

Ambrosia's

Located in Historic Cherry Hill



Ambrosia Caterers & Event Services 509 McCormick Drive, Suite G Glen Burnie, MD 21061

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CATERING & BANQUET MENUS

AMBROSIA CATERERS & EVENT SERVICES
509 McCORMICK DRIVE
SUITE G
GLEN BURNIE, MD 21061

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Ambrosia Caterers Baltimore

Your First CHOICE for An Affair to Remember

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Ambrosia Caterers Baltimore

Your First CHOICE for An Affair to Remember

Continental Breakfast

DANISH AND MUFFINS AND BAGELS

Butter Croissants, Muffins, Assorted Bagels and Fruit Filled Danish Served With Jams, Marmalades, Cream Cheese and Honey Pecan Butter

CEREALS AND YOGURT

A Selection of Non Fat and Vanilla Yogurt
Whole Grain Muffins and Natural Breakfast Breads
Dry Whole Grain Cereals Served With Low Fat Milk and Sundried Fruits

ASSORTED QUICHE

Our Chef's selection of tender quiche – may include
Maryland Crab, Lorraine, Sundried Tomato and Spinach,
Maplewood Smoked Turkey and Gruyere, Virginia Black forest Ham,
Sweet Pepper Medley, Natural Breakfast Breads, Jams, Marmalades,
Honey Pecan Butter

ALL CONTINENTAL BREAKFASTS INCLUDE:

Two Chilled Juices to Include:
Orange, Apple, Cranberry and Tomato, Grapefruit
Sliced Seasonal Fruit and Berries
Ambrosia's Colombian Blend Regular or Decaffeinated Coffee, Fine Selection of Teas,
Hot Chocolate

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Breakfast Buffets

SOUTHERN COMFORT

Scrambled Country Eggs, With Fresh Diced Peppers, Spring Onions and Cheddar Cheese and Served With... Bacon, Sausage Links, Salmon Croquettes, Seasoned Home fried Potatoes and Grits
Turkey Bacon and Sausage is also available

THE HARBOR SUNRISE

An Assortment of Plain and Fruit Flavored Yogurts
Dry Cereals Served With Milk, Whole Bananas and Dried Fruit
Hot Cereals to Include Cream of Wheat and
Oatmeal Served With Roasted Apple Compote
Mini Bagel Sandwiches of Folded Country Eggs, Virginia Ham and Cheddar Cheese

THE CLASSIC BALTIMORE

Buttermilk Pancakes or Waffles With Maple Syrup and Sweet Whipped Butter
Scrambled Country Eggs, Topped With Fresh Chives and Cheddar Cheese Served with Bacon, Sausage, Coddies, and Home Fried Potatoes Seasoned with Peppers and Onions
Fresh Seasonal Fruit and Berries

THE FEDERAL HILL

Grilled Chicken-Sage Sausage, Brown Sugar Bacon Twists
Lyonnaise Potatoes Served With
Scrambled Country Eggs Topped With Chives and Cheddar Cheese
Sliced Seasonal Fruit and Berries

ALL BREAKFAST BUFFETS INCLUDE:

Two Chilled Juices to Include: Orange, Apple, Grapefruit, Tomato or Cranberry Juice
Butter Croissants, Danish and Muffins, Bagels, Sweet Butter, Jams and Marmalades, Sliced Seasonal Fruit, Ambrosia's Colombian Blend Regular and Decaffeinated Coffee, Flavored Coffees are also available along with a Fine Selection of Herbal & Regular Teas and Hot Chocolates

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Soups

Maryland Crab Soup

Chesapeake Cream of Crab Soup w/ Lump Crabmeat & a Hint of Sherry

Charred Tomato with Basil and Roasted Garlic Croutons

Shrimp Bisque Scented With Fresh Tarragon

Classic Chicken Noodle

Maryland Sweet Corn Chowder

Roasted Vegetarian Vegetable

Tenderloin of Beef and Vegetable Stew

Maine Lobster Bisque

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Cold Starters

HEARTS OF PALM SALAD

Mixed Field Greens With Yellow and Red Tomatoes, Hearts of Palm, Shaved Asiago Cheese, Toasted Pine Nuts and a Honey Balsamic Dressing

