



**A
MOVEABLE
FEAST**

“Epicurean cuisine for every occasion”

431 Congress Street • Portland Maine 04101

207-761-9330

www.amfcatering.com

A MOVEABLE FEAST

Hors D'oeuvres

Priced per 24 pieces

Crab

- Crab & Asian Pear Quesadillas.....w/mango dipping sauce
- Fresh Crab Cakes.....w/herb aioli
- Fresh Crab & Mango Salad.....in crisp wonton cups

Shrimp

- Coconut Shrimp.....w/maple mustard dipping sauce
- Grilled Prawns.....w/spicy asian peanut sauce
- Shrimp Scampi Ravioli Skewers.....w/champagne burre blanc dipping sauce
- Shrimp Cocktail Cordials Served In Petite Cups.....w/spicy remoulade **or** cocktail sauce
- Shrimp Pizzettes.....w/rosemary & feta

Smoked Salmon

- Smoked Salmon atop Crisp Potato Latke.....w/herbed cream cheese
- Smoked Salmon Ribbon Atop Wonton Crisp.....w/wasabi crème fraîche

Lobster, Scallop & Tuna

- Petite Lobster Grilled Cheese Bites.....w/tomato crème dipping sauce
- Sea Scallops Wrapped in Applewood Bacon.....w/maple mustard dipping sauce
- Sushi Tuna.....w/sesame, chive & daikon in cucumber cups

Poultry

- Tandoori Chicken Sate on bamboo pick.....w/vindaloo dipping sauce
- Chicken & Leek Dumpling.....w/citrus ponzu
- Petite Chicken Pot Pie.....w/cranberry orange chutney
- Spicy Chicken Tostadas.....w/sharp cheddar, tomatillos & pepitas

Beef

- Kona & Fennel Rubbed Flank Steak Ribbons
- Petite Beef Wellingtons
- Spicy Beef Quesadillas.....w/charred tomatillos, chipotle & cilantro
- Asian Meatballs on Snow Pea Picks.....w/sesame ginger dipping sauce
- Petite Sliders.....w/bleu cheese aioli & truffle ketchup

Belgium Endive Petals

- Shaved Beets, Mandarin Orange & Chevre · Pink Grapefruit, Chevre & Candied Pecan
- Fugi Apple, Creamed Bleu Cheese & Walnut · Fig, Sweet Cheese & Sugared Walnut
- Curried Shrimp Salad w/Cashews & Currants · Smoked Salmon, Herbed Cheese & Lemon Zest

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Hors D'oeuvres

Priced per 24 pieces

Vegetable & Fruit

Tiny Twice Baked Potatoes.....w/apple wood bacon & sour cream
Vegetable Spring Roll.....w/ponzu dipping sauce
Sweet Potato Wonton Flower.....w/crème fraîche & candied ginger
Risotto & Parmesan Fritters.....w/smoked tomato dipping sauce
Balsamic Fig & Chevre Canapé
Wasabi Deviled Egg Canapé
Grilled Brie & Ginger Pear Sandwiches
Greek Skewers.....w/imported feta, euro cucumbers, tomato, kalamata olives & virgin oil
Stuffed Baby Bella's.....w/three cheese, baby spinach & caraway crumb
Vegetable Samosa.....w/vindaloo dipping sauce

Crostini

Toasted Goat Cheese & Cranberry Chutney · Black Olive Tapenade & Boursin
Gorgonzola, Caramelized Onion & Pecan · Ricotta, Asparagus & Truffle Honey
Pimento Cheese & Apple Wood Bacon · Bistro Filet, Caramelized Onions & Horseradish Aioli
Flank Steak & Chive Plum · Dark Chocolate, Imported Virgin Olive Oil & Sea Salt

Filo's

Caramelized Onion, Walnut & Bleu Cheese · Chicken, Apple, Rosemary & Sharp Cheddar
Bleu Cheese, Pear & Brandy Orange Sauce · Spinach, Lemon & Feta
Ruby Beet, Chevre & Toasted Pine Nut · Smoked Salmon & Boursin

Tasting Spoons

A perfect bite of epicurean flavors hand passed on bite-size silver spoons

Kung Pao Chicken.....w/asian pear salad
Herb Infused Whipped Potatoes.....w/filet & rich beef demi
Curried Sweet Potato.....w/caribbean spiced pork tenderloin
Sea Scallop Ceviche.....w/fresh herbs & fried carrot chip
Fresh Ricotta.....w/truffle honey, lavender & graham
Seafood Tostadas.....w/maine shrimp, lump crab, crisp cucumber & chipotle aioli

Petite Cordials

Light & Fresh...A Perfect Sip

Creamy Carrot Ginger.....w/crème fraîche & candied ginger confetti
Bright Ruby Beet.....w/crème fraîche & balsamic drizzle swirl
Curried Sweet Potato.....w/toasted pepitas
Petite English Pea & Fresh Mint
Spicy Peach & Mango Gazpacho
*Lobster Bisque.....w/sweet sherry & chive crème fraîche (add \$1)
Creamy Leek & Celery Root

