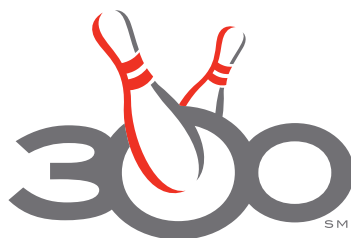




# *Catering Menu*

*Strikingly Different!™*

300 may just be the perfect place to host your next special occasion, party, meeting or corporate function. We offer the best of both worlds – delicious, freshly prepared foods, delightful beverages and the fun of bowling. It's an unbeatable combination. Let us help you make your next event strikingly different. Just ask your event planner for complete details.



# *Breakfast Selections*

Breakfast selections are accompanied with a variety of chilled fruit juices, brewed coffees and assorted herbal teas.

## **THE EXECUTIVE**

Sliced Seasonal Fruit with Yogurt Dipping Sauce  
Toasted Bagels, Warm Muffins and Fruit Danishes

Eggs and Omelet Station Including: Diced Ham, Bacon, Bell Peppers, Mushrooms, Jalapeños, Diced Tomatoes, Onions, Shredded Cheese and Fresh Salsa, Breakfast Potatoes and Appropriate Condiments

## **THE 300 CONTINENTAL**

Toasted Bagels, Warm Muffins and Fruit Danishes  
Fresh Sliced Seasonal Fruit with Yogurt Dipping Sauce  
Cream Cheese, Butter and Assorted Jellies

# *Lunch and Dinner Buffets*

*Available for parties of 25 guests or more*

## **ITALIAN BUFFET**

Classic Caesar Salad with Dressing  
Antipasto Salad with Pepperoni, Artichokes, Provolone Cheese, Olives and Roma Tomato  
Italian Sausage with Grilled Peppers  
Marinated Grilled Chicken Breast  
Sauteed Zucchini and Yellow Squash  
Linguini with Italian Herbs  
Penne Primavera  
Traditional Marinara and Alfredo-pesto Sauce  
Grilled Garlic Flatbread



Prices are subject to applicable gratuity and sales tax.

\*Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

# *Lunch and Dinner Buffets*

*Continued from previous page*

## **SMOKEHOUSE BBQ**

BBQ Hickory-smoked Ribs  
BBQ Char-grilled Chicken Breast  
Home-style Redskin Potato Salad  
Creamy Cole Slaw  
Baked Beans  
Cornbread Muffins  
Garden Salad with a Variety of Dressings

## **SIZZLIN' FAJITAS**

Seasoned Grilled Beef and Chicken Fajitas  
Sautéed Peppers and Onions  
Warm Flour or Corn Tortillas  
Spanish Rice  
Freshly Prepared Fiesta Black Beans  
Guacamole, Pico de Gallo, Sour Cream, Jalapenos,  
Salsa Roja and Cheese  
Crisp and Warm Nacho Chips

## **PIZZA PARTY**

Your selection of Cheese, Pepperoni or Sausage Pizza  
Garden Caesar Salad  
Grilled Seasoned Flatbread  
Grated Parmesan and Chili Flakes  
Assorted Salad Dressing

Add our Italian or American  
Subs to your Pizza Party

## **THE DELI ARRAY**

Deli Shaved Roast Beef  
Sliced Honey Cured Ham  
Sliced Oven-roasted Turkey  
Sliced Whole Milk Cheeses  
A selection of hearty breads and rolls  
Home-style Redskin Potato Salad  
Creamy Cole Slaw  
Garden Salad with a Variety of Dressings

## **INDOOR PICNIC**

Grilled Angus Steak Burgers  
Char-grilled Marinated Chicken Breasts  
Premium Hearty Breads  
Lettuce, Tomato, Onion, and Sliced Cheeses  
Home-style Redskin Potato Salad  
Creamy Cole Slaw

## **GARDEN SALAD BAR**

Baby Field and Crispy Greens, Classic Caesar  
Potato Salad and Fruit Salad  
Served with Cherry Tomatoes, Shredded Carrots,  
Sliced Cucumbers, Green Peas, Broccoli, Shredded  
Cheese, Peppered Bacon, Olives, Blue Cheese  
Crumbles and Garlic Croutons, Assorted Salad  
Dressings, Grilled Garlic Flatbread

Add our premium grilled chicken breast to your salad bar



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# Create your own *Buffet*

This buffet package is served with warm dinner rolls and butter, iced tea and your selection of the categories below. Available for parties of 35 guests or more.

