



On-site Banquet & Off-site Catering Menu

18 West Mill Street

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“Catering Pick Ups” include all the food items listed for pick up in disposable pans and trays. Disposable chaffers are available for \$12.00 each. “On-site Banquet” menus and prices are for events held at Amore. “Off-site Catering” menus are for events at the venue of your choosing. The price includes set up, a staff member(s) to be on site to maintain the buffet, plates, napkins, utensils, serving utensils, tear down and clean up. Travel charges may apply.

Deli Sandwich Buffet

Catering Pick Up - \$13.00 per person
On-site Banquet - \$14.00 per person
Off-site Catering - \$16.00 per person

- ❖ Fresh Sliced Smoked Turkey
- ❖ Maple Glazed Sliced Ham
- ❖ Tomatoes, Lettuce, Onions
- ❖ Mayo & Mustard
- ❖ Sheboygan Hard Rolls
- ❖ Choice of 2 sides
 - ❖ Fresh Fruit
 - ❖ Fresh Vegetables with Dill Dip
 - ❖ Pasta Salad
 - ❖ Creamy Coleslaw
 - ❖ Potato Salad

Hot Sandwich Buffet

Catering Pick Up - \$11.00 per person
On-site Banquet - \$12.00 per person
Off-site Catering - \$14.00 per person

- ❖ Hot Sliced Ham
- ❖ Hot Sliced Turkey in Gravy
- ❖ Sheboygan Hard Rolls
- ❖ Choice of 2 sides
 - ❖ Fresh Fruit
 - ❖ Fresh Vegetables with Dill Dip
 - ❖ Pasta Salad
 - ❖ Creamy Coleslaw
 - ❖ Potato Salad

Mexican Fiesta Buffet

Catering Pick Up - \$12.00 per person
On-site Banquet - \$13.00 per person
Off-site Catering - \$15.00 per person

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

Italian Luncheon Buffet

Catering Pick Up - \$14.00 per person
On-site Banquet - \$15.00 per person
Off-site Catering - \$17.00 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



Salad Bar Luncheon

Catering Pick Up - \$11.00 per person
On-site Banquet - \$12.00 per person
Off-site Catering - \$14.00 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
- ❖ Assorted Dressing
- ❖ Rolls & Butter
- ❖ Add Soup for \$3.00/person

Back Yard Cook Out Buffet

Catering Pick Up - \$13.50 per person
On-site Banquet - \$14.50 per person
Off-site Catering - \$16.50 per person

- ❖ 1/3 lb Hamburgers
- ❖ Johnsonville Brats
- ❖ Tomatoes, Lettuce, Onions & Cheese
- ❖ Condiments
- ❖ Sheboygan Hard Rolls
- ❖ Choice of 2 sides
 - ❖ Fresh Fruit
 - ❖ Fresh Vegetables with Dill Dip
 - ❖ Pasta Salad
 - ❖ Creamy Coleslaw
 - ❖ Potato Salad

Southern Style Buffet

Catering Pick Up - \$18.50 per person
On-site Banquet - \$19.50 per person
Off-site Catering - \$21.50 per person

- ❖ BBQ Ribs
- ❖ Homemade Mac & Cheese
- ❖ Buttered Corn
- ❖ Baked Potatoes & Fixings
- ❖ Rolls & Butter
- ❖ Creamy Coleslaw

Sheboygan County Classic

Catering Pick Up - \$15.50 per person
On-site Banquet - \$16.50 per person
Off-site Catering - \$18.50 per person

- ❖ Broasted or Herb Baked Chicken
- ❖ Beef Tenderloin Tips
- ❖ Homemade Mashed Potatoes
- ❖ Buttered Corn
- ❖ Garden Salad with Dressing
- ❖ Rolls & Butter



Traditional Dinner Menu

- \$16.00 per person Buffet
- \$18.00 per person Family Style
- \$18.00 per person Off-Site Catering

Choose Two Meats (Tier 1):

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

Choose from the following (Tier 2) for an additional \$2.00 per person

- ❖ Beef Tenderloin Tips in Gravy
- ❖ Bacon Wrapped Pork Tenderloin
- ❖ Chicken Cordon Bleu
- ❖ Broccoli & Cheddar Stuffed Chicken
- ❖ Baked Lemon & Herb Cod
- ❖ Baked Cod with Crab Stuffing
- ❖ Barbeque Ribs
- ❖ Beef Pot Roast

Add a 3rd Meat Selection of your choice for \$2.00 (Tier 1) or \$3.00 (Tier 2) per person

Choose One:

- ❖ Homemade Mashed Potatoes
- ❖ Roasted Herbed Red Potatoes
- ❖ Wild Rice
- ❖ Baked Potatoes
- ❖ Loaded Mashed (+\$1.00)
- ❖ Additional Starch \$1.50 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 \$1.50 per person

Includes:

- ❖ Plated Garden Salad & Dressing (You may substitute your Garden Salad for Pasta Salad or Coleslaw)
- ❖ Rolls and Butter
- ❖ Coffee, Milk & Water*
- ❖ Linen Tablecloths & Napkins

Additional Options:

- ❖ Italian Pasta Salad, Coleslaw or Potato Salad \$1.50 per person
- ❖ Fresh Fruit \$1.50 per person
- ❖ Desserts (see Dessert Menu)

