



AMAZE CATERING

Full Service Sample Menus

2024



ABOUT FULL- SERVICE

Full Service Catering is a turnkey solution for everything from weddings to corporate gatherings. The event will include our chefs, culinary, servers and bartenders to set up everything before and clean after. Our Mission is to create memorable events by exceeding your expectations with innovative cuisine and creative presentation.

Amaze Catering has a liquor license and can provide a variety of bar services.

Dates are booked on a first-come first served basis with a signed contract and 50% deposit.

Email info@amazecatering.com to place your order.



REFRESHMENTS

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



LIQUOR PACKAGES

Beer & Wine Package: Cabernet, Pinot Noir or Chardonnay or Sauvignon Blanc from our selection. Domestic and Imported Beers

Bronze Package Skyy Vodka, Beefeater's Gin, Cutty Sark Scotch, Jim Beam Bourbon, Bacardi Light Rum, El Jimador Tequila, Cabernet or Pinot Noir and Chardonnay or Sauvignon Blanc from our selection, Domestic and Imported Beers, Assorted Sodas and Juices, Still and Sparkling Waters

Silver Package: Absolut Vodka, Bombay Gin, Dewars Scotch, Jack Daniels Bourbon, Bacardi Light Rum, Hornitos, Jameson Irish Whiskey, Cabernet or Pinot Noir and Chardonnay or Sauvignon Blanc from our selection, Domestic and Imported Beers, Assorted Sodas and Juices, Still and Sparkling Waters.

Gold Package: Ketel One, Sapphire Gin, Chivas Regal Scotch, Bulleit Bourbon, Sailor Jerry Rum, Gran Centenario Plata Tequila, Crown Royal Whiskey, Cabernet or Pinot Noir and Chardonnay or Sauvignon Blanc from our selection, Domestic and Imported Beers, Assorted Sodas and Juices (Orangina), Still and Sparkling Waters

Platinum: Grey Goose, Hendrick's Gin, Glenlivet 12yr. Scotch, Maker's Mark Bourbon, Corralejo Silver Tequila, Zaya Rum, Crown Royal Whiskey, Wine and Beer Package included, Assorted Sodas and Juices (French Sparkling Lemonade, Fresh Squeeze Juice), Still and Sparkling Waters



PASSED OR STATIONED HORS D'OEUVRES

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

Avocado Toast VN Baguette, pickled shallot, toasted sesame seeds

Bellwether Farm's Carmody Cheese Croquettes V With membrillo relish

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

Chanterelle mushroom pastry puff V with melted leeks, goat cheese V

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

Chilled Summer Corn Soup V Baby corn, sun gold tomato, chervil, chili oil

Eggplant Baba Ganoush with Sesame, Tomato and Chile Oil VN / GF On a flax seed cracker

Kampachi Crudo GF Avocado moose, ninja radish, sugar snap peas, yuzu tabiko, micro wasabi, sesame cracker

Korean Beef Short Rib Spoons DF With brussel sprout kimchi and crushed peanuts

Lemongrass Shrimp Shumai DF Handmade steamed dumpling with apricot hoisin glaze

Shrimp Ceviche Spoons DF/ GF Coconut leche de tigre, ginger, chile and blue corn crisp

Yakitori Grilled Chicken Skewers DF GF With scallion and miso aioli



PASSED OR STATIONED HORS D'OEUVRES

Steak Tartar and Quail Egg Bite

Pork Shumai Apricot glaze, scallion

Buffalo Chicken Empanada Served with chimichurri sauce

Spicy Thai chicken Meatball DF With mint, cilantro and lemongrass chile glaze

Crab Louis Endive Cups GF DF with green goddess dressing

Chickpea Panisse V /GF A crispy fritter with lime and cilantro yogurt sauce

Shrimp escabeche DF **GF Grilled prawns pickled with green olives, sweet peppers, herbs and capers. Served with grilled bread on the side **GF bread available

Albondigas – Spanish beef meatballs DF GF Browned and finished in slow-simmered tomato sauce, with garlic aioli and garlic mashed potatoes

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

Pigs in a Blanket Spanish mini sausages wrapped in homemade puff pastry with smoky honey mustard

Maine Lobster Brioche bite



PLATTERS

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



Buffet Main Courses

DINNER BUFFET

Pollo Ala Brasa GF DF Blackened Airline Chicken with rosemary, mint, tamari and lime