## **STARTERS (SELECT TWO)**

Sliced Seasonal Fruit Platter, Yogurt Dipping Sauce  
Vegetable Crudités, Ranch Dipping Sauce  
Cheese and Cracker Display with Fruit Garnish  
Classic Caesar Salad with Creamy Caesar Dressing  
Rustic Penne with Fresh Mozzarella and Italian Herbs  
Baby Field and Crispy Greens with Cucumbers and Tomatoes  
Home-style Redskin Potato Salad  
Creamy Cole Slaw

## **MAIN COURSE (SELECT TWO, THREE OR FOUR)**

Garlic Roasted Pork Loin, Roasted Tomato Sauce  
Grilled Rosemary Chicken, Chardonnay Sauce  
Herbed Roasted Turkey, Traditional Giblet Sauce  
Glazed Hickory-smoked Ham, Dijon Pineapple Sauce  
Asian BBQ Smoked Ribs, Hoisin-BBQ Sauce

## **SIDES (SELECT TWO)**

Sautéed Broccoli and Cauliflower Florets  
Roasted Rosemary New Potatoes  
Grilled Seasonal Vegetables  
Long Grain and Wild Rice Medley  
Roasted Garlic Mashed Potatoes

## **DESSERTS (SELECT TWO)**

Decadence Squares · Chocolate Fudge Brownies  
New York Style Cheesecake with Raspberry Sauce  
Chef's Selection of Fruit Pies  
Home-baked Chocolate Chip Cookies  
Chef's Selection of Cakes

## **BUFFET ENHANCERS (Priced per person)**

Grilled Beef Tenderloin Medallions, Portobello Cabernet Sauce  
Seared Salmon, Dijon Cream Sauce  
Blackened Baby Lamb Chops, Minted Chutney



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# Action Stations

Enhance your meal with one or more of these Action Stations. These interactive Action Stations are attended by our expert chefs and available for parties of 25 guests or more.

## WOK AND BOWL

Served with White Rice and Traditional Lo Mein  
Topped with Chicken and Beef, Julienne Red and Green Peppers, Sliced Mushrooms, Shredded Carrots, Water Chestnuts, Julienne Red Onions, Sugar Snap Peas and Broccoli  
Thai Chili and Teriyaki Sauce

## LITTLE ITALY

Served with a selection of two pastas – Tortellini, Linguini or Penne  
Topped with Italian Sausage, Grilled Chicken, Julienne Red and Green Peppers, Red Onions and Sliced Mushrooms, Shredded Carrots, Julienne Zucchini and Yellow Squash  
Marinara and Alfredo-Pesto Sauce

## FROM THE CARVING BOARD

Premium cuts served with silver dollar rolls and your choice of any three sauces – Honey Mustard, Creamy Horseradish,  
Au Jus, Dijon Mustard or Chipotle-Mayo

### *Select 2 or 3 items*

- **Peppercorn-crusted Beef Tenderloin**
- **Herb-crusted Prime Rib of Beef**
- **Roasted Turkey Breast**
- **Hickory-smoked Ham**
- **Roasted Pork Loin**



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# *Display Presentations*

A wide selection of artfully prepared display presentations serving approximately 25 people.

## **Sliced Seasonal Fruit Display**

Served with yogurt dipping sauce

## **Vegetable Crudités**

Crisp garden fresh vegetables with ranch dipping sauce

## **Assorted Cheese and Cracker Display**

Premium cheeses with gourmet crackers

## **Grande Nacho "Bowl"**

Warm nachos served with chili, melted cheddar and Monterey Jack cheeses, pico de gallo, jalapeno peppers and sour cream

## **Hand-stretched Flatbreads**

A display of traditional Margherita, Asian BBQ Chicken and Vegetarian



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# Hors D'oeuvres

A variety of hors d'oeuvre options, each including 25 pieces.  
A minimum of 50 pieces is required.

## **Crisp Asian Rolls**

All-vegetable spring rolls and egg rolls with sweet and sour sauce for dipping

## **"Big Bowl Jumbo Shrimp" Cocktail**

Served with homemade cocktail sauce and garnished with lemon wedges

## **Crispy Jumbo Buffalo Wings**

Choice of classic hot, BBQ or Thai chili sauce, served with celery, carrots and bleu cheese dressing

## **Smokehouse Meatball Feast**

Smothered in your choice of our signature Smokehouse BBQ or Italian sauce

## **Mozzarella Sticks**

Served with our signature marinara sauce for dipping

## **Two-bite Sliders**

Your choice from the following favorites served with the appropriate accompaniments

- Mini Burgers
- Sloppy Joes
- Honey Mustard Chicken

## **Mini Crab Cakes**

Served with curried aioli

## **Chinese Pork Dumplings**

Deep fried and served with sweet chili sauce

## **300 Signature Skewers**

Our signature skewers served with appropriate sauces

- Southwest Beef, Chipotle-cilantro Cream
- Thai Shrimp, Sweet Chili Sauce
- Asian BBQ Chicken, Hoisin-BBQ Sauce

