



Dinner Menu 2011

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The Ambrosia Conference & Event Centre is home to Chef Steve-Walker Duncan.

He is also host of the well known TV Series Flavours of the West Coast (CHEK-TV).

Chef Steve has a love for sustainable, local, healthy and delicious food.

You'll find numerous selections on this menu that are direct from his Flavours TV series.

Bon appétit!

Welcome to the Ambrosia Conference & Event Centre

- Spectacular Corporate Events □ On-Site or Delivered Catering
- Distinctive Wedding Receptions □ Bridal Showers □ Cocktail Receptions
- Gourmet Gifts □ Cooking Classes □ Unique Private Dinner Parties

Whether you are planning a formal dinner party, casual get together, corporate luncheon, cocktail reception or wedding, the Ambrosia Centre is Victoria's premier event and catering facility!
We present all of the essentials to ensure that your event will be truly distinctive and memorable.

Our catering services and facility rental include:

- customized menus for any size party
- venue selection
- wine accompaniments
- wide variety of china & silverware
- glass & crystal stemware
- table linens
- decorative table settings
- professional service staff
- bartending service

We can provide through our network of suppliers:

- a wide variety of live entertainment options
- floral design
- full event planning
- valet and limousine

Dinner Parties & Cocktail Receptions

Let us create a truly customized Ambrosia experience in the comfort of your own home or preferred venue. Extraordinary cuisine and exceptional service are just the beginning of what you will experience from Ambrosia Catering. If you are entertaining a party of *any size*, we will create a food and wine experience that will simply be unrivaled.

Delivered Catering & Corporate Events

Ambrosia is the perfect solution when time is tight and you are trying to impress a client. We provide complete menu solutions that make setup (or drop off) incredibly easy. "Working" lunches will never be the same! Whether you are in need of the best boxed lunches, a beautifully presented buffet, or if you are hosting a special reception and require a fully catered affair, our professional catering team will seamlessly put forth a spectacular event leaving you with nothing to worry about except entertaining your guests!

Distinctive Weddings & Bridal Showers

The personal attention that we offer in planning your wedding will immediately put you at ease. We can work with you to find the perfect location and to develop a customized menu and wine program that will perfectly augment your special day. Whether you wish to have a formal sit down dinner or a free flowing dining extravaganza, Ambrosia will create a memorable wedding celebration that will be uniquely yours.

Special Requests

The menus displayed are just some of the wonderful creations that our culinary team can create. Make an appointment for a consultation to design your own menu and discuss your favorite foods with our chef.

DINNER BUFFETS

Dinner buffets inclusive of 4 hour room rental with minimum of 40 people

Ambrosia Supreme Buffet (\$49 per person)

Includes choice of;

- * 6 selections from salads & soups
- * Cheese & Deli Meat Platter
- * West Coast Seafood Display
- * 3 protein entrée selections
- * 1 vegetarian entrée selection
- * 3 dessert selections

Ambrosia Deluxe Buffet (\$38 per person)

Includes choice of;

- * 4 selections from salads & soups
- * Cheese Platter
- * 2 protein entrée selections
- * 1 vegetarian entrée selection
- * 2 dessert selections

Ambrosia Select Buffet (\$27 per person)

Includes choice of;

- * 3 selections from salads & soups
- * 1 protein entrée selection
- * 1 vegetarian entrée selection
- * 1 dessert selection

Buffets served with:

- fresh hot seasonal garden vegetables
- rice, pasta or potato
- oven fresh bread with whipped flavoured butters
- freshly brewed coffee
- Assorted teas and tisanes
- ice water
-

Additional salads or dessert selections - \$3 per person

Additional entrée selections - \$6 per person

Please allow a minimum of 72 hours notice to ensure availability.

Menu offerings are based on seasonality of product and are subject to change.

