



# Catering Menu

**for off premise Banquets, Weddings & Parties**

18 West Mill Street

Plymouth, WI

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



### **Deli Sandwich Buffet**

\$15.00 per person

- ❖ Fresh Sliced Smoked Turkey
- ❖ Maple Glazed Sliced Ham
- ❖ Tomatoes, Lettuce, Onions
- ❖ Mayo & Mustard
- ❖ Sheboygan Hard Rolls
- ❖ Fresh Fruit
- ❖ Fresh Vegetables with Dill Dip
- ❖ Pasta Salad

### **Hot Sandwich Buffet**

\$14.00 per person

- ❖ Hot Sliced Ham
- ❖ Hot Sliced Turkey in Gravy
- ❖ Sheboygan Hard Rolls
- ❖ Fresh Fruit
- ❖ Fresh Vegetables with Dill Dip
- ❖ Pasta Salad

### **Mexican Fiesta Buffet**

\$13.50 per person

- ❖ Seasoned Ground Beef & Chicken
- ❖ Hard & Soft Taco Shells
- ❖ Tri-Colored Tortilla Chips
- ❖ Nacho Cheese Sauce
- ❖ Lettuce, Tomato, Red Onion, Black Olives, Jalapenos
- ❖ Salsa, Sour Cream, Guacamole
- ❖ Spanish Rice & Refried Beans

### **Italian Luncheon Buffet**

\$14.50 per person

- ❖ Choice of 2 Pastas
  - ❖ Fettuccini Alfredo
  - ❖ Fettuccini Alfredo with chicken
  - ❖ Spaghetti & Meatballs
  - ❖ Chicken Parmesan
  - ❖ Chicken Carbonara
  - ❖ Mac & Cheese
  - ❖ Chicken Bacon Ranch Mac & Cheese
  - ❖ Buffalo Mac & Cheese
- ❖ Hot Garlic Bread Sticks
- ❖ Fresh Garden Salad
- ❖ Dressing Assortment

### **Back Yard Cook Out Buffet**

\$15.50 per person

- ❖ 1/3 lb Hamburgers
- ❖ Johnsonville Brats
- ❖ Tomatoes, Lettuce, Onions & Cheese
- ❖ Condiments
- ❖ Sheboygan Hard Rolls
- ❖ Fresh Fruit
- ❖ Homemade Spiral Chips
- ❖ Choice of Deli Salad

### **All buffets on this page include:**

- ❖ Coffee & Milk



### **Salad Bar Luncheon**

\$13.50 per person

- ❖ Mixed Greens & Spinach
- ❖ Grilled Chicken, Diced Ham, Turkey & Chopped Bacon
- ❖ Hard Boiled Eggs
- ❖ Shredded Cheddar & Bleu Cheese
- ❖ Tomato, Red Onion, Carrots, Cucumber, Green Peppers
- ❖ Homemade Croutons
- ❖ Sunflower Seeds
- ❖ Assorted Dressing
- ❖ Rolls & Butter
- ❖ Add Soup for \$2.00/person

### **Southern Style Buffet**

\$17.50 per person

- ❖ BBQ Ribs
- ❖ Homemade Mac & Cheese
- ❖ Corn on the Cob
- ❖ Baked Potatoes & Fixings
- ❖ Fresh Fruit
- ❖ Rolls & Butter
- ❖ Choice of Deli Salad

### **All buffets on this page include:**

- ❖ Coffee & Milk



## **Traditional Dinner Menu**

\$16.50 per person Buffet

### **Choose Two Meats:**

- ❖ Herb Baked Chicken
- ❖ BBQ Glazed Baked Chicken
- ❖ Bourbon Glazed Pork Loin
- ❖ Sliced Honey Ham
- ❖ Sliced Turkey in Gravy

Choose from the following for an additional \$1.00 per person

- ❖ Beef Tenderloin Tips in Gravy
- ❖ Bacon Wrapped Pork Tenderloin
- ❖ Chicken Cordon Bleu
- ❖ Broccoli & Cheddar Stuffed Chicken
- ❖ Barbeque Ribs
- ❖ Stuffed Pork Chops in Country Gravy
- ❖ Swiss Steak

Add a 3<sup>rd</sup> Meat Selection of your choice for \$2.00 per person

### **Choose One:**

- ❖ Homemade Mashed Potatoes
- ❖ Roasted Herbed Red Potatoes
- ❖ Wild Rice
- ❖ Baked Potatoes (+\$0.50)
- ❖ Loaded Mashed (+\$0.50)
- ❖ Additional Starch \$1.00 per person

### **Choose One:**

- ❖ Broccoli, Green Beans, Yellow Carrots & Red Peppers
- ❖ Garlic Butter Green Beans
- ❖ Carrots, Broccoli & Cauliflower in Parsley Butter
- ❖ Buttered Corn
- ❖ Additional Vegetable \$1.00 per person

### **Additional Options:**

- ❖ Italian Pasta Salad \$.75 per person
- ❖ Coleslaw \$.75 per person
- ❖ Fresh Fruit \$.75 per person

### **Includes:**

- ❖ Salad with Dressings  
(You may substitute your Salad for Pasta Salad or Coleslaw)
- ❖ Rolls and Butter
- ❖ Coffee & Milk



## **Taste of Italy Menu**

\$16.50 per person Buffet

### **Choose Three:**

- ❖ Spaghetti and Meatballs
- ❖ Fettuccini Homemade Alfredo
- ❖ Meat Lasagna
- ❖ Vegetable Lasagna
- ❖ Chicken Fettuccini Alfredo
- ❖ Original Mac & Cheese
- ❖ Chicken Bacon Ranch  
Mac & Cheese
- ❖ Buffalo Mac & Cheese
- ❖ Chicken Carbonara