## **Crisp Battered Chicken Tenders**

Premium chicken breast strips, served with honey mustard and BBQ sauce

## **300 Grilled Quesadillas**

Served with your choice of meat and salsa roja

- Chicken
- Beef
- Shrimp

## **Bacon Wrapped Scallops**

Our tender bay scallops delicately seasoned with herbs and spices, lemon and garlic and wrapped in peppered bacon

## **Asian BBQ Ribs**

Slow roasted, tender pork ribs grilled and coated with Hoisin BBQ sauce



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# *From Our Sweets Table*

*An unforgettable dessert experience for your guests!*

**Home-baked Chocolate Chip Cookies**  
25 Pieces

**Decadence Square Desserts**  
25 Pieces

**Chocolate Fudge Brownies**  
25 Pieces

**New York Style Cheesecake with Assorted Toppings**  
25 Pieces

## **CHOCOLATE FONDUE FOUNTAIN**

(Serves approximately 25)

Skewers of Pineapple, Strawberries and Marshmallows artfully arranged on a Pineapple Tree complimented with Biscotti skewers for dipping.

## **ICE CREAM SUNDAE BAR**

Including: Walnut Pieces, Chocolate, Strawberry and Caramel Sauce, Sauce, Maraschino Cherries, Cookie Crumbles and Whipped Cream

# *Beverage Selections*

## **HOT BEVERAGE SERVICE**

- Brewed Regular and Decaf Coffee
- Herbal Teas with Honey
- Assorted Sugars and Cream

**Brewed Regular and Decaf Coffee**

## **COLD BEVERAGE SERVICE**

**Assorted Chilled Fruit Juices and Bottled Waters**

## **Flavored Ice Teas**

Wild Berry, Peach and Pomegranate

## **A Selection of Pepsi Fountain Products**

Pepsi, Diet Pepsi, Sierra Mist and Mountain Dew



Prices are subject to applicable gratuity and sales tax.

# *Bar Service*

*Our bartenders will create the perfect mix of select ingredients for your guests.*

## **HOSTED BAR BY THE HOUR**

Packages include bottled water and soft drinks and charged per person, on a per hour basis.

### **PREMIUM**

Your guests will enjoy from the following premium brand liquors: Absolut Vodka, Tanqueray Gin, 1800 Tequila, Jack Daniels Whiskey, Myers Dark Rum and Chivas Regal Scotch as well as imported and domestic bottled beer and house wine.

### **STANDARD**

Serving the following brands of liquor for your guests: 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 AND WINE**

Enjoy a selection of imported and domestic bottled beer, draft beer and house wine

## **HOSTED BAR ON CONSUMPTION**

All cocktails and non-alcoholic beverages are charged per drink and based on consumption to your master account. Hosted bars include bottled water and soft drinks. Signature drinks can be added upon request.

### **PREMIUM BRANDS**

Serving Absolut Vodka, Tanqueray Gin, 1800 Tequila, Jack Daniels Whiskey, Myers Dark Rum and Chivas Regal Scotch as well as imported and domestic bottled beer and house wine.

### **CALL BRANDS**

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

### **BEER AND WINE**

Enjoy a selection of imported and domestic bottled beer, draft beer and house wine.

*Drink tickets available upon request.*



Above prices are subject to tax and 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.

# *Bar Service*

*Continued from previous page*

## **CASH BAR**

Guests are responsible for their own beverage purchases. A bartender fee will be applied to your bill at the end of the event.

## **BEER COOLERS**

A great way to start off your event! We'll have ice cold bottled beer set out and awaiting your arrival to quickly refresh your guests.

## **WINE SERVICE BY THE BOTTLE**

Seven Daughters White Blend · Sokol Blosser "Evolution" White Blend · Seven Daughters Red Blend · Sangiovese/Cab/Merlot Blend · M nage   Trois Red Blend Ecco Domani Pinot Grigio · Pepi Sauvignon Blanc · Hess Select Chardonnay · Sterling Vintner's Collection Chardonnay · Murphy-Goode Chardonnay · A by Acacia Pinot Noir · Mirassou Pinot Noir Tamari Malbec Reserva, Argentina · Sterling Vintner's Collection Cabernet Sauvignon Silver Palm Cabernet Sauvignon · The Show Cabernet Sauvignon · Jekel, Merlot, CA · Napa Cellars Merlot

## **CHAMPAGNE BY THE BOTTLE**

Tott's Brut · Maschio Prosecco Brut · Mumm Napa Brut Prestige



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