

*Prosper, McKinney, Frisco  
& Surrounding Areas*



*Dallas, & Surrounding  
Areas*

**469-466-2002**

*Serving all of Dallas & Surrounding Areas*

## **Hors D'Oeuvres Menu**

**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 guarantee pricing after signing of contract and deposit

\*Full Package pricing include Delivery, Set-Up. (Basic white plating: appetizer plates. Flatware: appetizer or salad, and Water goblets if ordering beverages) Price does not include the Full-service event fee. Full Service is available including Buffet Servers, set-up, & clean-up for a 20% Event service fee. We can also provide linens, centerpieces, upgraded plating, Executive Staff and a full bar for additional charge.

**Prices are for Drop off price with disposable ware**



## ***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 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 with 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**

Carolina gourmet 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.



## *Small Bites Packages:*

**Six Choices**      \$21.95

Choose 3 of A and 3 of B

**Eight Choices**      \$27.95

Choose 4 of A and 4 of B

**Ten Choices**      \$30.95

Choose 5 of A and 5 of B

## *Hors D'Oeuvres Packages:*

**Budget Friendly**    \$10.00 Select 3 Appetizers Marked with an A

**The Petite**      \$16.00

Select 4-hors d'oeuvres

**The Bronze**      \$19.50

Select 5-hors d'oeuvres

**The Silver**      \$24.95

Select 4-hors d'oeuvres, Party dessert selection

**The Gold**      \$29.95

Select 1 display, 4-hors d'oeuvres, party dessert selection, iced tea/lemonade

**The Platinum**      \$44.95

1 display, 6-hors d'oeuvres, 1 party dessert selection and our Summer Beverage Station

**The Diamond**      \$64.95

2 displays, 1 Dip, 6-hors d'oeuvres, 1 ultimate desserts selection and our Summer Beverage Station



## ***Small Bites Menu***

\*Counts as two choices

### **Selection A**

**Seasonal Fruit platter**

**Vegetable Crudités**

**Italian Bruschetta**

*A & F Signature GF*    **Cucumber Primavera Round**  
Fresh sliced cucumber topped with vegetable cream cheese

**Fruit Kabobs with Fruit Dip**

**Cookie platter**

### **Selection B**

*A & F Signature*    **Asian Meatballs**  
Delicate Meatballs in Garlic, Soy, Ginger & Sesame Seeds

*A & F Signature*    **Heart Healthy Chicken Salad Tartlet**  
Grilled Chicken breast, Red Grapes, Olive Oil Mayo, Slivered Almonds & Seasonings

*GF*    **\*Shrimp Cocktail Shots**

**Domestic Cheese & Crackers**

*A & F Signature*    **\*Smoked Salmon Canapés**  
With cream cheese, Capers, on toast rounds

**Assorted Brownie Platter**

**Chocolate Covered Banana Bites with Sea Salt & Nuts**



## **Hors D 'Oeuvres:**

### **Seafood Hors D'oeuvres**

#### **☞ Shrimp Cocktail Shots (A)**

1 Jumbo tail on Shrimp nestled in Bloody Mary Cocktail Sauce.

#### **☞ Baha Shrimp Shooters**

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

#### ***A & F Signature* Smoked Salmon Canapés (A)**

Premium Atlantic Salmon, Lemon Dill Cream Cheese, Capers, and Cucumber on Seasoned Baguette

#### ***A & F Signature* Firecracker Shrimp**

Our Breaded Popcorn Shrimp Drizzled with our Sweet Chili sauce

#### **\*Seared Ahi Tuna**

On crispy wontons. Topped with Scallions, Pickled Ginger & Asian Drizzle

#### **\*Coastal Lump Baby Crab Cakes w/Sriracha Aioli**

#### **Stuffed Baked Clams w/ Spicy Aioli (A)**

#### ***A & F Signature* ☞ Ahi Tuna Tartar Tacos**

Ahi Tuna, Ginger, Jalapeno, Cilantro, Taco Shells, Micro Greens, Soy Sauce

### **Beef Hors D'oeuvres**

#### **Angus Beef Carpaccio**

Thin Espresso and Cracked Peppercorn Beef Tartar on Crostini's drizzled with Balsamic Glaze

#### **\*Black Angus Sliders**

Served with a chili relish

#### ***A & F Signature* Cocktail Meatballs (Vegan Option) (A)**

Choose Italian Marinara, Asian, or Bourbon

#### ***A & F Signature* Italian Meatball Sliders (Vegan Option) (A)**

Italian Meatballs, House Marinara and Parm Cheese.