Herb Roasted Chicken GF DF Airline chicken breast with crispy skin served with salsa verde and pickled mustard seed

"Coq au Vin" GF Chicken thigh marinated and braised in red wine with bacon, mushrooms and aromatic vegetables

Cornmeal Crusted Red Snapper Filet GF With cauliflower puree and kimchi black olive tapenade

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

Sage and Black Chile Brined Pork Loin Roast DF GF With bacon mustard jus

Slow-Cooked Baby Backs Ribs With Lemongrass, Sweet Soy Glaze DF And sesame crust

Herb Marinated Bavette Steak GF/ DF With chimichurri rojo and arugula

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

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

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

Grilled Polenta VN GF With Tomato Sugo and Basil Pesto

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

Wild Mushroom Risotto V GF



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

Swiss Chard and Toasted Almond Salad VN GF With raspberry vinaigrette and pickled shallots

Warm Bloomsdale Spinach and Pancetta Salad DF Jimenez viniagerette, red onions, foccacia croutons , and boiled egg

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



DINNER BUFFET

Buffet Sides and Salads

Creamy Macaroni and Cheese with Crispy Breadcrumb V With tallegio, white cheddar, and parmesan

Creamy Yukon Gold Mashed Potatoes V GF With chives and butter

Savory Bread Pudding with King Trumpet Mushrooms V

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



DINNER BUFFET

Small Bite Desserts

Blood Orange Cheesecake Shots V Bloodorange gelee, violas

Salt Sea Creme Brulee V GF

Chocolate Pot De Creme V With dulce de leche and maldon's sea salt

Molasses Ginger Snap Cookie VN With candied ginger and sugar crust

Lemon Rosemary Shortbread Cookies

Almond Coconut Thumbprint Cookies With Apricot Glaze GF DF

Brown Butter Cornmeal Cake V With roasted pear and powdered sugar

Mini Ricotta Donut Holes V With strawberry coulis and powdered sugar

Milk Chocolate Truffles V NUTS A Trio of Truffles: hazelnut coconut cocoa nib

Mini Raspberry Lemon Whoopie Pies V

Apple Honey Galette V NUTS With almonds and cinnamon

Spiced Carrot Cake with Coriander and Pumpkin Seeds V Topped with ginger cream cheese frosting

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



PLATED SEATED

Plated First Course

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 Spanish white anchovy

Marinated Beets with Preserved Lemon VN GF Avocado mousse, citrus, crispy sunflower seeds and chile oil

Roasted Rainbow Carrots V GF Herbed ricotta, marinated farro verde, candied almonds, lemon oil and arugula

Curried Butternut Squash Soup VN / GF With lemongrass, lime leaf oil and crispy pepitas



Plated Main Course

Australian Wagyu Steak Turned carrot, mashed potato, Demi – Glacé

Seared Arctic Char Brócoli rabe, toy box squash, castraviano olive tapanade

Herb Marinated Hen Breast with Crispy Skin GF DF Moroccan spiced quinoa, roasted delicata squash, crispy sunflower seed, salsa verde, pickled mustard seed

Seared King Salmon GF DF Over curried Nantes carrot puree with coconut, sugar snap peas, lemon oil, crispy smoked garbanzos, aleppo pepper

Merlot Braised Beef Short Ribs GF Anson mills white grits, nettles, english peas and roasted baby carrots

Grilled Bavette Steak DF Anson Mill's farro verde, with fines herbs, charred spring onions,, pine nut crumble, chimichurri rojo

Sonoma Duck Leg Confit Brassicas "a la catalan", black garlic, pine nuts, raisins, duck fat fried fingerling potatoes, poultry jus



PLATED SEATED

Vegetarian Option

Spring Vegetable Risotto V GF English peas, fava beans, baby carrots, and parmesan

Veggie Cassoulet VN Cannellini beans, roasted squash, rapini baked in herb broth with crispy bread crumbs and fresh oregano

Korean Braised Tofu VN GF with Ginger and Scallion

Plated Desserts

Blueberry Tea Infused Panna Cotta V Macerated berries, sesame seed crumble

Strawberry Cheesecake Shots V Strawberry gelee, violas

Chocolate & Salted Caramel Jars V Chocolate pot de creme, dulce de leche, toasted marshmallow cream, molasses gingersnap cookie crumble



