

We appreciate you considering the Amber Rose for your special event. The staff at Amber Rose understand the importance of choosing the perfect caterer to serve your friends, family or co-workers. We have worked hard to create an exceptional level of service and attention to detail. Listed below you will find some examples of popular Catering selections. Please contact us today to create your menu.

Catering Package A

Choose 1 Entree & 3 Side Items, Salad and Breads

Price Range \$19 per person - \$23 per person depending on menu selections

Amber Rose Cabbage Rolls

Seasoned Beef, Pork and Rice

Lasagna

Layered meat and noodles with homemade marinara topped with mozzarella cheese

Vegetable Lasagna

Layered vegetables and noodles with a cream sauce topped with mozzarella cheese

Pasta Provencal

Ziti noodles tossed with fresh vegetables, olive oil and Romano cheese

Italian Baked Ziti

Ziti noodles tossed with homemade marinara and topped with mozzarella cheese

Cilantro Lime Grilled Chicken

Marinated & Grilled

Cheddar-Jack Chicken

Grilled chicken topped with cheddar-jack cheese, bacon and green onions

Vodka Pasta

Vodka red cream sauce tossed with ziti noodles, fresh herbs and Parmesan

BBQ Chicken Breast

Homemade BBQ sauce over grilled chicken breast

Honey Baked Ham

Sliced Bavarian ham with a honey glaze

Sweet & Spicy Thai Grilled Chicken

Marinated grilled chicken with our Homemade Sweet & Spicy Thai BBQ Sauce

Herb Roasted Pork Loin

Slow cooked topped with demi glaze

Chicken Paprikas

Savory paprika cream sauce atop chicken breast

Catering Package B

Choose 2 Entrees (From A or B)
& 4 Side Items, Salad and Breads

Price Range \$25 per person to \$30 per person
depending on menu selections

Tuscan Chicken

Boneless, skinless chicken breast dusted in Italian bread crumbs, pan seared and topped with Bechamel sauce

Chicken Marsala

Chicken cutlets topped with mushrooms and Marsala wine reduction sauce

Beef Rouladen

Thinly sliced beef stuffed with Amber Rose savory rye bread dressing topped with brown gravy

Chicken Kiev

Seasoned chicken breast lightly breaded and sauteed topped with flavorful herb butter

Beef Tips with Peppers and Onions

Tender chunks of beef sauteed with green peppers and onions

Chicken Cordon Bleu Stack

Bavarian ham and Swiss cheese layered over chicken breast topped with Bechamel sauce

Chicken Florentine Stack

Cooked spinach and Swiss cheese layered over chicken breast topped with Bechamel sauce

Grilled Salmon

Topped with Bechamel

Chipotle Rubbed Salmon

Seasoned with homemade chipotle spices and grilled

Roasted Turkey Breast

Slow roasted and cooked to perfection

Top Round of Beef with Mushroom Sauce

Tender beef tips with homemade mushroom gravy

Hunter Schnitzel

Pork loin with a pretzel crust sauteed to a golden brown and topped with Dijon cream sauce

Herbed Crusted Pork Loin

Roasted and topped with rosemary demi-glaze

Pot Roast

Tender and slow cooked topped with rich Demi Glaze

Prosciutto & Cheese Stuffed Chicken

Roasted and topped with light cream sauce

Catering Package C

Choose 2 Entrees (From A,B, or C)
& 4 Side Items, Salad and Breads
Price Range \$35 per person to \$40 per person
depending on menu selections

Chicken Florentine

Spinach and Swiss rolled in a breaded
boneless skinless chicken breast with Bruce
Blanc sauce

Mahi-Mahi with Pineapple Salsa

Lightly grilled with homemade pineapple
salsa

Breaded Chicken Cordon Bleu

Ham and Swiss rolled in a breaded boneless
skinless chicken breast topped with Bruere
Blanc sauce

Smoked Bone-In Pork Chops

Topped with Apple Demi-Glace

Almond Crusted Salmon

With an almond breading & a Saffron Cream
sauce

Roasted Beef Tenderloin

Herbed fillet with Demi Glaze

Jagger Schnitzel

Tender veal cutlets breaded and sauteed
topped with a savory mushroom sauce

Apple and Pear Stuffed Pork Chops

Split pork loin stuffed with homemade
dressing topped with brown gravy

Catering Package D

Choose 2 Entrees (From A,B,C or D) & 4 Side
Items, Salad and Breads
Price is Market based

