

Prosper, Celina, & McKinney

Frisco, Allen, Dallas



469-466-2002

Serving all of North Dallas

Ambrosia & Fig Catering

Your Full-Service Catering & Event Planner

Special Event & Wedding Menu

Including Italian, Latin, Mediterranean, French, Custom Cuisine.
Ask for our Southern Traditions Menu for that true Southern Taste with a Twist.

For your convenience Ambrosia & Fig Catering has all up-front pricing! You will notice 2 prices on each package. One is for drop off service and disposable dinnerware, and the other is for formal service including your Standard Glassware, Plating, and Silverware, Buffets, Serving Utensils, and Buffet Linens. Upgraded Rentals are also Available.

Note: All prices and guidelines have been designed to help in planning your event and budgeting, however prices are subject to change without notice.
We are able to guarantee pricing after signing of contract and deposit.



Our Menus

Ambrosia & Fig's food is sexy-pure & Authentic fresh cuisine. Your delicious menu will be created by hand using delectable local ingredients whenever possible and made exactly the way you want it, we love making our clients happy and that contagious passion is evident by our testimonials, reviews, and awards. Our Dream Team is experienced and capable of making your day the best it can be.

Our culinary team are Vegetarian, Vegan, Allergy and Gluten Free experts. We do delicious whole event menus with special requests, or we can make special plates for those guests, as you choose, creating a completely personalized menu with you.

Whoever said that "love is food for the soul" has never witnessed a group of hungry humans at a wedding reception where there's not a bite in sight. Love may be in the air but guests will be looking for something palpable on their plates more than anything else. We strive to meet all senses to ensure your guests a memorable day. The truth is food and drink hold a prime place at any event, whether it's a plated dinner, a cocktail party, or a back yard bash. An ample supply will set the tone, bring people together and fuel their bodies for dancing into the wee hours.

We have created menu's that range from southern affair to Italian and back to BBQ. Our team is trained in cuisine from all regions and specialize in Dessert, Amuse Bouche, and beyond.

Beverage Service

Ambrosia & Fig offers a full bar service, a beverage station, and a sangria station for your convenience. We provide you with top-notch bartenders, tons of ice, fun and imaginative bars and cocktails as well as creative, fresh mixes and fun ideas.



Add cocktail Hour to a Package and choose an Hor D'Oeuvre for 3.00 pp. *equal 2 choices or 5.50 pp

Event & Wedding Packages:

Informal Reception (A) \$19.95/\$24.95

1 Entrée or 2 Split Entrees, 2 Side items, Iced Tea

Includes Single use plates, utensils, napkins & cups/Upgraded plating package

Bronze Package \$29.95/\$34.95 per person

1 Appetizer, 1 Entrée or 2 Split Entrées, 2 Side items, Rolls, Iced Tea

Silver Package \$45.95/\$54.95 per person

1 Appetizer, House Salad, 2 Entrees, 2 Side items, Rolls, Dessert, Iced Tea

Gold Package \$59.00/\$69.95 per person

Cheese or Vegetable Display, 2 Hors D'oeuvres, 2 Entrees, 2 Side items, Rolls, Iced Tea, Lemonade

Platinum Package \$75.00 /90.00 per person

4 stationary Hors D'oeuvres, 2 Entrees, Salad, 2 Side Items, Rolls, Butter, Iced Tea, Lemonade, 2 Desserts, Linens for Buffet Table.

Diamond Package \$100.00 per person

Charcuterie display, 2 Butler-Passed Hors D'oeuvres 4 stationary Hors D'oeuvres and Butler passed Sparkling Wine. includes a 2 Hour Domestic Wine and Beer Bar, four Course Plated Meal. Linens for Buffet Table.

