



AMIA & KING'S CATERING *EXCLUSIVE CHEF PACKAGE MENU*

APPETIZERS

Deep Fried Soul Rolls

(Yams, Signature Mac, Collard Greens)

(Roast Pork, Sweet Plantains, Cole Slaw, Rice n Beans)

Smoky Cajun Lump Crab Spinach & Artichoke Dip

***served w/ garlic parsley crostini or tortilla chips**

Chicken Alfredo Dip

***served w/ garlic parsley crostini or tortilla chips**

Honey Butter Rolls

Brown Butter Cornbread

Fried Plantain Chips w/ Starfruit Mango Salsa

Crab Stuffed Mushrooms

Sweet Plantain Cups w/ Curry Chicken & Mango Chutney

Hot Honey Chicken Lollipops

Jerk Wings

Spicy Tuna Cucumber Bites

Blackened Chicken + African Beef Kebabs

Crab Cakes w/ Creole Remoulade

Pineapple Jumbo Shrimp & Herb Steak Kebabs

Mahi Ceviche w/ Fried Plantain Chips

Charcuterie Board



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POULTRY

Chicken

Grilled | Roasted | Pan Seared

Jerk
Lemon Pepper
Balsamic Honey Bourbon Glaze
Mushroom Cream
Cilantro Lemon Butter

Premium

Chicken Piccata

Chicken Krackfredo

Cajun OR Veggie
Penne OR Linguine

Chicken Parm

Pan fried chicken breast x parmesan x tomato sauce x
garlic butter angel hair pasta

Stuffed Chicken Breast

Pan seared chicken breast x broccoli, Colby, mozzarella &
herb shrimp

Herb Crusted Cornish Hen

Slow roasted x Sauteed peppers & onions



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SEAFOOD

Salmon

Grilled | Roasted | Pan Seared

Sweet Soy Glaze
Guava BBQ
Blackened
Spicy Lemon Butter Scampi
Sweet Chili
Tamarind Honey Glaze
Parmesan Crusted

Premium

Tuscan Jumbo Shrimp & Salmon Alfredo

Penne / Linguine

Seafood Lasagna

**Layered Alfredo Sauce, Salmon, Shrimp, Crab,
Spinach, Mozzarella, Parmesan, Ricotta**

Drunken Pan Seared Mahi

Lemon Butter Coconut Cruzan Sauce

Grilled Caribbean Spiny Lobster

Caribbean Green Seasoning Butter

Grilled Local Catch

Wrapped in banana leaf w/ lemon & herbs

Lobster Chunks & Lump Crab

In Cajun Cream sauce



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BEEF *add shrimp (\$30), crab (\$60), scallops (\$65) or lobster (\$85)*

Grilled | Roasted | Pan Seared

Ribeye Fillet

T-Bone

Delmonico

Smothered w/ Cajun Parm Cream Sauce
Au Jus (pan gravy)

Lamb Chops

Garlic & Fresh Herbs
Teriyaki Bourbon
Au Jus (pan gravy)

Chuck Roast

Braised w/ Peppers, Onions, Carrots, Fresh Herbs

BBQ Short Ribs

Slow Roasted then Grilled, Sweet (pineapple) & Spicy (jerk)

Premium

Pastelón

Ground Beef, Sweet Plantains, Mozzarella & Smoked
Cheddar
(Puerto Rican Plantain Lasagna)

Red Wine Braised Oxtails

Braised w/ Peppers, Onions, Carrots, Fresh Herbs

Herb Crusted Beef Tenderloin

Two Day Marinade, Pan Seared, Au Jus



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SIDES

premium sides

Signature Mac n Cheese

Lobster Mac n Cheese

Parmesan Roasted Green Beans

Cheesy Broccoli

Charred Sweet Corn

Pan Fried Brussel Sprouts

Prosciutto Wrapped Chargrilled Asparagus

Italian Roasted Mushroom & Veggies

Fried Sweet Plantains

Loaded Twice Baked Potato

(Loaded w/ broccoli, creole shrimp, mozzarella, Colby)

Grilled Bok Choy

Island Red Beans n Rice

Dirty Rice

Smoked Turkey Neck Collard Greens

Parmesan Risotto

Candied Yams

Signature Scallop Potatoes

Garlic Herb Smashed Potatoes

Creamy Mashed Cassava



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PREMIUM DESSERTS

Apple Roses x Vanilla Bean Ice Cream

Vanilla Creme Brulé x Fresh Berries

**Cinnamon Sugar Covered Johnny Cake Balls x Rum Raisin
Ice Cream**

Ponche Cuba Cheesecake x Whipped Cream

Dessert Charcuterie Board

Banana Foster Banana Pudding x Vanilla Ice Cream

Raspberry Chocolate Cobbler Cheesecake Trifles

Scoop of Heaven Trifle

Strawberry Cobbler x Lemon Curd Ice Cream

Vanilla Passion Fruit Layered Cake

Decadent Red Velvet Cake