



Amber Café Dinner Catering Menu

Amber Café is now offering a catering menu for smaller parties of 8 to larger groups of 100 or more. The following options are designated to cater to your group's needs. Please enjoy.

Selections listed below are \$45. *Selections are \$50. **Selections are Market Price.

First Course-

Choice of one of the following:

Beef Carpaccio

Arugula, white truffle oil, lemon-honey vinaigrette

Shrimp Cocktail

Cocktail sauce, horseradish cream

Crab Cake

Caramelized pineapple, vanilla beurre blanc

Scallop Risotto

Forest mushrooms, pancetta, truffle butter sauce

Grilled Calamari

Tomato fondue, crisp parsley, basil oil

Butternut squash Ravioli

Hazelnut brown butter, sautéed spinach

Second Course-

Choice of one of the following:

Butternut Squash

Curry Cream

Soup of the Day

Chef's Choice

Field Greens Salad

Cucumber, tomato, balsamic vinaigrette

Clasic Caesar

Romaine hearts, fresh parmesan and croutons

Baby Spinach Salad

Fuji apples, bacon sherry vinaigrette, almonds

Third Course-

Choice of three of the following:

Salmon

*Sea Scallops

Whitefish

Chicken Breast

Pork Tenderloin

*NY Steak

*Veal Chop

*Beef Tenderloin

**Petite Filet & Sautéed Shrimp

**Petite Filet & Lobster Tail

Choice of one starch and one vegetable:

Yukon gold mashed potatoes

Potato wedges

Mushroom risotto

Pearl couscous

Sautéed green beans & baby carrots

Broccolini

Mixed roasted root vegetables

Dessert Platters-

Choice of one of the following:

Assorted sorbets or gelatos

Chocolate Lava Cake

Carrot cake with cream icing

Cheesecake with fruit compote

Hors d'oeuvres available

Hors d'oeuvre Individual Pricing

Seafood & Beef 3.00 ea.

Chicken & Veg. 2.00 ea.

COLD

Crab and mango salad on a corn chip

Parma prosciutto wrapped melon

Garlic and ginger grilled gulf shrimp

Lamb loin with ratatouille and pesto aioli canape

Smoked salmon canapés

Tomato mozzarella and basil crostini

Roasted red pepper and goat cheese crostini

Tomato bruschetta

HOT

Beef Wellington

Crisp shrimp spring roll with soy butter sauce

Barbeque spiced sea scallop with apple smoked bacon

Seared petite filet and red onion confit over crostini

Mini crab cake with mustard sauce

Spinach and feta cheese phyllo turnovers

Thai chicken satay with peanut sauce

Chicken and grilled vegetable quesadilla with chipotle mayo

Hors d'oeuvres Package Pricing

5 Selections 13.50 Per Person

7 selections 19.50 Per Person

9 Selections 24.00 Per Person

Specialty Hors d'oeuvres-

**Chef's Selection of Premium International and Domestic Cheeses with Whole Grapes, Dried Fruits and Nuts,
Sliced Baguettes**

Market Price

**Baked Wheel of Brie with Toasted Almond and Apricot Crust
Garnished with Sliced Apples, Pears and Strawberries**

50.00 (Serves 25 People)

Sliced Seasonal Fruit with Yogurt Sauce

5.00 Per Person

Fresh Vegetable Crudités with Ranch or Bleu Cheese Dipping Sauce

4.50 Per Person

**Antipasto Display of Grilled Marinated Vegetables, Roasted Bell Peppers, Fresh Mozzarella and Vine Ripe
Tomatoes**

6.50 Per Person

Jumbo Gulf Shrimp with Cocktail Sauce

Market Price

Apple wood Smoked Salmon with Appropriate Accompaniments

7.00 Per Person

EVENT ATTENDANCE GUARANTEES

To insure proper service, we request a minimum guarantee of headcount two full business days prior to the event. Your guarantee is the number of guests we are requested to seat and is the minimum number for which you will be billed. The original estimate on file will be considered the guarantee unless Amber receives a change prior to 10:00 A.M. two business days beforehand. Minimum numbers for multi-entrée events is required three days prior.

GRATUITY AND TAX POLICY

Twenty-percent gratuity plus current sales tax is added to all food and beverage charges.

LARGE PARTY CANCELLATION POLICY

Cancellations or decreases in guaranteed headcount received within two business days will be charged at a rate of 65%. Cancellations or decreases in guaranteed headcount received within one business day will be charged in full.