CAESAR SALAD

Romaine Lettuce with Herb Croutons and Parmesan Cheese
Tossed Tableside with Classic Caesar Dressing

ORIENTAL SALAD

Fresh Greens with Red Cabbage, Green Onions, Red Peppers, Carrots, Peanuts, Water Chestnuts and Lomein Noodles, Ginger Sesame Dressing

GREEK SALAD

Crisp Iceberg and Romaine Lettuce with Red Onions, Calamata Olives, Cucumbers, Cherry Tomatoes and Crumbled Feta Cheese, Basil Vinaigrette

SANTA FE SALAD

Romaine Lettuce, Red Onions, Roasted Red Peppers, Tomatoes, Julienne of Carrots and Croutons, Creamy Ranch Dressing

GARDEN SALAD

Mixed Spring Greens & Romaine Lettuce, Grape Tomatoes, Red Peppers, Cucumbers, Shredded Carrots and Croutons
Your Choice of Dressings

SPINACH SALAD

Orange Sections, Sun-Dried Cranberries, Walnuts, Red Onions
Caramelized Citrus Vinaigrette

AMBROSIA'S SIGNATURE FRUIT SALAD

Seasonal Selection of Fresh Fruit, Orange Sections, Pineapple, Cherries
Coconut and Miniature Marshmallows

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Luncheon / Dinner Entrees (Hot)

(Served with Selection of Soup or Salad)

CHICKEN STIR FRY

Served with Steamed Rice and Stir Fry Vegetables

STUFFED CHICKEN BREAST

Boneless Breast of Chicken Stuffed with a Choice of Cornbread or Savory Herb Dressing or Wild Rice, Napped with Pan Gravy

ROASTED BREAST of TURKEY

Slices of Freshly Roasted Turkey Accompanied by Traditional Stuffing, Mashed Potatoes and Gravy

GRILLED SALMON WITH A CHIPOTLE BBQ GLACE

Served with Saffron Confetti Rice, and Choice of Vegetable

MARYLAND CRAB CAKES

Twin Crab Cakes with a Corn Cake, Asparagus and a Choice of Tartar Sauce or Sauce Dijonnaise

HORSERADISH AND ENCRUSTED PETIT FILET

With Garlic & Sweet Onion Mashed Potatoes and Sautéed Spinach in a Madeira Wine Sauce

LINGUINE with PORTABELLA MUSHROOMS

Fresh Herbs, Vegetables, Petite Grape Tomatoes, Parmesan Reggiano Cheese and a Tomato Basil Sauce

CHICKEN POT PIE

Chicken and Vegetables in a Rich Cream Sauce Topped with a Flaky Crust

PAN SEARED STUFFED ROCKFISH

Fresh Local Catch Stuffed with Maryland Crab Hash Seasoned with Old Bay Roasted Red Pepper Coulis, And Market Vegetables

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Your First CHOICE for An Affair to Remember

CHICKEN MARSALA

Pan Roasted Breast of Chicken with Sautéed Mushrooms and White Truffle Risotto
With Pan Gravy and Fresh Herbs

CHESAPEAKE CHICKEN

Boneless Chicken Breast Stuffed with Jumbo Lump Crabmeat and Herb Cheese Broiled
to Perfection and Napped with a Garlic Reduction Sauce
Mashed Potatoes, or Rice Pilaf with Charred Baby Vegetables

ROAST BEEF AU POIVRE

Over Vidalia Onion Compote and Gratin Potato
with French Beans and a Port Wine Reduction

GRILLED SALMON FILET

Herb Roasted Potatoes, Sautéed Green beans,
Sautéed Spinach and Lemon Caper Sauce

