



AMAZE CATERING

Drop Off Menus
2024



ABOUT DROP OFF SERVICE

The most cost-effective solution for all catering needs, drop off catering provides an outstanding price- to -quality ratio. Food is delivered in either in bamboo or aluminum trays, lightly decorated with herbs or edible flowers. If needed we can add disposable wire chafing dishes to keep the food warm. Please note that this catering option does not include set up, servers nor clean up after the event.

Deliveries are available 7 days a week. Each delivery includes 15min of unloading time and assisting with building of any disposable chafing dishes for easy lighting.

Credit cards are subject to 3% fee.

Email info@amazecatering.com to place your order.



REFRESHMENTS

Housemade Lemonade
Botanical Water
Acquafresca
Unsweetened Iced Tea
Coffee
Hot Tea
Assortment of Sodas



APPETIZERS

Local, artisanal cheeses V **GF Served with membrillo, candied nuts, gluten free crackers and rustic breads.

Charcuterie Board **GF local, imported and house cured meats and salami with assorted preserved vegetables, olives, whole grain mustard, Gluten Free crackers and rustic breads.

Crudites GF **VN Local seasonal organic vegetables. Salsa verde and buttermilk herb dip on the side

Mezze platter **GF **VN Hummus, baba ganoush, marinated olives, pickled vegetables, marinated feta cheese. With pita chips

Mini Banh Mi Sandwiches with Lemongrass BBQ Chicken

Cocktail mini Beef Burgers

Beef Skewers

Yakitori Grilled Chicken Skewers DF GF With scallion and miso aioli

Caprese Skewers V, GF

Antipasti skewers GF Marinated olives, ricotta salata, fennel salami, and pickled mushrooms V

Veggie skewers VN, GF

Buffalo Chicken Empanada

Beef Empanadas

Swiss Chard, Wild Mushroom and Manchego Empanada V with Romesco Sauce



APPETIZERS

Hiyashi Ramen Noodle Boxes VN miso vinaigrette, ginger, citrus, radish, cucumber, pea shoots, spicy peanut chutney

Mini Banh Mi Sandwiches with Lemongrass BBQ Chicken DF pickled vegetables, lime leaf aioli and micro pea shoots

**GF bread available, add \$2 pp

Mini Grilled Pear and Herb Ricotta Sandwiches V pickled red onion and arugula on a crispy baguette

**GF baguette available, add \$2pp

Mini Proscuitto sandwiches with Queso Manchego wild arugula and garlic aioli

Thai Beef Peanut Rolls DF GF **NUTS Chile, lime, pickled daikon, pea shoots. Served with peanut dipping sauce

Persian Cucumber Cups VN, GF with charred eggplant baba ganoush, heirloom cherry tomatoes, chile oil, toasted sesame seeds

Deviled eggs GF DF Calabrian chile, makrut lime, horseradish, chives

Beef Wellington En Crouete with caramelized shallots on top

Mini Phyllo Quiches V spinach and fontina, ratatouille and goat cheese with caramelized onion

Spanakopita V with feta cheese and spinach

Wild Mushroom Beggars Purse V

Mini Crabcakes topped with a Caper Remoulade



APPETIZERS

Mini Chicken Cordon Bleu Chicken breast, Swiss cheese, and ham rolled in bread crumbs and deep fried.

Fresh tofu spring rolls VN GF **NUTS Tamari, ginger, pickled daikon, pea shoots. Served with peanut dipping sauce

Marinated Shrimp Spring Rolls GF with a spicy peanut dipping sauce

Fresh popcorn with white truffle oil and parmesan cheese V GF served in individual paper bag

Fig and Mascarpone Beggars Purse V Harmonious sweet and savory pairings of Calimyrna Figs and Mascarpone wrapped in a light buttery phyllo beggar's purse

Raclette Cheese Croquettes V

Potato and Pea Samosa Served with Tamarind-Date Chutney VN Onions, potatoes, and peas, mixed with a fragrant medley of herbs and spices, wrapped in a chick-pea blended flour triangle pastry.

Roasted Tomato, Basil & Mascarpone Arancini V Fresh basil and mascarpone cheese, blended with marinated roasted tomatoes, paired with parmesan herb risotto, rolled in panko bread crumbs.

Goat Cheese and Honey Triangle V A creamy blend of goat cheese, accented with honey, buttery phyllo pastry, and topped with a brown sugar crumble.

Vegan Caribbean Risotto Cake VN A tropical blend of coconut-infused risotto, mango, pineapple, cilantro, and lemongrass hand-formed into cakes and breaded in panko and coconut.



