

AMALI

DROP-OFF CATERING

115 East 60th

events@amalinyc.com

(212) 339 8363



Sustainable Food, Wine & Design

SUSTAINABILITY Amali is the only restaurant in East Midtown with a documented commitment to sustainable business practices. We have received certification and commendation from The Obama White House, The Ford Foundation and the Slow Food Society.

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

WINE We offer over 400 selections ranging from Harlan Estate to biodynamic Greek wine. Our list has earned awards from all major wine publications: Wine Spectator, Wine Enthusiast, Wine & Spirits and Food & Wine.

CHEF'S KITCHEN Our Sopra kitchen is the perfect venue for chef-driven and unique events including cooking classes, sommelier-led wine tastings, and Chef's tasting dinners.

BREAKFAST BUFFET

CONTINENTAL	<i>Includes:</i> Organic Greek Yogurt Honey, Walnuts, Seasonal Fruit Zabar's Bread Basket Croissants, Danish, Scones, Preserves Fresh Squeezed Seasonal Juice Eleva Fair Trade Coffee Regular and Decaf Pursuit of Tea Black, Green, Herbal	18 pp
MEDITERRANEAN	<i>Includes the above, plus:</i> Murray's Cheese Chef's Selection Charcuterie from Ends Meat Chef's Selection Bagels Smoked Trout, Cream Cheese, Scallions, Capers Seasonal Fruit Platter	26 pp
HOT BREAKFAST	<i>Includes the above, plus:</i> Breakfast Sandwich Ciabatta, Scrambled Eggs, Cheddar Shakshuka Cherry Tomatoes, Cumin, Chili, Feta, Ciabatta Fingerling Potatoes Onion, Peppers, Chili Breakfast Sausage Sage, Ginger	40 pp
OPTIONAL ADDITIONS	Smoked Salmon Hard Boiled Egg, Red Onion, Chives Pain Perdu Creme Anglaise, Seasonal Fruit	8 pp 6 pp

INDIVIDUALLY BOXED BREAKFAST

BOXED BREAKFAST *Select two:* **12 pp**
Seasonal Frittata Radicle Farms Baby Greens Salad
Zabar's Croissant Seasonal Fruit, Farmer's Market Preserves
Organic Greek Yogurt Pepitas, Greek Spoonsweet, Berries
Berries, Melon, Citrus Hard Boiled Egg, Zabar's Health Bread

BEVERAGES **8 pp**
Eleva Fair Trade Coffee Regular and Decaf
Pursuit of Tea Black, Green, Herbal
Fresh Squeezed Orange or Grapefruit

YOGURT BAR **8 pp**
Skotidakis Greek Yogurt
Seasonal Berries
Two Greek Spoonsweets
Walnuts
Local Honey

FRAPPE SERVICE **6 pp**
30 minutes of service On-demand frappe service with individual choice of caffeine level, sweetener, and milk, including imported Greek condensed milk and non-dairy option.

BRUNCH BUFFET

Select One

Eli's Bread Basket Croissants, Danish, Scones, Farmer's Market Preserves

Mediterranean Meze Platter Hummus, Spicy Kafteri and Tzatziki with Grilled Pita

Organic Greek Yogurt Cretan Honey, Fresh Fruit, Seasonal Preserves, Walnuts

32 pp

Select Two

Caesar Salad Grana Padano, White Anchovy, Breadcrumbs

Orzo Salad Kalamatas, Chickpeas, Arugula, Feta, Basil, Garlic, Chili

Radical Farms Baby Lettuces Red Wine Oregano Vinaigrette

Heirloom Winter Radicchio Salad Roasted Beets, Blood Orange, Pistachio, Feta (+5)

Greek Salad Arahova Feta, Lucky's Tomatoes, Cucumber, Onion, Kalamata Olives

Select Two

French Toast Apple Butter, Cinnamon Sugar

Smoked Trout Salad Frisee, Poached Egg, Potato Crisps, Preserved Lemon Aioli

Eggs Shakshuka Tomato, Green Harissa, Pita, Feta

Cascun Farms Chicken "Under A Brick" Fingerling Potato, Lemon, Herbs

Herb Roasted Side of Hidden Fjord Organic Salmon Broccoli, Salmoriglio

Select One

Breakfast Sausage Sage, Ginger

Home Fries Caramelized Onions, Jalapeño

Hickory Smoked Bacon

Select One

Whipped Greek Yogurt Seasonal Fruit

Chocolate Brownies with Mascarpone

INDIVIDUALLY BOXED LUNCHES

SALADS & PLATES

Select three

15 pp

Cos Salad with Grilled Cascun Farms Chicken

Organic Kale, Romaine, Dill, Scallions, Oregano Vinaigrette

Greek Village Salad with Grilled Cascun Farms Chicken

Lucky's Tomatoes, Cucumber, Peppers, Kalamata Olives, Arahova Feta

Greek Caesar Salad with Grilled Garlic Shrimp (+5pp)