TANDORI ROASTED CORNISH GAME HEN

Basmati and Dried Fruit Rice with Coconut Curry Sauce

APRICOT GLAZED DUCKLING

ROASTED VEGETABLES

Toasted Israeli Cous Cous Wrapped in a Crepe Over Grilled Market Vegetables,
Seared Tofu and Roasted Red Pepper Coulis
with Roasted Fingerling Potatoes and Sautéed Spinach

SEARED CHICKEN BREAST

With Grilled Eggplant, Plum Tomatoes and Fresh Basil
Served with Goat Cheese Risotto and
and Pan Gravy

SURF AND TURF

Tarragon Glazed Half Lobster Tail and Peppercorn Seared Petit Filet Mignon With a
Corn Potato Hash and Steamed Asparagus in a Wine Sauce and Mustard Cream
Reduction

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VEAL MEDALLIONS

Pan Seared and Served with a Crawfish Bordelaise,
Chervil Scented Risotto and Baby Vegetables

SAVORY SIDE DISHES

Vegetable Medley, Sautéed Summer Squash

Green Beans Supreme

Broccoli w/ Roasted Sweet Peppers & Sweet Vidalia Onions

Asparagus Tips w/ Béarnaise Sauce

Sautéed Spinach and Portabello Mushrooms

Scalloped Potatoes, Garlic Mashed Potatoes,

Oven Roasted Potatoes, Dauphinois Potatoes

Rice Pilaf, Confetti Rice, Red Rice, Saffron Rice, Herb Rice

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Your First CHOICE for An Affair to Remember

Luncheon / Dinner Entrees (Cold)

(Served with Selection of Soup or Salad)

JUST SALADS

Chicken, Shrimp, Seafood, & Tuna Salads

On a Bed of Crisp Greens, Sliced Tomatoes, Red Skin Potato Salad, and Fresh Cole Slaw

DELUXE SANDWICH or DELI BUFFET

Our finest Premium Meats - Black Forest Ham, Applewood Smoked Turkey Breast,

Fresh Carved Roast Beef, Baltimore's Best Corned Beef

Served on Assorted Rolls & Breads, w/Fresh Potato Salad and Cole Slaw, Pasta Salad, and Chips, Dill pickles, and Condiments

CHEF SALAD

Juliennes Of Black Forest Ham, Honey Smoked Turkey Breast, Hard Boiled Eggs, Sliced Tomatoes and Cucumbers Served On Crisp Greens W/ Garlic Bread

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine topped w/Grilled Boneless Breast, Seasoned Croutons, and Freshly Grated Parmesan cheese. Served w/ Garlic Bread

SEAFOOD PASTA SALAD

Tender Shrimp, Scallops, Sweet Peppers, Broccoli, Bermuda Onion

Tossed with Rotini Pasta in a Light Vinaigrette

CAJUN GRILLED CHICKEN PASTA SALAD

Tender Chicken Breast Marinated in Savory Bayou Spices, Grilled to Perfection

Tossed with Penne Pasta and Served with a Side Garden Salad

HEART HEALTHY SANDWICH WRAPS

Marinated Chicken Breast, Roasted Vegetables, Applewood Smoked Turkey, Smoked Salmon,

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Desserts

Cheesecake Medley: Strawberry, Crème Brule, Turtle, Raspberry White Chocolate, Marble, New York

Traditional Carrot Cake Layered With Cream Cheese Icing and Decorated With Walnuts

South Florida Key Lime Pie ~ Graham Cracker Crust with Real Florida Key Lime Filling Garnished With a Lace Ginger Snap Cookie

Lemon Pound Cake Topped with Lemon Cream

Miniature French Pastries

Chocolate Mousse Cake with Warm Chocolate Sauce

Mom's Apple Pie Served Warm with Vanilla Bean Ice Cream

English Trifle

Our Butter Pound Cake Layered with Berries and Fruit Puree, Freshly Whipped Cream and Slivered Almonds

