

Ambrosial  
GOURMET CATERING

# Main Course

# Menu



Salad | Main Course | Dessert



A m b r o s i a l

# Menu 1

## Salad

Tossed Green Salad

## Main Course

Festival Rice

Roasted Potatoes with Herbs

Cajun Rotisserie Chicken with Cranberry Sauce

Pan Seared Basa with Creamy Cappers Sauce

*ambrosial*

**\$60.00**



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# Menu 2

## Salad

Chef Green Salad  
Peach Vinaigrette

## Main Course

Fragrant Vegetable Thyme Rice  
Creamy Penne Pasta Primavera  
Garlic Butter Sauté Vegetables  
Rosemary Lemon Chicken  
Baked Local Salmon with Smokey Creole Sauce

**\$80.00**



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# Menu 3

## Salad

Chopped Green Salad  
Trini Potato Salad

## Main Course

Tomato Garlic Spanish Rice  
Macaroni Pie/ Beef Lasagna  
Mexican Black Beans Stew  
Mango BBQ Chicken  
Fried Basa with Tartar Sauce

## Desert

Assorted Cupcakes

**\$110.00**



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# Menu 4

## Salad

Lettuce Radish Mixed Salad  
Penne Pasta with  
Roasted Vegetable Salad

## Main Course

Carrot Corn Rice  
Stew Coconut Pigeon Peas  
Potato Au Gratin  
Roasted Peri Peri Chicken  
Olive Tapenade Basa with Creamy  
Dill Butter Sauce

## Desert

Assorted Cupcakes  
Homemade Country Ice Cream

\$125.00



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# Menu 5

## Salad

- Salad Bar (tossed lettuce, shredded carrots, roasted corn, marinated tomatoes, slice cucumbers, Marinated olives, feta cheese, thousand island dressing and peach vinaigrette)
- Lemon Herb Couscous Salad
- Broccoli Apple Salad

## Main Course

- Mediterranean Rice Pilaf
- Eggplant Parmesan
- Rosemary infused Olive Roasted Vegetables
- Seared Mahi Mahi with Lemon Garlic Butter Sauce
- Spinach and Goat Cheese Stuffed Chicken Breast with Mushroom Sauce

## Live Carving Station:

Slow Roast Leg of Lamb with Yogurt Mint Sauce

## Desert

- Crème Caramel
- Red Velvet Trifle Cups
- Assorted Eclairs

**\$260.00**



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