#### **Portobello Steak Bruschetta**

Seared MR

#### **Tenderloin Crostini's**

Tender shaved Filet, Dijon mustard, Horseradish Crema



## **Poultry Hors D'oeuvres**

### ***GF* South West Chicken Salad (A)**

In a Tortilla cup with Pico

### ***GF* Chicken Satay Skewers**

With Thai Peanut Sauce.

### **Mediterranean Tartlet (A)**

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

### ***A & F Signature* Heart Healthy Chicken Salad Tartlet (A)**

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

### ***A & F Signature* Bistro Chicken Salad on Endive**

### ***GF* Sesame Chicken Skewers**

Tender Chicken Threaded on small skewers & Marinated in Asian Sesame Sauce

### **Chicken Lollipops**

Breaded Chicken Breast, Sesame Seeds, Dipping Sauce

### ***A & F Signature* *GF* Roasted Pineapple Chipotle Glazed Chicken Skewers**

Delicious and tender skewers of Chicken glazed with our House Roasted Pineapple Chipotle sauce

## **Pork Hors D'Oeuvres**

### ***GF* Prosciutto & Melon on skewers**

### **Slow Roasted Pork Sliders**

Served with Country Cajun Slaw

### **Petit Ham Biscuits**

### ***A & F Signature* Prosciutto & Fig Jam Crostini's**

Herb Crusted Baguette topped with Italian Prosciutto & Fig Jam

### ***A & F Signature* Prosciutto, Tomato & Pesto Crostini's**

Fresh Tri-Color Baby Tomatoes, Pesto, Ricotta, Basil & Petite Prosciutto Roses & Castelvetrano Olives

### ***A & F Signature* Prosciutto and Ricotta Crostini with Honey**

Fresh prosciutto and ricotta cheese on a crostini with arugula & drizzled honey

### ***GF* \*Prosciutto Wrapped Jumbo Asparagus**



## **Vegan/Vegetarian or Vegetable Hors D'Oeuvres**

### **Bruschetta (A)**

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

### *☞* **Champagne Caesar Salads (A)**

Fresh Romaine, parmesan, garlic croutons and Creamy Caesar Dressing in mini champagne glass or Mini Dessert Glass

### *A & F Signature* **Tri-Colored Pesto Tea Sandwiches**

Mini sandwich triangles filled with Pesto, Tapenade, & Roasted Red Pepper Pesto

### *☞* **Grape Tomato Caprese**

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

### *A & F Signature* *☞* **Cucumber Primavera Round (A)**

Fresh sliced cucumber topped with vegetable cream cheese

### *A & F Signature* **Black Eyed Pea Cakes or Black Bean Cakes**

Crispy Pan Fried cakes served with our "Southern Salsa" , Served on Corn tortilla

### *☞* **Roasted Red Pepper Hummus Shooters**

Flavorful Hummus with our signature vegetable chip dippers

### **Maple Butternut Squash Crostini**

Perfectly Sauted mushrooms, shallots, fresh herbs, whipped goat cheese and crispy, salted sage

### *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.

### *A & F Signature* **Braised Collard Green Wontons**

Slow simmered Collard Greens with bacon and a touch of spice

### **Vegetable Crudit  Tray (A)**

With Ranch dip

### **Seasonal Fruit Tray (A)**

### **Finger Sandwich Trio (A)**

Choose 3! Mini Tuna Salad, Ham & Cheese, Egg Salad, Chicken Salad, Pimento Cheese, Tomato Sammie!

\* serves as 2 choices or a 2.00 pp surcharge



## **Soup Shooters**

**Chilled Cucumber & Avocado Soup**

**Yellow and Red Tomato Gazpacho**

*A & F Signature* **Fresh Bean Soup with Pancetta relish (A)**

**\*Tomato Soup Shooters w/ Grilled Cheese Triangles**

**Chicken Tortilla w/ Tri Color Tortillas**

## **Dips:**

**7 Layer Bean Dip**

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

*A & F Signature* **White Bean Dip w/ Crumbled Bacon (A)**

Our Special Blend of 3 Beans, Slow Cooked to perfection

*A & F Signature* **\*Hot Spinach and Artichoke Dip**

Our Famous Blend of 4 Cheeses, Fresh Artichoke hearts and Fresh Spinach. Served with Tortilla Chips

