



AMBASSADOR
CENTER

Menu

The Meeting Planner

Minimum of 20 Guests

Traditional Continental Pre-Meeting

- Our Signature Chocolate Chip, Oat Bran and Blueberry Muffins
- Mini Croissants with Assorted Jelly & Preserves
- Orange, Cranberry and Apple Juices
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

Afternoon Time Out

- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas
- Assorted Soft Drinks
- Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies

Mid Morning Refresher

- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas
- Assorted Soft Drinks

All 3 Breaks

- Traditional Continental Pre-Meeting Package
- Mid Morning Refresher Package
- Afternoon Time Out Package

Sunrise Continental Breakfast

- Fresh Orange & Grapefruit Juice
- Slices Seasonal Fruit and Berries
- A Variety of Individual Yogurts
- Assortment of Cereals and Oatmeal Served with Whole and Skim Milk
- Freshly Baked Assorted Muffins, Danish, Bagels & Breakfast Breads
- Marmalade, Fruit Preserves, Cream Cheese, Honey & Butter
- Fresh Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

All prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Continental Breakfast

Executive Continental

- Assorted Bakeries Including Fresh Baked Muffins & Mini Croissants
- Fresh Sliced Fruit Display
- Orange, Cranberry & Apple Juice
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

Healthy Choice

- Freshly Baked Low Fat Bran Muffins
- Breakfast Breads & Sliced Fresh Fruit
- Individual Flavored Greek Yogurt
- Tomato Juice / Grapefruit Juice
- Freshly Squeezed Orange Juice
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

Enhancements

- Whole Fresh Fruit
- Individual Fruit Yogurts
- Scrambled Eggs & Cheese Croissant
- Breakfast Burrito – Fluffy Scrambled Eggs, Green Peppers, Onions, Monterey Blend Cheese
- Yogurt Wild Berry Fruit Parfaits
- Upgraded Coffee Station - Flavored Syrups, Flavored Creamers, Cinnamon Sticks, Sugar Crystal Stirrers, Chocolate Shavings, Hot Chocolate, Marshmallows



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A'la Carte Breakfast

Based on a 1 hour break.

Beverages

- Coffee by the Pot
- Freshly Brewed Coffee
- Freshly Brewed Decaffeinated Coffee
- Hot Apple Cider
- Iced Tea
- Non-Alcoholic Fruit Punch
- Orange, Apple or Cranberry Juice
- Lemonade
- Flavored Mineral Waters
- Assorted 12 oz. Canned Soft Drinks
- Cold Milk in Carton
- Herbal Teas
- Hot Chocolate
- Gatorade
- Monster Energy Drink

From the Bake Shop

- Freshly Baked Jumbo Cinnamon Buns
- Chocolate Éclairs
- Seasonal Fresh Fruit Skewers with Marshmallow Mascarpone Dip
- An Assortment of Petite Finger Pastry
- Freshly Baked Mini Danish Pastry
- Freshly Baked Danish Pastry
- A Variety of Dunkin' Donuts
- Bagels with Whipped Cream Cheese
- Fresh Baked Croissants
- Chocolate Fudge Brownies w/Pecans
- Our Signature Apple Nut, Oat Bran, Oreo or Blueberry Muffins
- Chocolate Chip, Oatmeal Raisin, Sugar or Peanut Butter Cookies
- Cupcakes

From the Pantry

- Fresh Fruit Cup
- Fresh Sliced Seasonal Fruit Tray
- Granola Bars
- Whole Fresh Fruit

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Specialty Breaks

25 guest minimum. Based on a 1 hour break.

Fit & Healthy Power Break

- Grilled Pita with Roasted Hummus
- Granola Bars
- Fruit Display
- Greek Yogurt
- House-made Trail Mix
- Bottled Water
- Gatorade
- Regular & Decaf Coffee
- A Variety of Herbal Teas

South of the Border

- Tortilla Chips
- Cheesy Nacho Dip & Salsa
- Warm Queso Dip
- Sapodillas (Deep fried Tortilla Chips with Powdered Sugar and Chocolate)
- Assorted Soft Drinks
- Bottled Water
- Regular & Decaf Coffee

7th Inning Stretch

- Hot Dogs with Assorted Condiments, Includes Sauerkraut
- Bags of Popcorn
- Jumbo Hot Soft Pretzels with Cheese Sauce
- Bags of Peanuts
- Cracker Jacks
- Tri-Color Tortilla Chips
- Assorted Rootbeer & Sodas
- Popcorn Machine - \$80 attendant fee

Ice Cream Social

- Make Your Own Sundae Bar with:
Vanilla & Chocolate Ice Cream
Hot Fudge, Caramel & Strawberry Toppings
Whipped Cream, Chopped Pecans & Cherries
- Assorted Soft Drinks
- Regular & Decaf Coffee
- A Variety of Herbal Teas



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Breakfast / Brunch Buffet

30 guest minimum. Buffet Service for 1 hour.
All buffets served with Orange, Cranberry and Apple Juice.

