

# PRIVATE DINING AT AMBROSIA

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**Thank you for your interest in Ambrosia for your event. We look forward to making it 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, seated dining and 60 guests for a cocktail party.

We feature a variety of buffet and limited menus for our private dining room. Sample selections from our menus are listed below. To develop your menu, select items that fit your event and tastes from the list of appetizers, buffet meals and desserts. We also offer a variety of sit down limited menu banquets. If you are looking for something that is not on one of these menus, ask the Private Dining Manager about your dining options. Our skilled chefs are able to prepare a wide variety of cuisines.



# Appetizers

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 Private Dining Manager about a special menu for your event.

You may select any two appetizers from each category, for a total of six appetizers, for \$32.00 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 crostini topped with fresh seasonal toppings
- Hummus plate with focaccia

## Category #2

- Smoked salmon platter with crostini
- Grilled vegetables tossed in a sun-dried tomato vinaigrette
- 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 and served with tzatziki (yogurt) sauce
- Buffalo wings with a spicy ginger cocktail sauce (3 per person)
- Crab stuffed mushrooms
- Baked Brie en crouete accompanied by a fresh apple relish
- Steamer clams with shallots and oregano in a white wine butter sauce

## Appetizers for Dinner Banquets

These appetizers are available for dinner banquets (each order serves 8-10 people):

- Antipasto - \$85 per order
- Crab Stuffed Mushrooms - \$85 per order
- Spicy Lamb Meatballs - \$85 per order
- Buffalo Wings - \$75 per order
- Vegetable Platter - \$75 per order
- Fruit Platter - \$75 per order
- Baked Brie - \$85 per order

# Buffet Banquets

Below are three sample menus for our buffet meals. These buffet options are recommended for parties of 30 or more. Specific pastas and entrées may be selected from the following lists or ask your Private Dining Manager about other entrée options including choices from our seasonal dinner and lunch menus, regional and ethnic dishes, etc. Just ask us - there's so much more we can do! All meals are priced per guest.

## Buffet Menu #1

Your choice of one pasta dish and Caesar salad served with our homemade bread. \$32.00 per guest.

## Buffet Menu #2

Assorted pizzas (two toppings each), your choice of two pasta dishes & Caesar salad served with our homemade bread. \$36.00 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. Salad with your choice of dressing and our homemade bread. Starting at \$45.00 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.

**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 Funghi** Sautéed mushroom medley, fresh herbs, Ricotta, Parmesan and Mozzarella cheeses and Béchamel, white sauce.

## Entrées

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

**Baked Salmon (when in season)** A whole side of salmon baked and served with your choice of sauce:

- Hollandaise
- Lemon caper butter
- Pesto cream sauce with cherry tomatoes

**Pork Loin** Slices of pork loin served with a honey mustard glaze

**Seafood Ravioli** Shrimp and crab ravioli served with your choice of sauce:

- Tomato sauce
- Light cream sauce
- Pesto sauce

# Limited Menu Dinners

Below are some sample limited menu dinners. The following three course menus are designed for parties of less than 30 and offer a variety of options. If you are looking for something that is not on one of these menus, please ask the Private Dining Manager. All prices include one glass of house wine, beer, well liquor or soft drink.

## Dinner #1

Three course dinner - 75.00 per person  
Appetizer - Bruschetta Plates  
Salad or Soup - Dinner Salad or a Bowl of Soup  
Entrée - Filet, Salmon or Fettuccine Giardiniera

## Dinner #2

Three course dinner - \$60.00 per person  
Appetizer Crab Stuffed Mushrooms  
Salad or Soup - Dinner Salad or a Bowl of Soup  
Entrée - Rack of Lamb, Pollo Prosciutto or Lasagna Funghi

## Dinner #3

Three course dinner - \$45.00 per person  
Appetizer - Antipasti Plates  
Salad or Soup - Dinner Salad or a Bowl of Soup  
Entrée - Chicken Saltimbocca, Spaghetti Bolognese or Pizza Greco

*In addition to the limited menus above, we can come up with other limited menus for you. Please ask us.*

## Bar Service

Bar service or just wine and beer can be added, ask the Banquet Manager for details.



# Bar Service

Ambrosia is widely respected for its extensive wine list. Our Sommelier would be happy to assist you in selecting the most appropriate wines for your event. We also offer a full service bar and can provide hosted or no-host options. Ask the Private Dining Manager for details.



# 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.

**Chocolate Truffle Torte** layers of chocolate torte served with raspberry sauce.

**Classic Italian Tiramisu** Sweetened mascarpone layered with espresso-soaked ladyfingers.

**Cheesecake del Giorno** ask the Banquet Manager about the many cheesecake varieties available.

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

**We also make whole cakes. These cakes come with a variety of filling or icings.**

- Carrot Cake - \$50
- Chocolate Truffle Torte - \$65
- Cheesecake - \$50
- Yellow/White Cake - \$45
- Chocolate Cake - \$45

## Grazie!

Thanks again for your interest in Ambrosia – We know that planning an event with a large group can be stressful. We are knowledgeable and experienced caterers and we can help!

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 Private Dining Manager at:  
Phone 541.342.4141 -or- Fax 541.345.6965