
COCKTAIL RECEPTION

STANDARD HORS D'OEUVRES

Assortment of all the following, circulated for 1 hour

Beef Wellington
Stuffed Mushrooms
Breaded Shrimp
Mushroom and Asiago Canapés
Mini Rice Balls
Mini Pizzette
Vegetarian Spring Rolls

UPGRADE HORS D'OEUVRES

*Choice of 3 only of the following, circulated for 1 hour
Additional fee to add standard hors d'oeuvres*

Crab Cakes
with Salsa Rosa
Crepe
stuffed with smoked salmon and peppers
Figs wrapped in Prosciutto
seasonal
Lamb Chops
pommery glazed
Smoked Salmon
on a crostini with red onion
Smoked Salmon
pinwheels

COCKTAILS ARE BARTENDERS CHOICE AND ARE CIRCULATED WITH HORS D'OEUVRES FOR 1 HOUR

BUFFET STYLE RECEPTION

STANDARD ANTIPASTO BAR

Bean and Tuna Salad
Bruschetta, Focaccia, Pizza, Quiche
Caprese Salad
Cheese Platters [assorted]
Chickpea Salad
Coldcut Platters [assorted]
Grilled Vegetables [zucchini, eggplant, red/yellow peppers]
Hors D'oeuvres Platters
Olives, Artichokes, Sundried Tomato, Mushrooms [marinated]
Parmigiano Baked Polenta
Sausage [sautéed in vermouth]
Tomato and Cucumber Salad
Terrace Ticklers [chef's choice of 2 hot dishes]

DELUXE ANTIPASTO BAR

includes all items from Standard Antipasto Bar in addition to the following items

Fish Salad
Fried Fish [shrimp, calamari, scallops]
Sautéed Mussels and Clams [tomato sauce]
Shrimp Cocktail
Smoked Salmon
Zuppa di Pesce [shrimp, calamari, scallops, crab legs]

ADDITIONAL FEES

Lobster Tails \$5.00 more per person

ANTIPASTO STATIONS ARE BUFFET STYLE FOR 1 HOUR

BEVERAGE STATION

Martini Bar with Ice Luge

chocolate, apple, cosmo, classic

Grappa Station

Imported Beer Station

Heineken and Corona

Wine and Beer Station

house wine and domestic beer (corona and heineken)

Prosecco with Berries

BARS OPEN AT 5:00PM. BEVERAGE STATIONS ARE RECOMMENDED FOR EVENTS WITH AN EARLIER START TIME. BEVERAGE STATIONS ARE FOR 1 HOUR. SOFT DRINK AND WATER BAR INCLUDED.

APPETIZERS

COLD

Deluxe

Marinated oyster and shitake mushrooms, three grilled shrimp, tomato caprese, peppers, polenta

Napoleon

Grilled eggplant, tomato and fior di latte tower with basil dressing

Rustic

Prosciutto, cantaloupe, grilled zucchini and eggplant, olives, artichokes, bocconcini, marinated tomato, bruschetta

Seaside

Prosciutto, grilled zucchini and eggplant, seafood salad, olives, artichokes, bocconcini, marinated tomato, bruschetta

Shrimp cocktail

Five perfectly boiled shrimp, married with a delicious cocktail sauce, served in a champagne glass

APPETIZERS

HOT

Crepe

stuffed seafood served with a light cream sauce

stuffed with brie served with an artichoke cream sauce

Eggplant

stuffed with ricotta cheese and spinach

Phyllo

stuffed with mushrooms, leeks and goat cheese with a light cream sauce

SOUP AND SALAD

SOUP

french served

Butternut Squash
Caldo Verde
Clam Chowder
Cream of Asparagus, Broccoli or Mushroom
Ginger Carrot Soup
Minestrone
Potato & Leek
Shrimp or Lobster Bisque
Stracciattella

SALAD

Ambassador House

Romaine, green leaf, radicchio, shredded carrots, in honey balsamic vinaigrette

Caesar

Romaine lettuce with croutons, lemon juice, olive oil, freshly chopped garlic, grated parmesan cheese and bacon bits