Salute the Morning

- Fluffy Scrambled Eggs
- Crispy Smoked Bacon
- Savory Sausage Links
- Home Fries
- Sliced Seasonal Fruit
- Assorted Fresh Bakeries
- Fresh Brewed Beverages

Pancakes or Waffles with Warm Maple Syrup may be added for an additional cost.
Ask caterer for additional options.

The Ambassador's Brunch

- Fluffy Scrambled Eggs
- Crispy Smoked Bacon
- Savory Sausage Links
- Eggs Benedict
- Seasonal Fresh Vegetables
- Carved Top Round of Beef or Ham
- Parisian Roasted New Potatoes
- Sliced Seasonal Fruit
- Assorted Fresh Bakeries
- Fresh Brewed Beverages

Choice of 1:

- Waffles or French Toast with Warm Maple Syrup & Fruit Toppings
- Warm Cheese Blintzes with Fruit Toppings & Syrups
- Egg White Quesadilla on Wheat Flour Tortilla

Add Mimosa to your Brunch for an additional cost
Breakfast Buffets available until 10 AM. Brunch Buffets available until 1 PM.



Lunch Buffet

All prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

The Ambassador Deli

Premade Sandwiches & Wraps

10 guest minimum - 1 hour buffet service

- Sliced Turkey Breast, Ham, Salami & Roast Beef
- Sliced American, Provolone & Swiss Cheeses
- Sliced Tomato, Lettuce, Pickle Tray with Condiments
- Mixed Baby Greens Salad with House Dressing
- Choice of Ultimate Potato Salad, Pasta Salad or Cole Slaw
- Assorted Dessert Bars including Dutch Apple, Peanut Butter, Rocky Road
- Fresh Brewed Beverages

The Philly Grille

25 guest minimum - 1 hour buffet service

- Mixed Baby Greens with Buffalo Mozzarella and Roman Tomatoes served with Balsamic Vinaigrette
- Grilled Vegetable Pasta Salad
- Grilled Steak with Peppers and Onions
- Grilled Chicken Breast
- Seasoned Roasted Potato Wedges
- Lettuce, Tomato and Condiments
- Hoagie and Kaiser Rolls
- Provolone Cheese
- Cheddar Cheese Sauce
- Award Winning Philly Steak Soup
- Chef's Choice of Dessert
- Fresh Brewed Beverages

Lunch Buffets available until 2 PM.
Service Charge if Guest Minimum is not met.

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Lunch Buffet

All prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Excellency's Selection Buffet Service for 1 hour - 30 guest minimum

Choice of 2 Salads:

- Assorted Mixed Baby Greens with House Dressing
- Fresh Fruit Bowl
- Pasta Salad
- Broccoli & Bacon Salad
- Green Bean Salad

Choice of 2 Entrees:

- White Fish Broiled in Wine Sauce
- Chicken Carbonara
- Baked Rosemary Herbed Chicken
- Beef Stroganoff
- Carved Roast Sirloin
- Carved Ham with Fruit Sauce

Choice of 3 Accompaniments:

- Oven Roasted Red Skin Potatoes
- Rice Pilaf
- Penne with Sun-Dried Tomato Pesto
- Seasonal Fresh Vegetable
- Green Beans Amandine
- Roasted Corn & Peppers

Includes:

Assorted Corner Bakery Rolls with Butter ▪ Chef's Selections of Pies & Cakes ▪ Fresh Brewed Beverages

Premier's Selection Buffet Service for 1 hour - 30 guest minimum

Choice of 2 Salads:

- Assorted Mixed Baby Greens with House Dressing
- Caesar Salad
- Fresh Fruit Bowl
- Pasta Salad
- Broccoli and Bacon Salad
- Green Bean Salad

Choice of 3 Entrees:

