



Baby and Bridal Showers

A truly memorable experience awaits you and your guests when you celebrate life's milestones at Ambrosia Weddings and Events. Our facility provides an atmosphere of comfort and elegance, enhanced by superb cuisine and attentive service.

We understand how important your celebration is, and will assist you from the initial planning stages through the execution how of your event to ensure that every detail is catered to.

Your shower package at Ambrosia includes:

- ◇ Elegant room rental for three hours
- ◇ White or ivory linens for guest tables
- ◇ Choice of color napkin to coordinate with your theme
- ◇ Skirted gift and cake tables
- ◇ Stage and loveseat for guest of honor
- ◇ Complimentary cake cutting
- ◇ Complete staff and event day coordinator
- ◇ Convenient, free parking for your guests
- ◇ Bar service available for an additional fee

2 Washington Street, Route 1, Foxboro, MA 02035
508-668-7200
www.ambrosiaweddings.com

Hors d'oeuvres

Prices based on 100 and 50 piece trays

Shrimp Cocktail <i>Poached in pickling spices, lemon and chardonnay. Served on ice with horseradish cocktail sauce and lemon wedges.</i>	\$300/ 175
Caprice Skewers <i>Fresh mozzarella balls skewered with grape tomatoes & fresh basil. Drizzled with sweet balsamic glaze</i>	\$160/190
Scallops Wrapped in Bacon <i>Sea scallops wrapped in applewood smoked bacon. Glazed with maple syrup.</i>	\$260/150
Coconut Shrimp <i>Coated in sweet shredded coconut and deep fried to golden brown. Served with spicy pineapple salsa.</i>	\$300/180
Stuffed Mushrooms <i>With sherry, tarragon duxelle. Topped with parmesan cheese.</i>	\$150/85
Mini Spanakopita <i>Spinach and feta cheese wrapped in phyllo; brushed with butter and baked to golden brown. Served with tzatziki sauce.</i>	\$180/100
Potato Latkes <i>Yukon Gold potatoes and Vidalia onions pan fried and served with sour cream and apple sauce.</i>	\$160/90
Smoked Salmon Display <i>Canadian smoked salmon garnished with capers, minced red onion, diced tomato, egg yolks and egg whites, chopped pickles and fresh lemon. Served with mini bagels and cream cheeses</i>	\$260 (serves 50)
Vegetable Crudite with Dips	\$4 pp
Assorted Imported and Domestic Cheeses and Crackers	\$4 pp
Seasonal Sliced Fresh Fruit and Berries	\$4 pp

Breakfast and Brunch

Breakfast Buffet

\$19.95 per guest

Seasonal fresh Fruit and Berries
Assorted Muffins and Danish
Scrambled Eggs
Applewood Smoked Bacon and Sausage
Cottage Fried Potatoes
Bagels
with plain and chive cream cheese
Orange, Grapefruit and Cranberry Juice
Coffee, Decaffeinated and Tea

Brunch Buffet

\$23.95 per guest

Includes all of the items on the Breakfast Buffet, plus:

Ambrosia Mixed Green Salad or Kale Caesar Salad
Served with rolls and butter

Choice of one of the following entrees:
(select 2 for an additional \$3)

Baked New England Cod

Fresh native cod topped with herbed Ritz cracker crumbs, then baked in white wine and butter

Pasta Primavera Alfredo, with or without Chicken

Sauteed Boneless Breast of Chicken:

***Supreme:** white wine, chicken cream sauce*

***Ambrosia:** white wine cream sauce, artichokes, roasted red peppers and broccoli*

***Pesto Cream:** supreme sauce with basil pesto*

***Picatta:** lemon and capers*

***Marsala:** mushroom, Marsala wine sauce*

***Dijon Mustard:** Dijon and white mustard cream sauce*

***Pineapple Mango Salsa:** with tri-colored peppers, Vidalia onion, tomatoes and lime juice
*(served with char-broiled chicken breast)**

Grilled Filet of Salmon (+\$3)

Seasoned with sea salt and cracked black pepper, charbroiled and topped with lemon, caper sauce

Marinated Grilled Steak Tips (+ \$4)

Breakfast and Brunch Enhancements

Eggs Benedict with Hollandaise Sauce	\$3
Challah Bread French Toast with Maple Syrup	\$3
Buttermilk Pancakes with Maple Syrup	\$2.50
Blueberry Pancakes with Blueberry Maple Syrup	\$3
Chocolate Chip Pancakes with Chocolate Maple Syrup	\$3
Omelette Station	\$8

onions, peppers, mushrooms, broccoli, tomatoes, jalapeno peppers, bacon, ham, roasted chicken, chorizo, cheddar, American and Swiss Cheese

Lunch

Finger Sandwich Buffet **\$19.95 per guest**

Garnished with lettuce and tomato. Served with condiments on side.