Ambrosia Gourmet All Inclusive Package \$132.00 per person

4-hour reception, Butler passed Sparkling Wine upon Guest Arrival, 4 Butler-Passed Hors D'oeuvres, 2 Hour House Bar, Display of Artisan Cheeses or Vegetable Crudités, Red or White Wine Service with Dinner, Four Course Plated Meal, Rolls, and Tea. Choice of One Dessert. Linens for Guest tables, Dessert Table & Buffet Tables.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness



Hors D 'Oeuvres Menu

Seafood

ff **Shrimp Cocktail Shots**

A & F Signature **Baja Shrimp Shooters**

Blackened Lime Shrimp over Black Beans, Corn, & Salsa. Garnished with Lime

A & F Signature **Smoked Salmon Canapés**

With cream cheese, Capers, on toast rounds

ff **Firecracker Shrimp**

Breaded Popcorn Shrimp drizzled with our Sweet Chili Sauce

***Seared Ahi Tuna (extra charge)**

On crispy wonton & topped with Scallions, Pickled Ginger & Asian Drizzle this dish contains raw, seared seafood.

***Coastal Lump Baby Crab Cakes w/Sriracha Aioli (extra Charge)**

Stuffed Baked Clams w/ Spicy Aioli

ff **Mini Blackened Fish Tacos**

Seared Blackened White Fish with Cilantro & Lime Shallotte Slaw

Beef

***Angus Beef Carpaccio**

Thin Espresso and Cracked Peppercorn Beef Tartar on Rosemary Crisp with Balsamic Glaze

***Ribeye Steak Crostini**

Tender, juicy ribeye slices served on seasoned crostini and finished with a boursin horseradish sauce and garnish

Mini Beef Wellingtons (extra charge)

Tender Beef and mushroom Duxelle incased in Puff Pastry with a Veal Demi

Cocktail Meatballs

Choose from Marinara, Asian, or Kentucky Bourbon!

A & F Signature **Portobello Steak Bruschetta**

Marinated & Seared Portobello Mushrooms and Sirloin Steak on Crostini's

Farfalle Meatball Skewers

Al dente Farfalle Pasta, Fresh Basil, Savory Meatball on a individual skewers



Poultry

Chicken Martini's

Sea Salt & Butter Whipped Potatoes & Breaded Chicken Tenders in a Martini Glass

Chicken Lollipops

Panko & Sesame Seed Breaded Chicken Breast Pops with Dipping Sauce

***ff* Roasted Pineapple Habanero Chicken Skewers**

Grilled Chicken Skewers glazed with our Roasted Pineapple Habanero Sauce

Mediterranean Tartlet

Grilled Chicken breast, Pine nuts, Basil pesto, Kalamata Olives and Feta

***ffA & fSignature* Heart Healthy Chicken Salad Tartlet**

Grilled Chicken breast, Red Grapes, Olive Oil Mayo, Slivered Almonds & Seasonings

Mini Chicken & Waffles

Served with warm Maple Syrup or our Chipotle Mango/Pineapple Glaze

***ffA & fSignature* Duck Wontons(additional charge)**

Shredded Duck w/ Melted Leaks & Mandarin Orange Sauce

***ffA & fSignature* Bistro Chicken Salad on Endive**

Over creamy Polenta & Spicy Cream Sauce

Pork

Slow Roasted Pork Sliders

Served with Country Cajun Slaw

Prosciutto & Fig Jam Crostini's

Herb crusted Baguette topped with Italian Prosciutto & Fig Jam

Petite Ham Biscuits

Prosciutto and Ricotta Crostini with Honey

Prosciutto & Ricotta on a Crostini with Arugula & Drizzled Honey

Pork Tenderloin & Cranberry Onion Compote Crostini's

Tender Pork and Cranberry Compote on Herbed Toasted Baguette

***ff* *Prosciutto Wrapped Jumbo Asparagus**



Vegetarian

Italian Bruschetta

Fresh Cut Basil, Vine ripened tomatoes and fresh garlic blended in Extra Virgin Olive Oil.

