

Party Overview

*Amanda's provides the perfect venue
for a personalized party with private dining rooms
that accommodate 8 - 88 guests.*

*Saturday and Sunday Brunch seem favored
for baby and bridal showers
as well as baptismal celebrations.
We also host parties for birthdays, anniversaries,
weddings and corporate dinners.*

*For parties of twelve guests or more, we ask
that the party host/hostess pre-select a menu
so that their guests will choose
from a personalized menu.*

*We are happy to accommodate
special menu preferences.
Please call us at your convenience
or with any questions or
e-mail us at manager@amandasrestaurant.com*

Weekend Brunch Party Menu

Appetizers (choose two)

Seasonal Fruit Salad

Mixed Green Salad with shaved fennel, onion and apples

Soft Garlic Polenta
with sherry braised tomatoes and dried fruits

Soup of the Day

Entrees (choose three)

Smoked Salmon and Spinach Eggs Benedict

Jersey Eggs Benedict with NJ Taylor ham,
English muffin, fine herbs hollandaise

Crab Cake Eggs Benedict (\$3 supplemental charge per order)

Chicken Paillard with mixed greens,
bacon and red wine vinaigrette

Pain de Mie French Toast with vanilla pastry cream,
berries, caramel and Chantilly cream

Vegan Scrambled Tofu

Bacon, Mozzarella and Caramelized Onion Omelette

Spinach, Tomato and Cheddar Omelette

Omelettes & Benedicts are served with home fries and salad

Desserts (choose two)

Warm Flourless Chocolate Cake

Spiced Apple Strudel

Assorted Fruit Sorbet

Key Lime Pie (supplemental charge of \$3 per order)

Coffee & Tea Included

Pricing

*Menu above \$32. per person
plus tax and gratuity (20%)*

or

*Menu above with one Brunch Cocktail
(Bloody Mary, Mimosa, Bellini,
Champagne or Glass of House Wine):
\$37. per person plus tax and gratuity (20%)*

or

*Menu above with unlimited Mimosa's and Bellini's
\$43. per person plus tax and gratuity (20%)*

Additional suggestions...

Amanda's Bread Basket
mini muffins, lemon-blueberry bread, mini sweet rolls
\$3. per person

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Sparkling Wine Toast
\$25./bottle

Weekend Lunch Party Menu

Appetizers (choose two)

Soup du Jour

Mixed Greens with shaved fennel, onions and apples

Vegan Cauliflower Steak
with celery root puree and citrus salad

Soft Garlic Polenta with braised short rib and tomato

Entrées (choose three)

Paccheri with vegetable primavera and parmigiano cream

Grilled Petit Filet with mashed potatoes,
roasted tomatoes and chimichurri

Bratwurst Sandwich with fried egg, avocado and spicy mayo

Chicken Paillard with mixed greens,
bacon and red wine vinaigrette

Hake en Papillote with Lima beans, tomatoes, lemon wedge

Desserts (choose two)

Warm Flourless Chocolate Cake

Spiced Apple Strudel

Assorted Fruit Sorbet

Key Lime Pie (supplemental charge of \$3 per order)

Coffee & Tea Included in Pricing

Pricing

*Menu above \$39. per person
plus tax and gratuity (20%)*

or

*Menu above with One Brunch Cocktail
(Bloody Mary, Mimosa, Bellini,
Champagne or Glass of House Wine):
\$44. per person plus tax and gratuity (20%)*

or

*Menu above with Unlimited Mimosa's and Bellini's
\$50. per person plus tax and gratuity (20%)*

Additional suggestions...

Amanda's Bread Basket
mini muffins, lemon-blueberry bread, mini sweet rolls
\$3. per person

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Sparkling Wine Toast
\$25./bottle

Amanda's Dinner Party Menu 1
\$58./per person
(plus tax 6.625% and gratuity 20%)

First Course (choose two)

Soup du Jour
Changes Seasonally

Simple Salad
Mixed Greens, Shaved Fennel, Cherry Tomatoes,
Goat Cheese and Red Wine Vinaigrette

Creamy Polenta
Chorizo and Tomato Sauce

Vegan Handmade Cavatelli
pistachio pesto, mustard oil marinated tomatoes

Entrees (choose three)

Eggplant Parmigiana
Marinara, Kale, Fresh Mozzarella

Grilled Petit Filet
Mashed Potatoes, Spinach, Roasted Tomatoes

Oven Roasted Chicken Breast
Mushroom Risotto, watercress

Grilled Pork Chop
Mashed Potatoes, Charred Leeks, Roasted Apples, Cherry Sauce

Pan Seared Salmon
Cannellini Beans, Blistered Tomatoes, Dill Beurre Blanc

Desserts (choose two)

Apple Strudel

Warm Flourless Chocolate Cake

Assorted Fruit Sorbet

Key Lime Pie

Coffee/Tea Service Included in Pricing
please note that certain menu items and
preparations may change seasonally

Additional Suggestions...

Passed Hors d'oeuvres
\$10. or \$14. per person.

Items are served butler style for 30 minutes.

