



CATERING MENU

Thank you for expressing interest in hosting an event at Studio AM -- the most creative place on the planet.

Here you will find our suggestions for catering; keep in mind you are not limited to these menu options. We customize a unique menu for each event and budget. All items listed are also available for take-out service and off-site catering.

Please contact Steph Gumbert at steph@studio-am.com with an inquiries and questions. We look forward to working with you.



APPETIZERS

BBQ SHRIMP

Bacon wrapped and oven roasted drizzled with house made BBQ sauce.

SHRIMP COCKTAIL

Chilled succulent shrimp served with lemons and cocktail sauce.

SEARED SEA SCALLOPS

Pan seared sea scallops with an orange ginger butter sauce.

SCALLOP CEVICHE

Bay scallops with jalapeño, pico de gallo and lime juice.

BRUSCHETTA

Crostini with a tomato and basil mixture
Crostini with roasted bell pepper marmalade
Crostini with Angry Man chicken salad

HUMMUS

Traditional, Roasted red pepper, or Sun Dried Tomato
Pita or Tortilla Chips

SPINACH & ARTICHOKE

Pita or Tortilla Chips

ANGRY MAN SALSA

Pita or Tortilla Chips



SALAD

CAESAR

Crisp romaine lettuce tossed in house made caesar dressing with garlic croutons and parmesan cheese. (Add Chicken, Steak, or Seafood)

TOMATO & BASIL

Sliced tomatoes and buffalo mozzarella with fresh basil extra virgin olive oil and cracked black pepper. (Add Chicken, Steak, or Seafood)

HOUSE SALAD

Spring mix with tomatoes, cucumbers and red onions served with house vinaigrette. (Add Chicken, Steak, or Seafood)

PASTA

BAKED PENNE

With marinara or meat sauce and mozzarella

MAC & CHEESE

Elbow macaroni in a rich creamy cheese sauce topped with breadcrumbs and baked until golden brown.

SIDE DISHES

ROASTED REDSKIN POTATOES

ANGRY MAN BEANS

SEASONAL VEGETABLE

RICE PILAF

COLE SLAW

POTATO SALAD



ENTREES

CHICKEN PICCATA

Sautéed chicken breast cutlets in a white wine and lemon butter sauce with capers.

CHICKEN MARSALA

Sautéed chicken breast cutlets with mushrooms and a Marsala wine butter sauce.

SALMON WITH DILL SOUR CREAM SAUCE

Oven roasted salmon topped with a white wine and dill sour cream sauce.

MARKET PRICED FISH

Broiled, sautéed, grilled, smoked, or roasted.

ANGRY MAN PORK CHOP

Angry Man brined pork chop seared then oven roasted.

SMOKED PORK TENDERLOIN

Dry rubbed and hickory smoked sliced thin and served with an apple chutney.

FLAT IRON STEAK

Top sirloin seasoned, seared and roasted to your desired doneness

ROAST BEEF

Slow roasted eye of round served with au jus.

VEGETABLE LASAGNA

Layers of pasta, ricotta cheese and an assortment of roasted vegetables.



DESSERTS

SOPAPILLA CHEESECAKE

Original
Wild berry

LEMON MASCARPONE CHEESECAKE

CREPES

Wild berry, Pineapple, or Apple cinnamon

CREME BRULEE

TIRA MISU

FLAN



THREE TIER PRICING MENU

Tier 1 Your choice of 1 appetizer, 1 salad, 1 entree, 1 side, and 1 dessert.	\$35
Tier 2 Your choice of 1 appetizer, 1 salad, 2 entrees, 2 sides, and 1 dessert.	\$55
Tier 3 Your choice of 2 appetizer, 1 salad, 2 entrees, 2 sides, and 1 dessert.	\$70



POLICIES

Studio Rental

For exclusive use of Studio A.M., a rental space fee will be quoted upon inquiry. Prices are subject to change based on holidays and Studio events.

Catering Services

Please review our catering suggestions. Food choices are not limited to this menu. We would be happy to customize a menu for your group or event.

Beverage

Studio A.M. is a BYOB facility. We are happy to work with your to craft a signature drink or two for your event. You are permitted to bring outside bartenders if desired.

Ordering Policy

It is necessary that Studio A.M. be notified of the menu choices at the time of invoicing in order to assess the time needed for Chef Steve to prepare prior to the event.

Service Charge & Sales Taxes

All menu items are subject to tax and suggested service charge at prevailing rates (currently 20%) and applicable state and local taxes (currently 7%).

Deposits Required

A non-refundable deposit of 50% of the invoice is required with a signed agreement to secure your event. This deposit will be deducted from your total charges. We request a credit card to hold in the event of possible cancellation or should any damages occur to Studio A.M. property.

Damages

Upon renting Studio A.M., the guest is responsible for any damages that may occur to the property.

Cancellation

Cancellations within 72 hours of the event may be subject to additional fees based on any losses Studio A.M. incurs in regards to food purchases.

Payment

Full payment is required at the beginning of your event. Cash, PersonalBusiness Checks, Visa, Mastercard, Discover and American Express are all accepted.