

## PRIVATE DINING GUIDE



Set the mood for a once-in-a-lifetime event by Ambrosia. With concierge-level service to your party, you'll experience customized fine dining as it was meant to be. Our dedicated special event team has hosted some of Indy's most memorable corporate events, private parties, wedding celebrations, birthdays, and more. If it's an important event for you, it's important to us that it's perfect.

## SILVER PACKAGE \$50 PER PERSON

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### **APPETIZERS** | select two

- CALAMARI** - lightly floured, cocktail sauce, marinara
  - TORTA** - baked goat cheese, gorgonzola cream sauce, herbed crostini
  - BRUSCHETTE POMODORO** - tomatoes, basil, olive oil, garlic
  - ARANCINI** - house made deep fried mozzarella risotto balls, marinara
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### **INSALATA** | select one

- CESARE** - romaine, parmesan, house made herbed croutons
  - MISTA** - mixed greens, diced tomatoes, gorgonzola, balsamic dressing
  - ARUGULA** - arugula, shaved parmesan, red onion, lemon vinaigrette
  - BARBABIATOLA** - roasted beets, arugula, goat cheese, walnuts, red wine vinaigrette
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### **ENTREES** | select three

- MEDICI** - chicken, penne, artichokes, sun dried tomatoes, capers, olive oil, garlic
- RAVIOLI DELLA MAMA** - spinach and cheese ravioli, pesto cream sauce
- ALFREDO** - Pizzi family recipe
- BOLOGNESE** - penne with a classic three meat bolognese ragu
- CHICKEN PARMESAN** - breaded chicken breast, mozzarella, tomato sauce
- CHICKEN MARSALA** - chicken breast sautéed in marsala mushroom sauce
- ERBETTE** - salmon fillet poached in white wine garlic and herbs

## GOLD PACKAGE

\$60 PER PERSON

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### APPETIZERS | select two

- CALAMARI - lightly floured, cocktail sauce, marinara
  - CARCIOFI - grilled baby artichokes, red peppers, balsamic dressing
  - TORTA - baked goat cheese, gorgonzola cream sauce, herbed crostini
  - BRUSCHETTE POMODORO - tomatoes, basil, olive oil, garlic
  - POLPETTE del NONNO - house made meatballs
  - ARANCINI - house made deep fried mozzarella risotto balls, marinara
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### INSALATA | select two

- CESARE - romaine, parmesan, house made herbed croutons
  - MISTA - mixed greens, diced tomatoes, gorgonzola, balsamic dressing
  - ARUGULA - arugula, shaved parmesan, red onion, lemon vinaigrette
  - BARBABIATOLA - roasted beets, arugula, goat cheese, walnuts, red wine vinaigrette
  - TRICOLORE - cucumbers, mozzarella, olives, tomatoes, red onion, basil, red wine vinaigrette
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### ENTREES | select four

- MEDICI - chicken, penne, artichokes, sun dried tomatoes, capers, olive oil, garlic
- RAVIOLI DELLA MAMA - spinach and cheese ravioli with a pesto cream sauce
- BOLOGNESE - penne with a classic three meat Bolognese ragu
- ALFREDO - Pizzi family recipe
- SPAGHETTI & MEATBALLS - Pizzi family recipe
- LASAGNA - homemade bechamel parmesan cream, meat ragu
- CHICKEN PARMESAN - classic preparation with breaded chicken breast
- CHICKEN MARSALA - chicken breast sautéed in marsala mushroom sauce
- ERBETTE - salmon filet poached in white wine herbs
- MERLUZZO - roasted cod, garlic, tomatoes, olives
- POLLO ARROSTO - half roasted chicken, lemon, rosemary, garlic

## PLATINUM PACKAGE \$70 PER PERSON

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### APPETIZERS | select two

- CALAMARI - lightly floured, cocktail sauce, marinara
  - CARCIOFI - grilled baby artichokes, roasted red peppers, balsamic dressing
  - GRIGLIA - grilled prosciutto-wrapped shrimp, mixed greens, lemon & herb infused extra virgin olive oil
  - TORTA - baked goat cheese, gorgonzola cream sauce, herbed crostini
  - SALUMI e FORMAGGI - special selection of Italian meats and cheeses
  - POLPO ALLA GRIGLIA - grilled octopus with yukon gold potatoes, red bell peppers, arugula, and spicy lemon vinaigrette
  - BRUSCHETTE POMODORO - tomatoes, basil, olive oil, garlic
  - ARANCINI - house made mozzarella risotto balls, marinara
  - POLPETTE del NONNO - house made meatballs
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### INSALATA | select two