- Beef Bourguignonne with Buttered Noodles
- Salmon with Dill Hollandaise Sauce
- Sliced Prime Rib with Mushroom Sauce
- Sliced Stuffed Chicken Breast
- Sliced Pork Tenderloin with Thai Chili Pepper Relish
- Seafood Newburg
- Chicken Marsala

Choice of 3 Accompaniments:

Parisian New Potatoes ▪ Rice Pilaf ▪ Roasted Garlic Mashed Potatoes ▪ Fettuccini Alfredo
Pasta Primavera ▪ Seasonal Fresh Vegetables ▪ Green Beans Amandine ▪ Scalloped Corn Casserole

Includes:

Assorted Corner Bakery Rolls with Butter ▪ Chef's Selections of Pies & Cakes ▪ Fresh Brewed Beverages

Lunch Buffets available until 2 PM.
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Luncheon Entrées

Includes Soup or Salad, Rolls with Butter & Brewed Beverage

Stuffed Chicken Breast

Skinless, boneless Chicken Breast stuffed with Savory Bread Stuffing served with Béchamel Sauce and Seasonal Fresh Vegetable

Lemon Chicken

Steamed Chicken on a Bed of Rice Pilaf topped with Light Tarragon and Lemon Cream Sauce served with Seasonal Fresh Vegetable

Chicken Cordon Bleu

Chicken Breast stuffed with Ham, Swiss Cheese and Garlic Butter served with Béchamel Sauce and Chef's Choice of Starch and Seasonal Fresh Vegetable

Chicken Parmesan

Panko Breaded Chicken Breast served on a bed of Linguini topped with Marinara Sauce and Fresh Basil

Blackened Chicken Lasagna

Lasagna Noodles layered with Blackened Chicken, Marinara Sauce, Ricotta and Provolone Cheese served with Garlic Bread.

Roasted Pork Loin

Served with Semi Sweet Apple Glaze, Chef's choice of Starch and Seasonal Fresh Vegetable

Beef Braciola

Sliced Roast Beef rolled with our House Specialty Stuffing and topped with the Chef's Special Red Wine Sauce served with Chef's Choice of Starch and Seasonal Fresh Vegetable

Roasted Vegetable Lasagna

Layers of Roasted Vegetables, Ricotta and Mozzarella Cheese, topped with Marinara Sauce and served with Garlic Bread

Butter Crumb Scrod

Baked Scrod topped with Butter Herbed Bread Crumbs and Parmesan Cheese. Served with Rice Pilaf and Seasonal Fresh Vegetable

Salmon Filet

Seared Salmon with Shiitake Mushrooms, topped with Lime Beurre Blanc

Stir Fry

Choice of Oriental Chicken or Sirloin Beef, Sautéed Peppers, Onions and Carrots tossed with Teriyaki Glaze and Sesame Seeds served on a Bed of Rice Pilaf

Roasted Prime Rib

Roasted 8 oz. Prime Rib with our Special Thyme Au Jus Seasoning and served with Baked Potato

Cakerie Selection Dessert

The perfect "Just Enough" finish for your lunch. *Choice of One:*

Lemon Shortcake ▪ Strawberry Shortcake ▪ White Chocolate Raspberry Cake
Triple Chocolate Cake ▪ Carrot Cake ▪ Orange Layer Crème Cake ▪ Apple Pie

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Luncheon Selections

Hot Sandwich Selection

Your choice of one of the following: French Fries, Whipped Potatoes or Potato Chips

Grilled Chicken Sandwich

Char-grilled skinless, boneless Chicken Breast served on a Kaiser Roll with Lettuce and Tomato

Char Grilled Hamburger

Seasoned Ground Beef char-grilled and served on a Kaiser Roll with Lettuce, Tomato and Onion

Open Face Prime Rib Sandwich

Sliced Roast Prime Beef topped with Sautéed Mushrooms, Onions and a rich creamy Brown Sauce

Open Face Turkey Sandwich

Thinly sliced Turkey topped with a rich and creamy Turkey Velouté Sauce

Chicken Chipolte Wrap

Panko Breaded Chicken Breast, Lettuce, Tomato, Crumbled Bleu Cheese rolled in a Tomato Tortilla with Chipotle Mayonnaise

Reuben Sandwich

Thinly sliced Corned Beef with Sauerkraut, Swiss Cheese, Thousand Island Dressing on Toasted Marble Rye

Cold Sandwich Selection

Chicken Salad Croissant

A generous portion of the Chef's special Gourmet Chicken Salad* on a fresh Croissant Roll served with a Fresh Fruit Garnish - *Ham or Turkey may be substituted*