Prime Rib

Slow roasted with Au Jus

Duck

1/2 duck roasted with an orange-ginger
sauce

Sea Scallops & Shrimp Scampi

Sauteed and finished with Lemon Butter

Beef Wellington

Fillet with mushroom Duxelles in a puff pastry
with Demi Glaze

Sea Bass

Oven baked with Lemon Butter

Rack of Lamb

Braised then roasted with Mint Demi Glaze

Beef Short Ribs

Braised then roasted with a rich Demi Glaze

Roasted Beef Tenderloin

Fillet of beef topped with demi-glaze

Side Dish Selections

*All packages come with choice of salad
and breads or rolls*

Yukon Gold Smashed Potatoes

Parsley Buttered New Potatoes

Au Gratin Potatoes

Baked Potatoes

Cheesy Potato Casserole

Sweet Potato Casserole

Parmesan Roasted Potatoes

Twice Baked Potatoes

Loaded Smashed Red-Skinned Potatoes

Baked Beans

Scalloped Potatoes

Home-style Green Beans
with Bacon and Onion

Maple Glazed Baby Carrots

California Blend Vegetables

Corn Casserole

Seasonal Roasted Vegetables

Balsamic Roasted Brussels Sprouts

Asparagus

Homemade Sauerkraut

Red Cabbage

Oven Baked Stuffing

Dirty Rice Blend

Wild Rice Blend

Parmesan Risotto

Macaroni and Cheese

White Macaroni and Cheese

Cole Slaw

Potato Salad

Pasta Salad

Fruit Salad

Broccoli Raisin Nut Salad

Salad:

Mixed Green, Spinach, Seven
Layer & Ceaser

Minimum Orders Apply

Pasta Station starting at \$16 per person

Choice of 2: Marinara, Alfredo or Vodka Sauce served with penne pasta. Add steamed vegetables, chicken, shrimp, or meatballs, Served with mixed greens salad and Ciabatta Garlic Bread.

Fajita Buffet starting at \$16 per person

Mexican Style Beef or Chicken, Mexican Fajita Style Vegetables, Cilantro-Lime Rice, Refried Beans, tortilla chips. And soft flour tortillas with Mexican cheese dip, guacamole, salsa, sour cream, diced tomatoes, cheese and shredded lettuce.

Deli Buffet \$18

Your Choice of Soup.

A variety of sandwiches & wraps Mustard and mayonnaise served on the side with Mike-Sells potato chips and 1 side

Slider Bar starting at \$16 per person

Mini Angus Burgers, BBQ Pulled Pork, Grilled or Fried Chicken
Choice of 2 sides and potato chips

Soup, Salad & Baked Potato Bar \$18

Choice of one soup, mixed greens salad bar and baked Idaho potatoes with all toppings.

Grilled Chicken or

Salmon Salad Bar starting at \$18

Crisp lettuce, cheddar-jack cheese, croutons, egg wedges, bacon bits, pepper and your choice of tender grilled chicken breast, grilled salmon or both.

Carving Board Station:

Choose 1, 2 or 3 meats starting at \$12 per person

Roasted Turkey Breast, Baked Ham, Herb Roasted Pork Loin or Roast Beef

*Roast Beef Tenderloin or Prime Rib (Market Price)
Amber Rose will carve meats to order. Each is served with fresh baked rolls and a unique sauce.

All American starting at \$12 per person

Grilled Angus Burgers, Ball Park Hotdogs, Grilled Chicken, Fried Chicken, and Brats.
*With 2 sides, Buns, Condiments, Lettuce, Tomato, Onion, Cheese, Pickle, etc.

BBQ Package starting at \$15

BBQ Pulled Pork or Chicken served with sandwich buns, Cole Slaw, Chips and pickle spears.

