

Ambrosia Caterers Festive Occasions Menu

Hors d'oeuvres

Savory Basil Cheesecake **Sliders:** Turkey, Beef, Sloppy Joe,

Crab Balls w/ Roumalade Sauce

Still Life Displays : Seasonal Fresh Fruit, Crudités

Deviled Eggs – Caviar, Crab Meat

Domestic & Int'l Cheese & Pâté Board

Famous

Fontina, Brie, Gouda, Sharp Cheddar, Pepper Jack, etc.

Chicken, Goose, or Duck Pâté **Crab Fritters** w/ Stone Ground

Jalepeno Poppers

Bamboo Skewered Chicken Tenders

w/ Thai Peanut Sauce

Spring Rolls – Vegetable, Shrimp, Chicken

w/ Teriyaki Dipping Sauce

Tea Sandwiches – Cucumber, Smk'd Salmon,

Sundried Tomato, Egg, Pâté, etc

Canapés – Pretty, Dainty & Tasty!

Shrimp Cocktail w/ Mango Salsa

Or Pineapple Habanero Sauce

California Rolls

Raw Bar – Oyster Shucked on Site

Hot Crab Dip w/ Crusty French Bread

Sushi, Shishimi, California Rolls

Wasabi & Pickled Ginger

Wings – Buffalo, Fried, Garlic Pepper,

Zesty, Old Bay, Endless Flavors!

Blue Point Oysters

Rockefeller or Crab Casino **Crispy Chicken Fingers**

Chicken or Beef Brochette

Phyllo Dough

Petite Stuffed Potato w/ Crème Fraise, Caviar, Spinach

Stuffed Mushrooms -

Duxelle, Crab, Boisin, Bacon, Cheddar

Tortilla Chips **Bamboo Skewered**

Petite Rosemary Lamb Chops

Italian Sausage and Rainbow Peppers

Szechuan Grilled Chicken Satays

or Tenderloin w/ Peanut Ginger Sauce

Mini

Tenderloin Croustade

w/ Roasted Garlic, Horseradish Aioli

Cocktail Meatballs

Shrimp

Coconut Shrimp

Corn Meal Fried Oysters

Young & Fun for Everyone!

NC Pulled Pork BBQ

Topped with Balsamic Mesclun Greens

Caramelized Onions & Chipotle Aioli

Fruit Kabobs w/Ambrosia's

Dream Sickle Dip

Mustard Aioli

Coconut Shrimp

Ceviche Shots (Served In Shot Glass)

Scallop Lollipops w/ Lemon Verbena

Vinaigrette

Puff Pastry Savories

Phyllo Kisses (Sweet or Savory)

Shrimp Wraps (Savory Phyllo Poppers)

Shrimp Martinis (In Martini Glass)

w/ Lime Cocktail Sauce

Bruschetta w Sundried Tomato Salsa

Taco Bar

Quesadillas, Chicken, Cheese, Veggie

Mozzarella Surprise – Prochuitto

or Salami Wrapped Sticks Coated in a

Panko Crust

Baked or Mashed Potato Bar

Garden Salad Parfait

Phyllo Dogs – Beef Dogs Wrapped in

Beef or Turkey Meatball Lollipops

Hot Nacho Fiesta Dip w/ Assorted

Crispy Cheesy Potato Skins

Goodie Bar – Candies, Cookies,

Brownies, Cup Cakes

Build Your Own Sundae Bar

Chocolate Fountain – Fresh Fruit, Brownie Bits

Pound Cake, Marshmallows

Spanikopita

Bacon Wrapped Scallops or

Chicken Salad in Croissant Cups

Topped w/ Diced Apple Pear Relish

Pasta Station w/ Three Sauces

Carving Station

Choose (2)

**Penne, Linguini, Farfalle, Tortellini, Orzo
Turkey**

*Baby Bella & Spinach Sauté
Clam Sauce
Grilled Veggies
Alfredo (Chicken, Shrimp)
Scampi (Shrimp, Chicken)
Garden Marinara
Puttanesca
Pesto*