Organic Kale, Romaine, Crispy Pita, House Dressing, Lemon

Fattoush Salad

Lucky's Tomatoes, Crispy Pita, Stuffed Grape Leaves, Cucumber, Peppers

Greek Leek Rice with Grilled Cascun Farms Chicken

Lemon, Oregano

Lemon Potatoes with Lamb Meatballs

Mint, Smoked Paprika, Cretan Olive Oil

A LA CARTE

Skotidakis Greek Yogurt

Seasonal Fruit, Wild Honey

4 pp

Baklava

Honey, Walnuts, Phyllo

INDIVIDUALLY BOXED LUNCHES

MEDITERRANEAN

BOXED LUNCHES

Select three

22 pp

Hidden Fjord Organic Salmon

Roasted Fingerling Potatoes, Radicle Farms Baby Lettuces Salad

Roasted Cascun Chicken “Under a Brick”

Tuscan Potatoes, Broccoli, Lemon, Herbs

Grass Fed Buvette Steak

Arugula Salad, Shaved Parmesan, Aged Balsamic

Lamb Shoulder

Cannellini Bean Salad, Cumin, Tzatziki

Polenta and Roasted Mushroom

Grana Padano, Thyme, Blistered Tomatoes

A LA CARTE

Chocolate Brownies

Whipped Mascarpone

6 pp

LUNCH BUFFET

GREEK

MAKE YOUR OWN GYRO

Grilled Souvlaki Chicken and Pork
Lucky's Tomato, Red Onion, Smoked Paprika
Grilled Pita, Oregano Fries, Tzatziki Dip
Cos Green Salad with Kale, Romaine, Dill, Scallion and Feta

15 pp

GREEK LUNCH

Grilled Skewers Chicken and Pork
Greek Village Salad with Tomato, Cucumber, Peppers, Feta
Cos Green Salad with Kale, Romaine, Dill, Scallion and Feta
Stuffed Grape Leaves, Tzatziki Dip, Spicy Whipped Feta Dip

20 pp

GREEK FEAST

Grilled Skewers Chicken and Pork
Lamb Meatballs with Garlic and Tomato
Greek Village Salad with Tomato, Cucumber, Peppers, Feta
Cos Green Salad with Kale, Romaine, Dill, Scallion and Feta
Stuffed Grape Leaves, Tzatziki Dip, Spicy Whipped Feta Dip
Skotidakis Greek Yogurt with Seasonal Fruit and Honey

25 pp

FRAPPE SERVICE

30 minutes of service

On-demand frappe service with individual choice of caffeine level, sweetener, and milk, including imported Greek condensed milk and non-dairy option.