Club Sandwich

Turkey, Bacon and American Cheese with Lettuce and Tomato served on a Whole Wheat Bread with Potato Chips

Garden Wrap

Creamy mixture of Feta Cheese, Cream Cheese, Lemon, Cucumbers, Radishes and thinly sliced Red Onion in a Tomato Basil Wrap, served with Potato Chips

Salad Selection

Served with Soup du jour and Assorted Corner Bakery Rolls with Butter

Chef Salad

Ham, Turkey, Swiss & Cheddar Cheese, Hard Boiled Eggs, on a bed of mixed Baby Greens, served with a choice of Dressing

Citrus Grilled Chicken & Strawberry

Citrus Grilled Chicken Breast, topped with Fresh Strawberries, Toasted Pine Nuts on a bed of Romaine Lettuce Served with Lavender Vinaigrette

Southwest Chicken Cobb

Romaine, Green Leaf & Iceberg Lettuce, Chopped Bacon, Egg, Roasted Black Beans and Corn topped with Shredded Monterey Jack Cheese, served with our very own Butter Milk Ranch Dressing

Grilled Steak or Chicken Salad

Sautéed Steak Tips or Grilled Chicken Breast with Mushrooms and Onions placed on a Bed of Greens and French Fries

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Hors D'Oeuvres

à La Carte

Price per 50 pieces

- Jumbo Chilled Shrimp
- Assorted Finger Sandwiches
- Asparagus wrapped in Baked Ham
- Chili Crostini Pepper Beef
- Mango Glazed Shrimp Skewer
- Chicken Salad Baguettes
- Deviled Eggs
- Mini Fruit Kabobs
- Marinated Tomatoes and Manchego Bruschetta
- Crab Stuffed Cherry Tomatoes with Spinach
- Antipasto Kabobs – Tortellini, Olives & Pepperoni
- Grilled Vegetable Pinwheels

Hot Hors D'Oeuvres

Price per 50 pieces

- Baked Ham Cups
- Beef Kabobs with Thai Chili Sauce
- Chipotle Chicken Kabobs
- Mushroom Caps stuffed with Spinach, Crabmeat or Sausage
- Miniature Chicken Wellingtons
- Miniature Beef Wellingtons
- Crab Puffs
- Portobello Bruschetta
- Steak Crostini
- Petit Cuban Sandwich
- Bacon Wrapped Scallops, Balsamic Glaze
- Mini Reubens in Puff Pastry
- Chicken Tenders
- Miniature Quiche
- Sundried Tomato Phyllo Cup
- Cocktail Franks in Puff Pastry
- Fried Mozzarella with Marinara
- Rumaki with Water Chestnut
- Swedish Meatballs
- Mini Egg Rolls
- Spanikopita
- Mac 'N Cheese Bites

Special Features

Minimum 50 guest

- Spinach Artichoke Dip with Pita Bread
- Buffalo Chicken Dip with Tortilla Chips

Ice Sculptures

Ask about selections

Dessert

Price per 50 pieces

- Mini Éclairs, Cream Puffs & Assorted Dessert Bars
- Petit Fours
- Assorted Finger Pastries
- Assorted Miniature Cheese Cakes
- Chocolate Covered Strawberries
- Chocolate Fondue with Fresh Fruits
Serves 50 Guests

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Action Stations

Carving Stations

All Stations are staffed for 1-hour by a Uniformed Chef
Served with fresh bakery rolls / servings are approximated

- Roast Pork Loin served with Port Wine Au Jus
serves 35
- Traditional Roasted Whole Turkey Breast
with fresh Dill Mayonnaise
serves 40
- Honey Glazed Ham with Honey Dijon Mustard
serves 50
- Carved Top Round of Beef with a
creamy Horseradish Sauce
serves 45
- Select Prime Rib served with
creamy Horseradish Sauce and Horseradish
serves 50
- Tenderloin of Beef served with Béarnaise Sauce
serves 20

Staffed Specialty Stations

Minimum of 40 Guests / All stations are based on 1-hour service with appetizer sized portions

Pasta Bar

staffed by a uniformed chef

Fresh Fettuccini or Tortellini

with your choice of two of the following options

- Tossed with Garlic infused Olive
Oil with your choice of:
*Broccoli ▪ Olives ▪ Roasted Peppers Artichoke Hearts
Sliced Mushrooms ▪ Sundried Tomatoes*
- A Fresh Marinara
- Diced Plum Tomatoes with Pesto
- Garlic infused Olive Oil with Pesto
- A Light Cream Sauce with Prosciutto & Artichoke Hearts
- Add Cheese Ravioli or Mushroom Ravioli *add \$3 / person*

