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AMBROSINO'S SPECIAL EVENTS

Corporate events, Group Gatherings, & Events Looking for Extra Special Attention





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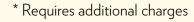
ENTREES

6

- Lemon Chicken
- Chicken Picatta
- Italian Baked Bone-In Chicken
- Italian Fried Chicken
- Chicken Vesuvio
- Chicken Marsala
- Italian Sausage and Peppers with Marinara
- Italian Style Meatballs

- Italian Beef with Rolls
- Eggplant Parmesan
- Pulled Pork BBQ or Plain (gf)
- BBQ Bacon Wrapped Pork Loin (gf)*
- Honey Baked Ham with Sweet Glaze
- Pork Loin with Gravy (Pork or Pineapple and Apricot Glaze) (gf)
- Meat or Cheese Lasagna*





PASTA

- Cheese Tortellini with Marinara Sauce
- Cheese Tortellini with Oil and Garlic Sauce
- Cheese Tortellini with Alfredo Sauce
- Cheese or Meat Ravioli
- Cheese Stuffed Manicotti

- Stuffed Shells with Ricotta Cheese
- Farfalle (Bowtie noodle) with Alfredo Sauce
- Farfalle (Bowtie noodle) with Oil and Garlic Sauce
- Penne with Marinara Sauce
- Rigatoni with Vodka Sauce





- Garlic Roasted Potatoes
- Garlic Mashed Potato
- Whipped Potato





VEGETABLE



- Green Bean Almondine
- Vegetable Medley
- Buttered Corn
- Asparagus *
- Grilled Vegetables *





- Italian Tossed Salad with Homemade Italian Dressing
- Greek Salad
- Caesar Salad
- Tomato, Cucumber and Onion Salad
- Strawberry Poppyseed Spinach Salad *



PRICING

Option 1	Option 2	Option 3	Option 4	Option 5
1 Entree	1 Entrees	2 Entrees	2 Entrees	3 Entrees
Potato/Pasta	Potato	Potato/Pasta	Potato	Potato
Vegetable	Pasta	Vegetable	Pasta	Pasta
Salad	Vegetable	Salad	Vegetable	Vegetable
Assorted Rolls	Salad	Assorted Rolls	Salad	Salad
	Assorted Rolls		Assorted Rolls	Assorted Rolls

\$19 Per Person

\$21 Per Person

\$23 Per Person

\$25 Per Person

\$28 Per Person



- Heavy Duty Plates are provided with all options, upgraded plates are available for additional charges.
- Waitstaff can be provided, four-hour minimum charge at \$150 per server, Ambrosino's will determine how many will be required.
- * Requires additional charges

Price Subject to change without notice



CONTACT

Renee has been in the wedding catering business for over 20 years, starting as a waitress, and working her way up. Today, she runs the Ambrosino's Wedding Experience from start to finish. You can see her at the deli or find her contact information below.

Renee Anderson

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