



Ambridge Event Center

Hors d'oeuvres

Each platter serves approximately 50

\$90 each selection

Swedish, BBQ, or Sweet and sour meatballs	Teriyaki, BBQ, or Buffalo chicken wings
Greek Dolmas	Pork or vegetable egg rolls
Char sui pork with hot mustard	Mini Quiche
Parmesan artichoke stuffed mushrooms	Pot stickers
Vegetable tray with ranch dip	Seasonal fruit tray, with honey yogurt dip.
Ham and cheese puffs	BBQ lil smokies

\$130 each selection

Lox with cream cheese and capers on crackers	Bacon wrapped scallops
Teriyaki beef finger satay	Baked brie in puff pastry
Chicken satay, teriyaki or peanut sauce	Antipasto platter
Prosciutto wrapped asparagus	Iced prawns with cocktail sauce
Tomato basil bruschetta	Hummus and pita with feta and olives
Imported chesses with dried fruits and crackers	Mini baguette with dijon, ham and brie

Dips

All dips come with crackers, tortilla chips or bread

\$50

Parmesan artichoke	Creamy scallop and bay shrimp with dill
Spinach and water chestnut (cold)	Seven layer bean dip
Cheese fondue with artisan bread	Caramelized onion with crème fraiche
Hot spinach dip with asiago	Roasted red pepper, walnut, garlic

A 20% service charge will be added to all catering prices. 11/10