



Dinner Buffet Menus

Dinner Buffets are priced at a 35 guest minimum

Menu One – A light Appetizer Buffet

Beautiful Assortment of Ambrosia's Chicken Curry, Cucumber Basil, Roasted Turkey with Cranberry, and Roast Beef and Provolone Finger Sandwiches
Elegant Cascading Fresh Seasonal Fruit Display
Domestic and Imported Cheese Assortment served with Assorted Baguettes and Crackers
Fresh Veggies served with Hummus, Roasted Garlic Cream Cheese Salsa and Ambrosia's Signature Creamy Dill Dip
\$16.23 per person

Menu Two – A Heavy Hot and Cold Appetizer Buffet

Fresh Petite Butter Croissants stuffed with our Chicken Dill Salad
Warm Baked Brie filled with a Delicious Apple Walnut Chutney wrapped in a Flaky Pastry Shell garnished with Fresh Seasonal Fruit and served with Assorted Crackers
Fresh Baked Baby Red Potatoes stuffed with Crumbled Bacon, our Three Cheese Blend and Chive Ranch Sour Cream
Mushrooms Caps Baked and Stuffed with Sausage Cream Cheese
Ambrosia's Favorite Hot Artichoke Dip served with fresh Assorted Baguette Rounds
Prawns served with Cocktail Dipping Sauce
Homemade Cocktail Meatballs smothered in our House Made Sweet n Sour Sauce
Elegant Fish Shaped Salmon Mousse served with Assorted Crackers
\$20.85 per person

Menu Three – Tex-Mex Buffet

Served with Tortilla Chips with fresh Salsa
Soft Flour Tortillas and Crisp Corn Taco Shells
Fresh Condiment Display including: Sour Cream, Zesty Guacamole, Salsa, Shredded Lettuce, Shredded Cheese, Sliced Olives, Diced Tomatoes, and Diced Onions
Mixed Crisp Garden Salad Served with Ranch and Italian Dressing
Fresh Seasonal Fruit Salad Drizzled with Honey Lime Poppy Seed Dressing
Spanish Rice and Beans
Choice of Entrée(s)

- Moist Taco Seasoned Chicken
- Taco Seasoned Ground Beef
- Seasoned Shredded Pork
- Mojito Lime Seasoned White Fish
- Fajita Seasoned Chicken with Peppers and Onions
- Fajita Seasoned Steak with Peppers and Onions
- Mojito Lime Fajita Seasoned Shrimp with Peppers and Onions
- All Veggie Mix (A lightly seasoned blend of Red, Yellow, Orange and Green Bell Peppers, Onions and Mushrooms)

One Entree \$18.65 per person
Three Entree \$25.25 per person

Two Entree \$21.95 per person
Four Entree \$28.55 per person

Menu Four – Italian Dinner Buffet

Classic Caesar salad with fresh Parmesan Cheese and Tuxedo Garlic Croutons tossed in our creamy Garlic Caesar Dressing garnished with fresh Lemon Wedges

Fresh Seasonal Fruit Salad drizzled with our Honey Lime Poppy Seed Dressing

Fresh Oven Toasted Garlic Bread

Choice of Entrée(s)

- Traditional Meat Lasagna
- Veggie Lasagna
- Focaccia Crusted Chicken Alfredo
- Veggie Pasta Alfredo
- Pasta Giradino
- Chicken Parmesan
- Pasta with Slow Simmered Basil Marinara
- Spaghetti with Meatballs
- Sundried Tomato Pesto Pasta

One Entree \$18.65 per person

Two Entree \$21.95 per person

Three Entree \$25.25 per person

Four Entree \$28.55 per person

Menu Five – Picnic Dinner Buffet

Ambrosia's Baked Potato Salad

Pasta Salad

Tender baked beans

Choice of Entrée(s)

- Flame Broiled Beef Steak Burger
- Signature Recipe Oven Baked Chicken
- Pulled BBQ Pork Sandwich
- Polish Sausage
- Veggie Garden Burger
- Grilled Chicken Breast

Burgers, Polish Sausage, and Pulled Pork entrees

include Condiment Tray and House Buns

One Entree \$15.35 per person

Two Entree \$18.65 per person

Three Entree \$21.95 per person

Four Entree \$25.25 per person

Menu Six – Ambrosia's Signature Pot Roast Buffet

Tender, Slow Simmered Pot Roast with Pan Gravy

Creamy Mashed Potatoes

Tender Green Beans with Toasted Almonds

Mixed Crisp Continental Garden Salad Served with Ranch and Italian Dressing

Fresh Assorted Rolls and Breadsticks Display served with Whipped Butter

\$20.35 per guest

Menu Seven – Ambrosia's Most Popular Dinner Buffet

Tender Baked Lemon Dill Salmon Filets served with our Signature Lemon Dill Sauce on the side

Tender Boneless Chicken Breast smothered in our Bacon, Mushroom Cream Sauce

Mixed Crisp Continental Garden Salad served with Ranch and Italian Dressing

Elegant Cascading Fresh Seasonal Fruit display

Tender Rice Pilaf with Toasted Almonds

Tender Green Beans with Fresh Crumbled Bacon and Caramelized Onion

Fresh Rolls and Breadstick Display with Whipped Butter

\$28.49 person

Menu Eight – Tender Slow Roasted BBQ Style Dinner Buffet

Slow Simmered Brown Sugar Baked Beans

Baked Potato Salad

Corn Bread Muffins with Whipped Honey Butter

Fresh Melon Slices

Choice of Entrée(s)

- Mesquite Marinated Chicken Breasts
- Slow Smoked Sliced Brisket
- Barbecue Meatballs
- St. Louis Style Ribs

One Entree \$17.55 per person

Two Entree \$20.85 per person

Three Entree \$24.15 per person

Four Entree \$27.45 per person

Menu Nine – Prime Rib and Tender Chicken Breast Buffet

Prime Rib of Beef served with Zesty Horseradish Sauce

Tender Boneless Chicken Breast Smothered in Bacon, Mushroom Cream Sauce

Baked Potatoes with Fresh Crumbled Bacon, Whipped Butter, Sour cream, Chives, and Mixed Cheeses

Classic Caesar Salad with Fresh Parmesan Cheese and Tuxedo Garlic Croutons Tossed in our Creamy

Garlic Caesar Dressing Garnished with Fresh Lemon Wedges

Elegant Cascading Fresh Seasonal Fruit Display

Fresh Rolls and breadstick display with whipped Butter

\$38.45 per guest

Menu Ten – Prime Rib and Award Winning Lemon Dill Salmon Buffet

Lemon Dill Salmon Filets served with Ambrosia's Signature Dill Sauce

Prime Rib of Beef Served with a Zesty Horseradish Sauce

Herb Roasted Red Potatoes

Tender Rice Pilaf

Lightly Seasoned Tender Roasted Seasonal Vegetables

Elegant Cascading Fresh Seasonal Fruit Display

Garden Salad Served with Ranch and Italian Dressing

Fresh Rolls and Breadstick Display with Whipped Butter

\$43.95 per guest