Soups:

Beef Vegetable, Cheesy Potato, Chicken Noodle, Chicken Tortilla, Cream of Mushroom, Italian Wedding, Tomato, Traditional Creamy Potato Soup, Turkey Chili, Vegetable or Turtle

Ala Carte:

Coffee and Soda: \$3ea

Bottled Water: \$2ea & Cookies or Brownies: \$3.50 per person

Breakfast Buffets:

Minimum 10 Guests

The Sunrise Breakfast \$17 per person
Scrambled Eggs, Homestyle Potatoes, Bacon or Sausage (2 per person), Fresh Seasonal Fruit Salad, and Breakfast Breads

The Continental \$13 per person
Seasonal Fresh Fruit Salad, Pastries and Muffins, Bagels with Cream Cheese, and a Yogurt Bar

Quick Start Breakfast \$15 per person
Egg Strata, Homestyle Potatoes, and Fresh Seasonal Fruit Salad

Lite Start \$16
Yogurt Bar, Egg Beaters, Turkey Bacon (2 per person), and Fresh Seasonal Fruit

Good Morning \$17

French Toast Bake, Sausage or Bacon (2 per person), a Yogurt Bar and Fruit Salad

Ala Carte:

Muffins or Danishes:
\$3.00 per person

Yogurts Parfait Bar:
\$6.00 per person

Homestyle Potatoes:
\$4pp

Standard Bacon:
\$2.50 per slice

Cinnamon Rolls:
\$3.00 per person

Fresh Fruit Salad:
\$5 per person

Potatoes O'Brien:
\$3.50pp

Turkey Bacon:
\$2.5 per slice

Croissants with Butter and Jelly:
\$3.00 each

Strata:
\$60 half pan (14-18ppl)
\$120 whole pan (25-30ppl)

French Toast Bake:
\$45 half pan (10-15ppl)
\$90 whole pan (22-28ppl)

Breakfast Burritos:
\$7.00 each

Bagels with Cream Cheese:
\$3.00 each

Scrambled Eggs:
\$50 half pan (14-18ppl)
\$100 whole pan (25-30ppl)

Donut Holes:
\$3 per person

Juice or Coffee:
\$3 each

Premium Bacon:
\$4 per slice

Water:
\$2 each

Additional Information and Services: Catering Policy

Thank you for considering The Amber Rose for your upcoming event. Whether you are planning a small intimate dinner or an elaborate reception, The Amber Rose caters to your every need. We strive to please our guests in every way possible. Our restaurant offers two private rooms as well as professional staff to make your event a successful experience. The following are guidelines designed to help ensure that you will be satisfied with your function.

Room Capacities:

Crystal Room- 18 Tulip Room-120

Room Fees:

There are no room fees for the first (3) hours of your event. A fee of (\$100) dollars will be applied for every hour after three hours. For your convenience, a 27% service fee will be added to your bill for this dining experience. A \$100 deposit is required to secure the facility at the time of booking and will be applied to the final bill the day of your event.

Room Minimum lunch \$250 spend dinner \$500 spend on food and beverage

Food and Beverage on premise only:

It is the policy of the restaurant that all food and beverages, with the exception of wedding cake and favors, must be purchased from our facility due to the State of Ohio Liquor Laws and the Ohio Department of Health. We are unable to allow groups or individuals to bring food and beverages into the banquet rooms.

Delivery Fees:

Standard fee for one way trip is \$25 - \$75 This may vary depending on customer's needs, equipment and distance. Minimum orders apply. May be higher during holiday season.

Service Staff and Service Fees for Offsite & In-House:

Basic Server rate off-site is \$25 per hour, per server. Min will apply

Basic Service fee off-site is 20% for buffet; this will vary with additional services.

Basic Service fee in-house is 27%; this may vary with additional services and includes your staff and gratuity. Sales tax is an additional 7.50%

Off-site Bar Packages and Rentals:

All mixers, soda and ice, \$3 pp
Custom Beverage Packages are available

Upgrades and additional services available:

Value Disposable service ware is included with all off-site packages. Upscale disposables or China service is available for off-site service inquire for pricing. On premise China service is included.

Additional Information:

Since all orders are fresh and individually prepared, conformation of the exact number of guests is due one week prior to the event. This is also needed to ensure proper staffing levels so that we may provide the best of service to you and your guests.

All menu prices are subject to change without written notice, due to market fluctuations. Catering proposals are guaranteed for 60 days unless otherwise specified.

A 30% deposit is due 30days before your event. And the balance is due in full 3 days prior to the event.

Deposits will be returned if notification of cancellation is received 60 days prior to event.

The Amber Rose reserves the right to retain all or part of the deposit in the event of cancellation.