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PLATTERS

Serves 15-20 guests

Seafood

Norwegian Smoked Salmon.....w/dijon crème fraîche & european cucumber
Duck Trap Farms Smoked Trout Pâté.....w/cucumbers & water crackers
Curried Maine Crab Dip.....w/crudités, pita chips & toasted baguettes
Jumbo Shrimp Cocktail.....w/fresh herbs, lemon wedges & traditional cocktail sauce (2 lbs)

Asian

75 pieces/platter

Vegetarian California Rolls.....w/pickled ginger, wasabi, soy sauce & edible orchids
Crispy Chicken & Leek Pot Stickers.....w/mango duck sauce
Jumbo Shrimp Tempura.....w/suki yaki dipping sauce
Asian Cocktail Meatballs.....w/spicy peanut curry sauce
Kung Pau Chicken Wings.....w/fresh parsley and chopped peanut garnish
Summer Rolls.....w/bostonlettuce, shredded carrot, mango, fresh mint & thai dipping sauce

Meat, Cheese & Olive

Chicken Liver Mousse.....w/honey crisp apples & toast points
French Provincial Tapanade.....w/sliced ciabatta & crackers trio
Domestic Cheese Platter.....w/domestic cheeses, fruit & cracker trio
Gourmet Cheese Platter.....w/artisanal imported cheeses, fruit & cracker trio
French Brie Wheel Wrapped In Buttery Puff Pastry.....w/seasonal fruits & sliced baguettes
Dolce Gorgonzola Wedge.....w/toasted walnuts, clover honey & crackers
Tuscan Antipasto.....w/capicola, sopressata, genoa, mortadella, italian cheeses & mixed olives
Roasted Vegetable Antipasto.....w/mushrooms, red peppers, pearl onions, eggplant, zucchini, garlic & olives
Middle East Platter.....w/hummus, tabouli, olives, marinated feta & pita chips
Fresh & Blanched Crudités.....w/parisian onion herb dip
Provencal Olive & Spiced Nut Assortment

Tea Sandwich Platter

5 dz Assorted Tea Sandwiches (select 5 varieties)

Chicken & White Grape Salad · Deviled Egg Salad · Deviled Ham & Toasted Pecan
Smoked Salmon & Wasabi Crème · Shaved Radish & Chive Crème
Heirloom Tomato & Basil Aioli · European Cucumber & Dill Aioli
Watercress & Sweet Cream Butter · Shrimp & Tarragon Salad

Petit Fours

Orange Chocolate Grand Marnier · Caraibe · Maracuya & Cappuccino

Petits Gâteaux

Honey Peach · Guyanduja Chocolate Truffle · Pistachio Cherry · Coffee Chocolate Chip
Pistachio & Cocoa · Caramelized Nut · Apple Almond · Caramel Pear

Premiere Artisan Pastries

Praline Profiterole · Blood Orange & Chocolate Stack · Caramel Praline Twin Peaks · Pistachio Diamond
Guyanduja · Mandarin Tartlette · Coquine · Opera & Lemon Tartlette

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FIRST COURSE

Maine Crab Cake

Atop fresh native corn with red pepper coulis

Seared Tuna

white bean salad, herbed caper pesto

Crisp Polenta Triangles

balsamic roasted cherry tomato, creamy chevre

Sautéed Maine Mussels

toasted almonds, white wine & roasted garlic

Lamb Lollypops

almond mint pesto atop apple slaw

Petite Gnocchi

caramelized onion, brown butter, imported parmesan & fresh thyme

Brandied Pears

stilton, fresh baby arugula, gingersnap crust

European Cheese Sampling Plate

*w/danish bleu, french brie, parmesan reggiano,
chevre, quince paste & baguettes*

SALADE

[ˈsæləd] *salade* • *féminin*

Organic Baby Lettuce
*strawberries, scallions, toasted almonds &
edible orchid*

Organic Baby Lettuce
*asian pear, toasted cashews, cranberries &
garam masala syrup*

Romaine & Iceberg
*caprese tomato, bleu cheese
& apple wood bacon*

Baby Arugula
*blueberries or zanti currants, shaved
vidalia, candied walnut & bleu cheese*

Organic Basil Caesar
shaved parmesan & peasant croutons

Boston Lettuce
*ruby beet, fried shallots, boursin
& chives*

Herb Salad
*roasted red peppers, kalamata olives, feta
cheese & toasted pumpkin seeds*

Arugula Salad
*juicy watermelon, fresh herbs, feta cheese,
toasted almonds & tomatoes*

SOUPE

[su:p] *soupe* • *féminin*

Creamy Spring Onion
*baguette crouton
& local chevre*

Colombian Chicken
*avocado, corn, asparagus, scallions
& dumplings*

Smoked Tomato
w/candied bacon garnish

Carrot Ginger
crème fraîche, poppy, & scallion

Velvet Zucchini & Fresh Fennel
w/caraway croutons

Cremini Mushroom
*marsala wine, caramelized onion,
crème fraîche & toasted bread*

English Sweet Pea Soup
*w/crème fraîche, chives
& garden fresh sweet peas*

Roasted Red Pepper Soup
w/fresh thyme

Gusteau's Potato Leek Soup
*w/yukon potatoes, french leeks
& provincial french herbs*

ENTRÉE

['vN, TREI, vN'TREI]

KONA RUBBED BEEF

All selections 8oz portions

Cuts:

Grain fed Angus Beef Tenderloin

Prime Rib

New York Strip

Flank Steak

Bistro Filet

Accompaniments:

Horseradish crème fraiche

Mustarde cognac sauce

Wild mushroom & merlot reduction

Gorgonzola crème

Blackberry port wine sauce



ROAST PORK TENDERLOIN

Prepared with Your Choice Of...