Greek

Romaine lettuce, feta cheese, olives, tomatoes, onions

Warm Mushroom & Goat Cheese Salad

Mixed greens with warm mushrooms and goat cheese

PASTA

Rose (option alla vodka) tomato or cream sauce

Agnelotti

stuffed with cheese

Cannelloni

meat or cheese

Casarecce

with porcini mushrooms

Crepes

stuffed with asparagus and ricotta

stuffed with seafood

stuffed with spinach and ricotta

Fettuccine

Gnocchi

Lasagna bolognese

with béchamel

Medallions

stuffed with crab or lobster

stuffed with wild mushrooms

Paglia e fieno

Penne

with grilled chicken and mushrooms

Ravioli

meat or cheese

Rigatoni

quattro formaggi

with wild mushrooms

Rotolo

stuffed with spinach and ricotta

Tortellini

meat or cheese

RISOTTO

Risotto

Quattro formaggi [four cheese]

with artichokes and shrimp

with asparagus

with peppers and sausage

with porcini and champagne

with scallops, shrimp and grilled vegetable puree

with truffle oil and prosecco

with wild mushrooms

with zucchini & their flowers- available only in summer

with saffron and mushrooms [Milanese]

ENTRÉE

RED MEAT

Cooked medium, medium-rare, medium-well or well-done

In a red wine demi glaze, peppercorn or cognac sauce or gravy

Beef tenderloin, 4oz or 6oz

stuffed with black olives sundried tomatoes and artichokes

pan seared, with a portobello mushroom cap

Filet mignon, 4oz or 6oz

wrapped in bacon with sautéed onions and mushrooms

Prime Rib, 4oz or 6oz

in gravy with horseradish

Steak, 6oz

Rib-Eye

NY Striploin

POULTRY

Chicken, 4oz or 8oz

rosemary crusted

topped with artichokes and mushrooms [bosciola] grilled with lemon sauce

stuffed with pear/bread stuffing

stuffed with peppers and asiago

with a parmiggiano cream sauce

wrapped in prosciutto

stuffed with ham and cheese [cordon bleu]

topped with tomato, grilled eggplant and

bocconcini [sorrentino]

Cornish hen, half

stuffed with risotto

Turkey breast, 6oz

breaded with melted asiago

Kabobs, 3oz [1 piece or 2]

chicken, red peppers, mushrooms, onions

lamb, red peppers, mushrooms, onions

Lamb rack [2 bone or 4 bone]

pommery glazed

Veal chop, 8oz

frenched, offered in provimi

Veal, 3oz

marsala sauce [marsala]

mushroom sauce [scaloppini]

topped with tomato, grilled eggplant and

bocconcini [sorrentino]

ALL ENTREES ARE SERVED WITH SEASONAL VEGETABLES AND ROASTED POTATOES

SEAFOOD

Filet of sole, 6oz

breaded

lightly floured with parsley and flash fried, lemon wedge on the side

Fish platter deluxe

shrimp, calamari, scallops, clams, mussels, king crab legs, lobster tails, in a tomato broth or a white wine garlic sauce

Fish platter fried

shrimp, calamari, scallops, served with lemon wedges and sauce

Fish platter regular

shrimp, calamari, scallops, mussels, king crab legs, in a tomato broth or a white wine garlic sauce

Halibut, 3oz or 6oz

pan seared with herb butter

Lobster Tail Gratiné, 3oz

in a lemon, white wine sauce

Scallops

2 sauteed [10/12]

Seabass, 3oz or 6oz

cornmeal crusted

Shrimp

three grilled on a skewer, scallops optional

Shrimp Jumbo

2 sauteed [8/12]

Swordfish, 3oz or 6oz

sauteed with a salmorilio sauce or tomato salsa sauce or lemon caper sauce

The Royal Ambassador Event Centre

DESSERT

Apple Blossom

served with caramel and vanilla ice cream

Berries soaked in Dubbonet

topped with a serving of vanilla ice cream in a champagne glass

Brownie (warm)

served with vanilla ice cream

Chocolate Lava Cake (warm)

served with vanilla ice cream

Chocolate Crepes

stuffed with mascarpone cheese and banana topped with chocolate sauce

Crepes

stuffed with vanilla ice cream and topped with a berry sauce

stuffed with chocolate ice cream and topped with a berry sauce

Fruit Shaped Ice Cream

Large [assortment of pear, apple, orange, peach], served in a champagne glass [minimum order 40 people]

Fruit Shaped Ice Cream

Assortment of 3 mini fruits [walnut, strawberry, pear], served in a champagne glass [minimum order 40 people]