**Buffalo Chicken Dip**

served with Bread Bites and Flat Bread

## **Displays:**

**Baked Brie En Croute'**

Enclosed in Filo Dough Topped with Toasted Walnuts and Red Raspberry Jam

**\*Savory Baked Brie En Croute' Tri Fecta**

3 Brie En croute'! Pesto & Sun Dried Tomato, Roasted Vegetable, Salmon & Dill  
\$3.00 Supplement

**Seasonal Fruit Display**

**Deli Display**

3 Meats, 3 Cheeses, Tomato, Lettuce, Fresh Bread, and Condiments

**Vegetable Crudités'**

Fresh crisp seasonal vegetables with a French onion or Ranch dip art display

**\*Italian Antipasto Display** \$4.00 Supplement

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

**\*Jumbo Shrimp Cocktail display** \$6.00 Supplement





## ***Dessert Packages:***

### **Cake Dessert Package**

\$9.00 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**



## **Ambrosia & Fig Catering**

### **Dessert Bites:**

#### **Mini Selection**

**\$2.75**

Brownies & Cookies

#### **Party Selection**

**\$3.95**

Brownies, Assorted Cookies & Bars

#### **Upgraded Selection**

**\$5.50**

Assorted Brownies, Assorted Cookies, 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 Chocolate Covered  
Banana Bites

### **Coffee Service**

96 oz to go Coffee Boxes 24.99/ Hot Air pots 1.00 pp (full-service catering only)

Decaf, Regular, Hazelnut, French Vanilla



## **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)	\$4.00
Imported Beer (Bottle)	\$4.50
Wine by the Glass	\$5.00
Champagne by the glass	\$5.00
Select CG House Wine	\$19.99 per (750)bottle
Merlot, Chardonnay, Pino Grigio, Cabernet Sauvignon, Wine Makers Blend 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)



## **Platters for a Crowd**

### **Cold Party Platters:**

#### **Fresh Fruit Trays**

Small (8-12) 39.95      Regular (18-25) 54.95      Large (40-50) 108.00  
Bite Size pieces of seasonal fresh fruits.

#### **Fruit & Cheese Tray**

Small (8-12) 49.95      Regular (18-25) 74.95      Large (40-50) 148.00

#### **Seasonal Fruit & Cheese Display (Centerpiece)**

Minimum 40 guests      4.95 pp

An exquisite piece of Art inspired by one of our Chefs!      Domestic & Imported Cheese, Nuts, Dried Fruits, and Seasonal Fresh Fruits, Assorted Crackers

#### ***A & F Signature*      The Artisan Charcuterie Board**

Minimum 50 guests      19.95 pp

Elegant or Rustic Design this is a creative work of Art!      Domestic, Imported and Artisan Cheese, Cured Italian Meats, Deli Meats, Fruit, Dried Fruit, Nuts, Gourmet Olives, Fig Jam, Stone Ground Mustard, Assorted Artisan Breads, Crackers, & Bread Sticks.      2 baked Brie En Croute is the Showcase.

#### **Fruit Kabobs      18.50 per dozen**

Assorted Cheese & Fruit on a decorative Club Frill

#### **Southern Traditions**

50 Pieces 100.00 / 75 pieces 150.00

Petite Biscuits with Mustard Dijon Sauce & Country Ham

#### **Party Tea Sandwiches**

50 Pieces 39.50 / 75 Pieces 59.50

Triangle Tea Sandwiches on White Bread with Roasted Red Pepper Spread, Cucumbers & Ranch, Tomato & Mayo, & Ham Sammies.

#### **Extra Large Deviled Eggs**

Minimum 2 Dozen      24.00 per dozen

Choose Classic, Smokey Paprika, Pesto, Roasted Red Pepper, or Caviar and Parsley

#### **Roasted Vegetable Display**

Small (15) 64.95      Medium (25) 108.25      Large (50) 210.00

Roasted & Grilled Onions, Peppers, Zucchini, Squash, & Eggplant Served with Stone Ground Mustard & Assorted Crackers.



### **Marinated Beef Tenderloin Tray**

Minimum 15 People 12.50 per person

Roasted Beef, thinly sliced, French Bread, Mini Croissants with Creamy Horseradish & Dijon Mustard,  
Served - Medium

### *A & F Signature* **Smoked Salmon Canape**

12 Pieces 42.00 / 25 Pieces 84.50 / 50 Pieces 175.00

Premium Atlantic Smoked Salmon with Lemon Dill Cream Cheese, Cucumber, Capers & Fresh Dill on  
Seasoned Baked Baguette.

