

Café Amano

Off-site Catering Information and Menu

At Café Amano, we are dedicated to bringing our guests the true taste of European Cuisine. With over twenty-five years of experience in special events; we can insure a memorable occasion for your guests. Our party planning skills can easily glide you through planning an event for 50 - 250 guests. We also offer our service to find the best musical entertainment, fine linens, unique flower arrangements and service ware. Sampling our food is as easy as going out for lunch or dinner as we operate our unique dining venue; Café Amano in Downtown Elmhurst, six days per week.

From buffet breakfasts with gourmet coffee, to light lunches, elegant cocktail parties and full dinners---Café Amano can help you with all of your party planning needs.

General Information:

Café Amano

Marco G Conte / General Manager / Executive Chef

105 S York Road #100

Elmhurst, IL 60126

630-279-9333 Office

630-279-9444 Fax

Email: marco@cafeamano.com

Website: cafeamano.com

Café Amano will be available to cater parties from 50 - 250 guests. For more information / pricing please contact Marco Conte at Café Amano.

Café Amano is a full service caterer offering not only fine European Cuisine but also expert management skills, buffet-line attendants, bartenders and servers.

Types of food service available:

Café Amano offers buffet dinners, plated dinners, strolling food stations and dessert tables.

Buffet breakfasts, lunches and dinners offer a wide variety of prepared cold and hot food served at a double sided skirted table.

Plated dinners are offered in appropriately spaced courses with all courses being the same for the entire party.

Strolling food stations can be placed throughout the dining area and also offer a wide variety of cuisines from around the world.

Dessert display tables are a wonderful way for your guest to try many smaller portions of incredibly decadent desserts.

Reserving an event date:

Café Amano will request a \$200.00 deposit at the time of booking. One week prior to the event; Café Amano will request an additional deposit of ½ of the event grand total; final guest counts are also due one week prior to the scheduled event. The final balance of the event will be due at the conclusion. There may be additional deposits due when other vendors are used for fresh flowers, entertainment, equipment rentals, etc...

Contract:

After the initial reservation and the first deposit has been received; a food and service contract will be forwarded to the event hosts; this contract will highlight all of the details of the scheduled event. The host / hostess must sign and return the contract within one week of receipt.

Cancellation Policy:

The initial deposit of \$200.00 is non-refundable. The additional deposit is non-refundable if the event is cancelled within one week prior to the scheduled date.

Final Guest Count:

A final guest count is due one week prior to the scheduled event date. This number is the number of persons that your final invoice will read. Please, let us know how many adults and how many children will be present. If the actual number of guests is lower; the final bill will still be charged the final count amount. If the actual guest count rises on the night of the event; you will be charged for the additions on your final guest check.

Beer, Wine and Liquor Policy

Café Amano can supply a full service bar. We offer different packages from Beer, Wine and Soft Drinks to Open Premium Bars. Café Amano will not serve any guests that are under 21 years of age. If a person of legal age offers an alcoholic beverage to anyone under the legal age; drinks will be confiscated and both persons will be denied additional alcoholic beverages for the duration of the event.

Special request and sample menus:

Café Amano prides itself on creating unique personalized menus for special occasions. We offer a wide variety of cuisine styles and can also offer to re-create special family recipes that you would like to incorporate into your event. The following pages are designed to give you an idea of Café Amano's offerings.

Café Amano Breakfast:

Continental Breakfast \$ 9.00 Per Person

Freshly baked Pastry Basket:
Croissants, Chocolate Croissants, Cheese Croissants
Cinnamon Rolls and Assorted Large Muffins
Fresh Cut Fruit and Berry Tray
Intelligentsia Coffee or Hot Tea, Cream and Sugar

Full Breakfast \$13.00 Per Person

Freshly baked Pastry Basket:
Croissants, Chocolate Croissants, Cheese Croissants
Cinnamon Rolls and Assorted Large Muffins
Fresh Cut Fruit and Berry Tray
Scrambled Eggs
Maple Link Sausage and Hickory Smoked Bacon
Oven-Roasted Red Skin Potatoes
French Toast with Maple Syrup
Intelligentsia Coffee or Hot Tea, Cream and Sugar

Additional Items

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| Waffles with Maple Syrup and Fresh Berry Compote | \$ 3.00 Per Person |
| Omelet Station | \$ 6.00 Per Person |
| Vanilla Yogurt, Granola and Fresh Berry Parfaits | \$ 3.00 Per Person |
| Spiral Sliced Baked Ham | \$ 2.00 Per Person |
| Assorted Vegetarian and Meat Quiches (9") | \$18.00 Each |
| Italian Fresh Vegetable and Cheese Frittata | Half /12p \$25.00 Each |
| | Whole /24p \$45.00 Each |
| Assorted Bottled Juices (tomato, orange, cranberry) | \$ 2.00 Each |
| Bottled Water | \$ 1.00 Each |

Breakfast can be offered with or without full service; if servers are required an 18% gratuity charge will be added to your final check. A final guest count is due one week prior to the scheduled event date. A delivery, set-up and pick up charge will apply to all off-premise events.

Paper plates, paper napkins, paper coffee cups and table linens are included in the price per person; if you would like to implement fine china a rental fee will apply.

Luncheon Menus

Our light luncheon menu is designed for afternoon affairs such as bridal / baby showers and women's social gatherings. Our full luncheons are designed for business meetings, specialty parties and presentations.

