

# Amia & King's Catering

## Dinner Menu

### Private Chef Dining Selections

Surf n Turf: \$150/person + Fees

Surf: \$130/person + Fees

Turf: \$140/person + Fees

\*If you are not heavy eaters,  
please be mindful of your  
menu selections!

\* Add 5 mini Honey Butter Johnny Cakes for \$10 extra

### Appetizers: Choose 1 for entire group

- Charcuterie Board **\*included w/ every dinner\*** **\*You can replace this w/ another**
- Tostones x Cilantro Garlic Sauce
- Fried Plantain Chips x Starfruit Mango Salsa
- Johnny Cake Sliders: *Curry Chicken & Mango Pineapple Chutney*
- Spicy Lobster & Rice Bolitas x Avocado
- Khachapuri Georgian Cheese Bread
- Creamy Crab Stuffed Mushroom **(Fan Favorite)**
- Fried Stuffed Chicken Alfredo Jumbo Shells
- Conch Fritters x Cajun Remoulade **(SEASONAL) OR** Saltfish Fritters **(Local Favorite)**
- Bang Bang Salmon Tenders
- Deep Fried Salmon Nuggets x Kicking Sweet Chili Lime Sauce
- Jumbo Shrimp x Mozzarella Wrapped in Prosciutto x Drizzle of Herb Oil
- Chargrilled Rockefeller Mussels **OR** Chargrilled Herb Butter Oysters
- Crab Cakes w/ Creole Remoulade **(Fan Favorite)**
- Jerk Butter Crab Legs
- Spicy Tuna x Avocado Cucumber Bites - **Try it on Crispy Rice!** **(Fan Favorite)**
- Hot Honey Chicken Lollipops **(Fan Favorite)**
- Grilled Wings: *Mango Jerk, Creole Papaya Glazed, Lemon Pepper*
- Alfredo Wings on a Stick
- Sweet Plantain Cups w/ Jerk Chicken & Starfruit Salsa **(Fan Favorite)**
- Tacos: *Mango Mahi, Jerk Chicken, Creole Shrimp, or BBQ Pork*
- Kebabs: *Mahi, Jerk Chicken, Creole Shrimp, BBQ Pork, or West African Beef*
- Herb Crusted Lamb Lollipops x Balsamic Glaze **(Fan Favorite)**

### Special Add On's

\* BARTENDER: \$450+ ( 3 HOURS MIN)

\* CUSTOM MIRROR ACRYLIC MENUS: \$70+

\* FLORALS: \$120+

\* DÉCOR: INQUIRE FOR PRICING

\* CHAMPAGNE BOTTLES: \$120+ / BOTTLE

# Amia & King's Catering

## Dinner Menu

### Salads: (optional: only for 4+ courses)

- Mediterranean Feta Dip Salad
- Melon Ball Salad w/ Mint x Prosciutto
- Caprese Salad w/ Crispy Prosciutto
- Caesar Salad w/ Garlic Croutons and Pearl Tomatoes
- Chicken Bacon Avocado Salad
- Roasted Zucchini, Squash, Pearl Tomato Salad w/ Blackened Chicken or Salmon
- Thai Mango Salad
- Lentil & Roasted Eggplant Salad
- Creamy Broccoli, Corn, Bacon Salad
- Bermuda Salad w/ Blackened Chicken or Blackened Jumbo Shrimp
  - *Cauliflower, Bermuda Onions, Blue Cheese, Olives, Tarragon Vinegar*
- Fully Loaded Wedge Salad
  - *Sautéed Onions, Bacon, Olives, Kickin' Ranch Dressing, Corn, Cucumber, Shredded Cheddar Cheese*

### Soups (optional: only for 4+ courses)

- Roasted Tomato Basil Soup w/ Mozza-Ball Skewers
- Broccoli Cheddar
- Lobster Corn Chowder
- Cajun Butternut Squash Seafood Bisque
- Sweet Corn Bisque
- Roasted Red Pepper Cauliflower Soup
- Balsamic Roasted Vegetable Soup
- Asiago Garlic Purple Cauliflower Soup

### Special Add On's

\* BARTENDER: \$450+ ( 3 HOURS MIN)