### **Elegant Canape's Trio**

50 Pieces 200.00 / 75 Pieces 300.00

Savory Handmade Shells & Miniature Waffle Cones filled with Smoked Salmon, Crab, & Marinated  
Artichokes and Cheese.

### *A & F Signature* **Bistro Reuben Tray**

Minimum 15 People 12.95 per person

Premium Deli Corn Beef, Organic Sauerkraut, Swiss Cheese & Marble & Pumpernickel Sliced Bread.  
Served with House Thousand Island Sauce and relishes

### *A & F Signature* **Mediterranean Tortellini Shooters**

50 Shooters 100.00 / 75 Shooters 150.00

Cheese Tortellini Shooters marinated in Olive Oil & Greek Seasoning, Capers, Artichokes, Black Olives,  
and Feta Cheese.

### *A & F Signature* **Tuscan Tortellini Shooters**

50 Shooters 100.00 / 75 Shooters 150.00

Cheese Tortellini Shooters marinated in Olive Oil & Tuscan Seasonings with Tri-Color Tomatoes, Basil, &  
Parmesan Cheese.

### *A & F Signature* **Wine Braised Short Ribs**

50 Shooters 150.00 / 75 Shooters 225.00

Chianti Braised Short Ribs, Yellow Corn Grits, & Sautéed Spinach in a Shot Glass.

### **Petiti Antipasto Skewers**

50 Pieces 89.50 / 75 Pieces 134.50

Cheese Tortellini, Salami, Grape Tomato, Kalamata Olive, Brushed with Roasted Garlic Parmesan  
dressing.

### **Mini Bahn Mi Sandwiches**

50 Sandwiches 125.00 / 75 Sandwiches 187.50

Braised Asian Pork with Asian Slaw.



### **Prosciutto & Fig Jam Crostini's**

50 pieces 125.50 / 75 pieces 187.50

Herb Toasted Baguette topped with Italian Prosciutto, Fig Jam, & Micro Greens.

### **Seared Ahi Tuna**

50 pieces 125.50 / 75 pieces 187.50

Seared Sesame Ahi Tuna on Crispy Wontons. Topped with Scallions, Pickled Ginger, & Asian Drizzle

### **Shrimp Cocktail Shooters**

50 pieces 150.00 / 75 pieces 225.00

1 Jumbo, tail on Shrimp nestled in our Bloody Mary Cocktail Sauce & Garnished with Celery.

### *A & F Signature* **Baja Shrimp Shooters**

50 pieces 175.00 / 75 pieces 250.00

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

## ***Hot Hors D'Oeuvres Buffet Style:***

### **Cocktail Meatballs**

Small (10-12) 48.00    Regular (20-24) 96.00    Large (48-50) 198.00

Choose from Italian, Turkey, or Beef & Marinara, Asian, or Bourbon Sauce.

### *A & F Signature* **Lamb Lollipops**

25 Pieces 99.50 / 50 Pieces 198.50

Succulent Frenched Lamb with Mint Sauce.    Choose Rosemary, Sea Salt & Olive Oil

### **All American Bites**

Minimum 100 People    225.00

Assorted Mini Bites of Cheeseburgers, Hot Dogs, & Pulled Pork BBQ

### **Wings, Wings, Wings**

50 pieces 100.00 / 75 pieces 150.00

Buffalo, BBQ, Roasted Garlic, Parmesan, Honey BBQ, or Naked.    Served with Ranch or Blue Cheese Dressing.

### **Sesame Chicken Skewers**

50 pieces 100.00 / 75 pieces 150.00

Tender Chicken threaded on small skewers & marinated in Asian Sesame Sauce.



*A & F Signature* of **Roasted Pineapple Chipotle Glazed Chicken Skewers**

50 pieces 125.00 / 75 pieces 187.50

Delicious and tender skewers of Chicken glazed with our House Roasted Pineapple Chipotle sauce

**Steamed Pork Pot Stickers**

50 pieces 75.00 / 75 pieces 112.50

Served with Ponzu Sauce & Scallions

**Charleston Petite Crab Cakes**

50 pieces 150.00 / 75 pieces 225.00

Served on a bed of lettuce with Sriracha Aioli.

**Grilled Asian Shrimp Skewers**

50 pieces 125.00 / 75 pieces 187.50

Wild Caught Shrimp Marinated in a Soy Ginger Sauce and Garnished with Parsley & Sesame Seed.

**Ask about our Signature Themed Parties!**