Light Luncheon (served family style) \$24.00 Per Person

Assorted Fresh Breads / Croissants / Muffins and Foil Wrapped Butter
Fresh Cut Fruit Plate
Amano salad served with Balsamic Vinaigrette
Assorted Tea Sandwiches (Egg, Tuna, Ham, Basil Tomato and Salmon)
Assorted Amano Bite-size Pastries served with Fresh Berries
Iced Tea, Intelligentsia Coffee or Hot Tea, Cream and Sugar

Buffet Lunch (served on double sided skirted table) \$30 Per Person

Fresh Country Italian Sourdough Bread with Foil Wrapped Butter
Roma Tomato, Basil and Fresh Mozzarella Bruschetta
Amano Salad served with Balsamic Vinaigrette
Breast of Cherry Hazelnut Chicken (many entrée choices)
Herbed Fresh Vegetable Medley
Oven Roasted Red Skin Potatoes
Assorted Amano Bite-size Pastries served with Fresh Berries
Soft Drinks, Iced Tea, Intelligentsia Coffee or Hot Tea, Cream and Sugar

Plated Luncheon (served in individual courses) \$35.00 Per Person

Fresh Bread Basket with Foil Wrapped Butter
Cup of Soup (many choices)
Fresh Green Salad with Balsamic Vinaigrette
Chicken Breast Piccata (many entrée choices)
Vegetable Medley and Roasted Potatoes
Dark Chocolate Sacher Torte served with Raspberry Coulis and Fresh Berries
Soft Drinks, Iced Tea, Intelligentsia Coffee or Hot Tea, Cream and Sugar

Entrée Choices:

Breast of Cherry Hazelnut Chicken
Breast of Chicken Piccata
Breast of Chicken Dijonaise
Breast of Chicken Milanese
Fillet of Norwegian Salmon with Spicy Pear Glaze
Fillet of Halibut with Lobster Lemon Cream Sauce
Pork Tenderloin with Port Wine Reduction Sauce

Salad Choices:

Amano Salad
Cottage Hill Salad
Summer Field Salad
Gr. Vegetable Salad

Dinner Menus

Strolling Cocktail and Hor D'oeuvre Events:

Food stations will be set up throughout the dining area. All food stations will have chefs / attendants. Food stations will operate for two hours unless additional time is requested. A minimum of at least three stations must be chosen to provide the effect of a strolling appetizer / dinner.

Cold Appetizer Station: \$15.00 Per Person

Assorted Fresh Breads and Water Crackers
Fresh Cut Fruit Display served with Imported Cheeses
Laughing Bird Shrimp Cocktail with Horseradish Cocktail Sauce
Individual Roma Tomato and Fresh Mozzarella Caprese
Marinated Fire-Roasted Pepper Napoleons with Goat Cheese

Hot Appetizer Station: \$15.00 Per Person

Spanokopita (spinach and feta triangles)
Large Gulf Shrimp and Artichoke Sauté
Cocktail Meatballs with Shiitake Mushroom Port Wine Reductions Sauce
Roasted Chicken, Shiitake Mushroom and Brie Cheese Wellingtons
Skewered Chicken with Spicy Peanut Sauce

Salad Station: \$12.00 Per Person

Amano Salad served with Balsamic Vinaigrette
Grilled Summer Vegetables with Goat Cheese Mousse
Italian Style Pasta Salad with White Balsamic Vinaigrette
French Green Beans with Boiled Red Skin Potatoes and lemon Vinaigrette

Pasta Station (choice of three): \$13.00 Per Person

Penne with Arabiatta Sauce
Cheese Ravioli with our House Palomino Sauce
Wild Mushroom Ravioli with Marinara Sauce
Penne Carabonara / Fennel Sausage Lasagna
Fettuccine Alfredo with Fresh Vegetables
Farfalle with Tomato Basil Sauce

Hand-Carved Meat and Seafood Station (choice of three): \$18.00 Per Person

Breast of Chicken Entrée (many choices)
French-Cut Lamb Chops
Pork Tenderloin with Green Peppercorn Sauce
Beef Tenderloin with Shiitake Port Wine Reduction Sauce
Prime Rib served Au Jus
Skewered and Grilled Extra Large Gulf Shrimp
Beef, Chicken or Shrimp Kabobs with Fresh Vegetables
Fillet of Salmon with Spicy Pear Glaze
Fillet of Halibut with Lobster Lemon Cream Sauce

Dessert Display Table and Coffee Station: \$12.00 Per Person

Miniature Canolis, Miniature Fruit Tarts
Bite-size Vanilla Butter Cake, Bite-size Chocolate L'Orange Tart
Assorted Crème Brulee's with Fresh Assorted Berries
9" Cheesecakes (assorted flavors) and Deep Dish Apple Tarts
Intelligentsia Coffee or Hot Tea, Cream and Sugar

Buffet Dinner

\$40.00 Per Person

Fresh Baked Bread Basket with Foil Wrapped Butter

Amano Salad served with Balsamic Vinaigrette

Cheese Ravioli served with our House Palomino Sauce

Choice of Chicken Entrée

Choice of Beef, Pork or Seafood Entrée

Herbed Fresh Vegetable Medley

Oven Roasted Red Skin Potatoes

Assorted Amano Bite-Size Pastries served with Fresh Assorted Berries

Soft Drinks, Iced Tea, Intelligentsia Coffee or Hot Tea, Cream and Sugar

Individual Plated Dinner

\$50.00 Per Person

Fresh Baked Bread Basket with Foil Wrapped Butter

Assorted Individual or Family Style Appetizer Sampler Plate

Amano Salad served with Balsamic Vinaigrette

Entrée Selections: Chicken, Beef, Pork, Seafood (two entrees can be combined)
with Herbed Fresh Vegetable Medley and Roasted Red Skins

Dessert Selections: Choose from a selection of individual plated desserts or add
a dessert display table for no additional charge.

Soft Drinks, Iced Tea, Intelligentsia Coffee or Hot Tea, Cream and Sugar