Southern Comforts: Bread Pudding, Sweet Potato Pie, Fruit Cobblers, Pineapple Upside Down Cake. Coconut Cake, Chocolate Layer Cake, German Chocolate Cake, Red Velvet Cake

Bananas Foster

Chocolate Decadence Cake ~ Rich Chocolate Flourless Cake Coated With a Chocolate Glaze

**Warm Chocolate Banana Bread
Served With a Roasted Banana Rum Sauce**

“Always in Season” ~ Sampler Plate Array of Our Best Creations to Reflect the Season

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Hors D'oeuvres - Cold

Roast Duck, Mandarin Orange, Chive

Smoked Salmon Roulade with Chive Cream Cheese on Rye Bread

California Rolls and Sushi Display with Pickled Ginger & Wasabi

Assorted Canapés

Peppered Tenderloin of Beef with Horseradish Aioli on Crusades

Sesame Seared Tuna with Cucumber and Wasabi Mayonnaise

Sour Cream Red Bliss Potato, with Sturgeon Caviar

Smoked Salmon on Black Bread with Caper Cream Cheese

Proscuitto Wrapped Melon

Still Life Display of Seasonal Fresh Fruit

Tropical Fruit Kabobs

Ambrosia's Dream Sickle Fruit Dip

Hawaiian Shrimp with Mango Relish

Shrimp Cocktail Served in Martini Glass

Snow Pea Wrapped Shrimp Skewers

Curried Coconut Chicken Skewers

Lime Marinated Chicken Skewers With Avocado Crema Dip

Spinach, Proscuitto And Herb Cream Roulade

Texas Red Bean Wraps With Cilantro Crema

Cherry Tomatoes With Crab And Tarragon Mayonnaise

Gingered Prawns With Minted Papaya Sauce

Crab & Jicama Seviche On Cucumber

Poached or Smoked Salmon Display

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Hors D'oeuvres - Hot

Spicy Beef Brochettes

Sesame Chicken Brochettes With Teriyaki Dipping Sauce

Hawaiian Vegetable Spring Rolls with Ginger Traditional Dipping Sauce

Dragon Shrimp in Wonton with Spicy Dipping Sauce

Maryland Hot Crab Dip Served with Crusty French Bread

Mini Crab Cakes with Stone Ground Mustard Aioli

Grilled Baby Lamb Chops with Smoked Tomato Chutney

Spinach and Portobello in Puff Pastry with Red Pepper Cream Cheese

Chicken or Beef Brochettes with Thai Peanut Lime Sauce

Jamaican Meat Pies with Mango Coulis

Chicken Wings or Tenders: Jerk, Fried, Honey Roasted

Cocktail Meatballs

Crab Puffs

Savory Phyllo Kisses

Bacon Wrapped Oysters

Clams Casino

Petite Quiche

Grilled Sausage with a Medley of Peppers and Onions

Smoked Chicken Quesadillas

Crab Stuffed Mushroom Caps

Petite Rosemary Roasted Lamb Chops

Grilled Vegetable Antipasto

Fried Gruyere With Raspberry or Peach Melba Sauce

Honey Glazed Baby Back Ribs

Spanikopita

Cheese Straws

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Your First CHOICE for An Affair to Remember

Reception Display Selections

DOMESTIC & IMPORTED CHEESE DISPLAY

Selection of Hard, Soft and Semi-Soft Cheeses, Complimented With Fresh Strawberries, Grapes, Dried Fruit, French Baguettes, Flat Bread and Specialty Crackers

GRILLED MARKET VEGETABLES

A Presentation of Grilled Seasonal Vegetables Over Herb Saffron Cous Cous Served With Balsamic Vinaigrette and Sun-Dried Tomato Dip

SEAFOOD DISPLAY

Smoked Salmon, Salmon Pastrami, Bay Scallops, Smoked Whitefish Salad and Shrimp Cocktail with Warm Blinis, Traditional Garnishes, Crème Fraiche, Grain Mustard and Dark Rye

