

---

## Private Dining at Ambrosia

Thank you for your interest in Ambrosia for your event. We look forward to making this a wonderful event for you and your guests.

Ambrosia's private dining room can accommodate events from business meetings and cocktail parties with appetizers, to a sit-down dinner. Our private dining room accommodates 50 guests for formal dining and 65 guests for a cocktail party.

We feature a variety of buffet menus for our private dining room. Selections from our menus are listed on the following pages. If you prefer a different cuisine, our skilled chefs can develop a special menu for your event. Ask the Banquet Manager about your dining options. Items for each banquet course are priced separately. To develop your menu, select items that fit your event and tastes from the list of appetizers, buffet meals and desserts.

## Details

There is a \$1000 holiday minimum for parties held between October 1st and January 20th, the minimum is \$850 during the rest of the year. Additionally, there is a \$150 room set-up and rental fee. When reserving the private dining room for a business meeting the rate is \$75 per hour. A deposit of \$200 is required to secure the room for your date and will be applied to your bill on the date of your event. An 18% gratuity will be included in the bill.

We require that one person be responsible for payment of the entire bill. If you request a no-host bar, however, we will collect payment for those beverages from each individual.

{ For additional information, contact Ambrosia's Banquet Manager at:  
Phone 541.342.4141 -or- Fax 541.345.6965 }

# Buffet Banquets

Below are three sample menus for our buffet meals. Specific pastas and entrées may be selected from the following lists or ask your banquet manager about other entrée options including choices from our seasonal dinner and lunch menus, family recipes, regional and ethnic dishes etc.. Just ask us - there's not much we can't do! All meals are priced per guest.

**Buffet Menu #1** - Your choice of one pasta dish and Caesar salad served with our homemade organic Pugliese bread and butter. \$20.50 per guest.

**Buffet Menu #2** - Assorted pizzas, your choice of two pasta dishes & Caesar salad served with our homemade organic Pugliese bread and butter. \$24.50 per guest. (For reservations of 25 people or less.)

**Buffet Menu #3** - Your choice of any one pasta dish and one entrée served with roasted vegetables. Also, mista salad with blue cheese and house Italian dressings, plus Caesar salad and our homemade organic Pugliese bread and butter. Starting at \$27.50 per guest.

## Pastas

**Spaghetti alla Bolognese** - A classic sauce of tomatoes, ground beef and pork, simmered with basil, oregano, herbs and spices.

**Fettuccine alla Giardiniera** - Tossed with fresh vegetables, sautéed in roasted garlic, white wine, Parmesan cheese and topped with pesto.

**Penne Athena** - With a sauce of roasted roma tomatoes, artichoke hearts, roasted red bell peppers, garlic, basil, calamata olives, olive oil and Parmesan cheese.

**Farfalle Gamberi** - Bowtie pasta with gulf shrimp, mushrooms, roasted roma tomatoes, and spinach in a garlic Dijon cream sauce.

**Fettuccine Davide** - Pieces of chicken breast sautéed in garlic, olive oil, cream, sour cream, tossed with Parmesan cheese, sundried tomatoes and fresh basil.

**Manicotti del Pollo** - Tender pasta filled with chicken, wild mushrooms, spinach and ricotta cheese, then topped with a creamy mustard Mornay sauce.

**Lasagna Florentine** - Fresh pasta layered with spinach, cream sauce, mozzarella and Parmesan cheeses, topped with a tomato sauce and baked.

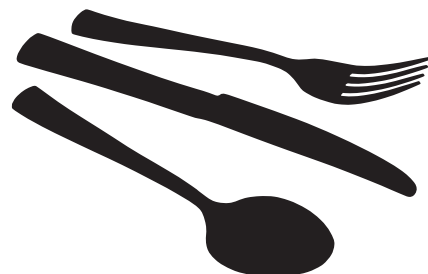
## Entrées

**Pollo Limone** - Grilled breast of chicken marinated in fresh lemon juice, olive oil, garlic and fresh rosemary. Topped with a roasted red bell pepper sauce.

**Pollo Prosciutto** - Breast of chicken rolled with prosciutto, fontina cheese and herbs, sautéed in olive oil, garlic and white wine.

**Baked Salmon** - With Dijon and chive Hollandaise sauce.

**Baked Halibut** - With a sauce of lemon, capers, garlic and sun dried tomatoes.



# Appetizer Banquets

Appetizers may be selected for a cocktail party or as the first course of a full buffet dinner. We recommend that appetizers and cocktails be served one hour before dining. Below are sample menus. If you have appetizers in mind that you do not see on our list, please ask your Banquet Manager about a special menu for your event.

You may select any two appetizers from each category, for a total of six appetizers, for \$24.00 per person. Our appetizers from this menu are designed as finger foods.

## Category #1

- Fresh fruit platter
- Fresh seasonal vegetable platter served with a soy ginger dipping sauce
- Bruschetta - Italian toasts topped with fresh seasonal toppings
- Polenta diamonds topped with feta cheese, roasted red bell peppers and calamata olives
- Marinated mushrooms in a Dijon caper vinaigrette

## Category #2

- Smoked salmon mousse served with crostini toasts
- Crostini - Thin Italian toasts with olivata, caponata and gorgonzola spreads
- Antipasto platter - An array of Italian meats, cheeses, marinated vegetables and seafood
- Pizzas with assorted toppings (2 toppings each)

## Category #3

- Spicy lamb meatballs sautéed in olive oil with tzatziki
- Chicken drumettes with spicy ginger apricot glaze
- Chilled shrimp with pesto aioli and cocktail sauce (3 per person)
- Crab stuffed mushrooms
- Baked Brie en croûte accompanied by a fresh apple relish
- Baked green lip mussels with bread crumbs, Romano cheese, garlic and fresh herbs.

## Appetizers available for Dinner Banquets

Antipasto	70.00 per small tray (30 people+) 125.00 per large tray (55 people+)	Vegetable Platter	60.00 per tray
Crab Stuffed Mushrooms	65.00 per tray	Bruschetta	60.00 per tray
Spicy Lamb Meatballs	65.00 per tray	Baked Brie with Apple Relish	60.00 per tray
Chicken Drumettes	65.00 per tray	Chilled Shrimp (Order of 30)	30.00 per tray
Green Lip Mussels	65.00 per tray		



# Desserts

Our pastry chefs prepare a variety of desserts fresh daily. Below is a sample menu of our current selections. Desserts are priced per item and can be selected a la carte. We would be happy to discuss the preparation of any special requests.

**Crème Caramel** – Our version of a true classic, topped with caramel sauce and candied almonds. \$5.50

**Chocolate Truffle Torte** – layers of chocolate torte served with raspberry sauce. \$6.50

**Classic Italian Tiramisu** – Sweetened mascarpone layered with espresso-soaked ladyfingers. \$6.00

**Cheesecake del Giorno** – Ask the Banquet Manager about the many varieties. \$6.50

**Mousse di Cioccolato** – Double chocolate mousse, Belgian milk chocolate and bittersweet chocolate folded into whipped cream and dark rum. \$6.50

You may pre-order a whole cake for \$65.00

# Bar Service

Bar service or just wine and beer can be served no-host or hosted.

Ask the Banquet Manager for details.



## Grazie!

Thanks again for your interest in Ambrosia – we look forward to the opportunity to create a wonderful event for you and your guests.

Visit [ambrosiarestaurant.com](http://ambrosiarestaurant.com) to view pictures of our restaurant located in historic downtown Eugene.

For additional information, contact Ambrosia's Banquet Manager at:  
Phone 541.342.4141 -or- Fax 541.345.6965