All prices subject to 15% Gratuity & 12% HST

Salads & Soups

*We are happy to accommodate any dietary or special requests with prior notice.
Please feel free to discuss any specific needs with our chef*

Balsamic Marinated Mushrooms

With feta cheese, sun dried tomato & wild mushroom vinaigrette

Traditional Caesar Salad (add Cold Water Shrimp \$3)

Crisp romaine, reggiano parmigiano, crispy bacon, toasted croutons & Ambrosia Caesar dressing

Roma Tomato Salad

Organic baby greens, Bocconcini, fresh basil & balsamic syrup

Southwestern Bean Salad

Garbanzo, kidney & black beans with red pepper, red onion, green onion, sweet corn, cumin & smoked paprika vinaigrette

Broccoli & Tofu Salad

Ginger & soy marinated tofu, broccoli florets, roasted cashews & toasted garlic

Baby Spinach

Sliced mushrooms, crispy bacon, cooked egg, homemade croutons & ranch dressing

Organic Mixed West Coast Greens

Balsamic vinaigrette & raspberry cream dressing

Penne Pasta

Roasted bell pepper & red onion, artichoke hearts, capers, fresh herb & lemon aioli

Summer Potato Salad

Hard-boiled eggs, celery, green onions, mayonnaise & grainy Dijon mustard

Roasted Vegetables (add \$2)

Eggplant, zucchini, red onions, mushrooms, asparagus, red peppers and roasted garlic with balsamic syrup, virgin olive oil and coarse sea salt

Antipasto Display (add \$3)

Baby Bocconcini, feta cheese stuffed baby peppers, Genoa salami, spicy Capiccoli, Roma tomatoes, artichoke hearts, pickles, Kalamata olives & marinated mushrooms

Ambrosia Vegetable Soup

With sundried tomato coulis

West Coast Seafood Bouillabaisse (add \$2)

Rich tomato broth with clams, salmon, shrimp, halibut, smoked bacon, vegetables & Yukon gold potatoes with garlic croutons & rouille

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Buffet Entrees

Beef

Chef Carved Roast Beef

Cooked medium rare unless otherwise requested & served with Dijon mustards, Ambrosia horseradish, relishes & rich beef jus

- **AA Baron of Beef**
- **Cured AAA New York Strip Loin** (add \$3)
- **AAA Prime Rib** (add \$6)
With Yorkshire pudding and au jus
- **Roasted AAA Beef Tenderloin** (add \$8)
Blackberry and Blue Stilton Cheese butter

Beef Lasagna

Layers of pasta & beef cooked in rich tomato sauce with ricotta cheese and roasted peppers, topped with creamy béchamel and lashings of cheese

Beef Curry

Simmered in a delicate green curry sauce & served with chutneys, raita & popadums

Lamb

Lamb Kebabs

Marinated with lemon, mint & oregano served with fresh Tzatziki & pita bread

Chef Carved Roasted Leg of Lamb

Marinated with Rosemary & Garlic

Lamb Rack Chops (Add \$8)

Pink peppercorn & Dijon crusted served with port lamb jus

Chicken

Dijon Breast of Chicken

Under whole grain Dijon cream sauce

Cider Chicken Breast (as seen on Flavours of the West Coast)

Served with roasted apples & organic cider glaze

Oven Roasted Chicken

Rubbed with Thyme & Sage, served with rich chicken gravy & house dressing

Thai Chicken Curry

Simmered in coconut milk, Jalapeno peppers & lemon grass with basil cucumber salsa & Basmati rice

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Buffet Entrée Choices Continued...

Pork

Chef Carved Baked Ham

Glazed with India Pale Ale

Southern Slow Cooked Pulled Pork Shoulder

In Cajun spices served on cornbread stuffing & orange butter barbecue sauce

Three Little Pigs *(as seen on Flavours of the West Coast)*

Cider cured pork tenderloin wrapped in Ambrosia sausage & smoked bacon

Black Tea Cured Pork Loin

Lapsang Souchon, sweet caramelized onions, roasted tomato & fresh parsley

Vegetarian

Vegetarian Moussaka

Grilled eggplant, fresh tomato & potato topped with yogurt feta sauce

Vegetarian Lasagna

Grilled vegetables layered with rich tomato sauce & pasta noodles then topped with creamy béchamel sauce & three cheeses

Khichri (vegan)

Lentils & rice cooked with cauliflower, potato, garden peas, delicate curry spices, coconut milk & Cilantro

