

CATERING MENU



300 IS BETTER AT PUTTING IT *all* TOGETHER



Bowling. With a twist.

HORS D'OEUVRES

A variety of hors d'oeuvre options, each including 25 pieces.



*Passed Hors D'oeuvres available on request
with a minimum of 100 total pieces ordered.*

Asian Rolls

All-vegetable crispy spring rolls served with a sweet and sour dipping sauce.

Coconut Shrimp

Crispy coconut-battered shrimp served with our tangy mango honey mustard.

Crispy Artichokes

Fried house-battered artichoke hearts served with a chipotle mayo sauce.

Crispy Crab Cakes

Golden-fried homemade lump crab cakes with a spicy mango chutney.
(Minimum order of 50pcs required)

Crispy Taquitos

Golden-fried corn taquitos stuffed with chipotle, cilantro and lime flavors. Choice of 1:
Chicken
Beef

Jumbo Shrimp Cocktail

Served with homemade cocktail sauce and garnished with lemon slices.

Pigs-n-Blanket

All-beef sausages wrapped in a golden brown puff pastry and served with spicy mustard.

Quiche Mini Bites

Warm pastry crust served with a variety of fillings.

Spanikopita

Thin layers of filo dough stuffed with a homemade spinach and parmesan cheese mixture, served warm.
(Minimum order of 50pcs required)

300 Signature Skewers

Our signature skewers served with accompanying sauce. Choice of 1:
Beef
Chicken
Thai Shrimp

*Passed Hors D'oeuvres also
available in buffet style.*

Crisp Battered Chicken Tenders

Hand-breaded tenders served with honey mustard, BBQ and Thai chili sauces.

Chinese Pork Dumplings

Deep fried and served with sweet chili sauce.

Crispy Spicy Wings

Includes classic hot sauce, BBQ sauce and Thai chili sauce. Served with celery and bleu cheese dressing.

Gourmet Sliders

Two-bite burgers with American cheese and 300 Gourmet sauce.

Mozzarella Sticks

Served with our signature marinara dipping sauce.

Smokehouse Meatball Feast

Smothered in your choice of our signature Smokehouse BBQ or marinara sauce.

DISPLAY PRESENTATIONS

A wide selection of artfully prepared platters.



Small display serves up to 10 guests.

Large display serves up to 25 guests.

Seasonal Fruit Display

Fresh array of sliced seasonal fruits with crème fraîche.

Garden Vegetable Crudités Display

Fresh vegetables with a lemon herb dipping sauce.

Gourmet Cheese Display

Premium cheese assortment complimented with fresh fruits, berries and gourmet crackers.

Mediterranean Spinach and Artichoke Dip

Blend of spinach, artichoke and shredded parmesan and mozzarella cheese served with corn and pita chips.



Available in large display size only:

300 Grande Nacho Display

Golden-fried tortilla chips, chili and queso dip, served with salsa and assorted condiments.

Trio of Hummus

Black bean, chipotle and traditional hummus spreads served with pita chips and crisp vegetables.

Tomato Bruschetta

Balsamic tomato bruschetta served with focaccia bread.

Caprese Salad Display

Buffalo mozzarella, Roma tomatoes, sweet red onions and fresh basil garnish, drizzled with balsamic vinaigrette.

LUNCH AND DINNER BUFFETS

Available for parties of 25 guests or more.



Includes unlimited fountain soft drinks.

PIZZA PARTY

Your choice of three (3) pizza flavors:
Cheese, pepperoni, sausage, BBQ chicken,
Hawaiian, veggie, or Xtreme™
Hand-tossed Caesar salad with dressing
Homemade garlic bread

SIZZLIN' FAJITAS

Seasoned beef and chicken fajitas
Sautéed peppers and onions
Warm flour tortillas
Spanish rice
Freshly prepared fiesta black beans
Guacamole, pico de gallo, sour cream,
and jalapeños
Salsa and shredded cheese
Crisp nacho chips

SOUTHERN ITALIAN

Antipasto salad
Italian sausage with peppers
Marinated chicken breast
Roasted vegetables
Linguini with Italian herbs
Baked penne with mozzarella
Traditional marinara and alfredo sauces
Hand-tossed Caesar salad with dressing
Homemade focaccia bread

SMOKEHOUSE BBQ

BBQ hickory-smoked ribs
BBQ chicken breast
Home-style redskin potato salad
Creamy coleslaw
Baked beans
Homemade corn bread
Garden salad with a variety of dressings

NEW YORK DELI

Hand carved roast beef, ham and turkey sandwiches
on bakery fresh rolls and vegetable wraps
served with assorted condiments
Potato wedges or home-style redskin potato salad
Choice of one (1) soup:
Broccoli cheese, tomato basil, beef vegetable,
or chicken noodle

Hand-tossed garden salad with variety of dressings

INDOOR PICNIC

Angus steak burgers
Marinated chicken breasts
Premium bakery fresh rolls
Lettuce, tomato, onion, and sliced cheeses
Home-style redskin potato salad
Choice of potato wedges or coleslaw

SEAFOOD DELIGHT

Citrus-glazed tilapia served with coconut rice and
garnished with tropical fruit salsa
Dijon-cruste salmon with wild rice
Spinach salad with a lime, cumin dressing
Sautéed green beans with bell peppers
Homemade garlic bread

**Vegetarian & custom meal options available on request*



CREATE YOUR OWN BUFFET

Available for parties of 25 guests or more.

This buffet package is served with warm dinner rolls and butter along with unlimited fountain soft drinks.