Buffet Main Courses

DINNER BUFFET

Lemongrass Grilled Chicken GF DF marinated with Vietnamese herbs and lime

Pollo Ala Brasa GF DF blackened airline chicken with rosemary, mint, tamari and lime

Salmon GF, DF with salsa verde and pickled mustard seed
ambient temperature

Grilled bavette steak GF DF With grilled spring onion and chimichurri rojo. Ambient temperature.

Seared King Salmon Filet GF DF Fennel crusted and pan seared. With saffron aioli and micro greens

Braised Beef Short Ribs GF DF Tender short rib braised in Zinfandel with horseradish gremolata

Slow-cooked Baby Back Ribs DF with lemongrass, sweet soy glaze and sesame crust

Lamb Tagine DF, GF tender chunks of braised lamb shanks in cardamom scented broth with dried apricots and baby root vegetables, spicy harissa served on the side

“Impossible” plant-based meatballs VN Braised in tomato sugo.

Spicy Korean Braised Tofu VN, GF with gochugaru, tamari, sesame, ginger and scallion

Grilled Polenta VN GF With Tomato Sugo and Basil Pesto

Lasagna Bianca Verde V Sunchokes, rapini, ricotta, basil pesto, parmesan

Farro and crimini mushroom risotto V GF With grilled spring onion and basil pesto

Vegan Cassoulet VN hearty bean stew with roasted butternut squash, rapini and crispy breadcrumbs



DINNER BUFFET

Buffet Sides and Salads

Baby Lettuces with Compressed Pink Lady Apples V GF Roasted shallot vinaigrette, crispy pumpkin seeds and Manchego cheese

Chicory Caesar Salad Radicchio, parmesan reggiano, butter croutons and white anchovy

Chopped Salad DF Little gem lettuces, fennel salami, garbanzo beans, ricotta salata, sun dried tomatoes, sherry mustard vinaigrette

Conchiglie pasta salad VN Pasta shells marinated with smoked paprika, garbanzo beans, pickled red onion and roasted vegetables

Creamy macaroni and cheese with crispy breadcrumb V With tallegio, white cheddar, and parmesan

Marinated Beets with Preserved Lemon VN GF Winter citrus, sunflower seeds and chile oil

Roasted Baby Rainbow Carrots VN GF Herb pistou, toasted sesame seeds, and pea shoots

Brassicas " a la Catalan" VN/ GF Sauteed cauliflower, rapini and brussel sprouts with pickled raisins, black garlic and pine nuts

Maple Roasted Squash V GF With dried cherries, toasted almonds, chèvre, and sunflower sprouts

Caramelized Brussel Sprouts with Shallots and Lemon Zest VN GF

Roasted Vegetable Quinoa Salad with Feta V GF Roasted baby carrots, Moroccan spices, pickled currants, scallion

Farro Verde Salad VN With basil pesto, preserved lemon, toasted pine nuts and cucumber

Conchiglie Pasta Salad VN Pasta shells marinated with smoked paprika, garbanzo beans, pickled red onion and roasted vegetables

Fingerling potato salad VN GF Roasted fingerling potatoes tossed with melted leeks, frisee and sherry mustard vinaigrette



DESSERTS

Petit Fours

Fresh Fruit Tartlet V

White Chocolate Mousse Tartlet V

Napoleon Square V

Chocolate Eclair V

Lemon Curd Tartlet V

Coffee Eclair V

Opera Square

Dark Chocolate Mousse Tartlet V

Vanilla Eclair V

Pecan Tartlet V

Lemon Meringue Tartlet V

Chocolate Almond Orange Bar V

Financier Tea Cake V

Cream Puff V

French Macaroons V GF

Assorted Cookies and Brownies V

Chocolate Covered Strawberries V GF

Lemon Bars V

Gluten Free Chocolate Chip Cookies GF/DF With Maldon sea salt

Baklava V



POLICES

Amaze Catering requires a 50% deposit and a signed contract to secure the date and services. Events are booked on a first come first serve basis, and dates do sell out quickly.

The remaining balance is due seven (7) days before the date of the event.

If final payment is not received seven (7) days in advance of the event, a 10% late fee will be imposed.

In the event of a late notice of guest changes or overtime, an overage invoice will be sent to the client.

Amaze Catering accepts Checks, Credit Card and Wire transfers. All credit card transactions are subject to a 3% credit card processing fee.

CANCELLATION

Because we sell out on dates on a first come first serve basis, schedule our staff, offer administrative, and place food orders in advance, all sales and menu selections are final once payment is processed. We are unable to offer refunds once payment has been made.