PATÉS AND TERRINES

A Selection of Imported Pâtés and Housemade Terrines Served With Gherkins, Grain Mustard, Sliced Baguettes, Bread Sticks and Water Crackers

FRESH FRUIT

Selection of Fresh Seasonal Fruit and Berries, Served With Our Dream Sickle Dip

RAW BAR

Oysters on the Half Shell Shucked Tableside
Mussels

Requires Minimum 2 Shuckers

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Reception Stations

Chef Carved

MUSTARD THYME ENCRUSTED ROAST TENDERLOIN OF BEEF
Cabernet Wine Sauce, Red Onion Marmalade and Fresh Sliced Rustic Breads

STEAMSHIP OF BEEF
Peppercorn Seared Beef Served With Silver Dollar Rolls, Mustard, Mayonnaise and Horseradish Cream

APPLEWOOD SMOKED TURKEY OR PORK TENDERLOIN
Served with Petite Rolls and Condiments

BABY LAMB RACKS
Carved to Order and Served With Grilled Middle Eastern Bread, Pineapple-Ginger Chutney,
Smoked Tomato Salsa and Mint Jelly

SUSHI
California Rolls, Spicy Tuna Roll, Salmon Roll, Crab Roll, Asparagus Roll and Vegetable Roll
Served With Wasabi, Soy Sauce and Pickled Ginger

PASTA STATION
Choice of Two Types of Pasta:
Rigatoni, Penne, Bow Tie, Fettuccine and Angel Hair

Choice of Two Sauces:
Pesto, Tomato-Basil, Scampi, Marinara, Cajun Cream and Alfredo

Choice of Two Ingredients:
Broccoli, Red Pepper, Wild Mushrooms, Grilled Chicken, Shrimp,
Italian Sausage, Spinach and Mixed Vegetables
Served With Caesar Salad and Rustic Breads

Chef Service Required

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Reception Station Themes

CARIBBEAN DREAMS

Curry and Coconut Shrimp Over Basmati Rice
Jerk Chicken, Curry Chicken

SOUTHWEST SENSATION

Black Bean and Smoked Chicken Quesadilla with Sour Cream and Guacamole
Chicken Tamales Served with a Fresh Pepper Salsa
Beef Fajitas with Soft Flour Tortillas, Sautéed Peppers, Onions, Refried Beans,
Spanish Rice, Shredded Cheddar and Pico De Gallo
Jalapeños Filled With Cream Cheese and Fried Golden Brown

MARTINI SEAFOOD BAR

A Selection of Bay Scallops, Maryland Lump Crab, Mussels, Smoked Salmon and
Calamari, Tossed With a Lemon Sabayon and Citrus Fruit Salad and Traditional
Accompaniments, Placed in a Martini Glass and Splashed With Your Choice of Citron
Vodka or Bombay Gin and Displayed on an Ice-Sculpted Bar

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Souful Southern Cuisine

ENTREES

Tender Fried Chicken
Fried Fish – Whiting, Catfish, Tilapia
Bar-b-Que Chicken
Deep Fried Turkey
Baked or Smothered Chicken
Grilled or Smothered Pork Chops
Bar-b-Qued Ribs
Honey Glazed Ham
Smothered Turkey Wings
Savory Roast Turkey w/ Cornbread Stuffing
Pot Roast w/ Sweet Vidalia Onion Pan Gravy
Honey Roasted Chicken

ACCOMPANIMENTS

Baked Macaroni & Cheese
Candied Yams
Sweet Potato Soufflé
Oven Roasted Potatoes
Mashed Potatoes & Gravy
Corn Pudding
Smothered Cabbage
Collard Greens w/ Smoked Turkey
Green Beans w/ Smoked Turkey
Black Eyed Peas
Rice and Gravy
Down Home Baked Beans

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Fried Corn

Country Cornbread

Homemade Yeast Rolls, Buttermilk Biscuits

DESSERTS

Sweet Potato Pie

Coconut Cake

Peach Cobbler

Pound Cake Assortment

Bread Pudding

Banana Pudding

Strawberry Shortcake (Seasonal)