Slider Station

staffed by a uniformed chef

- Choice of One Meat / served on mini Brioche Bun:
*Grilled Beef Patties ▪ Pulled Pork ▪ Buffalo Grilled Chicken
additional meat \$3 / person*
- Toppings:
*Creamy Blue Cheese Sauce ▪ Creamy Ranch ▪ Tomato
Apple Slaw ▪ Lettuce ▪ Ketchup ▪ Mustard ▪ BBQ*
- Baked Potato Salad
- Seasoned Waffle Fries

Grilled Cheese

& Mac'n Cheese Station

staffed by a uniformed chef

Traditional Macaroni & Cheese

- Toppings:
*Cheddar Cheese Sauce or Asiago Cheese Sauce
Bacon ▪ Tomato ▪ Scallions ▪ Smoked Ham
Traditional Grilled Cheese on Sour Dough Bread*

Traditional Grilled Cheese

- Cheeses:
*American ▪ Pepper Jack
Mozzarella ▪ Smoked Gouda*
- Add tomato bisque *add \$3 / person*

Stir Fry Station

staffed by a uniformed chef

- *Tossed Snow Pea Pods ▪ Broccoli ▪ Mushrooms
Water Chestnuts ▪ Peanuts ▪ Sliced Carrots
Oriental Seasonings with Chicken and Sliced Beef*
- Add jumbo shrimp *add \$3 / person*

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Action Stations

Displays

Vegetable Crudités

a selection of fresh Vegetables elegantly displayed and served with fresh dips

Fruit Display

An elaborate selection featuring your favorite seasonal Fruits and Chef's selection of Dips

Cheese Display

an elaborate display of fresh Cubed & Wheels of Cheese served with Crusted Breads & Crackers

Specialty Stations Non-Staffed

Minimum of 40 Guests / All stations are based on 1-hour service with appetizer sized portions

Mashtini Bar

Delicious Mashed Potato served in a Martini Glass with choice of toppings - *additional potato \$2 / person*

- Choice of One Potato:
Mashed Potato ▪ *Smashed Potato*
Garlic Mashed Potato
- Bar Includes:
Butter ▪ *Sour Cream* ▪ *Chives* ▪ *Green Onion*
Shredded Cheddar Cheese ▪ *Beef or Chicken Gravy*
- Choice of 2 additional toppings:
Salsa Diced Fresh Tomatoes
Broccoli Diced Green Peppers
Jalapeño Pepper Roasted Red Pepper
Sautéed Onions Sautéed Asparagus
Roasted Corn Apple Wood Smoked Bacon
Cheese Sauce Bleu Cheese Crumbles
Horseradish Sautéed Mushrooms
Feta Cheese Sliced Black Olives
Shrimp / Chicken / Beef *add \$3 / person*

Salad Bar

- 3 Salads:
Spring Mix ▪ *Romaine* ▪ *Spinach*
- Toppings:
Tomatoes ▪ *Cucumber* ▪ *Radishes* ▪ *Red Onion*
Seasoned Salad Topping ▪ *Bacon Bits*
Walnuts ▪ *Dried Cranberries* ▪ *Eggs*
Croutons ▪ *Garbanzo Beans*
- Dressings:
French ▪ *Creamy Ranch* ▪ *Caesar*
Bleu Cheese ▪ *Balsamic Vinaigrette*
- Assorted Rolls
- Add a choice of Chicken / Steak/ Grilled Shrimp
\$4 per person

Soft Taco Bar

- Warm Flour Tortillas
- Color Corn Tortilla Chips
- Sonora Style Shredded Beef
- Spicy Mesquite Chicken
- Shredded Cheddar / Pepper Jack Cheeses
- Toppings:
Scallions ▪ *Lettuce* ▪ *Sliced Black Olives*
Mild / Hot Salsas ▪ *Cilantro Sour Cream*

Avocado Bar

- Fresh Halved Avocados
- Toppings:
Choice of Ground Beef or Pulled Pork
Shredded Cheddar ▪ *Cojita Cheese*
Walnuts ▪ *Pine Nuts* ▪ *Black Pinto Beans*
Diced Papaya ▪ *Diced Mango*
Salsa Fresca ▪ *Sour Cream*
Shredded Lettuce ▪ *Kale* ▪ *Spinach*