STARTERS (Select Two)

Hand-tossed Caesar salad with creamy Caesar dressing
 Rustic penne pasta salad with fresh mozzarella and Italian herbs
 Fresh field greens with cucumber and tomatoes
 Spinach salad with lime, cumin dressing

MAIN COURSE (Select Two, Three, or Four)

Roasted pork loin glazed with spicy mango chutney
 Rosemary chicken with chardonnay sauce
 Roasted turkey with natural pan gravy sauce
 Hickory-smoked ham with maple glaze
 Citrus-glazed tilapia with tropical fruit salsa on a bed of coconut rice



SIDES (Select Two)

Sautéed green beans and red peppers
 Roasted seasonal vegetables
 Garlic mashed potatoes
 Coconut rice
 Rosemary-roasted potatoes
 Wild rice pilaf

DESSERT (Select One)

Choice of: Decadence Squares, homemade chocolate chip cookies, fudge brownies, or chef's selection of cakes

PRICING PER GUEST:

2 Main Courses -
 3 Main Courses -
 4 Main Courses -

BUFFET ENHANCERS

Beef tenderloin medallions with red wine demi-glace
 Dijon-crusting salmon with wild rice



Enhance your meal with one or more of these action stations.

Each station is attended by an expert chef and available for parties of 25 guests or more.

LITTLE ITALY

Linguini and penne pasta. Topped with Italian sausage, marinated chicken, julienne red and green peppers, red onions, sliced mushrooms, shredded carrots, julienne zucchini and yellow squash. Marinara and alfredo sauces.

300 TACO STATION

Cornmeal-crusted tilapia, shredded beef and braised chicken; soft flour or crispy corn tortilla shells. Served with traditional and verde salsas. Shredded cheese, lettuce, sliced onions and jalapeños. Spanish rice mixed with black beans.



FROM THE CARVING BOARD

Premium cuts served with silver dollar rolls
Carving Options (Select 1 or 2)

- Beef tenderloin with chipotle mayo and horseradish cream
- Prime rib of beef with au jus and horseradish cream
- Roasted turkey breast with gravy and cranberry-orange chutney
- Hickory-smoked ham with honey and spicy mustards
- Roasted pork loin glazed with a spicy mango chutney

BREAKFAST, BEVERAGE SELECTIONS, & DESSERTS



Breakfast

300 CONTINENTAL

Fresh bagels, warm muffins and fruit Danishes
Sliced seasonal fruit with crème fraîche.
Cream cheese, butter and assorted jellies
Variety of chilled fruit juices, brewed coffees
and assorted herbal teas.

THE EXECUTIVE

Fresh bagels, warm muffins and fruit Danishes
Sliced seasonal fruit with crème fraîche.
Egg and omelet station including: diced ham,
bacon, bell peppers, mushrooms,
jalapeños, diced tomatoes, onions, shredded
cheese and fresh salsa
Breakfast potatoes
Variety of chilled fruit juices, brewed coffees
and assorted herbal teas.

Custom breakfast options available upon request.

Beverage Selections

HOT BEVERAGE SERVICE

An elegant service of freshly brewed regular
and decaf coffee, assorted teas with honey,
assorted sugars and real cream to finish.

COLD BEVERAGE SERVICE

Your choice of fruit juices, flavored iced teas
and bottled waters chilled with glasses and ice.

UNLIMITED SOFT DRINK SERVICE

Your choice of fountain Pepsi products –
including Pepsi, Diet Pepsi and Sierra Mist –
with cups and ice.

Desserts

Assortment of Homemade Chocolate Chip Cookies and Fudge Brownies

25 Pieces

Decadence Squares

25 Pieces

New York Style Cheesecake With Assorted Toppings

25 Pieces

Crispy Rice Marshmallow Treats

25 Pieces

THE CANDY TABLE DISPLAY

Includes: crispy rice marshmallow treats,
licorice, assorted mini candy bars, Hershey®
kisses, jelly beans, Reese's® Mini-Cups and
assorted hard and soft candies
Minimum 25 guests

ICE CREAM SUNDAE BAR

Includes: walnut pieces, chocolate, strawberry
and caramel sauces, maraschino cherries,
cookie crumbles and whipped cream
Minimum 25 guests

COCKTAILS



Hosted-bar packages by the hour.

ULTRA PREMIUM Packages

Grey Goose, Ketel One, Belvedere, Bombay Sapphire, Patron, Johnny Walker Black, 10 Cane, Hennessy, as well as Premium liquors: Absolut Vodka, Tanqueray Gin, 1800 Tequila, Jack Daniels Whiskey, Myers Dark Rum, and Chivas Regal Scotch, imported and domestic bottled beer and house wine.

PREMIUM Packages

Premium liquors: Absolut Vodka, Tanqueray Gin, 1800 Tequila, Jack Daniels Whiskey, Captain Morgan, and Chivas Regal Scotch as well as imported and domestic bottled beer and house wine.

STANDARD Packages

Call liquors: Smirnoff Vodka, Beefeaters Gin, Sauza Gold Tequila, Jim Beam Bourbon, Bacardi Light Rum and J&B Scotch as well as imported and domestic bottled beer and house wine.

BEER/WINE Packages

Imported and domestic bottled and draft beers and house wine.

- *Hourly bar packages do not include shots or doubles*
- *Hourly bar packages are only available for Groups of 20 or more*
- *Premium wines are available by the bottle*

Above prices include tax and are subject to gratuity charge. Actual prices vary depending upon brand of liquor and specific alcohol content. Prices are subject to change.

At AMF we practice responsible dispensing of alcohol. Beverage service to a guest may be suspended.

OPEN BAR SERVICE

Charges are based on consumption per drink.

Premium Brands
Call Brands
Signature Drinks
Imported Beer
Domestic Beer
House Wines
Bottled Water
Soft Drinks

DRINK TICKET SERVICE

Please ask a sales associate for details.

CASH BAR

Guests are responsible for their own beverage purchases. Flat bartender fee for cash bars set up in private areas.

