



**AMBASSADOR®**  
*Banquet & Conference*  
CENTRE

DINNER



Your Destination Centres®



# AMBASSADOR PLATED DINNER

DINNERS INCLUDE CHOICE OF SOUP OR SALAD, POTATO OR RICE, CHOICE OF TWO VEGETABLES, FRESH BAKED BREAD WITH BUTTER, DESSERT AND COFFEE SERVICE


Prices per person


## NAPA VALLEY CHICKEN

Grilled Chicken Supreme topped with Sun-dried Tomato Pesto Cream, Fire Roasted Peppers, melted aged Cheddar and Mozzarella Cheeses

3 Course: \$37.99 ▪ 4 Course: \$39.49

## CHIMICHURRI CHICKEN BREAST

Grilled Chicken Supreme topped with Chimichurri 

 Available on request

3 Course: \$35.99 ▪ 4 Course: \$37.99

## HERB CRUSTED CHICKEN BREAST

Chicken Breast rolled in breading seasoned with a variety of herbs, finished with a Chasseur or Creamy Dijon sauce

3 Course: \$28.99 ▪ 4 Course: \$30.49

## STUFFED CHICKEN CROWN ROYAL

Chicken Breast stuffed with White and Wild Rice, topped with a Crown Royal Wild Mushroom Sauce

3 Course: \$31.99 ▪ 4 Course: \$43.49

## CHICKEN LORRAINE

Breaded Chicken stuffed with Cream Cheese, Bacon and Onion resting on a Velouté Sauce

3 Course: \$27.99 ▪ 4 Course: \$29.99

## ROASTED HALF CHICKEN

Half Chicken seasoned with fresh Garden Herbs; oven roasted with Pan Gravy 






3 Course: \$30.99 ▪ 4 Course: \$32.99

## TRADITIONAL TURKEY DINNER

Roast Turkey with Sage and Sun-dried Cranberry Dressing and Turkey Pan Gravy

3 Course: \$27.99 ▪ 4 Course: \$29.99

DINNER

 Gluten Free;  Vegetarian (lacto-ovo);  Vegan;  Low Carb;  Low Fat

ND Sales Taxes and Gratuities not included.


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# AMBASSADOR SIGNATURE PLATED DINNER

## BEEF TENDERLOIN AND CHICKEN COMBINATION

4oz. of marinated, roasted Beef Tenderloin and 4oz. of tender Chicken Breast topped with Crown Royal Sauce   
3 Course: \$36.99 ▪ 4 Course: \$38.99

## BEEF TENDERLOIN

8oz. medallions of Beef Tenderloin, slow roasted and served with Crown Royal Sauce   
3 Course: \$42.99 ▪ 4 Course: \$44.49



## ENCRUSTED PORK TENDERLOIN

Medallions of slow roasted Encrusted Pork Tenderloin served with Bearnaise Sauce  
3 Course: \$25.99 ▪ 4 Course: \$27.99

## LIGHTLY BREADED WALLEYE FILLETS

Golden brown tender Walleye Fillets finished with Lemon Beurre Blanc and fresh Dill  
3 Course: \$33.99 ▪ 4 Course: \$35.99

## FILLET OF SALMON

Maple and Whole Grain Mustard marinated Fillet of Salmon    
3 Course: \$38.99 ▪ 4 Course: \$40.99

## PRIME RIB OF BEEF

8oz. of slow roasted Prime Rib served with Cracked Peppercorn Au Jus and Yorkshire Pudding  
3 Course: \$44.99 ▪ 4 Course: \$46.49 Substitute 10oz. cut add \$5

DINNER

## CHEF'S TABLE

Whether business or pleasure, together with a talented Executive Chef, you can create an exceptional culinary experience for your special event! Your occasion will reflect culinary sophistication and your personal style, enhanced by our professional catering team and executed to perfection by our kitchen.



# VEGETARIAN DINNERS

## VEGETABLE STRUDEL

*Sautéed Vegetables and select spices, enhanced with fresh shredded Apples wrapped in Phyllo Pastry and baked golden-brown* 🌱🌱

3 Course: \$34.49 ▪ 4 Course: \$36.49

## ROASTED EGGPLANT TOWER

*Panko crusted Eggplant layered with roasted Vegetables and Mozzarella Cheese Ragout on a bed of Tomato Sauce* 🌱

3 Course: \$24.99 ▪ 4 Course: \$26.49

## BAKED MANICOTTI

*4 Pasta Tubes filled with a 3 Cheese Blend baked in Tomato Sauce topped with Parmesan Cheese* 🌱  
(Omit starch and two vegetable sides)

3 Course: \$26.49 ▪ 4 Course: \$28.49

## PLANT-BASED CHICKEN BOWL

*Fresh mixed Vegetables, Plant-Based Chicken and toasted Cashews in a Garlic and Ginger Teriyaki Sauce, served over rice* (Omit starch and two vegetable sides) 🌱