Pastries

Assorted, served center of table

Phyllo Pastry

stuffed with apples and cinnamon, served with vanilla ice cream, drizzled with chocolate

stuffed with bananas, served with vanilla ice cream and drizzled with chocolate

Sorbet [Intermezzo 1oz]

lemon

Sorbet in Shell

choose 1 of the following flavors: mango, lemon, orange

Tartufo

blend of chocolate and vanilla served in a champagne glass with whipped cream and a mint leaf

Waffle Basket

served with berries and vanilla ice cream

Waffle Belgium

served with vanilla ice cream and topped with a berry sauce

PLEASE NOTE THAT DESSERTS ARE SERVED WITH COFFEE AND TEA

The Royal Ambassador Event Centre

LATE NIGHT STATIONS

Portuguese Style Seafood Buffet

- Baby Boy Lobster
- Clams (in a white wine sauce)
- Dungenas Crab
- Fried Calamari and Shrimp
- Mussels (in a spicy onion sauce)
- Shrimp and Cod Patties
- Steamed Calamari and Shrimp
- Portuguese and Italian Pastries (assorted)
- Fruit Platters
- Cakes (variety)
- Ice Sculpture

SAVORY STATIONS

Deli Station

turkey, mortadella, pastrami, corned beef, roast beef stationed with buns, mustard, mayonnaise, pickles

Sliders and Fries

mini hamburgers, sweet potato and yukon gold fries

lettuce/tomatoes/mustard/relish/ketchup/gravy

Porchetta

whole or shoulder carving station with hot peppers, onions and buns

BBQ on the Terrace

lamb, chicken and beef speducci

Oyster Station

with attendant

Pasta Station [1 type of pasta]

choice of three types of sauces [rose, tomato, cream]

Sushi Station

Risotto Station

choice of two types of sauces [mushroom, asparagus, seafood]

Roast Beef Carving Station

stationed with french baguettes, mashed potatoes, gravy and horseradish

Wine and Cheese Bar

assortment of 5 decadent cheeses paired with Pinot Grigio, Riesling, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Chianti

SWEET STATIONS

Chocolate fondue

chocolate fountain with bowls of fruit and marshmallows

Crepe or Waffle station

ice cream, whip cream, sauces and condiments

Ice Cream bar

strawberry, vanilla and chocolate ice cream, waffle baskets, ice cream cones, sauces and condiments

Spanish coffee station

baileys, kahlua, sambuca

Sweet table deluxe

fruit platters, pastries, cakes, ice sculpture

Sweet table standard

fruit platters, cakes and pastries

SAVORY STATIONS CAN BE INDEPENDENT OR IN ADDITION TO BUFFET STYLE RECEPTION (ANTIPASTO BAR) OR PASSED RECEPTION (HORS D'OEUVRES) AND CAN BE ADDED TO A LATE NIGHT STATION.

The Royal Ambassador Event Centre

BAR OPTIONS

STANDARD HOST BAR

Polar Ice Vodka, Beefeater Gin, Wiser's Special Old Rye Whiskey, Ballantyne Scotch, Lambs White Rum, Gaston Cognac (VS), Sambuca Ramazzotti, Stock Sweet Red Vermouth, Molson Canadian, Labatt's Blue, Budweiser, Coors Light, Red wine - Cesari (Quinzano Italia) Lidi Merlot, White wine - Cesari (Quinzano Italia) Essere Venezie Bianco, Champagne toast, Soft Drinks, Juices.

DELUXE HOST BAR

Includes all of the above as well as:

Amaro Ramazzotti, Campari, Grey Goose Vodka, Crown Royal Whiskey, Remy Martin VSOP, Grand Marnier, Bacardi White Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Chivas Regal Scotch, Jack Daniels, Amaretto, Irish Cream, Southern Comfort, Peach Schnapps, Crème de Cacao, Apple Sour Puss, Blue Curacao, White Crème de Menthe, Kahlua, Grappa, Triple Sec, Dry Vermouth, House Champagne, Heineken, Corona.

ADDITIONAL ITEMS:

- Additional bottle upgrades must be purchased under Royal Ambassador Liquor License and are subject to a 20% fee above the LCBO cost.
- Beer upgrades must be purchased under Royal Ambassador Liquor License and are subject to a 10% fee above the Beer Store cost.

BARS OPEN AT 5:00PM AND CLOSE AT 12:30AM. STANDARD AND DELUXE BAR OPTIONS INCLUDE TWO BOTTLES OF WINE PER TABLE, CHAMPAGNE TOAST AND RECEIVING LINE LIQUEURS