INTERACTIVE ACTION STATIONS

Cheese and Charcuterie Station

Local, Artisanal Cheeses
Shaved Salumi, imported and local
Marinated Olives
Dried Fruit
House Preserved Vegetables
Rustic, Artisanal Breads & Crackers
Candied Nuts

Mezze

Black Olive Hummus
Eggplant Baba Ganoush
Mini Dolmas
Pickled Red Onion
Marinated Feta with Olive Oil and Herbs
Roasted Red Pepper
Crispy Pita Chips, Grilled Bread & GF Crackers
Roasted Red Peppers

Farmhouse Plank

Individual Farmer's Market Crudites with Beet Hummus served in mini Mason Jars
Cedar Planked Salmon or Flank Steak with Horseradish Slaw
Heirloom Tomato and Burrata Summer Salad
Individual Pizzas served on Wooden Cutting Boards (Mushroom, Prosciutto & Arugula and Spicy Sauce)



INTERACTIVE ACTION STATIONS

Fisherman's Warf

Shrimp Louis Salad with Egg, Avocado and Tomato over Organic Greens

Mini Lobster Rolls

Warm Crab Salad topped with melted Brie in a toasted SourDough Breadbowl served with Crostini

Freshly Shucked Oysters with a Mignonette (Chef onsite)

Warmed Clam Chowder Shots served with Oyster Crackers

*Fish & Chips with Tartar Sauce served in a newspaper cone

Mission District

Tacos with corn tortillas, salsa roja, tomatillo salsa, cotija, limes, and spicy escebeche

Fillings: (Please choose three)

Grilled Carne Asada (Beef),Cumin and Chile Seasoned Ground Beef

Grilled Chicken

Al Pastor (Marinated Pork)

Garlic Chile Prawns

Tofu Ranchero



INTERACTIVE ACTION STATIONS

Noodle Bar

Pad Thai Salad either Vegetable or Shrimp.

Pho (GF, Egg or Rice Noodle) Bean Sprouts, Slivered Carrots & Cilantro Served with Mushroom or Tonkatsu (Beef) Broth

Wok Fried Chow Mein or Chow Fun (Chef onsite)

