Ambrosia & FIG
CATERING & EVENTS

Hors D'oeuvres Menu

469-466-2002

Serving DFW Area
Located in Frisco, Texas







DESSERT

Chocolate Mousse and Cheesecake

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Packages

THE PETITE $16

Select 4 - hors d'oeuvres

THE BRONZE $19

Select 5 - hors d'oeuvres

THE SILVER $24

Select 4 - hors d'oeuvres & Party Dessert Selection

THE GOLD $30

Select 4 - hors d'oeuvres | 1 Display | Party Dessert Selection | Iced Tea - Lemonade

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THE PLATINUM $45

Select 6 - hors d'oeuvres | 1 Display | Party Dessert Selection | Beverage Station

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THE DIAMOND $65

Select 4 - hors d'oeuvres | 2 Displays | Ultimate Dessert Selection | Beverage Station

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By Sea Seafood

GF| SHRIMP COCKTAIL SHOTS

1 Jumbo tail on shrimp nestled in Bloody Mary cocktail sauce

GF| BAHA SHRIMP SHOOTERS

Blackened lime shrimp, black beans, corn & salsa. Garnished with lime

SMOKED SALMON CANAPES *A & F Signature*

Premium Atlantic Salmon, Cream Cheese, Capers & Cucumber on Seasoned Baguette

FIRECRACKER SHRIMP *A & F Signature*

Breaded Corkscrew Shrimp Drizzled with Sweet Chili Sauce on a bed of lettuce

*TUNA TATAKI WONTONS

Seared Ahi Tuna, Ginger, Scallions & Asian Ginger on Crisp Wonton

*COASTAL LUMP BABY CRAB CAKE

Coastal Lump Baby Crab Cakes with Sriracha Aioli Drizzle

*PROSCIUTTO ASPARAGUS OVER SEARED SCALLOP

Prosciutto wrapped asparagus over a seared Sea Scallop

*GF| MARTINI SHRIMP & GRITS

Seared Shrimp over a bed of Creamy Grits. served in a martini glass

*items with an * require premium up-charge*

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By Land & Pasture

Porcine selection

PROSCIUTTO & ONION BALSAMIC JAM FILO CUPS
Filo cups filled with onion balsamic jam & topped with prosciutto

GF| TWISTED CANDIED BACON
Premium bacon glazed and baked with our signature house glaze

PETITE HAM BISCUITS *A & F Signature*
Petite ham biscuits with stone ground mustard & arrugula

PROSCIUTTO & FIG JAM CROSTINI *A & F Signature*
Herb crusted baguette topped with Prosciutto, Fig Jam & Micro greens

*PROSCIUTTO, TOMATO & PESTO CROSTINI'S *A & F Signature*
Fresh tri-color baby tomatoes, pesto, ricotta, basil & petite prosciutto roses & Castelvetrano olives

PROSCIUTTO & RICOTTA CROSTINI WITH HONEY
Prosciutto & ricotta cheese on a crostini with arugula & drizzled honey

TEXAS GLAZED HAM COCKTAIL ROLLS
Cranberry relish, caramelized onion & balsamic jam on petite roll

HOT HONEY PASTA SKEWERS
Farfalle pasta, Italian salami, cheese & olive with hot honey drizzle

PULLED PORK SLIDERS
Slow roasted pulled pork with choice of BBQ sauce & cilantro slaw

CHARCUTERIE CONES
Imported meats, cheeses, cornichon, fruit, chocolate covered pretzel, fresh rosemary, gourmet cracker, (Many options available)

*items with an * require premium up-charge*

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By Land & Pasture

Butcher's Cuts

ANGUS BEEF CARPACCIO
Thin espresso & cracket pappercorn beef tartar on crostini's. drizzled with balsamic glaze

ROAST BEEF CROSTINI'S
Tender shaved roast beef, carmelized onions, on seasoned baguette

MINI SPAGHETTI & MEATBALL NESTS
A & F Signature

Beef meatball marinara nestled in a bed of spaghetti.