⌘ Martini Caesar Salads

With fresh parmesan and garlic croutons and Creamy Caesar Salad

Mini Assorted Sandwiches

Pimento cheese, Egg Salad and Tuna salad in petit bites

Tri Color Pesto Tea Sandwiches

Mini Tea Sandwich Triangles with Pesto, Tapenade, Roasted Red Pepper Pesto

⌘ Grape Tomato Caprese

Marinated mozzarella, grape tomatoes, & basil leaves, drizzled with a balsamic glaze

⌘ Cucumber Primavera Round

Fresh sliced cucumber topped with vegetable cream cheese

⌘ Roasted Red Pepper Hummus Shooters

Flavorful Hummus with our signature vegetable chip dippers

⌘ A & F Signature Brie & Apple on Belgium Endive

Brie & Diced Apples on Endive & drizzled with Honey

A & F Signature Mediterranean Tortellini Shooters

Cheese Tortellini Shooters Marinated in Olive oil & Greek Seasoning, Capers, Artichokes, Black Olives & Fetta

A & F Signature Tuscan Tortellini Shooters

Cheese Tortellini Shooters Marinated in Olive oil & Tuscan Seasoning, Tri-Color Tomato Basil & Parmesan

Vegetable Crudités'

⌘ Fresh Fruit Skewers

Fresh seasonal fruit with a sweet drizzled yogurt dipping sauce.



Soup Shooters

Chilled Cucumber & Avocado Soup

gf **Fresh Bean Soup with Pancetta relish**

Tomato Soup Shooters w/ Grilled Cheese Bites

Chicken Tortilla Soup

Dips

gf **7 Layer Bean Dip**

Black Beans, Lettuce, Tomato, Salsa, Sour Cream, Beef, Cheese

***Crab Dip \$4.00 Supplement**

gf **White Bean Dip w/ Crumbled Bacon**

Our Special Blend of 3 Beans, Slow Cooked to perfection

***Hot Spinach and Artichoke Dip *2.00 Supplement**

Blend of 4 Cheeses, Fresh Artichoke Hearts and Fresh Spinach. Served with Tortilla Chips

5 Cheese Fondue

Blend of 5 Cheeses served with Bread Bites

Displays

Baked Brie En Croute'

Enclosed in Filo Dough with Walnuts and Red Raspberry Jam

*** A & F Signature Savory Baked Brie En Croute' Tri Fecta**

Pesto & Sun Dried Tomato, Roasted Vegetable, Salmon & Dill

\$3.00 Supplement

Seasonal Fruit Platter

Vegetable Crudités'

***Italian Antipasto Platter \$4.00 Supplement**

Italian Meats, Cheese, Roasted Vegetables, Artichokes and Olives Served with Toast Points & Crackers

***Jumbo Shrimp Cocktail \$6.00 Supplement**
With Fresh Lemons and Cocktail Sauce



A & F Signature Chef's Mixed Grill

5.00 Supplement Chef Attendant required

Combination of grilled Steak, Shrimp & Chicken served over a bed of Garden Rice Pilaf & a sautéed Mushroom & Shallot Red Wine Reduction Pan Sauce. Served with House Salad.

Seafood Entrees:

Bistro Crab Cakes

Lump crab meat mixed with chives, sweet peppers, parsley and secret ingredients. Served with our Sriracha & Lemon Aioli

Lobster Ravioli

Served with sautéed spinach & sherry cream sauce

A & F Signature Gouda Grits with Smoky Brown Butter Shrimp Chef Attendant Required

Our house specialty! Fresh grated Gouda, sweet grilled corn and snipped chives, topped with our own browned butter, chipotle and smoked paprika Shrimp & Tomato Etouffee

(A) Parmesan Crusted Tilapia

Shredded parmesan & panko crust with parmesan cream sauce.

Pecan Crusted Cod

Tender Cod, Garlic Aioli, Pecans

Seared Salmon

Fresh Wild Caught Salmon Marinated in Olive Oil, White Wine, & Dill. Topped with Champagne Chive Cream Sauce.

Stuffed Fillet of Flounder

Baked Flounder stuffed with a Blend of Wild Rice Stuffing & topped with Mornay Cream Sauce



Poultry Entrees:

(A) A & F Signature Mediterranean Chicken

Seared Seasoned chicken breast smothered in a sun dried tomato, shallot, artichoke and Portobello cream sauce

(A) A & F Signature Chicken Bella

Organic Chicken Breast, Tomatoes, Mushrooms, Garlic. Served over a bed of Pasta and Tuscan Green Beans.