Street Fair Asia

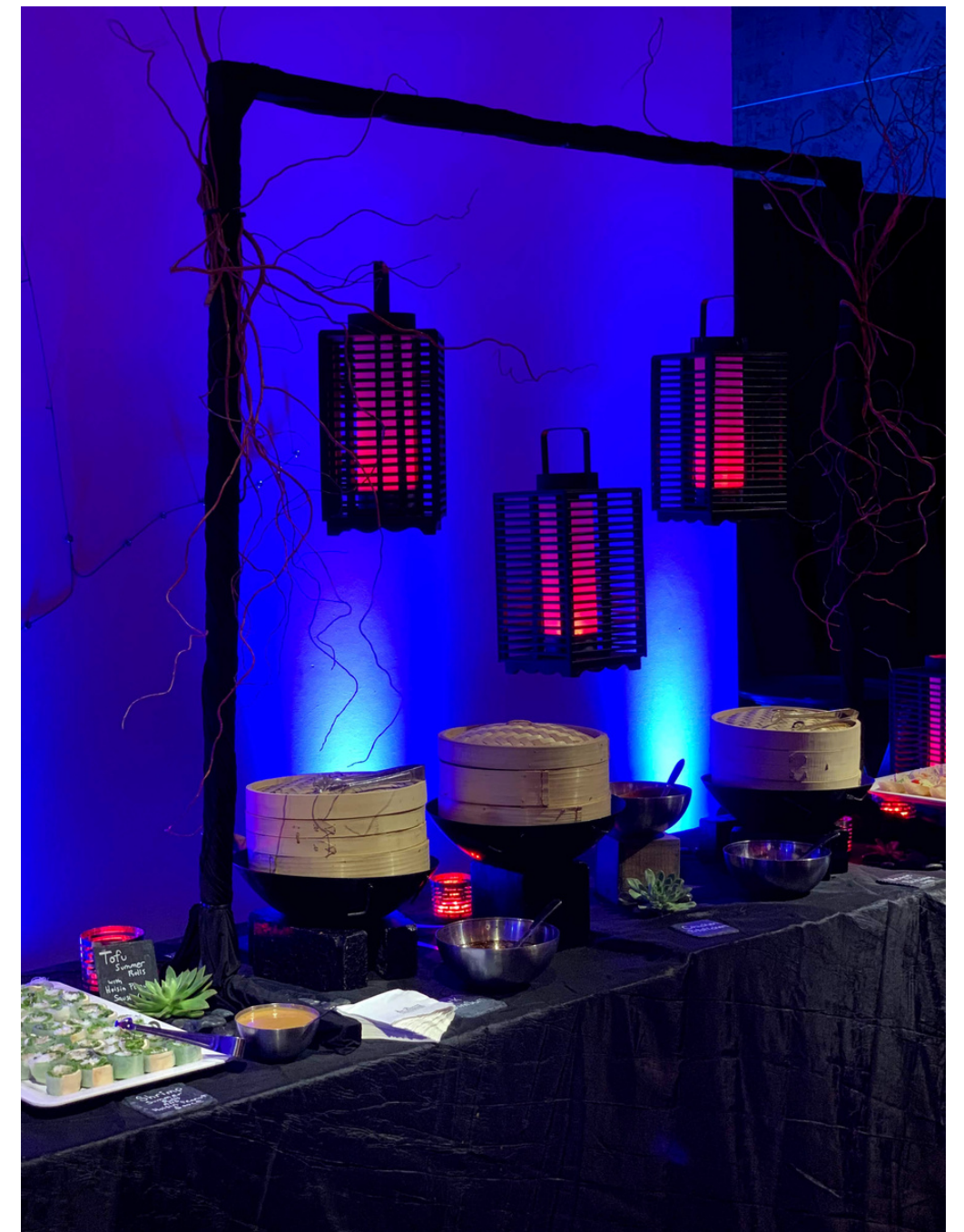
Chef onsite is required

Assorted Potstickers, Dim Sum and Shu-mai with a Ponzu Dipping Sauce. *All Cooked onsite and served in a bamboo steamer. Available in chicken, beef, pork or vegetables

Teriyaki Chicken Skewers

Green Papaya Salad served in a mini wooden boat

Vietnamese Shrimp or Tofu Spring Rolls served with a Hoisin-Peanut Sauce Szechuan Beef Skewers



INTERACTIVE ACTION STATIONS

Street Fair Latin America

Arepas (Pork, Chicken or Vegetables) served with Pickled Slaw and Salsa Verde

Empanadas (Beef, Chicken or Vegetable) served with a Chimmichurri

Build your own Tostada w/ Pinto Beans, Shredded Cabbage, Avocado and Salsa Roja

Build your own Fajitas–Sizzling Beef or Chicken w/ Onions & Tri-colored peppers Warmed Corn or Flour Tortillas

Ceviche (Peruvian Style) fresh lime and garlic marinated fish and shrimp served in a Terracotta Cup



Spanish Tapas Bar

Gambas al ajillo~Garlic Prawns

Gazpacho~Chilled Tomato Soup

Croquetas~Croquettes with Mushrooms

Patata Bravas~Potatoes with a Garlic Aioli

Habas con Jamon~Broad Beans with Serrano Ham

Tortilla~Potato Omelette

Paella Valencia~Chicken, Chorizo, Shrimp, Clams, Peppers, Peas & Saffron (Veg. Avail.)

Spicy Olives

Salted Almond Churros & Hot Chocolate

Sangria



INTERACTIVE ACTION STATIONS

Southern Comfort

Kickin' Garlic Collard Greens with chili flake and smokey paprika

Macaroni and cheese with crispy breadcrumb

Fried green tomatoes with chile mayo, queso fresco and cilantro

BBQ baby back ribs slathered in smoky sauce

Buttermilk Fried Chicken with aleppo chile and fennel pollen

Shrimp and Grits GF – Cheesy Anson Mills grits with blackened prawns, sauteed heirloom peppers and scallions



Carnival Station

Popcorn Chicken with Caramel-peppercorn Popcorn served in Popcorn Bags

Bavarian Soft Pretzels served with Assorted Mustards and Pub Cheese

Fresh Kettle Potato Chips–Barbecue, Pickled and Jalapeno–Parmesan Flavors

Caramel and Candy Dipped with Granny' Smith Apples with Festive Toppings

Freshly Made Cotton Candy in Assorted Colors and Flavors

Elote–Skewered Corn on a Cob with Mexican Herbs and Spices

Gourmet Dog– Grilled Beef, Chicken and Vegan Dogs and Corn Dogs with all the Works