Select two:

**Roasted Turkey Breast, Roasted Top Round of Beef,
Sliced Roasted Boneless Breast of Chicken,
Baked Virginia Ham,
Poached Chicken Salad, Egg Salad, Tuna Salad**

Choice of :

American, Cheddar, Swiss or Provolone Cheese

Specialty Sandwiches

Select one:

Turkey, Bacon Avocado

with alfalfa sprouts, sliced tomato, sage aioli

Roasted Top Round of Beef

horseradish mayonnaise, roasted red peppers, lettuce and tomato

Grilled Balsamic Breast of Chicken

with caramelized Vidalia onions, artichoke aioli, lettuce and tomato

Roasted Chicken Salad

with sage aioli, raisins and spiced candied walnuts

Served with :

***Greek Pasta Salad, Homemade Truffled Potato Chips
Iced Tea and Lemonade***

Lunch

Hot Lunch Buffet

\$23.95 per guest

Mixed Green Salad or Kale Caesar Salad

Served with rolls and butter

Choice of 1 pasta :

Penne Marinara, Alfredo or Primavera

Choice of 2 of the following entrees:

(select 3 for an additional \$3)

Baked New England Cod

Fresh native cod topped with herbed Ritz butter cracker crumbs then baked in white wine and butter

Pasta Primavera Alfredo, with or without Chicken

Sliced Roast Top Sirloin of Beef au jus

Sauteed Boneless Breast of Chicken:

Supreme: white wine, chicken cream sauce

Ambrosia: white wine cream sauce, artichokes, roasted red peppers and broccoli

Pesto Cream: supreme sauce with basil pesto

Picatta: lemon and capers

Marsala: mushroom, Marsala wine sauce

Dijon Mustard: Dijon and white mustard cream sauce

Pineapple Mango Salsa: with tri-colored peppers, Vidalia onion, tomatoes and lime juice —served with char-broiled chicken breast

Grilled Filet of Salmon (+\$3)

Seasoned with sea salt and cracked black pepper, charbroiled and topped with lemon, caper sauce

Marinated Grilled Steak Tips (+\$3)

Starch

(select 1)

Olive and Mint Rice Pilaf

*white rice, quinoa and lentils
baked in herbed vegetable stock
with sweet onions peppers and spices*

Roasted Red Potatoes

with Rosemary

Roasted Greek Potatoes

with lemon juice and oregano

Vegetable

(select 1)

Steamed Broccoli

with herbed butter

Green Beans Almandine

Sauteed Summer Squash

with Garlic and Tomatoes

Maple Glazed Baby Carrots

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Beverages

Iced Tea Station	\$4 pp
Lemonade Station	\$4 pp
Mimosa Punch Bowl	\$7 pp
Fruit Punch Bowl	\$4 pp
Butler Passed Bloody Mary's	\$5 pp
Butler Passed Mimosa's	\$4 pp
Pitchers of Soda	\$10.00/pitcher
House Wines <i>Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Merlot, Cabernet</i>	\$22 / bottle
Bar Setup Fee <i>Cash and open bar options are available.</i>	\$75.00

Additional Information

Food and Beverage Minimum:

All shower packages are based on a minimum of 35 guests and a food minimum of \$750.00. Inquire with our sales office regarding availability for smaller parties.

Prices:

Prices are subject to a 20% administrative fee and 7% state and local tax.

Deposit and Payment:

A deposit of \$500.00 is required to secure a date and time. The deposit is deducted from the final bill. Full payment is due 5 days in advance of the function based on the guarantee. Final payments may be made in the form of cash or money order.

Room Assignments:

Room assignments are based on the anticipated number of guests. We reserve the right to assign another space should the actual guest count dictate a change.

Dietary Restrictions:

Please inform us of any dietary restrictions or food allergies 7 days prior to your event.