- *WAGYU BEEF SLIDERS

3 oz wagyu beef with chili relish on a slider

ANGUS SLIDERS
Angus beef slider with bacon, onion & balsamic Jam

PORTOBELLO STEAK BRUSCHETTA
Tender bits of filet, caramelized onions, and portobella mushrooms with seasoned crostini's

FARFALLE MEATBALL SKEWERS
*Vegetarian option available

Beef meatball, farafalle pasta, basil. choice of marinara or asian glaze

*GF| PETITE FILET BITES
A & F Signature

Tender bite sized filet over smashed baby potato, red wine demi, & micro greens

GF| COCKTAIL MEATBALLS
*Vegetarian option available

Choose Italian marinara, Asian, or bourbon bbq

ITALIAN MEATBALL SLIDERS
*Vegetarian option available

Italian meatballs, house marinara & parmesan cheese

TENDERLOIN CROSTINI'S
Tender shaved filet, stoneground mustard, horseradish crema

PETITE CARVED PRIME RIB COCKTAIL ROLLS
Medium rare prime rib, stone ground mustard & arugula

*items with an * require premium up-charge*

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Avian & Game

By Land & Pasture

MINI CHICKEN & WAFFLES

Tender breaded chicken breast, mini Belgian waffles, choice of maple or hot honey drizzle

MINI AMBROSIA TUSCAN CHICKEN SALAD CROISSANTS *A & F Signature*

Ambrosia's Tuscan chicken salad with grapes & almonds. Choose mini croissant or Rustic cranberry walnut bread

TEXAS PECAN CRUSTED CHICKEN LOLIPOPS *A & F Signature*

Pecan breaded chicken breast pops with dipping sauce

*CHICKEN TENDER MARTINIS

Breaded chicken tenderloin over sea salt & butter whipped mash potatos

MEDITERRANEAN CHICKEN TARTLET *A & F Signature*

Shreaded chicken breast, pine nuts, basil pesto, imported olives & feta in a filo pastry cup

ASIAN SESAME GINGER CHICKEN SKEWERS

Tender strips of chicken marinated in sesame ginger sauce, tuxedo sesame seeds

PUFF PASTRY CHICKEN PESTO

Seasoned chicken breast, basil pesto incased in puff pastry

PETITE HONEY BUTTER CHICKEN BISCUITS *A & F Signature*

Fresh baked buttery biscuits, breaded chicken bites, honey drizzle

TURKEY & CRANBERRI CROSTINI

Tender turkey and cranberry compote on herbed toasted baguette

*items with an * require premium up-charge*

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Harvest Garden

Pasture & Land By

ITALIAN BRUSCHETTA BOATS
Crisp Italian Crostini, fresh chopped tomato, evoo, basil, garlic

CHAMPAGNE CAESAR SALADS
Romaine, shaved parmesan, garlic croutons, creamy Caesar dressing

CRANBERRY & PECAN GOAT CHEESE TRUFFLES *A & F Signature*
Creamy goat cheese, cinnamon, cranberries, pecans, fresh parsley with honey drizzle

GRAPE TOMATO CAPRESE SKEWERS
Marinated mozzarella, grape tomatoes, & basil leaves, drizzled with a balsamic glaze

GF | CUCUMBER PRIMAVERA ROUND
Cucumber rounds, cream cheese, grape tomato, dill

PETITE VEGETABLE SPRING ROLLS
Asian sesame ginger dipping sauce

JAPANESE PUMPKIN RAVIOLI
Japanese pumpkin (kabocha), sweet potato & mascarpone & brown butter sage sauce

ROASTED VEGETABLE PUFF PASTRY
Roasted Vegetables, parmesan cheese & puff pastry baked golden

STUFFED ZUCCHINI BLOSSOMS
Battered zucchini blossoms, ricotta & mascarpone

PETITE BLACK BEAN CAKES *A & F Signature*
Crispy pan fried cakes, southern salsa, house corn tortilla chip

BUTTER POPCORN TOFU BITES *A & F Signature*
Sliced firm tofu, grits, butter, evoo, herbs!