Mac and Cheese with Bacon Topping



INTERACTIVE ACTION STATIONS

Greek Station

Greek Salad GF

Beef Kebabs GF

Chicken Kebabs GF

Vegetable Kebabs Vegan, GF

Mint and Cucumber Yogurt Dipping Sauce Vegan, GF

Hummus Dipping Sauce Vegan, GF

Spanakopita V



Nitrogen Ice Cream Station

Liquid Nitrogen Ice-Cream (requires a Chef onsite)

Vanilla Bean, Chocolate and Sorbet options

Seasonal toppings like:

Mini Marshmallows

Jelly Beans

M&M's

Crumbled Oreo Cookies

Crumbled Heath Bars

Rainbow Sprinkles

Chantilly Cream

Warm Chocolate Ganache



REGIONAL-ITALIAN

Passed Appetizers

Eggplant Caponata on Herb Bruschetta VN Sweet and sour eggplant with capers, raisins, San Marzano tomato

Wild Mushroom Arancini V With tallegio and black garlic aiol

Polenta Fries With basil pesto, smoked paprika and parmesan

Chanterelle Mushroom Pastry Puff with Melted Leeks, Goat Cheese V

Mini Pizzette with Roasted Cauliflower With smoked mozzarella and pickled shallots



Tabled Appetizers

Antipasti Skewers GF Marinated olives, ricotta salata, fennel salame and pickled mushrooms

Italian Cheese Board With pears, fig chutney, grapes, and an assortment of artisan bread

Caprese Baguette Sandwiches V Colorful tomatoes, basil, fresh mozzarella, olive pesto and balsamic vinaigrette on a crunchy baguette

Mini Grilled Pear and Herb ricotta Sandwiches V **GF Pickled red onion and arugula. On a crispy baguette **Gluten free baguette available

Italian Beef and Pork Meatballs DF GF Braised in tomato ragu



REGIONAL-ITALIAN

Main Dishes

House Made Beef and Pork Meatballs DF GF With smoked paprika and oregano. Braised in tomato sugo

Fettucine Alfredo Shrimp and Chicken

Mushroom Lasagna with Roasted Garlic and Spinach, White Cream Sauce V

Ground Turkey and Ricotta lasagna With parmigiano reggiano

Herb Roasted Chicken GF DF Airline chicken breast with crispy skin served with salsa verde and pickled mustard seed

Farro and Crimini Mushroom Risotto V **VN With grilled spring onion and basil pesto

“Impossible” Plant-Based Meatballs VN



Sides

Yellow Corn Polenta GF V With fines herbs and lemon oil

Braised Radicchio VN GF With aged balsamic vinegar

Mixed Greens VN GF With house made vinaigrette of the day on the side

Sweets

Berry Tea Infused Panna Cotta V, Sesame tuile, macerated fresh berries

Lemon Rosemary Shortbread Cookies Milk Chocolate Truffles V NUTS

A Trio of Truffles: hazelnut, coconut, cocoa nib

Pistachio and Dried Cherry Biscotti

Appetizers

REGIONAL-ASIAN

Korean Beef Short Rib Spoons DF With brussel sprout kimchi and crushed peanuts

Lemongrass Shrimp Shumai DF Handmade steamed dumpling with apricot hoisin glaze

Yakitori Grilled Chicken Skewers DF GF With scallion and miso aioli

Kimchi Arancini V DF Rice fritters with tallegio, scallion powder and black garlic aioli

Spicy Thai Chicken Meatball DF With mint, cilantro and lemongrass chile glaze

Chilled Summer Corn Soup Baby corn, sun gold tomato, chervil, chili oil

Shrimp Ceviche Spoons DF/ GF Coconut leche de tigre, ginger, chile and blue corn crisp

Crispy Hoisin Glazed Chicken Wings DF Tangy and spicy asian wings

Mini Lumpia Shanghai Ground pork served in a crispy wrapper with tangy dipping sauce

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

Kampachi Crudo GF Avocado moose, ninja radish, sugar snap peas, yuzu tabiko, micro wasabi, sesame cracker

Mini Banh mi Sandwiches with Lemongrass BBQ Chicken DF **GF Pickled vegetables, lime leaf aioli and micro pea shoots **Gluten free bread available

Pork Belly Crispy Wonton DF With sesame, cabbage, chile, ginger and lime

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



Family Style Main Courses

REGIONAL-ASIAN

Lemongrass Grilled Chicken GF DF Marinated with Vietnamese herbs and lime. Ambient temperature

