

AMALICATERING



SUSTAINABLE FOOD, WINE & DESIGN **WHAT DISTINGUISHES AMALI CATERING**

Sustainability: Amali has been recognized for its commitment to documented sustainable practices by Slow Food USA, Clean Plates, REAL Certification and Best for NYC. We have received commendation from The Obama White House, The Ford Foundation and Wounded Warrior Project for our commitment to sustainable business practices.

History: Our restaurant group has earned multiple three star New York Times reviews and numerous other accolades in our 30 years in the hospitality business. Amali's parent company also owns Periyali, Il Cantinori, Calissa and Bar Six.

Experience: Our client list represents top institutions from a wide variety of industries. We have executed events at the Freedom Tower, Hearst Castle, and Central Park.

Beverage Program: We offer over 400 wine selections ranging from Harlan Estates to biodynamic wine from Greece. Our program has received awards from Wine and Spirits, Wine Enthusiast, Wine Spectator, and Food & Wine.

SAMPLING OF OUR INSTITUTIONAL CLIENTS

Art

Christies Auction House
Galerie Lelong
Sothebys Auction House
The Trinity House
Tanya Bonakdar Gallery
The Rubin Museum
The Whitney Museum

Banking & Private Equity

BlackRock
Cantor Fitzgerald
Credit Suisse
Deutschebank
Goldman Sachs
J.P. Morgan Chase
Morgan Stanley
Jefferies LLC
Thomas Weisel & Partners
Vestar Capital

Consulting & Accounting

Accenture
Deloitte
KPMG
McKinsey & Company

Fashion & Beauty

Armani
Barneys
Bloomingdales
Estee Lauder
Loreal
Ralph Lauren
Tom Ford
Turnbull & Asser

Education

Bates College
Cornell University
Columbia University
Fordham University
Princeton University

Finance

AIG
American Express
Bloomberg
TIAA-CREF

Hospitality

Degustibus Cooking School
Loews Hotels
The James Beard House
Marriott

Law

Clearly Gottlieb
Kirkland & Ellis
Paul Hastings
Schulte Roth & Zable
Skadden Arps
Shearman & Sterling
Weil Gotshal

Media

Wine & Spirits Magazine
Food & Wine Magazine
Harper Collins
CBS
MSG
NBC
Time Inc.

Music

Epic Records
MTV
Sony Music

Pharmaceutical & Medical

Sloan Kettering
Mount Sinai Hospital
Abbot Pharmaceuticals
Astra Zeneca
Bristol Myers Squibb
Johnson & Johnson
Weil Cornell Medical Center

Political Organizations

United Nations
U.S. State Department
DSCC (*Democratic Senatorial Campaign Committee*)
DNC (*Democratic National Committee*)

Clubs, Schools & Religious Organizations

Central Synagogue
Cornell University
Christ Church
Harvard University
New York Univeristy
Temple Emanu-El
The International Preschool
The University Club
The Wharton Business School

Catering Menu / 45 per person

Dips

Select Two / Additional Selection +5 / Served with Pita

Tirokefteri Spicy Whipped Feta, Roasted Peppers (vg, gf)

Hummus Lemon, Sesame (vg, df, gf)

Baba Ganoush Roasted Eggplant, Garlic (vg, df, gf)

Skordalia Whipped Potato, Garlic, Almond (vg, df)

Add Crudite Seasonal Raw Vegetables for Dipping [+3]

Salad

Select One / Additional Selection +8

Chicories Bitter Greens, Citrus and Pecorino (vg, gf)

Vegan Greek Salad Tomato, Cucumber, Red Onion, Kalamata Olives (vg, df, gf)

Green Cos Lettuce, Feta, Dill (vg, gf)

Little Gem Caesar Breadcrumbs, Anchovy

Radicle Farms Mixed Greens Red Wine and Oregano (vg, df, gf)

Protein

Select Two / Additional Selection +12

Cascun Farms Chicken "Under a Brick" Salsa Verde (df, gf)

Lamb Shoulder Cumin Rub, Tzatziki (gf)

Poached Wild Shrimp Kritiko Olive Oil, Mediterranean Herbs (df, gf)

Herb Roasted Salmon Lemon, Oregano, Parsley (df, gf)

Grass-Fed Buvette Steak Chimichurri (df, gf)

Vegetables

Select One / Additional Selection +8

Roasted Root Vegetables Walnut, Tahini (vg, df, gf)

Smokey Grilled Eggplant Housemade Labneh (vg, gf)

Braised Chickpeas and Tuscan Kale Mediterranean Herbs, Citrus (vg, df, gf)

Cannellini Bean Salad Onion, Parsley (vg, df, gf)

Charred Broccoli Breadcrumbs, Chile (vg, df, gf)

Roasted Brussels Sprouts Hot Peppers, Peanuts (vg, df, gf)

Contract Terms

Payments and Cancellations

We do not require a deposit. Confirmation of receipt of a credit card with your signed agreement secures the catering request. Your order is confirmed with a non-refundable 50% cancellation fee of the minimum guaranteed food, beverage, administrative fee and tax. If the order is cancelled within four days of your event it is subject to a cancellation fee of 100% of the minimum guaranteed food, room fee, gratuity and tax. Amali is not responsible for cancellations due to nature, acts of God or events beyond its reasonable control.

No changes in the prices contained in this package will be made except by email. Please do not write in unilateral changes on your proposal as these are not valid unless confirmed and acknowledged by email from Amali.

All prices are subject to a tax at 8.8%, and a 5% administrative fee. The administrative fee is paid directly to the event and catering coordinator. The final balance is due the day of your catering drop. Delivery is \$20 for all Manhattan addresses unless otherwise noted.

A photo of the front and back of the credit card is also required for processing. Should this not be provided it may not serve as a reason or justification to dispute payment for the event. The signee agrees that the charges may be authorized by the on-site host/on site company representative for the event.

Service and Special Accommodations

Catering items are delivered to address lobby. Set up and serving attendants available at a supplement.

We do our best to accommodate dietary restrictions and special needs (kosher, halal, gluten free, dairy free, vegan, etc). Without advance notice, Amali will do its best to provide food that meets these guests' needs but cannot make any guarantees as to the quantity of special options that are available that day.

Amali buys many items at the market. Accordingly, we reserve the right to make changes to the menu based on vendor shortages or events outside of Amali's control.

Rentals, Bartenders and Extra Options

Bartenders, servers, tablewares, and on-site food preparation available. Pricing and details upon request.

Guaranteed Minimum: Service and Billing

The final guest count for catering orders is due 1 week prior to the drop date. We will assume the number on your event proposal is correct for your event unless told otherwise. If the final number of attendees exceeds your estimated number of attendees by more than 25% without three days' notice, additional charges may apply. The guest count on your proposal is the guaranteed minimum number unless stated otherwise on your proposal.