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Chef's Charcuterie Board
\$21. per order (min. of 2)

Chef's selection of cured meats, artisanal cheeses,
house-made potato bread and pickled vegetables.
Served family style for the table to share.

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Sparkling Wine Toast
\$25. per bottle

Amanda's Dinner Party Menu 2
\$68. per person
(plus tax 6.625% and gratuity 20%)

First Course (choose two)

Soup du Jour
Changes Seasonally

Tuscan Kale Caesar Salad
Shaved Vegetables, Parmesan Cheese, Croutons

Creamy Polenta
Chorizo, Tomato Sauce, Pesto

Roasted Beets
Fried Goat Cheese, Frisee, Walnut Dressing

Crab Cake
Green Olive Aioli, Fennel and Tomato Jam

Grilled Octopus
white beans, pickled onions, fingerling potatoes
(\$4 supplemental charge per order)

Entree (choose three)

Pan Seared Sea Bass
Broccolini, Preserved Lemons, Calabrian Chilis

Grilled New York Strip Steak
Duck Fat Potatoes, Baby Carrots, Veal Jus

Crystal Valley Farm Chicken
Farrotto, Pearl Onions, Watercress

Vegan Open Ravioli
Mushrooms, Asturian Fava Beans, Coconut Lemongrass Sauce

Grilled Rack of Lamb
Root Vegetables, Spinach, Mint Pesto
(\$10 supplemental charge per order)

Dessert (choose two)

Apple Strudel

Key Lime Pie

Warm Flourless Chocolate Cake

Assorted Fruit Sorbet

Coffee/Tea Service Included in Pricing
please note that certain menu items and
preparations may change seasonally

Additional Suggestions...

Passed Hors d'oeuvres
\$10. or \$14. per person.

Items are served butler style for 30 minutes.

~

Chef's Charcuterie Board
\$21. per order (min. of 2)

Chef's selection of cured meats, artisanal cheeses,
house-made potato bread.
Served family style for the table to share.

~

Sparkling Wine Toast
\$25. per bottle

Amanda's Sunday Dinner Party Menu
\$38./per person (plus tax and gratuity 20%)

First Course (choose two)

Soup du Jour
seasonal ingredients

Red Kale Salad
roasted beets, berry vinaigrette

Creamy Polenta
black olives, smoked cheddar fondue, onion jam

Amanda's House Salad
field greens, crispy potatoes, bacon, walnuts, mustard vinaigrette

Asian Salmon Tartare
nori, sesame, avocado, sesame-ginger ponzu

Entrees (choose three)

Eggplant Parmigiana
marinara, kale, fresh mozzarella

Grilled Petit Filet
rosemary mashed potatoes, mushroom, au poivre

House-made Cavatelli (\$3 supplemental charge per order)
wild mushrooms, Calabrian chilies, broccolini pesto

Basque Cod Stew
mussels, potatoes, pimenton aioli, toasted bread

Cauliflower Korma
rice pilaf, raisins, red onions, curry cauliflower sauce

Desserts (choose two)

Apple Strudel

Warm Flourless Chocolate Cake

Assorted Fruit Sorbet

Key Lime Pie

*Coffee/Tea Service Included in Pricing
please note that certain menu items and
preparations may change seasonally*

Additional Suggestions...

Passed Hors d'oeuvres
\$10. or \$14. per person.

Items are served butler style for 30 minutes.

~

Chef's Charcuterie Board
\$21. per order (min. of 2)

*Chef's selection of cured meats, artisanal cheeses,
house-made potato bread and pickled vegetables.
Served family style for the table to share.*

~

Sparkling Wine Toast
\$25. per bottle

Two and a Half-Hour Cocktail Reception

Standing Reception with Passed Hors d'oeuvres

\$60. per person
(plus tax 6.625% and gratuity 20%)

*Includes a selection of five hors d'oeuvres, house wines,
tap beer and cocktails for two and a half hours.*

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Goat Cheese Lollipops with Paprika and Horseradish

Avocado Toast with Macadamia Nuts on Crostini*

Mini Meatballs with Fresh Marinara Sauce and Parmesan

Grilled Chicken Skewers with Coconut Curry

Duck Rillettes with Ginger Soy Sauce

Beef Sliders with Cheddar Cheese and Bacon Jam*

Steak Tartare with Whole Grain Mustard on Crostini*

Salmon Tartare with Mustard Oil and Chives*

Shrimp Dumplings with Ginger Soy Sauce and Sesame Seeds*

Potato Croquettes with Garlic Aioli

Mini Crab Cakes with Olive Aioli*

Beer Battered Fish with Spicy Mayo*

Oysters on the Half Shell with Mignonette*

Deviled Eggs
with Chive Crème Fraîche, Lemon Zest and Paprika

Mushroom Pate on Crostini with Chili Flakes

Caprese Skewers with Aged Balsamic and Basil

Gougères with Cheddar Fondue and Grated Parmesan*

Beet Tartare on Treviso Leaves with Honey and Goat Cheese

*- \$2 surcharge