3 Course: \$27.99 ▪ 4 Course: \$29.99

# CHILDREN'S PLATED DINNERS

CHILDREN'S DINNERS INCLUDE CHOICE OF VEGGIES & DIP OR FRUIT SALAD,  
DINNER ROLL WITH BUTTER AND DESSERT

Ages 12 and under \$17.99

## SIMPLE SMASHED BURGER

*Single Smashed Beef Burger (with or without Cheese) with Ketchup on the side, Choice of French Fries, Mashed Potatoes or Rice*

## CHICKEN TENDERS

*Three plump Chicken Tenders lightly breaded and fried with Honey Dill Sauce, Choice of French Fries, Mashed Potatoes or Rice*

🌱 Available on request

## KID'S PASTA

*Penne Pasta tossed with Tomato Sauce or Butter & Parmesan Cheese* 🌱

🌱 Available on request

🌾 Gluten Free; 🌱 Vegetarian (lacto-ovo); 🌱 Vegan; 🍷 Low Carb; 🍷 Low Fat

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# AMBASSADOR SIGNATURE PLATED DINNER SELECTIONS

## SOUP SELECTIONS

Yukon Gold Potato Leek

Broccoli and Cheese

Minestrone

Clam Chowder

Chicken Noodle

Tomato Vegetable

Cream of Mushroom

Beef Barley

Butternut Squash with fresh Dill

Baba Anne's Borscht

Beer and Cheddar

## SALAD SELECTIONS

Creamy Caesar

Tossed Garden Salad with Balsamic Vinaigrette

Mixed Greens with Mandarin Oranges, Sun-dried Cranberries & Toasted Almonds drizzled with Citrus Vinaigrette

Spinach Salad with Strawberries, Mozzarella Cheese, Red Onions, Cashews & Triple Berry Vinaigrette

Coleslaw

Traditional Potato

## SIGNATURE SALAD SELECTIONS - ADD \$5

Watermelon Salad

Fresh Watermelon and Basil, topped with Balsamic Vinegar, Feta Cheese and Cashews

Beet salad with Feta

Garden Greens, Candied Bacon, Feta Cheese, Orange and Basil Vinaigrette

Wedge Caesar Salad

Romaine Heart Wedge drizzle with a Creamy Garlic Dressing, fresh Parmesan, Bacon, Lemon and Hand Made Croutons

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## VEGETABLE SELECTIONS

Available on request

*Seasonal Vegetable Medley*

*Baked Half Tomato with Herbed Panko Crumbs*

*Snap Peas, Orange and Honey Glazed Carrots*

*Cauliflower Florets with Lemon Pepper*

*Roasted Root Vegetables*

*Garlic Buttered Broccoli Florets*

*Niagara Mixed Vegetables*

*Fresh Asparagus*

*Cauliflower Au Gratin*

## POTATO AND RICE SELECTIONS

Available on request

*Rice Pilaf*

*Oven Roasted Creamer Potatoes*

*Red Skin Garlic Mashed Potatoes*

*Stuffed Baked Potato (Add \$1.99 each)*

*Baked Potato with Bacon, Chives and Sour Cream (Add \$1.99 each)*

*Fingerling Potatoes Confit*

*Boiled Parsley Red Small Potatoes*

*Yukon Gold Scalloped Potatoes*

*Mashed Sweet Potatoes*

## DESSERT SELECTIONS

*French Cream Cheesecake (Amaretto, Blueberry, Strawberry)*

*Chocolate Tiger Cake*

*Chocolate Brownie*

*Lemon Cream Shortcake*

*Double Chocolate Mousse in a Gourmet Chocolate Cup*

*Substitute - Dreamin' of Strawberries Cake, Dreamin' of Chocolate Cake or Carrot Cake (Add \$1.99 each)*

*Red Velvet Cake*

*Tiramisu Cake*

*Mango Mousse Cake*

*Chocolate Cookie Dough Cake*

*Deluxe Fruit Plate*

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### **SIGNATURE DESSERT UPGRADE SELECTION – ADD \$8.99 EACH**

#### *Baked Alaska*

*Cake and Ice Cream covered with Baked Meringue finished with fresh berries*

### **SIGNATURE PLATED DINNER ADDITIONS**

#### *Chicken Almondine*

*Golden brown Almond breaded Chicken Strips resting on a tangy, Blueberry Sauce \$12.99*

#### *Jumbo Shrimp*

*A fried golden Jumbo Shrimp stuffed with a Seafood Cream Cheese blend, finished with Sweet Chili Sauce, garnished with a Mussel and sautéed Leeks \$14.49*

#### *Seafood Atlantis*

*Tiger Prawns, Sea Scallops and Mussels served over a Pernod Saffron Cream Sauce finished with fresh Cilantro \$24.99*