**Your Choice of two Entrees and Two Side Dishes
Served with rolls, Butter, and Beverages and Dessert**

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Cajun Bayou Feast

ENTREES

Creole Jambalaya
Savory Fried Turkey
Shrimp or Crawfish Etouffé
Louisiana Seafood Gumbo
Fried Catfish, Crawfish
Sautéed Red Snapper
Shrimp Creole

ACCOMPANIAMENTS

Red Beans & Rice
Okra, Tomato & Corn
Hush Puppies
Collard Greens
Fried Green Tomatoes

Your Choice of two Entrees and Two Side Dishes
Served with rolls, Butter, and Beverages and Dessert

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A Little Taste of Italy

ENTREES

Chicken or Shrimp Alfredo

Mama Mia Beefy Lasagna

Garden Vegetable Lasagna

Chicken or Shrimp Scampi

Spaghetti and Meatballs w/ Homemade Marinara Sauce

Portobello Mushroom Ravioli

Chicken Cacciatore Served w/ Saffron Orzo

Chicken Parmesean Served with Angel Hair Pasta

Eggplant Parmesean

Chicken Putanesca

Your Choice of Two Entrees are accompanied by Garden Salad, and Italian Bread Sticks,
and or Garlic Bread

Your Choice of Beverages and Dessert

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Family Reunion / Picnic Menu

Grilled Hamburgers

Grilled Hotdogs

Bbq Chicken

Old Fashioned Baked Beans

Corn On The Cob

Southern Style Potato Salad

Creamy Coleslaw

Ice Cold Watermelon

Sodas, Water

AMBROSIA'S SPECIALITY ENHANCEMENTS

Steamed Maryland Crabs

Tender Bar-B-Qued Ribs

Fried Whiting Or Catfish

Southern Style Fried Chicken

Grilled Shrimp, Chicken, Vegetable Or Beef Kabobs

Grilled Lemon Herb Salmon

Bar-B-Qued Shrimp

Summer Fruit Kabobs Served With Our Dreamsickle Dip

Choose some of our specialty enhancements to whet the most discerning appetite!

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Your First CHOICE for An Affair to Remember

Specialty Receptions

Afternoon "T"

Caramel Cookie Bars, Trail Mix, Toblerone® Chocolate Bars,
Terra Chips and Assorted Tea Sandwiches

High Tea

A Fine Selection of Pure, Blended, Herbal and Fruit Teas
Current and Fruit Flavored Scones and English Crumpets
Served with Devonshire Cream, Whipped Butter,
Assorted Jams and Preserves

*

Assorted Tea Sandwiches

Upland Cress and Smoked Turkey, Smoked Salmon with Cucumber
Egg Salad on Pumpernickel

*

Assorted Mini Fruit Tarts, Tea Cookies and Chocolate Truffles

Charm City Spa Break

Sliced Fruit with Honey Yogurt Dip, Rice Cakes, Granola and NutriGrain® Bars
with Fresh Vegetable Display, Low Fat Dip, Flavored "Hones" Teas with 17 Calories,
Green Tea with Maltese Orange, Spiced Indian Black Tea and Green Tea with Mint

Aú Chocolate

Warm Chocolate Brownies, Assorted Truffles, Chocolate Covered Pretzels,
Ghiradelli® Hot Chocolate Milk with Chocolate Syrup and Malt Powder

*

Build Your Own S'Mores

Graham Crackers, Melted Rich Dark Chocolate and Warm Melted Marshmallow Spread

Happy Hour

Spicy Buffalo Chicken Tenders with Bleu Cheese and Ranch Dips,
Warm and Crispy Tortilla Chips, Nacho Cheese Sauce, Sour Cream and Salsa Picante