(A) Tuscan Chicken

Seared seasoned chicken breast served with a red wine pan reduction

(A) Chicken Parmesan

with House Marinara, Fresh Parmesan Cheese over a bed of Spaghetti & Haricot Verts

A & F Signature & Chicken Margo

Seared Seasoned chicken smothered in our Mushroom, White Wine Cream Sauce. Choose from Chicken Breast or Skin on Seared Thigh.

Chicken Francese

Parmesan Crusted Chicken breast with Lemon butter and Crispy Potatoes over a bed of Linguini. Served with Steamed Broccoli.

Chicken Piccata

Topped with a lemon caper wine sauce over a bed of Fettuccini. Served with Italian Green Beans.

Chicken Marsala

Lightly breaded chicken breast, Mushroom Marsala wine sauce. Served over a bed of Spaghetti. Served with Sicilian Vegetables.

Chicken & Waffles

Deep fried buttermilk boneless chicken served over our vanilla waffles drizzled w/ maple syrup.

Stuffed Rosemary Chicken

Seared Chicken Breast stuffed with our traditional Rosemary Bread Stuffing and drizzled with A White Wine, Shallot reduction Pan Sauce.

(H) A & F Signature Sweet Tea-Brined Chicken

Whole Cut up Chicken brined for 48 hours in our own Signature Sweet Tea Marinade



Beef Entrees:

(A) *A & F Signature Beef Bella*

Tender Pieces of Beef sliced with a Mushroom Demi-Glace.

***Veal Parmesan**

Tenderized Veal, lightly floured and seasoned. Served with House Marinara, Fresh Parmesan Cheese over a bed of Spaghetti. Served with Northern Italian Vegetables

***Cracked Pepper Crusted Beef Tenderloin Medallions (Filet is additional charge)**

Medallions of Aged Beef served with Horseradish Mushroom Remoulade & Natural Au jus.

ff Six Pepper Filet Mignon* (Chef Attendant Required)

Tender 8 oz Filet, Red Wine & Mushroom Demi

ff *Roasted Prime Rib Au Jus (Chef Attendant Required)

(Requires 72 hour notice, \$5.00 supplement)

***Beef Bourguignon**

Savory dish with Red Wine, Slow cooked Beef, Onions and Mushrooms.

ff *A & F Signature *Chianti Braised Short Ribs*

Our Signature Slow Braised Chianti Short Ribs over Smokey Gouda Polenta & Port Wine Reduction and topped with Tuscan wilted Spinach and Salad.

***Tender Ribeye (Chef Attendant Required)**

Cooked on Sight on our Grille or Pre-Cooked and finished off on a portable table pan.

Pork Entrees:

(A) ff Rosemary Pork Chops

Fresh Pork loin chops marinated in our olive oil and rosemary blend. Seared to perfection

Stuffed Pork Chops (Gluten Free upon request)

Boneless Seasoned Pork Chops, Wild rice stuffing

****A & F Signature Roasted Pork Belly with Late-Harvest Peaches & Arugula***

Fresh uncured Bacon seasoned and roasted to perfection & served with warm Peach & Arugula

Balsamic Marinated Pork Tenderloin

Served with Cranberry & Apple Chutney, Southern Green Beans and Boiled Potatoes.



Vegetarian/Vegan Entrees:

(A) Roasted Vegetable Lasagna

Roasted tomatoes, eggplant, mushrooms, sweet red peppers, onions, in a savory tomato basil sauce.

A & F Signature Portabella Polenta(Vegan)

Marinated roasted portabella cap with wilted spinach, carrots, polenta cake and parsley pesto.

Wild Mushroom Ravioli

Lightly covered with a toasted walnut and sage reduction.

***Wild Mushroom Risotto**

Slow cooked and reduced 4 times! Topped with Portobello Ragout and Shallots. Served with Salad

(A) Eggplant Parmesan

Hand sliced tender Eggplant, floured and lightly golden fried. Served with House Marinara, Fresh Parmesan Cheese over a bed of Spaghetti.