*Grilled Jumbo Prawns (2) \$6.99*

*Perogies with Fried Onions and Bacon \$4.49*

*Meatballs with Mushroom Sauce or Sweet and Sour Sauce \$4.49*

*Cabbage Rolls with Tomato Sauce \$7.99* 🌿🌿

*Three Cheese Manicotti \$4.49* 🌿

### **CITRUS SORBET**

*Served in a half Lemon, garnished with fresh Mint \$2.49* 🌿 V LF

*Served in an Ice Goblet Add \$2.49* 🌿 V LF

DINNER

## **MAKE YOUR DESSERT EXTRA SPECIAL AND HAVE IT SERVED IN AN ICE TEAR DROP**

Maximum 100 people  
Add \$14.99 (property specific)





# AMBASSADOR DINNER BUFFETS

ALL CHOICES INCLUDE A CARVERY STATION, ONE HOT ENTRÉE, ONE POTATO OR RICE SELECTION, AND ONE VEGETABLE SELECTION. SERVED WITH CHOICE OF FOUR SALADS, FRESH CRUDITÉS WITH DIP, DOMESTIC CHEESE BOARD WITH CRACKERS, RELISH TRAY, FRESH BAKED BREAD WITH BUTTER, SEASONAL FRESH FRUIT TRAY, DESSERT DISPLAY AND COFFEE SERVICE.

An additional charge of \$4 per guest for groups under 50 people  
Prices per person

## ROAST TURKEY BUFFET

*Whole Roast Turkey with Sage and Sun-dried Cranberry dressing and Turkey Pan Gravy \$40.49*

## ROAST BEEF BUFFET

*Slow Roasted Roast Beef with Pan Gravy \$40.49*

## PREMIUM TENDERLOIN BUFFET

*Slow Roasted Beef Tenderloin with Pan Gravy \$51.49*

## PORK LOIN BUFFET

*Slow Roasted Pork Loin with a Red Wine and Thyme Sauce \$38.99*

## CANAD BUFFET

*Carved Smoked Leg of Ham \$40.99*

## PRIME RIB BUFFET

*Slow Roasted Prime Rib with Rosemary Au Jus \$42.99*

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# AMBASSADOR DINNER BUFFET SELECTIONS

## HOT ENTRÉE SELECTIONS

*Charbroiled Chicken (Crown Royal, Herb or BBQ)*  
*Boneless Ham with Pineapple Salsa*  
*Meatballs (BBQ, Country Gravy or Sweet & Sour)*  
*Chicken Breast in a Pesto Cream Sauce*  
*Salmon Fillets with Lemon Beurre Blanc*  
*Pork Loin with a Red Wine and Thyme Sauce*  
*Sweet & Sour Pork with Bell Peppers*  
*Golden Fried Shrimp with Sweet & Sour Sauce or Cocktail*  
*Plant-Based Chili*

*BBQ Pork Ribs*  
*Three Cheese Manicotti*  
*Vegetarian or Meat Lasagna*  
*Beef Bourguignon*  
*Country Fried Chicken*  
*Chicken Parmigiana*  
*Oriental Noodles with Vegetable Stir-fry*  
*Curry Chick Pea on Steamed Rice*

## POTATO AND RICE SELECTIONS

Available on request

*Rice Pilaf*

*Oven Roasted Creamer Potatoes*

*Red Skin Garlic Mashed Potatoes*

*Stuffed Baked Potato (Add \$1.99 each)*

*Baked Potato with Bacon, Chives and Sour Cream (Add \$1.99 each)*

*Fingerling Potatoes Confit*

*Boiled Parsley Red Small Potatoes*

*Yukon Gold Scalloped Potatoes*

*Mashed Sweet Potatoes*

## VEGETABLE SELECTIONS

*Seasonal Vegetable Medley*

*Baked Half Tomato with Herbed Panko Crumbs*

*Snap Peas, Orange and Honey Glazed Carrots*

*Cauliflower Florets with Lemon Pepper*

*Cauliflower Au Gratin*

*Niagara Mixed Vegetables*

*Garlic Buttered Broccoli Florets*

*Confetti Corn*

*Roasted Root Vegetables*

Gluten Free; Vegetarian (lacto-ovo); Vegan; Low Carb; Low Fat

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**SALAD SELECTIONS**

- Mixed Garden Greens with Three Dressings*  
*Chopped Vegetable Salad*  
*Traditional Potato*  
*Oriental Noodle*  
*Creamy Caesar*  
*Lemon Vinaigrette Edamame Salad*
- Tri Color Fusilli Pesto Pasta*  
*Mexican Corn & Pepper*  
*Mediterranean Quinoa*  
*Greek*  
*Coleslaw*

**ENHANCE YOUR BUFFET WITH ANY OF THE ITEMS  
FROM OUR RECEPTION SELECTIONS**

DINNER