Grilled Asian Flank Steak DF Slow-Cooked Baby Backs Ribs with Lemongrass, Sweet Soy Glaze DF And sesame crust

Buttermilk Fried Chicken with Sweet Soy Glaze Boneless thigh meats glazed with sesame, hoisin, kecap manis and ginger

Grilled Chicken with Chili-Garlic Glaze With Thai herbs and chopped peanuts

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

Sides and Salads

Little Gem Lettuces with Green Curry Vinaigrette VN DF Shaved pear, basil, pickled radish and toasted peanuts

Hiyashi Ramen Noodles VN Miso ginger vinaigrette, shaved cucumber, radish, sesame seed and nori. Ambient temperature

Larb Gai and Amaranth Salad Ground chicken and fresh herbs with Thai chili vinaigrette, cucumber

Glass Noodle Salad Boxes with Sesame-Chili Vinaigrette VN, Tatsoi and marinated bean sprouts

Steamed "Forbidden" Rice

Bok Choi VN GF

Pineapple Fried Rice V Tofu, bean sprouts, peppers, scallion and peanuts

Ginger-Garlic Glazed Eggplant with Scallions Over "forbidden" rice

Spicy Cucumber Salad, With radish kimchi, pea sprouts, mint, cashews and chile oil



REGIONAL-MEXICAN

Appetizers

Avocado Toast VN Baguette, pickled shallot, toasted sesame seeds

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

Shrimp Ceviche Spoons DF/ GF Coconut leche de tigre, ginger, chile and blue corn crisp

Albondigas, with Beef and Pork DF Spanish meatballs browned and served in smoky tomato sauce

Mini Jamaica Tacos VN/GF Braised hibiscus flower with caramelized onion, avocado mousse and micro cilantro in a crispy tortilla shell

Buffet Main Courses

Herb Marinated Bavette Steak GF/ DF With chimichurri rojo and arugula

Pollo Ala Brasa GF DF Blackened Airline Chicken with rosemary, mint, tamari and lime

Cochinita Pibil GF DF Slow grilled pork shoulder, marinated in sour orange and oregano

Chicken or Steak Enchiladas GF Slow roasted meat wrapped in corn tortillas with tomatillo salsa verde, queso fresco and cilantro

Cornmeal Crusted Snapper Filet GF DF With heirloom tomato pico de gallo



REGIONAL-MEXICAN

Buffet Sides

Salsa Bar Salsa roja, tomatillo, guacamole, queso fresco, and spicy vegetable escebeche

Spanish Rice VN GF Toasted rice with tomato, cumin and oregano

Street Corn V GF **VN Grilled corn on the cob with chile aioli, lime, cilantro and queso

Black Beans GF DF With bacon, sauteed peppers, onion, and garlic

Fresh Corn Tortillas VN GF

Sweets

Churros Crispy fried dough rolled in cinnamon sugar. With strawberry dipping sauce

Chocolate Pot De Creme With dulce de leche and maldon's sea salt

Coconut Caramel Flan V



REGIONAL-SPANISH TAPAS

Tapas

Albondigas with Beef and Pork DF Spanish meatballs browned and served in smoky tomato sauce

Chorizo Soria Bocadillos with Manchego Cheese Thinly sliced aged Spanish sausage and sheep's cheese with arugula and aioli on a baguette

Shrimp Escabeche DF **GF Grilled prawns pickled with green olives, sweet peppers, herbs and capers. Served with grilled bread on the side **GF bread available

Embutidos Platter Selection of house cured, imported, and local cured meats. With sliced baguette, pickled vegetables, and marinated chiles

House Made Ricotta on Grilled Bruschetta With fried quail egg and sauteed dandelion greens

Stuffed Piquillo Peppers with Manchego Cheese, Serrano Ham Arugula and basil

Marinated Bavette Steak with Guajillo Romesco And grilled baby leeks

House Smoked Wild King Salmon On rye toast with mustard cream, pickled red onions and radish shoots

Gambas Al Ajillo GF DF Fresh gulf prawns sauteed in garlic, chili flake, and extra virgin olive oil

"Pan Tomate" Grilled ciabatta with oven dried tomatoes, Laura Chenel goat cheese and micro basil

Tortilla Espanola Spanish potato and onion omelette, topped with lemon aioli and salsa verde

