

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 app**
- Tostones x Cilantro Garlic Sauce **OR** Fried Plantain Chips x Starfruit Mango Salsa
- Roasted Pepper Bruschetta
- Johnny Cake Sliders: *Curry Chicken w/ Mango Pineapple Chutney*
- Spicy Lobster & Rice Bolitas x Avocado
- Khachapuri Georgian Cheese Bread
- Creamy Crab Stuffed Mushroom **(Fan Favorite)**
- Cheesy Baked Crab Bombs x Herb Crostini
- Conch Fritters x Cajun Remoulade **(SEASONAL) OR** Saltfish Fritters **(Local Favorite)**
- Bang Bang Salmon Tenders
- Jumbo Shrimp x Mozzarella Wrapped in Prosciutto x Drizzle of Herb Oil
- New Zealand Green Mussels x White Wine Tomato Broth x Rosemary Garlic Focaccia
- 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*
- 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)**
- Creamy Shrimp Toast

Special Add On's

- * BARTENDER: \$450+ (3 HOURS MIN) * CUSTOM MIRROR ACRYLIC MENUS: \$70+
* FLORALS: \$120+ * DÉCOR: INQUIRE FOR PRICING * CHAMPAGNE BOTTLES: \$120+ / BOTTLE

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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
- Lemon Orzo Salad
- Apple Feta Spinach 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/ Cheesy Garlic Bread
- 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

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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**)

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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)**

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Sauces / Butter (choose 1 for entire group)

- Spinach Basil Pesto Sauce - goes well with anything!
- Rosemary Garlic Herb Butter - great w/ meats!
- Beef Demiglace - great w/ meats!
- Aji Verde (Spicy Peruvian Green Sauce) - great w/ seafood!
- Beurre Blanc - great w/ seafood!
- Chimichurri - great w/ meats!
- Bearnaise - goes well with anything!
- Garlic Confit Butter - goes well with anything!
- Café de Paris Butter - great w/ meats!
- Cream Sauce: Tomato, Tuscan, Lemon Garlic, Cajun, Mushroom - goes well with anything!
- Nduja Butter - goes well with meats/poultry!
- Sundried Tomato Sauce - goes well with anything!
- Mustard Garlic Sauce - great w/ meats!
- Starfruit Salsa OR Pineapple Mango Salsa - great w/ seafood!

Dessert (Choose 1 for entire group)

- Blueberry Cheesecake OR Lemon Raspberry Cheesecake
- Banana Pudding Bowls
- Honey Cinnamon Sugar Covered Johnny Cake x Rum Raisin Ice Cream (**Fan Favorite**)
- Brownie Trifles x Strawberry Whipped Cream x Raspberry Sauce
- Goey 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 (**Local Favorite**)
- Vanilla Crème Brulé (**Fan Favorite**)
- Apple Pie Rose x Cinnamon Streusel Ice Cream (**Fan Favorite**)
- Warm Bread Pudding x Blueberry Compote x Vanilla Ice Cream
- Grilled Coconut Rum Cake x Soursop Ice Cream x Rum Sauce (**Local Favorite**)

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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 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

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