\* CUSTOM MIRROR ACRYLIC MENUS: \$70+

\* FLORALS: \$120+

\* DÉCOR: INQUIRE FOR PRICING

\* CHAMPAGNE BOTTLES: \$120+ / BOTTLE

# Amia & King's Catering

## Dinner Menu

### Entree Protein: (2 proteins will be charged the surf n turf rate)

- Lobster Chunks or Lobster Tail
- Small Half Lobster (**Local Favorite**) - **Stuffed?**
- Caramelized Scallops
- Fried Snapper in Escovitch Sauce
- Shrimp - *Scampi* , *Curried* , *Jerk* , or *Shrimp Etouffee'*
- Seafood Linguine (Shrimp, Salmon, Crab) - *Alfredo* , *Tuscan* , or *Creamed Red Pepper Sauce*
- Stuffed Salmon (*choices: broccoli, mushroom, spinach, shrimp, crab*)
- Salmon - *Guava Honey Glazed* , *Teriyaki Glazed* , *Creamy Coconut* , or *Blackened*
- Landshark Beer Batter Fried King Crab Legs (2/person)
- Grilled Catch of the Day wrapped in Banana Leaf & Herbs (**Local Favorite**)
- Pan Seared Chicken Breast - *Papaya BBQ* , *Mango Glazed* , *Jerk* or *Curry*
- Chicken Parmesan
- Stuffed Chicken (*choices: broccoli, mushroom, spinach, shrimp, or crab*)
- Herb Crusted Cornish Hen
- Chicken Marsala
- Chicken Plicata
- Cast Iron Fried Pork Chops
- Spice Rub Ribeye or Tenderloin (**Fan Favorite**)
- Steak Au Poivre
- Grilled Herb Crusted Lamb Chops (**Fan Favorite**)
- Crab Stuffed Lamb Chops
- Braised Oxtails (**Local Favorite**)
- Herb Crusted Filet Mignon
- Red Wine Braised Short Ribs
- Lasagna (ground beef, short ribs, seafood, or veggie) (orders of 6 or more)

### Special Add On's

\* BARTENDER: \$450+ ( 3 HOURS MIN)

\* CUSTOM MIRROR ACRYLIC MENUS: \$70+

\* FLORALS: \$120+

\* DÉCOR: INQUIRE FOR PRICING

\* CHAMPAGNE BOTTLES: \$120+ / BOTTLE

# Amia & King's Catering

## Dinner Menu

### Entree Sides: *(choose 2 sides for entire group)*

- Fresh Local Greens x House Dressing
- Grilled Zucchini Salad x Feta Cheese
- Kickin' Potato Stuffing **(Local Favorite)**
- Roasted Baby Potatoes **OR** Roasted Smashed Purple Potatoes
- Loaded Twice Baked Golden Potato *(loaded with broccoli, bacon, & cheese)*
- Garlic Butter Mashed Potato
- Creamy Mashed Yuca "Cassava"
- Agave Roasted Carrots
- Roasted Balsamic Vegetables **(Fan Favorite)**
- Charred Sweet Corn
- Sautéed Spinach & Caramelized Mushrooms
- Puerto Rican Stew Beans
- Season Rice & Beans **(Local Favorite)**
- Sweet Potato & Kale Fried Wild Rice Salad
- Coconut Rice
- White Rice or Yellow Rice
- Risotto: Parmesan, Pesto, Creamy Mushroom, or Caramelized Onion
- Fried Sweet Plantains **(Fan Favorite)**
- Steamed Broccoli
- Charred Asparagus
- Fusilli x Broccoli Pesto
- Fungi **(Local Favorite)**
- Signature Bake Mac n Cheese **(Fan Favorite)**
- Signature Scallop Potatoes **(Fan Favorite)**
- Candied Yams
- Parmesan Roasted Green Beans **(Fan Favorite)**
- Collard Greens w/ Smoked Turkey **(ONLY for 5 or more orders)**

### Special Add On's

\* BARTENDER: \$450+ ( 3 HOURS MIN)