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Specialty Breaks

The 19th Hole

Hard Pretzels, Chocolate Golf Balls, Snack Mix

Make Your Own Frito® Pie

Oven Bag Topped with Spicy Chili and Cheddar Cheese

Take Me Out To Camden Yards

Individual Bags of Potato Chips, Cracker Jacks®, Soft Pretzels with Mustard,
Mini Pulled Pork Barbeque Sandwiches and Coleslaw
Beef, Pork or Chicken
Assorted Ice Cream Bars

All Breaks Include:

Ambrosia's Columbian Coffee, Decaffeinated Coffee, Selection of Hot Tea,
Hot Chocolate, Assorted Bottled Juices, Water and Soft Drinks

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Old Fashion Crab Feast Menu

FEATURING HOT STEAMED MARYLAND CRABS

OUR GOURMET BUFFET

Carved Sirloin Pit Beef - Honey Bbq Chicken - Tender Fried Chicken
Fried Fish ~ Buttered Corn On Cob ~ Own Home Baked Beans
Grilled Hot Dogs ~ Green Beans Supreme

OUR FRESH COLD BUFFET

Southern Style Potato Salad ~ Assorted Cheeses ~ Crisp Garden Salad ~ Creamy
Coleslaw ~ Fresh Vegetable Display ~ Assorted Dips/Dressings ~ Ripe Sliced Tomatoes
Kosher Dill Pickles ~ Sweet Vidalia Onions ~ Fresh Melons, Berries, Served W/ Our
Dreamsickle Dip

FRESH BREADS & ROLLS

Assorted Dinner Rolls ~ Sliced Breads ~ Fresh Creamy Butter

FROM OUR ICE COLD BEVERAGE BAR

Assorted Sodas ~ Sparkling Fruit Punch ~ Cold Beer On Tap

FROM OUR SWEET SHOP

ASSORTED CAKES ~ PIES ~ COOKIES And BROWNIES

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Your First CHOICE for An Affair to Remember

Holiday Buffet

Let Ambrosia's Help You Celebrate the Holidays with Ease
Holiday Buffet Menu Suggestions

MAIN DISHES

Fresh Herb Roasted Turkey
Smoked Turkey Breast
Cornish Hens w/Choice of Stuffing
Honey Glazed Ham
Stuffed Whole Salmon, Rock Fish
Maryland Crab Cakes
Roast Beef Au Poive
Rosemary Roasted Tenderloin of Beef
Honey Roasted Chicken
Crown Rib Roast
Tender Baked or Fried Chicken
Shrimp Creole w/ Rice
Grilled Salmon Homemade Yeast Rolls
Honey Butter Corn Bread

SIDE DISHES

Cornbread or Herb Stuffing
Apple/Walnut Stuffing
Oyster Stuffing
Baked Macaroni & Cheese
Candied Yams
Sweet Potato Soufflé
w/ Marshmallow Topping
Real Mashed Potatoes & Gravy

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Oven Roasted Potatoes

Old Fashioned Corn Pudding

Confetti Rice

Collard Greens Seasoned w/ Smk'd Turkey

Green Beans Supreme

Broccoli w/Roasted Garlic

& Red Peppers Julienne

California Vegetable Medley

Sautéed Yellow & Zucchini Squash

Baltimore's Traditional Sauerkraut

Early Peas w/Pearl Onions & Mushrooms

SALADS - ACCOMPANIMENTS

Tossed Salad, Caesar Salad

Cranberry Mold

Fresh Cranberry Relish

Cranberry Sauce

Ambrosia

Seasonal Fresh Fruit Display

Crudite with Fresh Dips

Spinach, Mushroom & Bacon

Spring Greens with Balsamic Vinaigrette

DESSERTS

Assorted Pound Cakes

Chocolate Fondue W/Seasonal

Chocolate Dipped Strawberries

Fresh Fruit & Pound Cake

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Your First CHOICE for An Affair to Remember

Miniature French Pastries

Yule Logs

Fresh Baked Pies, Cakes

Iced Cakes: Chocolate, Coconut, Lemon

German Chocolate, Red Velvet, Etc

Cheese Cakes

English Trifle

Homemade Apple, Peach Cobbler

Puddings (Bread, Banana)