Savory Herb Roasted

**Pitt Beef
Honey Glazed Ham
Tenderloin of Beef
Pork Tenderloin
Herb Roasted Turkey**

Entrees

Chicken/Poultry

Chicken Chesapeake

Tender Chicken Breast Topped w/ Crab Imperial

Chicken Breast – Stuffed or Roulade

Crab, Corn Bread, Wild Rice, Julienne Vegetables

Chicken Marsala

*Tender Breast of Chicken Marinated in Traditional
Italian Herbs Smothered in Mushroom Marsala Sauce*

Chicken Parmesean

Fried Chicken

Chicken Alfredo w/ Penne Pasta

Honey Roasted Chicken

Plump Chicken Roasted w/ our Signature Honey Glaze

Herb Roasted Turkey (Breast) Served w/ Cranberry Relish and Savory Gravy

BBQ Turkey Mignon

Tender Pan Seared Turkey Cutlet Wrapped in Bacon, Finished with our own Smoky BBQ Sauce

Seafood / Shellfish

Maryland Crab Cakes – Ambrosia’s Signature

Jumbo Lumpalicious!

Salmon – Teriyaki Glazed, Horseradish Crust, Pan Seared, Blackened

Maine Lobster Tail

Clarified Garlic Butter

Chilean Sea Bass

Melt in Your Mouth Tenderness Seasoned to Savory Perfection

Talapia w/ Lemon Caper Sauce

Pan Seared Delicate White Fish with our yummy Lemon Caper Sauce

Chesapeake Rock Fish – Stuffed with Crab

Low Country Shrimp and Grits

Finished with Smoked Bacon, Sweet Red Peppers and Shrimp Velouté

Seafood Alfredo

Vegetarian

Organic & Vegan Available Upon Request

Eggplant Parmesan

Moroccan Chickpea Couscous

Served with Asparagus, Sundried Tomatoes, Zucchini, Raisins, Topped with Slivered Almonds

Asian Vegetable Curry

Sautéed Seasonal Vegetables in a mild curry with coconut milk, lemon grass, lime Leaf & ginger

Served with Jasmine Rice

Portobello Mushroom Napoleon

Stack of Mushroom, Mozzarella, Tomato, Layered with Roasted Red Pepper Coulis

Winter Vegetable Stir Fry

Choice Seasonal Vegetables Stir Fry Serve over Brown Rice

Mediterranean Pasta Toss

Bow Tie Pasta Tossed with Zucchini, Mushrooms, Spinach, Black Olives & Feta Cheese

Beef / Pork

Tenderloin or Prime Rib Au Poivre

Cracked Pepper Crusted Beef w/ Demi-Glace

NY Strip Steak Grilled to Perfection

Petite Filet

Pork Tenderloin w/ Apricot Glaze

Jumbo Pork Chops Stuffed with Savory Cornbread Dressing

Italian Sausage Melange

Soups & Salads

Lump Crab and Roasted Corn Chowder

Tomato Basil Soup with Fresh Cut Garlic Parmesan Croutons

Butternut Squash

Maryland Crab Soup

Cream of Crab

Spring Garden Dinner Salad

Assorted Crisp Greens Tossed with Grape Tomatoes, English Cucumbers, Carrot Curls, Bermuda Onion

Classic Caesar

To Create a Meal, you may add: Grilled Chicken Breast, Salmon Fillet, Flank Steak

Mescaline

Tossed with Feta, Cranberries, Walnuts & Dressed with Balsamic or White Wine Vinaigrette

Spinach

w/ Bacon, Mushrooms & Smoked Gouda

Desserts

Assorted Dessert Buffet
Miniature French Pastries, Tiramisu, Cannoli
Pies: Apple, Cherry, Lemon Meringue, Blueberry, Sweet Potato
Chocolate Chocolate Cake
Coconut Cake, Carrot Cake
Assorted Cheese Cake
Cobblers: Peach, Apple, Blueberry
Custom Commemorative Sheet Cake
Banana Pudding
Bread Pudding with Caramel Sauce
Decadent Brownies, Cookies, Bars
Sweet Indulgence – Candy Station

Ambrosia Caterers

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