*items with an * require premium up-charge*

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Displays & Dips

Displays

BAKED BRIE EN CROUTE'
Filo wrapped baked brie, assorted crackers & choice of savory or sweet toppings

*SAVORY BAKED BRIE EN CROUTE' TRI FECTA *A & F Signature*
Pesto & sun dried tomato, roasted vegetable, & salmon & dill

SEASONAL FRUIT DISPLAY
Artfully arranged & assorted fresh fruit & dip

DELI DISPLAY
Display of 3 domestic meats, 3 cheeses, tomato, lettuce, white bread, & condiments

VEGETABLE CRUDITES'
Display of fresh crisp seasonal vegetables with dip

*ITALIAN ANTIPASTO DISPLAY
Italian meats, cheeses, roasted vegetables, marinated artichokes & olives, toast points, crackers, breads

*JUMBO SHRIMP COCKTAIL DISPLAY
Displayed over ice with lemons, bloody mary cocktail sauce, celery

Dips

MEXICAN STREET CORN DIP
Roasted corn, bell peppers, chili's, cheddar cheese, a hint of cilantro & lime, & toast points

WHITE BEAN DIP
Gourmet blend of 3 beans, seasonings, and bacon. Served with toast points

TRI-FECTA HUMMUS DIP
Choose 3: Roasted red pepper, classic, roasted pine nut, roasted garlic,

*items with an * require premium up-charge*

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Dessert Bites

MINI SELECTION | $2.75PP

Brownies & cookies

PARTY DESSERT COLLECTION | $3.95PP

Assorted Brownies, cookies, & lemon bars

CHEF'S COLLECTION $9.95PP

Assortment of brownies, gourmet cookies, lemon bars, mini cheesecakes, cream puffs, eclairs, petit fors,

PETITE DESSERT SELECTION $14.95PP | $19.95PP

Assortment of assorted single desserts. Choose from strawberry shortcakes, banana pudding, chocolate mousse, lemon blueberry parfaits, mini milk & cookies, chocolate covered banana bites. blinis with fruit compote or powdered sugar, eclairs (Choose 5) (Choose 7)

Desserts

Dessert Packages

ASSORTED DESSERT PACKAGE $9.00PP

select 4 varieties of cakes, pies, or cobblers

ULTIMATE DESSERT PACKAGE $20.00 PP

Select 3 cakes, 3 petite desserts, and beverage or coffee station

CAKE, PIE, COBBER SELECTION

Carrot cake, triple chocolate cake, red velvet cake, italian cream cake, New York style cheese cake, chocolate meringue pie, lemon meringue pie, apple pie, cherry pie, razzleberry pie, peach cobbler, blackberry cobbler

*items with an * require premium up-charge*

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Beverages & Add ons

Beverages

BEVERAGE STATION $4.00 PP

Choose 3: Pink lemonade with strawberries, Fresh squeezed lemonade, fresh cucumber water, orange citrus water, fresh brewed iced tea

SANGRIA BEVERAGE STATION $9.99 PP

Served in 3.5 gallon beverage containers. Cucumber melon sangria (Cucumber, mint & honeydew)
Restaurant style red (Grapes, blackberries & raspberries)
Tropical faux-Gria (Non-alcoholic blend)
Rose'-white peach (Raspberries & white peaches)

COFFEE SERVICE $25.00 PP

96 oz to go Coffee Boxes | Decaf or regular | coffee, creamer, sugars, coffee stirrers, cups & lids

FULL SERVICE COFFEE STATION $2.50 PP

Coffee Urn | Decaf or regular | coffee, creamer, sugars, coffee stirrers, coffee mugs & lids

Add Ons

DINNERWARE

Upgraded *plastic clear plates & silverware sets: $1.49 pp*
Elite: *Choose 1 $2.50pp*
Tuxedo: *Thick white dinner and dessert/salad plates, clear thick tumblers, white or black utensils in a black & white sleeve with white napkins.*
Silver Rimmed*: Thick white plates with silver rim, silver plated utensils, silver rimmed cups*
Gold Rimmed: *Thick white plates with gold rim, gold plated utensils, gold rimmed cups*
Black Tie: *Thick black plates & dessert/salad plates, clear tumblers, black & silver utensils, black napkins*

CHAFER DROP OFF: $15.00 PP

Includes wire rack, aluminum pan, sterno, self serve utensils

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Cold Party Platters

Platters

FRESH FRUIT TRAYS

Sm (8-12) $39.95 | Reg (18-25) $54.95 | Lg (40-50) $108.00
Bite size pieces of seasonal fresh fruits.

