<i>Miniature Italian Meatballs</i> - marinara dipping sauce	30.
<i>Prosciutto Wrapped Asparagus</i> - extra virgin olive oil, balsamic drizzle	35.
<i>Fried Cheese Ravioli</i> - marinara or lemon aioli dipping sauce	30.
<i>Mini Quiche</i> - seasonal selections	30.
<i>Jumbo Shrimp Cocktail</i> - wasabi cocktail sauce	50.
<i>Coconut Crusted Jumbo Shrimp</i> - sweet chili dipping sauce	50.
<i>Jumbo Shrimp Scampi</i> - garlic white wine butter sauce	50.
<i>Miniature Jumbo Lump Crab Cakes</i> - wasabi cocktail sauce	60.
<i>Baked Oyster Amani</i> - pancetta, maitake mushrooms, spinach, crème	60.
<i>Bacon wrapped Scallops or Jumbo Shrimp</i> - dijon dipping sauce	55.
<i>Baked Stuffed Clams</i> - bacon, bell peppers, onions, parsley	50.
<i>Spanakopita</i> - spinach, feta, phyllo	35.
<i>Pork, Shrimp, or Vegetable Egg Rolls</i> - soy ginger dipping sauce	35.
<i>Raspberry and Brie</i> - wrapped in phyllo	40.
<i>Lollipop Lamb Chops</i> - cherry gastrique	80.
<i>Roasted Beet Terrine</i> - layered goat cheese, honey truffle vinaigrette, crostini	40.
<i>Sautéed Escargot</i> - tarragon brown butter sauce, phyllo shells	35.
<i>Beef Wellington</i> - hollandaise dipping sauce	40.
<i>Fresh Mozzarella and Tomato</i> - fresh basil, balsamic drizzle, crostini	35.
<i>Pork or Vegetable Dumplings</i> - soy ginger dipping sauce	40.
<i>Duck Confit</i> - truffle balsamic drizzle	60.

SOUPS

Prices per person- 10 person minimum

Baked Onion Soup - melted provolone and parmesan cheeses, garlic crouton	4.
Manhattan Clam Chowder - baby clams, zesty tomato broth, pancetta	5.
Butternut Squash (seasonal) - cinnamon mascarpone, candied walnuts	5.
Caribbean Chowder - shrimp, scallops, coconut milk, pineapple, Jamaican spice	6.
Heirloom Tomato Gazpacho (seasonal) - cucumbers, Guajillo pepper aioli	6.

SALADS

Prices per person- 10 person minimum

Caesar - garlic croutons, shaved parmesan	4.
Field Greens - walnut balsamic vinaigrette, candied walnuts, bleu cheese, apples	4.
Chopped Salad - iceberg, tomato, scallions, bleu cheese, bacon, red wine vinaigrette	4.
Garden - mixed greens, fresh vegetables, choice of dressing	3.
Wedge - iceberg, tomato, bleu cheese crumbles, bleu cheese dressing	4.

ENTREES

Prices per person - 10 person minimum - includes choice of two sides

Chicken or Veal Cacciatore - peppers, onions, mushrooms, tomato ragu	20./27.
Chicken or Veal Marsala - caramelized onions, mushrooms, Marsala wine sauce	20./27.
Chicken or Veal Piccata - capers, lemon butter sauce	20./27.
Chicken or Veal Saltimbocca - Parma Prosciutto, aged provolone, veal jus	20./27.
Chicken or Veal Parmesan - lightly breaded, melted provolone, marinara	20./27.
Roasted Chicken - legs, thighs, breast, rosemary garlic marinade	20.
Roast Beef - horseradish cream sauce, au jus	20.
Filet Medallions - 7 oz., hunter sauce	30.
NY Strip Steak - 10 oz., Amani's steak sauce	26.
Roast Pork - 10 oz., pork jus	22.
Roast Leg of Lamb - port wine sauce	28.
Roast Turkey - roasted garlic turkey velouté	20.
Maple Glazed Ham - roast pineapple chutney	20.
Baked Tilapia - meyer lemon aioli	20.
Seared Atlantic Salmon - blood orange beurre blanc	22.
Stuffed Flounder - crab imperial, beurre blanc	24.
Bouillabaisse - tuna, salmon, tilapia, clams, mussels, red pepper rouille	25.

