



## Lunch Menu

*All entrees include a big green salad served with bread & butter.*

Choice of herb roasted chicken breast, marinated grilled tri-tip or pan-seared salmon fillet;  
served with seasonal vegetable

\$14.95 chicken | \$15.95 tri-tip | \$16.95 salmon per person

Traditional meat or vegetable lasagna with a house made marinara sauce & garlic bread

\$12.95 vegetable | \$13.95 with meat per person

Roasted pork loin with honey-dijon glaze with caramelized onion mashed potatoes

\$14.95 per person

Creamy pesto chicken over al dente pasta Primavera

\$13.95 per person

Balsamic-brown sugar glazed chicken breast with rosemary roasted red potatoes

\$14.95 per person

Old fashioned pot roast with roasted root vegetables

\$13.95 per person

Hoisin barbequed chicken breast with Asian slaw\* & jasmine rice

\$14.95 per person

Herb crusted salmon fillet with lemon caper tartar sauce & basmati rice with fresh dill

\$17.95 per person

Home style meatloaf with garlic roasted mashed potatoes & pan gravy

\$12.95 per person

Quattro formaggio tortellini with our signature creamy mushroom sauce

\$12.95 per person

*Let our staff help compose a menu to fit your needs.*

**MINIMUM ORDER OF 10**

\*ASIAN SLAW SUBSTITUTED FOR GREEN SALAD

*For assistance please call (916) 929-3068*



## Lunch Menu

### Ambrosia Signature Sandwich Platter

A variety of Ambrosia signature sandwiches, served with a big green salad and cookie.

All sandwiches are prepared on a variety of breads: herb focaccia, ciabatta, whole wheat and sourdough bread.

\$11.95 per person

### Boxed Lunches

Sandwich served with seasonal salad & cookie.

\$11.95 per person

### Salad Sampler

Choice of three house salads served with bread, butter and a house baked cookie

\$11.95 per person

### Specialty Deli Platter

Grilled chicken breast, roasted turkey breast, marinated & grilled tri-tip, Albacore tuna salad; selection of cheeses; grilled vegetables, caramelized onions, leaf lettuce, sliced tomato; specialty spreads; fresh baked breads; served with a big green salad and cookie.

\$13.95 per person

*Choose from the following:*

Tri-Tip with cheddar cheese & horseradish cream

Grilled chicken breast with spinach pesto, feta cheese & field greens

Slow roasted eggplant with hummus, roasted tomato & feta cheese

Roasted turkey breast, caramelized onion, provolone cheese & herb mayonnaise

Black forest ham with Gruyere cheese & Dijon mustard

Mediterranean tuna salad and field greens

### *Additional items*

Cookies \$1.25 per person

Dessert Bars \$2.75 per person

Cupcakes \$3.25 per person

### *Beverages*

Assorted Sodas or Bottled Waters \$1.50 each

Brewed Ice Tea; House-Made Lemonade \$1.75 per person (served in pitchers or beverage urn)

Bottled Ice Tea; Flavored Pellegrino's; Sparkling Water \$2.50 per person

**MINIMUM ORDER OF 10**

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## Salad Menu

House Salads \$3.95 per person

Specialty Salads \$5.45 per person

Salad Sampler \$11.95 per person Choice of any 3 house salads with bread, butter and a house baked cookie

Substitute specialty salad in salad sampler \$1.50 per person

## House Salads

Classic Caesar with sweet romaine hearts, house made croutons, parmesan cheese & traditional dressing

Phat Thai noodle with snow peas, sprouts, sweet peppers, shredded cabbage, zucchini, scallions, cilantro  
& Thai dressing (contains fish sauce)

Baby Spinach salad with spiced pecans, mandarin oranges, marinated red onions, jarlsberg cheese  
& orange balsamic dressing

Broccoli Crunch with bacon, raisins, spiced pecans, red onion & bleu cheese  
tossed with a creamy honey, apple cider dressing

Greek with sweet tomatoes, cucumbers, red onion, kalamata olives, feta cheese & red wine vinaigrette

California harvest with granny smith apples, crunchy walnuts, dried cranberries, goat cheese  
& orange balsamic dressing

Mediterranean lentil salad with feta cheese, roasted red peppers, celery, scallions, kalamata olives, parsley  
& sherry vinaigrette

Baked potato with bacon, green onion, cheddar cheese & sour cream dressing

Rosemary roasted potato salad with fresh lemon juice, olive oil, garden herbs & dijon mustard vinaigrette

Seasonal roasted vegetable salad tossed with balsamic vinegar, olive oil and fresh herbs served on a bed of  
baby greens

Tabouli salad with fresh chopped parsley, bulgar wheat, fresh squeezed lemon juice, olive oil, mint, red onion,  
red pepper, cucumber and tomato

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Chinese chicken salad with carrot, red pepper, cabbage, tomato, scallions, served on a bed of field greens & hoisin ginger dressing

Turkey & wild rice salad with sun dried cranberries, celery, red onion & Champagne vinaigrette

Asian noodle salad with red bell peppers, scallions, carrots, Napa cabbage, bean sprouts & sesame-soy dressing

## **Specialty Salads**

Tarragon Chicken with roasted breast of chicken, crunchy celery, sweet red onion & creamy tarragon dressing served over greens

Chopped Cobb salad with crispy romaine lettuce, blue cheese, bacon, avocado, tomatoes, hard cooked egg, grilled chicken breast & creamy herb ranch dressing

Lemongrass beef with rice noodles, fresh basil, cilantro & mint, bean sprouts, julienne vegetables, leaf lettuce & Vietnamese dressing

Curry chicken with jasmine rice, breast of chicken, coconut milk, almonds, raisins, celery & Madras curry dressing

Southwest chicken salad with grilled chicken breast, sweet corn, tomato, green onion, black beans, cilantro, squash, roasted peppers & cumin-lime dressing

Nicoise salad with Albacore tuna, blanched green beans, hard cooked egg, sweet peppers, capers, red potatoes & olives tossed with Dijon dressing

*Poultry, beef or seafood can be added to any of the above salads for an additional charge.*

**MINIMUM ORDER OF 10**

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