6 pp

LUNCH BUFFET

MEDITERRANEAN

Select One

Hummus Grilled Pita

Baba Ghanoush Grilled Pita

Spicy Kafteri Dip Grilled Pita

45 pp

Select One

Radicle Farms Baby Lettuces Red Wine Oregano Vinaigrette

Little Gem Caesar Salad Grana Padano, White Anchovy, Breadcrumbs

Fattoush Salad Tomato, Cucumber, Red Onion, Crispy Pita

Winter Chicories Bitter Greens, Citrus, Pecorino

Bibb Lettuces Avocado, Snow Peas, Sunflower Seeds, Avocado Dressing

Select Two

Cascun Farms Chicken “Under a Brick” Salsa Verde

Lamb Shoulder Cumin Rub, Tzatziki

Poached Wild Shrimp Kritiko Olive Oil, Mediterranean Herbs

Herb Roasted Hidden Fjord Organic Salmon Lemon, Oregano, Parsley

Grass-Fed Buvette Steak Chimichurri

Select Two

Roasted Root Vegetables Walnut, Tahini

Smokey Grilled Eggplant Housemade Labneh

Braised Chickpeas and Tuscan Kale Mediterranean Herbs, Citrus

Cannellini Bean Salad Onion, Parsley

Charred Broccoli Breadcrumbs, Chile

Roasted Brussels Sprouts Hot Peppers, Peanuts

STATIONARY APPETIZERS

CHEESE & CHARCUTERIE	Murray's Cheese Chef's Selections Ends' Meat Charcuterie Chef's Selections Chicken Pate Red Onion Jam, Sicilian Pistachios Stone Ground Mustard, Cornichons, Seasonal Preserves House Focaccia and Lavash Crackers	24 pp
GREEK MEZZE	Warm Marinated Olives Orange, Rosemary Grilled Eggplant Dip Honey, Cherry Tomatoes, Mint Whipped Cod Potato, Garlic, Cretan Olive Oil Tirokafteri Roasted Hot Peppers, Greek Yogurt, Feta Grilled Pita, Stuffed Grape Leaves	18 pp
ITALIAN ANTIPASTI	White Bean Dip Basil, Pine Nuts, Lemon Marinated Mozzarella Basil, Chili, Parsley Artichoke Hearts Calabrian Chili, Preserved Lemon Marinated Roasted Peppers Garlic, Oregano Crispy Chickpeas Chermoula, Black Pepper	22 pp
AMERICAN	Deviled Eggs Spanish Smoked Paprika, Harissa Poached Wild Shrimp Cocktail Sauce, Lemon Red Beet Tartare Greek Yogurt, Za'atar Cracker Watermelon Skewers Castleveltrano Olive, Kasseri, Basil NEED TO ADD 1-2 MAYBE DIP	26 pp

COCKTAIL PARTY

GREEK

MEAT *Select six for two hours:*

75 pp

Chicken Skewers Greek Yogurt, Urfa Biber

Calabrian Steak Tartare Toast Point, Lettuce Wrap

Grilled Ribeye Pistachio Pistou, Mint

Pork Louza Peach, Smoked Ricotta, South Hampton Honey

Lamb Meatballs Roasted Red Pepper Dip

Pork Souvlaki Chios Mustard Sauce

FISH **Scallop Crudo** Chilies, Radish, Lemon, Chives

Fluke Crudo Watermelon, Basil, Sesame

Cod Croquettes Meyer Lemon Aioli

Spanish Style Shrimp Oregano, Chili, Garlic

Octopus A La Plancha Arugula, Romesco (+5)

Marinated Spanish Anchovies Sweet Peppers, Capers

Lobster Roll Tarragon, Celery (+15)

Crab Cakes Old Bay Park Aioli (+5)

VEGETARIAN **Red Beet Tartare** Greek Yogurt, Harissa, Lavash Cracker

Cacio e Pepe Arancini Pecorino, Mozzarella

Squash Fritters Yogurt Dipping Sauce

Spinach Pies Arahova Feta, Leeks, Dill

Phyllo Wrapped Feta Cretan Honey, Toasted Sesame

Saganaki Bites Grana Padano, Fig Jam

Deviled Eggs Spanish Paprika, Harissa

Corn Keftedes Feta, Cilantro Yogurt

Watermelon Castelveltrano Olive, Kasseri Cheese, Basil

COCKTAIL PARTY

MEDITERRANEAN

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CATERING CONTRACT

Payments and Cancellations

We do not require a deposit. Confirmation of receipt of a credit card with your signed agreement secures your order.

Once your order is confirmed, it is subject to a non-refundable cancellation fee s described herein. If your event is cancelled before 14 days of the date of the event, the cancellation fee is 75% of the order total. If your reservation is cancelled 7 days or less from the date of your event, the cancellation fee is 100% of the order total. Cancellation fees are always based on the standard pricing and any discounts/price accommodations (e.g. non-profit discount) do not apply in the case of a cancellation.

All prices are subject to a tax at 8.875% and an administrative fee of 5%. Gratuity is up to your discretion but must be selected in advance as part of your contract. In the case of a non-profit, a tax-exempt certificate must be submitted along with your signed proposal otherwise waived tax is not guaranteed.

No changes in the prices or terms contained in this contract can be made without written acknowledgement (by email) from Amali. Your signed copy of the catering proposal signifies acceptance of these terms. Please do not write in changes to your event contract and proposal. They will be disregarded unless your receive written authorization to do so (by email) from Amali.

Last Minute Additions

All a la carte requests or requests for additional food the day of your event will be billed at normal a la carte prices and consistent with normal pricing practices. An additional fee may apply for additions made 12 hours prior to the catering drop time.

Guaranteed Minimum: Service and Billing

We will assume the number on your event proposal is correct for your event unless told otherwise one week in advance. Subtractions to final guest count are not permitted 48 hours prior to catering time for parties of less than 50; and 1 week prior to catering time for parties of 50 or more.

Some items that require special prep or ordering (i.e. lamb shoulder, shrimp) may require a guest count minimum which will be listed on your proposal.

Non-Payment, Disputed Charges and Additional Terms

A photo of the front and back of the credit card is also required for processing. Should this not be provided (or a chip reader is unavailable for any reason) it may not serve as a reason or justification to dispute payment for the event. In the event that your bill is not paid within 3 days of your event in full and Amali must file a claim in court to enforce full payment of this contract, you agree to: (1) jurisdiction in the County of New York in the State of New York and (2) to pay Amali's reasonable attorney's fees and costs to collect full payment of this contract.

Drop Off Service

Unless otherwise stated in your proposal, food will be delivered in boxes and/or hot containers with garnishes, dressings, or sauces sometimes served on the side. Unless otherwise stated in your proposal, delivery will occur to the residential or commercial building lobby.