*Wrapped in prosciutto
with fresh rosemary & merlot fig jam*

Mustard tarragon sauce

Jamaican spiced with fresh peach salsa

SEAFOOD & SHELLFISH

(Seasonal & Market Pricing)

Local Seafood

*Seared Sushi Grade Tuna Served
Atop Soba Noodles
w/ginger wasabi dipping sauce*

*Fresh Grilled Swordfish
w/cucumber lime salsa*

*North Atlantic Salmon
w/sweet chili glaze & edamame salad*

*Cold Water Haddock
w/moroccan chermoula sauce*

Shellfish

*Jumbo Lobster Ravioli
w/lobster crème sauce*

*Steamed Lobster
w/fresh herbs & drawn butter*

*Spiced Seared Diver Scallops
w/fried leeks & tri colored
roasted peppers*

*Greek Shrimp Scampi
w/plum tomato, white wine, roasted
garlic, feta cheese & kalamata olive*

*Fresh Maine Crab Cakes
w/tomato basil coulee*

PAN SEARED CHICKEN

Prepared with Your Choice Of...

*Mustarde tarragon crème
& asparagus tips*

Shallots, dried fruits & brandy butter

*Stuffed w/asiago & wrapped in prosciutto
& fried sage*

*Stuffed w/fontina, artichokes
& sundried tomato*



VEGETARIAN

*Grilled Polenta Triangles
w/ fire roasted vegetables & herbed chevre*

*Petite Gnocchi
w/fresh petite english peas, french feta, virgin
oil & fresh thyme*

*Butternut Ravioli
w/caramelized apples & maple stilton crème*

*Neapolitan of Fried Eggplant
w/herbed ricotta, roasted vegetable
& fire roasted tomato sauce*

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VEGETABLE SIDES

Roasted Spring Asparagus
*fresh lemon juice, virgin oil
& fresh thyme*

Crisp Haricot Verts
toasted pinenuts & brown butter

Colorful Cauliflower
curry, turmeric & honey

Autumn Roasted Vegetables
chevre & toasted pepitas

Slow Roasted Vine Tomatoes
sweet balsamic drizzle & herb confetti

Crisp Haricot Verts
buttered caraway crumb

Warm Spaghetti Squash
olives, feta, lemon & toasted almonds

Summer Corn Succotash
cilantro, tomato, lime & red pepper

Grilled Portobello Mushrooms
marsala crème sauce

Ginger Glazed Carrot Coins

Grilled Romaine
garlic, white wine & bleu cheese

Grilled Corn
mango habanero butter

Wilted Baby Spinach
butter, garlic, shaved parmesan

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STARCH SIDES

Potato Gratin
cheddar, apple & smoked bacon

Warmed New Potatoes
butter, watercress & bleu cheese

Roasted Bliss Potatoes
rosemary, shallots & garlic

Steamed Fingerling Potatoes
with fresh parsley butter

Whipped or Mashed Potatoes
with sweet cream beurre

Butternut Squash Puree
cinnamon & star anise brown butter

Twice Baked Sweet Potato
w/gingersnap crust

Tuscan Farro
red onion, cucumbers, cherry tomato, basil & evoo

Israeli Couscous Medley
quinoa, baby garbanzo, orzo & fresh vegetables

Crisp & Creamy Polenta Provencal
w/ warmed chevre

Petite Gnocchi
caramelized onion, brown butter, nutmeg & parmesan

Rice Pilaf
Prepared:
dried currants toasted almonds,
orange vinaigrette, dried cranberries & scallions
toasted orzo, cracked black pepper & chicken stock

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DESSERTS



SERVICE CAKES

Triple Layer Tiramisu
Triple Layer Lemon Citron Crème
Triple Chocolate Layer
White Chocolate Raspberry Crème
Strawberry Crème
Tuxedo Mousse

SEASONAL PIES

(serves 8)

Colonial Apple
Apple Cranberry
Apple Caramel Walnut
Peach Praline
Strawberry Rhubarb
Blackberry
Southern Bell Pecan Pie
Pumpkin
Chocolate Pecan
Blueberry
Mixed Berry
Key Lime

CHEESE CAKES

(serves 12)

Vanilla Bean
Turtle
Cherry Vanilla
Strawberry
Key Lime

TORTES & TARTES

(serves 10)

Chocolaté Truffle Torte
Très Léché Torte
White Chocolaté Mousse
Bavarian Fruit Tart
Apricot Almond Tart
Pear Frangipane Tart

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