FRUIT & CHEESE TRAY

Sm (8-12) $49.95 | Reg (18-25) $74.95 | Lg (40-50) $148.00
Assorted bite sized fruits & cheeses

ROASTED VEGETABLE DISPLAY

Sm (15) $64.95 | Reg (25) $108.25| Lg (50) $210.00
Roasted & grilled onions, peppers, zucchini, squash, & eggplant, stone ground mustard & assorted crackers

SEASONAL FRUIT & CHEESE DISPLAY (CENTERPIECE)

$4.95 pp Minimum 40 guests
An exquisite piece of art inspired by one of our chefs. Domestic & imported cheese, nuts, dried fruits, seasonal fresh fruits, assorted crackers

THE ARTISAN CHARCUTERIE GRAZING BOARD

A & F Signature

$19.95 pp Minimum 50 guests
Elegant or rustic design, this is a creative work of art. Domestic, imported & artisan cheese, cured italian meats, deli meats, fruit, dried fruit, nuts, imported olives, fig jam, stone ground mustard, assorted artisan breads, crackers & bread sticks. 2 baked brie en croute is the showcase

FRUIT KABOBS $24.00 PER DOZEN
MINI AMBROSIA TUSCAN CHICKEN SALAD CROISSANTS

$27.00 per dozen
Signature tuscan chicken salad with almonds & grapes on mini croissants

SOUTHERN TRADITIONS

A & F Signature

50 pieces $100 | 75 pieces $150.00
Choose from Petite Ham biscuits, mustard dijon | Petite Honey butter chicken biscuits

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Cold Party Platters

Platters

MARINATED BEEF TENDERLOIN TRAY

Minimum 25 people $12.50 pp Served MR

Thinly sliced roast beef, french bread, mini croissants, creamy horseradish & dijon mustard.

SMOKED SALMON CANAPE

25 pieces $65.00 | 50 pieces $125.00

Smoked salmon, lemon dill cream cheese, cucumber, capers, dill on seasoned baguette

PETITE ANTIPASTO SKEWERS

50 pieces $89.50 | 75 pieces $134.50

Cheese tortellini, salami, grape tomato, imported olive, roasted garlic parmesan

BISTRO REUBEN TRAY

Minimum 20 people $12.95 pp

Premium deli corn beef, sauerkraut, swiss cheese, barble pumpernickel bread & bagels, house thousand island, relishes

MEDITERRANEAN TORTELLINI SHOOTERS

50 Shooters $100.00 | 75 Shooters $150.00

Cheese tortellini, olive oil, greek seasoning, capers, artichokes, black olives & feta cheese

TUSCAN TORTELLINI SHOOTERS

50 Shooters $100.00 | 75 Shooters $150.00

Cheese tortellini, olive oil, tuscan seasonings, tri-color toatoes, basil, parmesan

SHRIMP COCKTAIL SHOOTERS

50 pieces $150.00 | 75 pieces $225.00

Individual tail on shrimp, bloody mary cocktail sauce, celery, lemon

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Hot Hors D'Oeuvres

Buffet Style

COCKTAIL MEATBALLS

Sm (10-12) $48.00| Reg (20-24) $96.00| Lg (48-50) $198.00
Choose Marinara, Asian, or Bourbon BBQ

ALL AMERICAN BITES

A & F Signature

Minimum 100 people $225.00
Assorted mini cheeseburgers, mini hot dog filo bites, & pulled pork BBQ sliders

WINGS, WINGS, WINGS

50 pieces 100.00 | 75 pieces 150.00
Buffalo, BBQ, roasted garlic, parmesan, honey bbq, or naked. ranch or blue cheese

SESAME CHICKEN SKEWERS

50 pieces 100.00 | 75 pieces 150.00
Tender chicken breast threaded on small skewers & marinated in Asian sesame sauce

STEAMED PORK POT STICKERS

50 pieces $75.00 | 75 pieces $112.50
Pork pot stickers, ponzu sauce & scallions

GRILLED ASIAN SHRIMP SKEWERS

50 pieces $125.00 | 75 pieces $187.50
Seared & Marinated soy ginger shrimp, parsley & tuxedo sesame seeds