Rotini Provencal

Sundried tomato, Kalamata olives, zucchini, white wine, roasted garlic, oregano, & Reggiano Parmigiano

Seafood

Wild Pacific Sockeye Mornay

Baked under a light cream sauce

Seafood Paella

Prawns, mussels, clams, salmon & whitefish with rice, red peppers, onion, garlic, saffron, white wine & smoked paprika

Ginger Beer Halibut *(as seen on Flavours of the West Coast)*

(Add \$2, subject to availability)

Braised in ginger beer & served with yam fries & Ambrosia tartar sauce

Seared Sablefish **(Add \$2, subject to availability)**

White wine sauce with wild mushrooms

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Starches

Rice

Basmati Rice

With fresh herbs

Rice Pilaf

With chicken stock & fresh vegetables

Risotto (add \$2)

With, saffron, fresh herbs and Reggiano Parmigiano

Wild Rice (Add \$1)

Potatoes

Duchesse

Potato puree baked with parmesan cheese & herbs

Scalloped

Potato slices baked in a rich cream sauce

Mashed

With cream, butter, roasted garlic & horseradish

Roasted

Potato wedges roasted, seasoned herbs & paprika

Baby New

Steamed and glazed with herb butter

Stuffed (add \$1)

Potato boats stuffed with whipped potato, sour cream, chives and bacon

Pasta

Linguini

Tossed in extra virgin olive oil, Reggiano Parmigiano, black pepper & fresh herbs

Penne

With fresh tomato & herbs

Gnocchi (add \$1)

Sautéed in butter with fresh sage leaves

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Dessert Selection

Fruity

Fresh Fruit Flan

Apricot glazed fresh seasonal fruit on a light sponge base with Crème Chantilly

Fresh Fruit Cocktail

Medley of seasonal fresh fruit accompanied by fresh fruit purees & coulis

Homemade Apple & Raisin Strudel

With Chantilly cream

Blackberry Crumble *(as seen on Flavours of the West Coast)*

Blackberries under brown sugar & oats with jalapeno & honey butter

Chocolaty

Orange Chocolate Mousse

Rich dark chocolate & whipped cream laced with Triple Sec finished with sugared orange zest & chocolate shavings

Triple Chocolate Brownie

Decadent white, milk & dark chocolate dessert served with cocoa cream & milk gelee

Bailey's Chocolate Cheesecake

Sumptuous combination of cream cheese, white & dark chocolate laced with Bailey's cream liqueur

Choux a la crème

Homemade profiteroles filled with sweetened whipped cream and drizzled with chocolate ganache

Black Forest Cake

Layers of dark chocolate sponge, fresh whipped cream & black cherries laced with Kirsch

Creamy

Mocha Crème Brûlée

Espresso caramel & latte cream

Assorted Miniature Tarts

Chocolate, banana, lemon or strawberry

Selection of Mini Dessert Cakes & Bars

Pecan tarts, Nanaimo bars, lemon squares & Black Forest squares

Lemon Mousse

With candied lemon zest and fresh mint

West Coast Lemon Cheesecake

Light chiffon lemon cheesecake with blueberry compote

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PLATED DINNERS *(From buffet selections above)*

These menus are intended to provide a variety of ideas for your event but we would welcome the opportunity to arrange a consultation with our culinary team to design a customized menu that will suit your event perfectly.

As always we are happy to accommodate dietary & special requests with prior notice

2 course menu per person \$39

3 course menu per person \$47

4 course menu per person \$54

(Single selection of each course for the entire party)

Additional selection of appetizer or dessert
per person for entire party, pre-selected* \$4

Additional selection of entrée
per person for entire party, pre-selected* \$6

*Additional selection (any course) per person,
per person for entire party NOT PRE-SELECTED \$6

Plated menus include;

- Appropriate fresh seasonal garden vegetables
- Choice of rice, pasta or potato
- Oven fresh artisan bread with whipped flavoured butters
- Freshly brewed coffee
- Assorted teas and tisanes
- Ice water
- Petit fours

Dinner menus are inclusive of 4 hour room rental for groups over 30 people

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