Choose from the following for an additional \$1.00 per person

- ❖ Cheese Tortellini in Creamy Basil Pesto
- ❖ Cheese Tortellini in Marinara
- ❖ Cheese Tortellini in Alfredo
- ❖ Seafood Pasta in Alfredo

### **Choose One:**

- ~ Garlic Bread
- ~ Hot Garlic Breadsticks
- ~ Dinner Rolls & Garlic Butter

### **Additional Options:**

- ❖ Anti-Pasta Tray \$1.00 per person
- ❖ Broccoli, Green Beans, Yellow Carrots & Red Peppers \$1.00 per person
- ❖ Garlic Butter Green Beans \$1.00 per person
- ❖ Carrots, Broccoli & Cauliflower in Parsley Butter \$1.00 per person
- ❖ Italian Pasta Salad \$.75 per person
- ❖ Fresh Fruit \$.75 per person

### **Includes:**

- ❖ Plated Caesar Salad  
(You may substitute your Salad for Italian Pasta Salad)
- ❖ Coffee & Milk



**Small serves 10-15. Medium serves 20-25. Large serves 30-35**

**Fruit Tray**

An Assortment of fresh seasonal fruit

Small \$35

Medium \$50

Large \$65

**Vegetable Tray**

Fresh crunchy veggies served with creamy dill dip

Small \$30

Medium \$40

Large \$50

**Cheese and Sausage Platter**

Garlic Sausage and an assortment of cheeses served with crackers

Small \$35

Medium \$45

Large \$55

**Fiesta Taco Dip**

Creamy taco dip topped with lettuce, tomatoes, cheddar, olives, and onions.

Served with tortilla chips.

Small \$20

Medium \$35

Large \$50

**Antonio's Beer Dip**

Cream cheese, cheddar and beer...how can you go wrong?

Served with pretzels for dipping.

Small \$20

Medium \$35

Large \$50

**Parmesan Artichoke Dip**

Piping hot and loaded with artichokes, a blend of cheeses and garlic.

Served with tortilla chips.

Small \$25

Medium \$35

Large \$45

**Meatballs**

Served in BBQ sauce or Beef and Mushroom Gravy

Small \$30

Medium \$45

Large \$60

**Antoinette's Famous Bruschetta**

Served with garlic toasts.

Small \$20

Medium \$30

Large \$40

**Homemade Deviled Eggs**

Small \$20

Medium \$30

Large \$40

**Tortilla Roll Ups**

Homemade Veggie Cream Cheese rolled up in a garlic herb tortillas and sliced.

Small \$20

Medium \$35

Large \$ 50

**Build Your Own Sliders**

Mini Rolls, Turkey, Ham, Cheese, Lettuce, Tomato, Onion, Mayo and Mustard.

50 Sandwiches \$130

100 Sandwiches \$260

150 Sandwiches \$390

**Shrimp Cocktail**

50 Shrimp \$80

100 Shrimp \$160

150 Shrimp \$240

200 Shrimp \$320

**Smoked Salmon**

Served with Lemons, Capers and Crackers

\$18 per pound

(Salmons vary from 4 to 8 pounds)

**Snack Mixes**

\$10 per pound

House Made Ranch or Cajun Pretzels,  
Gardetto's, Cajun Snack Mix or Chex Mix

**Menus & prices effective 2-22-17**

**All menu prices are subject to change up to 5% with or without notice.**

# Terms of Service

- A \$100.00 non refundable cash or check deposit is required to secure a date for off-site catering service on a Sunday through Friday. A \$250.00 non refundable cash or check deposit is required to secure a date for off-site catering service on a Saturday. The \$100.00/\$250.00 will be applied to the final bill the date of the event.
- We require a minimum of 30 people for an off-site catered event.
- All buffets include disposable plates, napkins, utensils and cups. You may upgrade to disposable heavy duty plastic plates, linen feel napkins, “metallic” utensils and plastic cups for \$2.00 per guest.
- We require to 8 foot banquet tables (or 16 feet of serving area) to set up the buffet. We will provide all necessary chafing dishes, serving bowls, serving utensils and linens for the buffet table.
- We require access to electricity and water.
- All menu prices are subject to 18% gratuity and 5.5% Wisconsin State Sales Tax.
- Travel charges will be added for locations outside of Sheboygan County.
- Amore catering staff will assist in clearing tables after meal service is completed.
- Cancellation policy: The \$100.00/\$250.00 deposit is non-refundable unless you cancel or change your event date within 48 hours. If you cancel less than 3 days prior to your event you will be billed for 20% of the estimated bill/guest count.

**We look forward to serving you and making your event a success!**



Date of Function: \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

Estimated Number of People: \_\_\_\_\_

Date \$\_\_\_\_\_ non-refundable deposit was made: \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

Check # \_\_\_\_\_ Cash \_\_\_\_\_ Received by \_\_\_\_\_

Date final menu selections and guest count are due: \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

Security Credit Card: Visa / MC / Amex / Disc \_\_\_\_\_-\_\_\_\_\_-\_\_\_\_\_-\_\_\_\_\_

Exp. Date: \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

By signing this contract you are agreeing to pay for your catering services on the date and of your even after services have been completed. You understand that a signed contract must be accompanied by a non-refundable room fee to secure catering services.

I / We agree to the above statements and terms of this contract:

\_\_\_\_\_  
Customer Name(s) – Please Print

\_\_\_\_\_ \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_  
Customer Name(s) – Please Sign and Date

I agree to provide the services of this contract:

\_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_  
Amore Management – Please Sign and Date