\* CUSTOM MIRROR ACRYLIC MENUS: \$70+

\* FLORALS: \$120+

\* DÉCOR: INQUIRE FOR PRICING

\* CHAMPAGNE BOTTLES: \$120+ / BOTTLE

# Amia & King's Catering

## Dinner Menu

### Sauces (choose 1 for entire group)

- Spinach Basil Pesto Sauce - goes well with anything!
- Rosemary Garlic Herb Compound Butter - great w/ meats!
- Beef Demiglace - great w/ meats!
- Lemon Butter Herb Sauce - great w/ seafood!
- White Wine Garlic Sauce - great w/ seafood!
- Chimichurri Sauce - great w/ meats!
- Cajun Cream Sauce - goes well with anything!
- Mushroom Cream Sauce - great w/ meats!
- Garlic Cream Sauce - goes well with anything!
- Cream Sauce: Tomato, Tuscan, Lemon Garlic - goes well with anything!
- Amia & King's KrackFredo Sauce - goes well with anything!
- Sundried Tomato Sauce - goes well with anything!
- Fresh Pico De Gallo - great w/ seafood!
- Starfruit Salsa OR Pineapple Mango Salsa - great w/ seafood!

### Dessert (Choose 1 for entire group)

- Blueberry Cheesecake OR Lemon Raspberry Cheesecake
- Banana Budding Cheesecake Mousse
- Honey Cinnamon Sugar Covered Johnny Cake x Rum Raisin Ice Cream
- Brownie Trifles x Strawberry Whipped Cream x Raspberry Sauce
- Goopy Chocolate Cobbler x Chef's Choice Ice Cream (**Fan Favorite**)
- Peach Cobbler OR Strawberry Cobbler w/ Rum Raisin Ice Cream
- Key Lime Pie (**Fan Favorite**)
- Cornmeal Pone (pudding) x Coconut Sauce (**Local Favorite**)
- Baileys Cookies & Cream Parfaits
- Coconut Sugar Caramelized Sweet Plantains x Coconut Whipped Cream
- Vanilla Crème Brulé (**Fan Favorite**)
- Apple Pie Rose x Cinnamon Streusel Ice Cream (**Fan Favorite**)
- Caribbean Sorrel Cake x Coconut Cream Glaze x Fruit Salsa (**Local Favorite**)
- Warm Bread Pudding x Blueberry Compote x Vanilla Ice Cream
- Grilled Coconut Rum Cake x Soursop Ice Cream x Rum Sauce (**Local Favorite**)

### Special Add On's

\* BARTENDER: \$450+ ( 3 HOURS MIN)

\* CUSTOM MIRROR ACRYLIC MENUS: \$70+

\* FLORALS: \$120+

\* DÉCOR: INQUIRE FOR PRICING

\* CHAMPAGNE BOTTLES: \$120+ / BOTTLE

# Amia & King's Catering

## Dinner Menu

No charge for 5yrs + under  
6yrs - 12yrs : \$75/child

### Kids Menu (choose 1 for all)

- Homemade Meatballs x Spaghetti x Marinara x Parmesan
- Alfredo Ziti x Grilled Lemon Garlic Chicken Breast x Broccolini
  - Chicken Quesadilla x Pico Di Gio
- Meat Sauce x Island Beans n Rice x Fried Sweet Plantains
  - Beef Tenderloin x Mac n Cheese x Asparagus
  - Cheeseburger x Spiced Wedges x Pasta Salad
- Small ½ Lobster x Basmati Rice x Maple Bacon Brussel Sprouts
  - Salmon Nuggets x Fresh Cut Fries x Spiced Mayo Dip
    - Chicken Nugget Mashed Potato Bowls
      - Flatbread Pizza
    - Jumbo Shrimp Scampi x Buttered Pasta
      - Chicken Wings x French Fries
- Roasted Herb Cornish Hen x Grilled Vegetables x Rosemary Garlic Mashed Potatoes

### Special Add On's

\* BARTENDER: \$450+ ( 3 HOURS MIN)

\* CUSTOM MIRROR ACRYLIC MENUS: \$70+

\* FLORALS: \$120+

\* DÉCOR: INQUIRE FOR PRICING

\* CHAMPAGNE BOTTLES: \$120+ / BOTTLE