Pasta:

A & F Signature Ambrosia Stuffed Shells

Pasta Shells stuffed with a blend of Beef, Pork and Italian Sausage. Smothered in Marinara and fresh grated Parmesan Cheese. Served with Steamed broccoli & Salad

Fettuccine Alfredo

Served with our signature Asiago & Parmesan Cheese Cream Sauce. Served with Italian Green Beans, Salad & Bread

(A) A & F Signature Tuscan Vegetable Pasta

Roasted Red Peppers, Broccoli, Mushrooms, Garlic, Spinach, & Onion, Sautéed in Olive Oil & White Wine over Bowtie Pasta

(A) 3 Cheese Ravioli

Lightly covered with our fresh Marinara.

All Italian Pasta Dishes, Sauces, and Pasta Available! Just Ask



Themed Packages

Classic Italian Family style Package \$26.99 pp/\$35.00pp

Appetizer: *Bruschetta* ~ with Parmesan, Tomatoes, Garlic, & Fresh Basil

Salad: *Italian Salad* ~ Romain, Red Onions, Pepperoncini, Tomato, Croutons & Parmesan cheese.

1 Pasta: *Spaghetti & Meatballs* ~ *Fettuccini Alfredo* ~ *Tuscan Vegetable Pasta* ~ *Penne Bolognese*

1 Entrée: *Chicken Parmesan* ~ *Eggplant Parmesan* ~ *Tuscan Chicken* ~*Baked Italian Lasagna* ~ *Vegetable Lasagna*

Latin Packages

Taco Bar & Burrito Buffet! (50 guest Minimum) 19.95

Beef and Shredded Chicken, Refried Beans, Rice, Black Bean & Corn Medley, Lettuce, Tomato, Sour Cream, Shredded Cheese, Soft and Corn Tortillas, Salsa & Chips!

Street Taco Bar! (50 guest Minimum) 19.95

Choose from Beef, Chicken, Pork, Fish, Vegetable, Portabella Mushroom, Refried Beans, Rice, Grilled Onions, Lettuce, Tomato, Sour Cream, Shredded Cheese, Soft and Corn Tortillas, Limes, 2 Salsa's & Chips! Includes Choice of 2 meats (Carne Asada, Shredded Chicken, Chicken Tinga, Pastor, Blackened Fish, or Breakfast)

Cinco De Mayo (Minimum 50 guests) \$26.95 - All inclusive

Arroz Con Pollo (Sofrito grilled chicken), Cilantro Rice, Black Beans & Corn, Soft & Crunchy Taco & Burrito Bar with Seasoned Beef & Chicken, Salsa, Tomatoes, Lettuce, Cheese, Sour Cream, Chips & Salsa, Iced Tea.



Breakfast Buffet \$14.99 per person /19.99 multiple trips

Includes: Breakfast Potatoes, Scrambled Eggs, Seasonal Fruit, Orange Juice, & Coffee

Choice of two of the following: Pancakes or Waffles, & Biscuits or Toast

Choice of two of the following: Sausage, Bacon, Turkey Bacon, Sausage Gravy

Ambrosia Brunch \$24.99/\$29.99*

Includes: Orange Juice, Coffee, Iced Tea, Assorted Biscuits & Muffins

Choice of one of the following: Pancakes, Waffles, or French Toast

Choice of Two of the Following (Add 3rd option for 1.00 more)

Scrambled Eggs, Scrambled Eggs with Cheese and Chives, Rolled Oatmeal, or Stone Ground Grits

Choose Four of the following: (Add 5th Meat option for 4.00 more) 2 Breakfast/2 Lunch

Sausage, Bacon, Turkey Bacon, Sausage Gravy, Orange Glazed Ham, Beef Au Jus, Pork Tenderloin, Chicken and Waffles, Slow Braised Portobello "Short Ribs" (Vegan Option)

Choose Three of the following (Add 4th option for 1.50 more)

Haricot Verts (Thin Al dente Green Beans), Orange Ginger Glazed Carrots, Breakfast Potatoes, Sea Salt & Butter Whipped Mashed Potatoes, Roasted Potatoes, Onions, & Carrots, Steamed Broccoli, Butter & Parsley Corn.