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Dinner Buffets

St. Regis Buffet

buffet service for 1 hour - 30 guest minimum

Choice of 2 Salads:

- Mixed Baby Greens with house dressing and choice of one dressing
- Fresh Fruit Salad
- Broccoli and Bacon Salad
- Green Bean Salad

Choice of 2 Entrees:

- Rosemary Baked Chicken
- Chicken Parmesan
- Carved Roasted Turkey with Honey Mustard Glaze
- Carved Ham with Fruit Sauce
- White Fish Provencal
- Seafood Newburg
- Beef Braciola
- Traditional Lasagna
- Carved Roast Sirloin of Beef
- Pork Piccata
- Eggplant Parmesan

Choice of 2 Pastas:

- Fettuccini Alfredo
- Tortellini with Mushroom Sherry Sauce
- Baked Ziti
- Penne with Sun-dried Tomato Pesto

Accompaniments:

Fresh Medley of Zucchini, Broccoli and Summer Squash ▪ Garlic Bread
Chef's Selections of Pies & Cakes ▪ Fresh Brewed Beverages

Ambrosia Buffet

buffet service for 1 hour - 30 guest minimum

Choice of 2 Salads:

- Mixed Baby Greens with house dressing and choice of one dressing
- Fresh Fruit Salad
- Caesar Salad
- Broccoli and Bacon Salad
- Green Bean Salad

Choice of 3 Entrees:

- Herb Breast of Hen with Stuffing
- Chicken Marsala
- Poached Salmon with Dill Hollandaise Sauce
- White Fish broiled in Wine Sauce
- Baked Ham with Fruit Sauce
- Beef Bourguignon
- Sliced Pork Loin with Madeira Sauce
- Carved Top Round Au Jus
- Carved Honey Roasted Turkey Breast
- Stir-Fry with Chicken or Beef

Choice of one vegetable side:

- Seasonal Fresh Vegetable Medley
- Green Beans Amandine
- Scalloped Corn Casserole

Choice of one starch side:

- Oven Roasted Red Skin Potatoes
- Mashed Potato
- Horseradish Potato
- Wild Rice Pilaf

Accompaniments:

Assorted Corner Bakery Rolls with Butter ▪ Chef's Selections of Pies & Cakes ▪ Fresh Brewed Beverages

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Dinner Buffet Package

Prime Minister Reception Package

buffet service for 1 hour - 30 guest minimum

Cocktail Reception

One-Hour Cocktail Reception before Dinner

Premium Brand Liquors, Beer and Wine ▪ Elaborate Displays of Domestic Cheeses
Sliced Fresh Fruit ▪ Vegetable Crudités with Dips and Cracker

Dinner

Choice of 2 Salads:

- Mixed Baby Greens with Choice of 2 Dressings
- Caesar Salad
- Snow Pea Salad
- Pasta Salad
- Broccoli and Bacon Salad
- Green Bean Salad

Choice of 2 Entrees:

- Herb Breast of Hen with Stuffing
- Chicken Marsala
- White Fish Broiled in Wine Sauce
- Poached Salmon with Dill Hollandaise Sauce
- Baked Ham with Fruit Sauce
- Beef Braciola
- Roast Pork with Jamaican Relish
- Carved Prime Rib with Wild Mushroom Sauce
- Carved Hickory Turkey Breast

Choice of one vegetable side:

- Green Beans Amandine
- Seasonal Fresh Vegetable Medley
- Steamed Broccoli

Choice of one starch side:

- Parmesan Red Skin Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Pasta Primavera
- Penne with Sun-dried Tomato Pesto

Accompaniments:

Assorted Corner Bakery Rolls with Butter ▪ Chef's Selections of Pies & Cakes ▪ Fresh Brewed Beverages



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Dinner Package

The Ambassador's Dinner

sit down dinner package - 25 guest minimum

Cocktail Reception

One-Hour Cocktail Reception before Dinner

Premium Brand Liquors, Beer and Wine ▪ Elaborate Displays of Domestic Cheeses
Sliced Fresh Fruit ▪ Vegetable Crudités with Dips and Cracker

Dinner

Choice of one Salads:

- House Salad
- Caesar Salad
- Gorgonzola Salad
- Mediterranean Salad

Choice of 2 Entrees:

