# Ambrosía's

Located in Historic Cherry Hill



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www.ambrosiasbaltimore.com



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### 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
Lyonaisse 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 JuiceButter 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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### **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 Vadalia 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

### 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,

### Your First CHOICE for An Affair to Remember

### 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 Wanton 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** 

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**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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# 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 ENCRUSTEDROAST 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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# Soulful 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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# 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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# 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

### Your First CHOICE for An Affair to Remember

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 Balsalmic Vinaigrette

### **DESSERTS**

Assorted Pound Cakes
Chocolate Fondue W/Seasonal
Chocolate Dipped Strawberries
Fresh Fruit & Pound Cake

### 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

### Your First CHOICE for An Affair to Remember

# 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.** 

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### **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 form 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.

### 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

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