* Add Seasonal Fresh Fruits and Breakfast Breads and Pastries.



Sides:

(A) Steamed Vegetables

(A) Green Beans

Haricot Verts with Shallots

Sweet Potato Puree

(A) Sea Salt & Farm Churned Butter Mashed Potatoes

Roasted Rosemary Potatoes

Seasoned Broccoli

Wild Rice Garden Blend

Northwest Vegetable Blend

Orange Ginger Glazed Carrots

(A) Braised Carrots, Brown butter and Parsley

(A) Rice Pilaf

Prince Edward Culinary Blend Vegetables

Farm to Table Vegetables, sautéed with Garlic, EVOO and Herbs

Sautéed Spinach, Bacon, & Shallots

Baked Potato

(A) Garden Salad

(A) Caesar Salad

Italian Salad



Dessert Packages:

Cake Dessert Package

\$7.50 per person

Select 4 varieties of Cakes, Pies or Cobblers

Bronze Petite Dessert Package

\$13.00 per person

Select 5-Petite Desserts

Silver Petite Dessert Package

\$15.00 per person

Select 6 Petite Desserts

Gold Dessert Package

\$20.00 per person

Select 3 Cakes, 3 Petite Desserts and Summer Beverage Station or Coffee Station

Specialty Desserts:

Cakes & Pies

Carrot Cake, Triple Chocolate Cake, Red Velvet Cake, German Chocolate, Italian Cream Cake

New York Style Cheese Cake, Turtle Cheese Cake, Cheese Cake Sampler, Oreo Cheese Cake

Chocolate Meringue Pie, Lemon Meringue Pie

Cherry Crumb Pie, Apple Pie, Pecan Pie, Key Lime Pie, Razzleberry Pie

Banana Pudding, Dirt Cake, Berry Cobbler



Dessert Bites:

Mini Selection

\$2.75

Brownies & Cookies

Party Selection

\$3.95

Brownies, Assorted Cookies & Lemon Bars

Upgraded Selection

\$5.50

Brownies, Assorted Cookies & Lemon Bars, Assorted Cookie Bars, Lemon Tarts

Gourmet Chef's Collection

\$9.95

Brownies, Assorted Gourmet Cookies & Lemon Bars, Assorted Gourmet Petite Cookies with Chocolate, Mini Cheesecakes, Assorted petit dessert bites, cream puffs, éclairs and French Macaroons

Petite Desserts

Mini Strawberry Shortcakes, Mini Cheesecakes, Cream puffs, éclairs, Mini Banana Pudding, Mini Cookies and Milk, Mini Parfaits, Chocolate Covered Strawberries, Mini Coconut Key Lime Cheesecake Bites, Mini Chocolate Mousse, Mini Dirt Cakes, Assorted Chocolate covered Banana bites.

Coffee Service

96 oz to go Coffee Boxes 24.99/ Hot Air pots 2.50 pp (full service catering only)

Decaf, Regular



Beverage Station

\$4.00 per person

Choose any 3 of our refreshing Beverages! Served in Crystal Beverage containers

Pink Lemonade Or Fresh Strawberry Lemonade with Fresh Strawberries

Fresh Squeezed Lemonade with Lemons

Refreshing Cucumber Water with Fresh Sliced Cucumbers

Refreshing Citrus Water with Oranges

Fresh Brewed Iced Tea

Alcoholic Beverage Menu:

Domestic Beer (Bottle) \$3.50

Imported Beer (Bottle) \$4.00

Wine by the Glass \$5.00

Champagne by the glass \$5.00

Select CG House Wine \$19.99 per 750ml bottle

Merlot, Chardonnay, Pino Grigio, Cabernet Sauvignon, Wine Makers Blend available

Premium Wine list available

Summer Sangria Beverage Station:

\$9.00 per person

4 of our most refreshing Sangria Recipes! Served in 3.5-gallon Beverage containers

Cucumber Melon Sangria (Cucumber, Mint and Honeydew)

Restaurant Style Red (Grapes, blackberries and raspberries)

Tropical Faux-Gria (Non-alcoholic blend)

Rose'-White Peach (Raspberries and White Peaches)