Marinated Olive Platter Variety of local and imported olives marinated with citrus, cumin, sage and thyme



REGIONAL-SPANISH TAPAS

Paellas

Paella Negra Black rice with cuttlefish, morcilla sausage, spot prawns and pequillo peppers

Paella De Cazador Spanish rice with wild mushrooms, foraged greens, fava beans and rosemary

Paella Valencia Saffron rice cooked in fennel shellfish broth with clams, mussels, shrimp, chorizo, chicken, and roasted peppers



REGIONAL- SOUTHERN US

Buffet Main Courses

Buttermilk Fried Chicken With aleppo chile and fennel pollen

BBQ Pulled Pork With Apple Cider and Chiles DF GF Molasses, smoked paprika and cumin

BBQ Pulled Yuba VN/GF Grilled soy curd braised in smoky molasses BBQ sauce

BBQ Baby Back Ribs DF Western style–Slow cooked pork ribs slathered in smoky sauce

Shrimp and Grits GF Cheesy Anson Mills grits with blackened prawns, sauteed heirloom peppers and scallions

Sour Cream Biscuits Smothered in Chicken Gravy With savory herbs, onions and celery

Cajun Blackened Salmon GF DF Pan seared Salmon filets rubbed with a punchent creole seasoning that has a touch of spicy



Buffet Sides

Mixed Baby Lettuces With Heirloom Stone Fruit V GF Roasted shallot vinaigrette, manchego cheese and pumpkin seeds **VN version available

Macaroni and Cheese with Crispy Breadcrumb V Conchiglie pasta shells baked with white cheddar, and parmesan

Granny Smiths Creamy Coleslaw V GF DF Celery Seeds, Green Apples, Purple and Green Cabbage

Black Eyed Peas GF DF Simmered with bacon and smoked paprika

Creamy Sweet Potato Casserole V GF calloped sweet potatoes baked au gratin

Braised Collard Greens VN G With smoked paprika and apple cider vinegar

Fried Green Tomatoes V With chile mayo, queso fresco and cilantro

Buttermilk Cornbread V

Summer Succotash VN GF Cherry tomatoes, Italian butter beans, summer squash, yellow corn, lemon chile oil

BBQ PICNIC

Main Courses

Lemongrass Grilled Chicken GF DF Marinated with Vietnamese herbs and lime. Ambient temperature

Yogurt marinated chicken with garam masala and sumac With spicy almond romesco

BBQ Baby Back Ribs DF Western style–Slow cooked pork ribs slathered in smoky sauce

Slow–Cooked Baby Backs Ribs with Lemongrass, Sweet Soy Glaze DF And sesame crust

Cedar Plank Salmon DF GF Whole side of salmon grilled on a cedar plank. With salsa verde and pickled mustard seed

Marinated Bavette Steak Char grilled over applewood coals. With salsa verde

BBQ Pulled Pork with Apple Cider and Chiles DF GF Molasses, smoked paprika and cumin

Kofta Style Plant Meat Skewers V GF Quinoa Tabbouleh, Sesame Tzatziki Sauce

BBQ Pulled Yuba VN GF Shredded soy curd with smoky molasses, apple cider, pimenton, and cumin

Buffet Sides

Mixed Baby Lettuces with Heirloom Stone Fruit V GF Roasted shallot vinaigrette, manchego cheese and pumpkin seeds **VN version available

Heirloom Tomato Salad with Herb Ricotta Pickled summer squash, fennel oil and nepitella

Compressed Watermelon and Fennel Salad V Herb marinated feta, pickled red onions and arugula

Summer Succotash VN GF



REGIONAL- BBQ PICNIC

Buffet Sides

Street Corn V GF **VN Grilled corn on the cob with chile aioli, lime, cilantro and queso

Red Cabbage Slaw VN GF With citrus oil, Lime, chile, and cilantro

Josh's Baked Beans

Creamy Mac and Cheese with Crispy Breadcrumb V Conchiglie pasta shells baked with white cheddar and parmesan

Desserts

Fresh Baked Chocolate Chip Cookie

Mini Raspberry Lemon Whoopie Pies V

Apple Blackberry Cobbler With cinnamon oat streusel



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 prior to 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 guests 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.

Pricing is valid for 30 days upon receipt of a custom quote, and subject to change if the event is not secured with a signed contract and 50% deposit.

Events booked within five (5) business days are subject to a 10% rush fee