SIDES

Choose two

Chive Whipped Potatoes - Garlic Whipped Potatoes - Roasted Potatoes
Au Gratin Potatoes - Jasmine Rice - Sweet Potato Soufflé
Lemon Scented Risotto - Goat Cheese infused Risotto
Black Truffle Risotto - Couscous - Sautéed Spinach
Vegetable Medley - Green Beans - Asparagus - Roasted Root Vegetables
Braised Brussel Sprouts (seasonal) - Broccoli - Sautéed Mushrooms

PASTA

Available in half and full pans

Country Gnocchi - sausage, asparagus, tomato, parmesan broth	60./115.
Eggplant Rollatini - ricotta filling, marinara	40./75.
Lasagna - layers of ricotta cheese, ground beef, mozzarella, marinara	45./85.
Jumbo Shrimp Scampi - garlic white wine sauce, tomato, scallions	65./125.
Roasted Chicken Rigatoni - caramelized onions, mushrooms, marsala sauce	55./105.
Eggplant Parmesan - light breading, ricotta cheese, marinara	40./75.
Baked Ziti - mozzarella, ricotta, sausage, marinara	45./85.
Roasted Chicken Penne - asparagus, onion, mushrooms, sun dried tomato pesto	45./85.
Chicken and Broccoli Rigatoni - alfredo sauce	45./85.
House Smoked Salmon Gnocchi - spinach, mushrooms, roasted yellow pepper and goat cheese cream sauce	65./125.

PLATTERS

PRICES PER PERSON

Vegetable Crudite - assorted seasonal vegetables, choice of dipping sauces	3.50
Antipasta - marinated mushrooms, artichokes, roasted red peppers, olives, etc.	5.
Cheese Platter - domestic cheeses	6.
Imported cheeses and accompaniments	M.P.
Meat Platter - Prosciutto, soppressata, ham, pepperoni, etc.	6.
Seafood - choices of snow crab claws, crabmeat, raw clams, oysters, shrimp, etc.	M.P.

SANDWICHES

Price per person includes pickle and potato chips

<i>Club Sandwiches</i> - bacon, lettuce, tomato, onion, choice of meat	12.
<i>Turkey Sandwich</i> - cranberry mayonnaise, lettuce, tomato, American cheese	12.
<i>Italian Hoagie</i> - Prosciutto, ham, salami, provolone, lettuce, tomato, olive oil	12.
<i>Chicken Salad Wrap</i> - grapes, walnuts, lettuce, tomato	12.
<i>Prosciutto Panini</i> - tomato, mozzarella, basil oil	12.
<i>Vegetable Panini</i> - roasted portabella, onions, peppers, herb goat cheese	11.
<i>Chicken Panini</i> - dijon, spinach, brie, oven dried tomatoes	12.

LUNCH SALADS

<i>Chef's Salad</i> - mixed greens, turkey, ham, cheese, egg, bacon, choice of dressing	12.
<i>Cobb</i> - iceberg, chicken, bacon, bleu cheese crumbles, onions, avocado, ranch dressing	12.
<i>Blackened Crab Cake Salad</i> - mixed greens, tomato, onion, mango vinaigrette	13.
<i>Jerk Chicken</i> - mixed greens, roasted corn, black bean salsa, tomato, ranch	13.
<i>Grilled Flank Steak</i> - iceberg, tomato, onion, bacon, bleu cheese dressing	13.

QUICHE

Prices per person

<i>Florentine</i> - spinach, onion, cheese, ham	12.
<i>Crabmeat</i> - sun-dried tomato, spinach, gruyere cheese	18.
<i>Ham</i> - cheddar cheese, green onions	10.
<i>Mushroom</i> - goat cheese, melted leeks	9.

Our Chefs have many more dishes to offer, so please ask for something that you do not see! Call Jeanine at (610) 316-0146 for a personal consultation to tailor a menu suited to your budget and needs. Email us at amanisbyob@gmail.com