*Coffee, Milk & Water not included with Off-Site Catering



Taste of Italy Menu

\$15.00 per person Buffet

\$17.00 per person Family Style

\$17.00 per person Off-Site Catering

Choose Two:

- ❖ Chicken Parmesan over Fettuccini
- ❖ 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
- ❖ Seafood Pasta in Alfredo
- ❖ Pork Truffle Mac & Cheese

Choose One:

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

Includes:

- ❖ Plated Caesar Salad
(You may substitute your Caesar Salad for Garden Salad or Italian Pasta Salad)
- ❖ Antipasto Tray/Plate
- ❖ Coffee, Milk & Water*
- ❖ Linen Tablecloths & Napkins

Additional Options:

- ❖ Broccoli, Green Beans, Yellow Carrots & Red Peppers \$1.50 per person
- ❖ Garlic Butter Green Beans \$1.50 per person
- ❖ Carrots, Broccoli & Cauliflower in Parsley Butter \$1.50 per person
- ❖ Italian Pasta Salad \$1.50 per person
- ❖ Fresh Fruit \$1.50 per person
- ❖ Dessert (see Dessert Menu)

*Coffee, Milk & Water not included with Off-Site Catering



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

Fruit Tray

An Assortment of fresh seasonal fruit

Small \$40

Medium \$55

Large \$75

Vegetable Tray

Fresh crunchy veggies served with creamy dill dip

Small \$30

Medium \$55

Large \$75

Cheese and Sausage Platter

Garlic Sausage and an assortment of cheeses served with crackers

Small \$35

Medium \$65

Large \$90

Fiesta Taco Dip

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

Served with tortilla chips.

Small \$25

Medium \$40

Large \$65

Antonio's Beer Dip

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

Served with pretzels for dipping.

Small \$25

Medium \$50

Large \$75

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

Wings

Broasted Wings and Drummies served with three tasty sauces.

50 Wings \$50

100 Wings \$100

150 Wings \$150

Meatballs

Served in BBQ sauce, Beef and Mushroom Gravy or Naked

Small \$35

Medium \$65

Large \$95

Antoinette's Famous Bruschetta

Served with garlic toasts.

Small \$35

Medium \$45

Large \$55

Homemade Deviled Eggs

Small \$25

Medium \$35

Large \$50

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.

Small \$65

Medium \$110

Large \$150

Shrimp Cocktail

50 Shrimp \$50

100 Shrimp \$100

150 Shrimp \$150

Pork Eggrolls

Chinese vegetables and pork wrapped in a crispy eggroll

120 pieces \$175

Bourbon Glazed Bacon Wrapped Waterchestnuts

100 pieces \$175

Snack Mixes

\$10 per pound

House Made Ranch or Cajun Pretzels, Gardetto's



Dessert Menu

Assorted Cookies - \$1.25/person (added to a buffet or family style meal)

Jumbo Brownies - \$2.00/person (added to a buffet or family style meal)

Sheet Cake - \$2.50/person
White or Chocolate

Tortes - \$3.50/person
Chocolate, Pistachio, Oreo or Cherry Pretzel

Homemade Cheesecake Squares - \$2.50/person

Homemade Cheesecake Squares with Toppings - \$3.50/person

Premium Desserts - \$6.00/person
Heavenly Chocolate, Carrot Cake, Turtle Cheesecake or Tiramisu



On-Site Banquet Beverage Menu

Bottled Beer:

Domestic \$3.50-\$4.00

Imports & Craft \$5.00-\$6.00

Mixed Drinks \$3.50-\$6.00

Cocktails \$4.50-\$8.00

Wine: \$5.50 per glass or \$35.00 per bottle (1.5L bottle)

Choose From:

- ❖ Cabernet Sauvignon
- ❖ Pinot Noir
- ❖ Lambrusco
- ❖ Merlot
- ❖ White Zinfandel
- ❖ Chardonnay
- ❖ Pinot Grigio
- ❖ Riesling
- ❖ Moscato

Champagne - \$20.00 per bottle

Half Barrel of Domestic Beer - \$250.00

Choose From:

- ❖ Miller Lite
- ❖ Coors Light
- ❖ Bud Light
- ❖ Busch Light

Specialty barrels are available upon request. Please ask for pricing.

Soda - \$2.00 each or \$1.50 per confirmed guest

Additional Options

- Head Table Riser/Stage \$40.00/4'x8' riser
- Cake Cutting/Dessert Service \$1.00/person
- 72" Satin or Organza Overlay \$6.00/table
- Satin or Organza Table Runner \$4.00/table
- Ivory Chair Cover with or without Sash \$4.00-\$6.00/chair
- Special Order Color Napkin \$1.00/guest
- 18"x18" Center Table Squares \$1.00 each
- Audio Package with Wireless Microphone and Podium \$25.00
- Video Package - Projector, 100" screen & two 42" monitors \$35.00
- Audio & Video Combo \$50.00
- Movable 65" TV Monitor on Cart (2 available) \$25.00 each (plus Video charge)
- Additional Tables with Tablecloth (registration/gift/awards/etc.) \$5.00 each
- Additional Tables with Tablecloth and Skirting \$10.00 each
- Market Lights \$200.00
- Decorating/Take Down Service \$50/hr/person
- Extended Cocktail Hour Charge \$100.00/30 minutes

Menus & prices effective 1-1-2023

All menu prices are subject to change up to 10% with or without notice

