

## Appetizers & Canapés

Pork Tenderloin with a Roasted Pear and Blue Cheese Cream Cheese

Rare Roast Beef with Horseradish and Roasted Garlic Cream Cheese

Greek Chicken Salad

Three-Layered Pesto Dip

Caviar Julia

Chipotle Marinated Shrimp

Alder House Smoked Salmon served with a Maple, Pear and Pecan Chutney

Greek Domaldes stuffed with your choice of Beef, Chicken or Vegetables

Asparagus rolled in Goat Cheese and wrapped with Prosciutto

Pork Paté wrapped in a Cheese Cornmeal Crust

California Rolls

Beef, Chicken or Pork Satay with Peanut Sauce

Turkey and Cranberry Pie

Vietnamese Salad Rolls

Savoury Clafoutis

Roasted Garlic and Onion Jam

Chicken Liver Paté with Orange and Curry

Salmon Mousse

Smoked Salmon Purses stuffed with a Lemon, Caper and Red Onion Cream Cheese

Ice cold Cooked Shrimp with Seafood Sauce

Caramelized Onion and Brie Dip

Hummus

White Bean Dip

Roasted Eggplant Dip

Roasted Pepper Dip

Taramasalata

*We can create any platter. Above served with choice of Homemade Croustades, Baked Wonton Wrappers, Pita Chips or Phyllo Cups.*

## Cheese Platters

Various Cheese Platters are available from Domestic Canadian Cheeses to International Cheese Platters. Our Cheeses are served at room temperature with homemade croustades.

## Desserts

White Chocolate Banana Cake

Glazed Lemon Cake

Death By Chocolate Cake

Apple Pudding Cake

Apple Pie

Cheese Cake

Carrot Cake

Chocolate Paté

Pôt de Crème

Lemon and Lime Cream Tart

Baked Chocolate Tart

Pumpkin Ginger Cheese Cake

Coconut Cake

Peach and Blueberry Crumble

Pear, Apple and Cranberry Crisp

Ginger Spice Cake

Cinnamon Swirl Pound Cake

Platter of various Homemade Squares and Cookies

*"Sam catered our 'Cinq à Sept' party last Christmas. The food was inventive, luscious and opulently displayed. Our guests were blown away, as they crowded around the buffet table. I highly recommend Amore Fine Foods and Catering to all of my friends and business associates. She is the ultimate in Belleville for original and delicious fare."*

— Debra Tosh

*Amore*  
FINE FOODS. A PASSION.

## FINE FOODS, CUSTOM CATERING

### *Amore's pledge to you:*

"Amore Fine Foods are prepared with a loving touch, using only the finest ingredients, freshest of vegetables and purest of oils."

### *Hosting a Private Party?*

Chef Sam Cashin is available to come to your home and prepare the dining experience of your choice. Be it an intimate dinner for two or that "Special Party" you've always dreamed of...

### *Host a Cooking Class!*

Chef Sam Cashin is available to come to your home and lead a cooking class for your friends and family. It could be an appetizer class, ethnic food class, or a gourmet meal.

Chef Sam Cashin

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Chef Sam

CATERING MENU



## Morning Meeting?

For your morning meetings you can choose from fresh-baked croissants, homemade muffins, fresh fruit, bagels and cream cheese, mini quiches, or an omelette station. Fresh brewed Coffee, Teas and Juices are available.

## Lunch Meeting?

### **Our Amoré Sandwich Platter includes:**

Honey Ham and Mild Cheddar, Roast Beef with Horseradish Cream Cheese, Hummus with Grilled Vegetables, Egg Salad, Tuna Salad and Chicken Breast with Cranberry Cream Cheese.

### **Amoré also has a wide variety of Gourmet Wraps and Sandwiches for you to experience:**

Curried Citrus Chicken, Grilled Vegetable with Goat Cheese, Green Apple and Brie, Roasted Pork with Basil Mayo and Swiss Cheese, Smoked Turkey with Brie and Pesto, or Smoked Salmon with a Lemon, Capers and Red Onion Cream Cheese.

## Amoré Specialty Soups

Roasted Garlic and Potato  
 Curried Butternut Squash  
 Roasted Carrot and Ginger  
 Pear and Parsnip  
 Sweet Potato with Maple and Bacon  
 Roasted Red Pepper and Grilled Tomato with Basil  
 Grilled Vegetable  
 Chick Pea and Leek  
 Borscht  
 Cream of Wild Mushroom  
 West African Peanut  
 Apple and Old Cheddar  
 Minestrone

## Salads

### **Grande Amoré**

Mixed Greens, Fresh Vegetables, Pumpkin Seeds, Dried Cranberries, topped with a secret homemade dressing.

### **The Greek Goddess**

Hearty Romaine, Kalamata Olives, Spanish Onion and Grape Tomatoes, topped with Macedonian Feta and served with an "Old World" Greek dressing

### **The Ultimate Caesar**

Hearty Romaine, Homemade Croutons, Bacon and Freshly-Grated Parmesan Reggiano.

## Amoré Specialty Salads

Old Fashion Potato  
 California Chicken  
 Three Bean with a Lemon and Cumin Vinaigrette  
 Tabbouleh  
 Warm Roasted Potato Caesar  
 Tuscan Salad with Artichoke Hearts, Heart of Palm, Fresh Crouton and much more  
 Roasted Pistachio, Green Apple and Feta with a Balsamic and Orange Vinaigrette  
 Roasted Sweet Potato & Pecan with a Maple and Cumin Vinaigrette  
 Salade Niçoise  
 Grilled Corn and Rapini with a Cucumber and Lemon Vinaigrette  
 Asian Noodle  
 Grilled Vegetable Penne  
 Pesto Chicken with Rotini  
 Greek Pasta Salad

## Hot Entrées

Mediterranean Stuffed Pork Loin  
 Brined Pork Loin Steaks in a Spiced Apple and Raisin Sauce  
 Tequila Lime Chicken  
 Indonesian Braised Chicken  
 Penne with Five Cheeses  
 Roasted Vegetable Lasagna  
 Beef Bourguignon  
 Chicken Cacciatore  
 Curried Beef or Chicken  
 Lemon Thyme Chicken  
 Braised Lamb Shank  
 Shrimp Puttanesca served on a bed of Penne  
 Chicken with Raisins and Apricots  
 Chicken Mama Mia  
 Maple Cranberry Chicken Breasts  
 Potato, Wild Mushroom and Cambozola Strudel  
 Moussaka

### **All of our Entrées Include:**

- Choice of: Roasted or Garlic Smashed Potatoes, Rice Pilaf, or Herbed Pasta
- Steamed Seasonal Vegetables, smothered with Butter and Fresh Parsley
- Amoré Signature Salad
- Fresh Baked Bread or Buns
- Choice of Dessert

*Many dishes are available, including Pasta, Vegetarian and Ethnic choices.*

*"Amoré Fine Foods delivers on time, and far exceeded my expectations. All of Sam's creations are delicious. This week we were treated to a cake that was actually warm from the oven — the aroma was intoxicating. People could not stop talking about the food for days afterward. I have recommended Sam and Amoré Fine Foods to everyone I know who uses catering services. Every one of them has thanked me for the referral."*