- 8oz. Prime Rib of Beef Au Jus
- Savory Stuffed Chicken Breast
- Baked Haddock topped with Crab Imperial
- Breaded Breast of Hen Stuffed with Shiitake Mushrooms and Parmesan Cheese
- Poached Salmon with a Dill Hollandaise Sauce
- 8oz. Char Grilled Sirloin Filet with Béarnaise Sauce

Choice of one vegetable side:

- Fresh Seasonal Vegetable Medley
- Green Beans Amandine
- Steamed Broccoli

Choice of one starch side:

- Parmesan Red Skin Potato
- Mashed Potato
- Rice Pilaf

Accompaniments:

Assorted Corner Bakery Rolls with Butter ▪ Chef's Selections of Pies & Cakes ▪ Fresh Brewed Beverages

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Dinner Entrées

Number of entrée choices limited to two* - 10 guest minimum

*request that meal choice cards be provided to your guests

Poultry Specialty Selections

Chicken Marsala

Chicken dredged in Seasoned Flour and sautéed with Mushrooms, Shallots and Garlic deglazed with Marsala Wine and Demi-Glaze

Chicken Cordon Bleu

Chicken Breast stuffed with Ham, Swiss Cheese and Garlic Butter served on a Cordon of Sauce Béchamel

Stuffed Chicken Breast

Fresh Skinless Chicken Breast stuffed with an Artichoke and Walnut Bread Stuffing served on a Bed of Velouté Sauce

Chicken Gorgonzola

Seasoned and Grilled Chicken Breast, topped with a White Gorgonzola Cheese Sauce with Mushrooms, over Capellini

Chicken Parmigiano

Breaded Chicken Breast, topped with Marinara and Melted Provolone Cheese, Served with Chef choice of Pasta

Chicken Lucciano

Breaded Chicken Breast, topped with a White Wine Sauce, with Peas, Mushrooms and Artichoke Hearts over Risotto

Beef Specialty Selections

Filet Mignon

Char-grilled, Top-of-the-line, Center Cut Filet served with Béarnaise Sauce

Beef Wellington

6oz. Filet Mignon encrusted in Puff Pastry with Mushroom Duxelle served in a Cordon of Shallot and Mushroom Sauce

Cabernet Steak

Char-Grilled Sirloin served with a sautéed Onion and Mushroom Cabernet Sauvignon Cream Sauce

10 oz. NY Strip

A favorite of traditional Steak-lovers, selected for its flavor. This is a well-marbled center cut from the finest Strip Loins

Flat Iron Steak

Grilled Flat Iron Steak served with Dijon Peppercorn Sauce

Prime Rib of Beef

10 oz. Slow Roasted USDA Choice Prime Rib of Beef served with Au Jus and Creamy Horseradish Sauce

Accompaniments

All dinners come with your choice of starch and fresh vegetable

Please select from our dinner accompaniments Menu

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Dinner Entrées

Our chef can help customize your menu to make your event special.

House Features

Beef Pepperloin

Dual Tournedos of Beef Tenderloin, Rolled in Cracked Pepper and served with Green Peppers, Onions and Mushroom, topped with a Sherry Wine Sauce

Filet & Scampi

Marinated Lemon Shrimp and a 6 oz. Filet Mignon topped with Tarragon infused Béarnaise Sauce
Other Surf And Turf variations available

Seafood Specialty Selections

Crab Stuffed Haddock

Baked Haddock topped with Lobster Veloute Sauce

Salmon with Tarragon Sauce

Grilled Salmon Filet topped with a light Tarragon Wine Sauce
Served with thinly sliced Potato and Asparagus

Seafood Rigatoni

Scallops, Crabmeat and Shrimp tossed with Rigatoni Pasta in a Cream Sauce with Peas and Mushrooms

Scampi Florentine

Four Prawns, Stuffed with Creamed Spinach, Dusted with Romano Cheese. Served with Mixed Vegetables

Accompaniments

All dinners come with your choice of starch and fresh vegetable
Please select from our dinner accompaniments Menu

All prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Accompaniments

Included in all Dinner Entrée Selections

Accompaniments

Your choice of one of the following Salads served with assorted Bakery Rolls and Butter:

House Salad

Mixed Baby Greens with Cucumber, Tomato & Black Olives, Cheddar Cheese and Croutons served with choice of Dressing

Fresh Seasonal Fruit Salad

served with Amaretto Dip

Caesar Salad

Romaine Lettuce with Croutons and shredded Parmesan Cheese served with Caesar Dressing