Holiday Cookies, Brownies, Bars

Specialty Desserts

Call Today To Place Your Order Today for Free Delivery..... 410.837.8701

Ambrosia Caterers Baltimore

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Information and Policies

EVENT PLANNING:

We can service all of your event needs from audiovisual equipment, computer linkages, to professional wait staff and delectable meals for all attendees to enjoy! Contact our Catering manager at 410.837.8701

BANQUET FACILITIES:

Our 1st floor banquet room accommodates 80 guest seated, and 130 standing.
Our 2nd floor banquet room accommodates 125 guest seated and 175 standing
We also have a beautiful patio that accommodates 75 seated guests for your outdoor enjoyment.

Two hundred guests may be accommodated under our "big event tent area"!
Room charges apply based on the time and use of the facility.

MENU ITEMS:

Our specialty is creating an event which is both personal and professional. Ambrosia's Catering Manager will work with you on personalizing our menus to reflect your own style and event themes.

GUEST COUNT:

The final guest count is due in by 11:00 AM, 5 business days prior to the event in order to guarantee top quality service and selection. If your guest count decreases, your charges will increase proportionate to the percentage of decrease.

SERVICE CHARGE:

A 20% service charge will be applied to all food and beverage sales.

PAYMENTS / DEPOSITS:

A deposit of 1/3 is required upon execution of the contract. Corporate accounts are available. Please inquire with the Catering Manager about the details.

Ambrosia's accepts cash, Visa, Mastercard, American Express, certified checks and personal checks with proper identification. **Payment in full is due within five business days prior to the event.**

Ambrosia Caterers Baltimore

Your First CHOICE for An Affair to Remember

CANCELLATION AND FEES:

Cancellation of the event must be given in writing. The amount of refund is dependent upon the anticipated revenue and the proximity of the cancellation to the event date. Events cancelled up to 10 days prior to the event will not be entitled to any refund. See our contract for detailed cancellation requirements.

PARKING:

Our parking accommodations are conveniently located across the street from our facility. Valet Parking Service is available.

COAT CHECK:

Guests may check their coats individually for \$1.00, or private attendant may be provided for an additional fee.

LINENS:

Ambrosia's elegant white and/or navy linen is provided for all function settings. Special Occasion linen is also available. Charges vary according to sizes and types of linen ordered. Ask the Catering Manager about special order colors, prints, and fabrics.

DRIVING DIRECTIONS:

We are conveniently located off of the 2900 block of Waterview Avenue...Behind the BP Station.

From Points South: Take the Waterview Avenue Exit off 295 (Baltimore Washington Parkway). Bear right on Waterview Avenue. Make a right at the 1st light on to Cherry Hill Road.

From Downtown Baltimore: Take Russell Street to the Annapolis Road Exit – Make a right onto Annapolis Road. Make a right on Waterview Avenue, and a Right on to Cherry Hill Road

OR... Take Light Street to Henrietta (Just past the Md Science Center) Make Right to Hanover Street – Make a left. Follow Hanover Street across the bridge to 1st light – Waterview Avenue, Make Right on Waterview Avenue. Follow Waterview to Cherry Hill Road and Make Left.

From South Baltimore: Take the Hanover Street Bridge to Waterview Avenue. Make a right. Make a left onto Cherry Hill Road. We are on the on the left side. Park on the right.

Ambrosia Caterers Baltimore

Your First CHOICE for An Affair to Remember

SITE TOURS:

Come and tour our facilities and event accommodations. Please call us at 410.837.8701 or Elaine at 410.908.6066 for a site tour.

METRO/LIGHT RAIL:

We are Conveniently Located a few steps away from the Cherry Hill Light Rail Station.

OFFERING QUALITY SERVICE and the BEST PRICES IN BALTIMORE

Ambrosia Caterers Baltimore is fully licensed and insured.

Baltimore City Health Department Permit No. 008403

Elaine McCloud and Scott Nero, Principals

www.ambrosiasbaltimore.com