

Hors D'œuvres Menu 2011

Page 1	Index
Page 2	Introduction
Page 3	Delectable Hors D'œuvres Hot
Page 4	Delectable Hors D'œuvres Cold
Page 5	Platters & Baskets

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.

Delectable Hors D'œuvres

Minimum order of 4 dozen per selection

HOT

Seafood

Rogan Curried Salt Spring Island Mussels on the Half Shell	\$25/ dozen
Chili & Cider Glazed West Coast Spot Prawn Popsicles	\$32/ dozen
Crabby Rice Cakes with Berry Vinaigrette <i>(as seen on Flavours of the West Coast)</i>	\$34/ dozen
Qualicum Bay Scallops & Zucchini Wrapped in Prosciutto	\$31/ dozen
Hand Peeled Shrimp, Goat Cheese & Cracked Pepper Pillows	\$29/ dozen
Dungeness Crab Mornay Mushroom Caps	\$28/ dozen

Meat

Pork & Beef Poppy Seed Sausage Rolls with Sour Orange Glaze	\$22/ dozen
Lamb & Potato in Tandoori Spices on Mini Naan	\$28/ dozen
Coconut & Cashew Sate Chicken	\$29/ dozen
Pickled Apricots Stuffed with Spicy Chicken Mousse	\$26/ dozen
Grainy Dijon Glazed Ambrosia Meatballs (100 pieces)	\$75/ 100pcs
Asparagus Tips wrapped in Crispy Prosciutto & Roasted Onion	\$26/ dozen

Vegetarian

Wild Mushroom & Blue Cheese Quiche	\$23/ dozen
Vegetarian Chinese Pot Stickers, Chili Plum Dip	\$20/ dozen
Goat Cheese, Roasted Garlic & Apple Phyllo Pillows	\$25/ dozen
Vegetarian Phyllo Samosa	\$24/ dozen
Baby Baked Potatoes with Aged Cheddar & Chive Sour Cream	\$25/ dozen
Ratatouille & Hazelnut Flan <i>(as seen on Flavours of the West Coast)</i>	\$26/ dozen

***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***

COLD

Seafood

Smoked Albacore Tuna & Radish Slaw Salad Rolls	\$35/ dozen
Thinly Sliced Seared Scallop with Tomato & Horseradish Vinaigrette	\$36/ dozen
Wild Pacific Salmon Terrine with Yoghurt Dressing	\$31/ dozen
Hand Peeled Shrimp, Wasabi & Red Pepper Summer Roll	\$33/ dozen
Smoked Salmon & Chive Cream Cheese on Toasted Baguette	\$29/ dozen
Cedar Salmon & Peppered Oysters <i>(as seen on Flavours of the West Coast)</i>	\$28/ dozen

Meat

Barbecued Pork, Kim Chi & Soba Noodle Chopsticks	\$29/ dozen
Pulled Pork in Rice Paper with Preserved Lemon & Sea Salt	\$29/ dozen
Beef Tenderloin Tartar on Garlic Croustade with Fresh Horseradish	\$28/ dozen
Wine Scented Steak Bites w/ Hot Mustard <i>(as seen on Flavours of the West Coast)</i>	\$27/ dozen
Bombay Chicken Cups & Mango Chutney	\$24/ dozen
Smoked Duck Breast, Cranberry & Chili Compote Croustades	\$30/ dozen

Vegetarian

Artichoke, Feta Cheese & Spinach Éclair	\$22/ dozen
Houmous & Tzatziki Slaw on Grilled Olive Bread	\$19/ dozen
Wasabi Devilled Eggs with Tobiko	\$19/ dozen
Grilled New Potato, Roasted Yam Puree & Olive Tapenade	\$17/ dozen
Lavender & Goat Cheese Pinwheels <i>(as seen on Flavours of the West Coast)</i>	\$21/ dozen
Vegetarian Sushi Rice Rolls with Pickled Ginger & Tamari Syrup	\$23/ dozen

***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***

Platters & Baskets

(Serves approx...)

Gourmet Dips & Artisan Breads

<i>Artichoke & Spinach / Hoummous / Olive Tapenade /</i>	\$75	20 - 30
<i>Three Bean Salsa / Madras Curried Mango</i>	\$115	30 - 40
<i>Served with Artisan baguettes & breads</i>	\$150	40 - 60

Fresh Sliced Fruit Platter

<i>Seasonal local & imported fruit (as available)</i>	\$50	10 - 15
	\$80	20 - 25
	\$110	30 - 40

Fresh Garden Vegetables

<i>Carrots, Cauliflower, Broccoli, Peppers, Mushrooms,</i>	\$30	10 - 15
<i>Cherry Tomatoes, Celery</i>	\$50	20 - 25
<i>with blue cheese & Ranch style dips</i>	\$75	30 - 40

Roasted Seasonal Vegetable Platter

<i>Seasonal vegetables roasted whole in olive oil and drizzled</i>	\$50	10 - 15
<i>with balsamic syrup & coarse sea salt</i>	\$85	20 - 25
	\$130	30 - 40

Natural Pastures Comox Valley Brie

<i>Whole wheel baked in a savory crumb & served piping hot with</i>	\$125	25 - 40
<i>Sundried tomato & garlic salsa and fresh baguette</i>		

Delicatessen Platter

<i>Assorted house-made and selected cured & cold cut meats & pates,</i>	\$95	10 - 15
<i>Condiments, pickles, sun dried tomatoes and assorted breads</i>	\$165	20 - 30
	\$220	30 - 40

Domestic & Imported Cheese Platter

<i>Presented with pickles, chutney, fresh & dried fruits and crisp breads</i>	\$95	10 - 20
	\$155	20 - 30
	\$230	30 - 50

Local Artisan Cheese Tasting Platter

<i>Vancouver Island & Gulf Islands cheeses presented</i>	\$125	10 - 20
<i>with Ambrosia pickles, chutneys, fresh & dried fruits</i>	\$175	20 - 30
<i>and crisp breads</i>	\$250	30 - 50

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

638 Fisgard Street, Victoria BC, V8W 1R6 Tel: (250)-475-1948 Fax: (250)-475-1928

Email: info@ambrosiacentre.com Website: www.ambrosiacatering.ca