Gorgonzola Salad

Romaine Lettuce tossed with Caramelized Walnuts, sliced Red Grapes and topped with Gorgonzola Crumbles served with Vinaigrette Dressing

Mediterranean Salad

Mix of Romaine and Arugula, Grape Tomatoes, Black Olives tossed with Yellow and Red Bell Peppers with Vinaigrette Dressing

Sides

Included in all Dinner Entrée Selections

Vegetable

choice of one:

- Fresh Seasonal Vegetable Medley
- Parmesan Steamed Broccoli
- Green Beans Amandine

Starch

choice of one:

- Parmesan Red Skin Potato
- Duchess Potato
- Mashed Potato
- Baked Potato
- Mashed Sweet Potato
- Rice Pilaf
- Roasted Sweet Potato with Cinnamon Butter

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Dessert Selections

Berry Burst Cake

Two Layers of white vanilla cake Garnished with light cream and decorated with raspberry and blueberry

Four-Layer Chocolate Cake

Four gigantic layers of Chocolate Cake, iced and layered with rich Chocolate Ganache

Carrot Cake

Three layers of moist Cake loaded with shredded Carrots, Pecans and Pineapple and finished with Cream Cheese Icing and Pecans

New York Style Cheesecake

An authentic New York Style Cheesecake baked on a Graham Cracker Crust

Your choice of fresh Strawberries, Blueberry Compote or Raspberry Coulee

Turtle Cheesecake

New York Cheesecake on a layer of Fudge, topped with Caramel Sauce and garnished with Pecans

Italian Lemon Cream Cake

Lemon Delight filled with Tangy Lemon Cream and topped with a light dusting of Powdered Sugar

Red Velvet Layer Cake

Double layer Red Velvet Cake topped with Real Cream Cheese Icing

Fruit Pie

Freshly baked Apple, Cherry, Blueberry, Pumpkin, Peach or our special Five Fruit Pie. Also Lemon Meringue or Boston Cream Pie

Toffee Pudding Cake

Dark, lightly Spiced Sponge Cake topped with Warm Buttery Golden Toffee Sauce)

Chef Manny's Homemade Apple Crisp

A dessert of baked fresh apple, topped with Crisp streusel crust

Ice Cream or Sherbet

\$4 / person



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Wines & Beverages

House Wine

*for bar service only
choice of two:*

- Chardonnay
- White Zinfandel
- Cabernet Sauvignon
- Merlot
- Moscato
- Pinot Grigio
- Pinot Noir

Punch

*for bar service only
choice of two:*

- Fruit Punch
- Champagne Punch
- Soft Drinks Pitchers
- Assorted Soda 12oz Cans

Specialty Wine List

*available for table service
ask your catering manager for the current list*

Champagne

Ask your Catering Manager for current list

Beer

choice of 2

- Budweiser, Bud Light
- Coors Light, Miller Lite
- Yuengling, Michelob Ultra
- Labatt Blue, Blue Light, Molson
- Non-Alcoholic Beer
-

Craft & Seasonal Craft Beer

Ask your Catering Manager for the current list

***Ask about specialty
Beers/Stations and Tastings***

Hosted Premium Open Bar

maximum 4 hours - includes:

Svedka Vodka ▪ Cutty Scotch ▪ Canadian Club ▪ Bacardi Rum ▪ Cruzen Rum ▪ Jose Curevo
Gordon's Gin ▪ Seagram's Whiskey ▪ Jim Beam Bourbon ▪ Black Velvet ▪ Peach Schnapps
Christian Brothers Brandy ▪ Kamora ▪ Amaretto

Hosted Deluxe Open Bar

maximum 4 hours - includes:

Cutty Scotch ▪ Canadian Club ▪ Bacardi Rum ▪ Cruzen Rum ▪ Jose Cuervo ▪ Gordon's Gin
Seagram's Whiskey ▪ Jim Beam Bourbon ▪ Black Velvet ▪ Peach Schnapps ▪ Christian Brothers Brandy
Kamora ▪ Amaretto ▪ Southern Comfort ▪ Crown Royal ▪ Baileys ▪ Disaronno ▪ Tanqueray ▪ Jack Daniels
Absolute ▪ Dewars ▪ Kahula ▪ Jameson Whiskey ▪ Captain Morgan

Private Bar

A Bar set-up in your room is subject to a minimum in sales per hour or a per-hour bartender fee will apply

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