- CESARE - romaine, parmesan, house made herbed croutons
  - MISTA - mixed greens, diced tomatoes, gorgonzola, balsamic dressing
  - ARUGULA - arugula, shaved parmesan, red onion, lemon vinaigrette
  - BARBABIATOLA - roasted beets, arugula, goat cheese, walnuts, red wine vinaigrette
  - TRICOLORE - cucumbers, mozzarella, olives, tomatoes, red onion, basil, red wine vinaigrette
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### ENTREES | select four

- RAVIOLI DELLA MAMA - spinach and cheese ravioli, pesto cream sauce
- MEDICI - chicken, penne, artichokes, sun dried tomatoes, capers, olive oil, garlic
- BOLOGNESE - penne with a classic three meat bolognese ragu
- PANNA - meat tortellini, pancetta, parmesan cream sauce
- RUSTICA - penne, sweet Italian sausage, mixed peppers, onions, tomatoes
- SPAGHETTI & MEATBALLS - Pizzi family recipe
- GAMBERI - linguini, shrimp, olive oil, garlic, spicy tomato sauce
- ALFREDO - Pizzi family recipe
- LASAGNA - homemade bechamel parmesan cream, meat ragu
- VEAL MARSALA - scaloppini sautéed in marsala mushroom sauce
- CHICKEN PARMESAN - classic preparation with breaded chicken breast
- CHICKEN MARSALA - chicken breast sautéed in marsala mushroom sauce
- ERBETTE - salmon filet poached in white wine herbs
- MERLUZZO - roasted cod, garlic, tomatoes, olives
- POLLO ARROSTO - half roasted chicken, lemon, rosemary, garlic
- CAPASANTE - seared sea scallops, sage brown butter, aged balsamic, pancetta

## HORS D'OEUVRES

served buffet style

provides 2-3 portions per guest

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### **SILVER RECEPTION PACKAGE**

\$15.00 per guest

Host to select two options to serve guests

### **GOLD RECEPTION PACKAGE**

\$20.00 per guest

Host to select three options to serve guests

### **PLATINUM RECEPTION PACKAGE**

\$25.00 per guest

Host to select four options to serve guests

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**CALAMARI** - lightly floured, cocktail sauce, marinara

**CARCIOFI** - grilled baby artichokes, roasted red peppers, balsamic dressing

**GRIGLIA** - grilled prosciutto-wrapped shrimp, mixed greens, lemon & herb infused extra virgin olive oil

**TORTA** - baked goat cheese, gorgonzola cream sauce, herbed crostini

**POLPO ALLA GRIGLIA** - grilled octopus with yukon gold potatoes, red bell peppers, arugula, and spicy lemon vinaigrette

**BRUSCHETTE POMODORO** - tomatoes, basil, olive oil, garlic

**ARANCINI** - house made mozzarella risotto balls, marinara

**POLPETTE del NONNO** - house made meatballs

**TRICOLORE** - chopped cucumber, cherry tomatoes, red onion, kalamata olives, fresh mozzarella, basil, oregano, red wine vinaigrette

## ADDITIONS

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### BAR OPTIONS

#### BEER & WINE OPEN BAR

Host will provide beer and pre-selected wines and will be charged on consumption at the end of the event.

#### OPEN BAR

Host will provide an open bar tab for guests and will be charged on consumption at the end of the event.

#### HOST BAR

Host may select a dollar amount that is allotted to Beverage Consumption. When bar tab limit is met, host can elect to increase the tab or guests will become responsible for additional drink purchases individually.

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### DESSERTS

add-on any dessert for an additional \$5.00 per person

TARTUFO

TIRAMISU

CHEESECAKE

GELATO

CHOCOLATE CAKE

## GENERAL INFORMATION

5903 N. College Avenue  
Indianapolis, IN 46220  
317-255-3096  
francesca@ambrosiaindy.com

### PRIVATE ROOM SPECIFICATIONS

Our private room seats up to 50 guests with a handicap accessible private entrance and private restroom. Parking is available in our lot and at the bank just north of our location after bank hours. The space includes a 40" LCD TV with presentation capabilities.

### PRIVATE PATIO

Conveniently located off of our private room entrance, our North End patio can be used for a cocktail hour welcome to begin the evening with your guests or for a post-dinner drink and dessert hour. We offer this rental add-on at an additional \$500 room fee.

### CONFIRMATION

In order to secure your event, we require a signed contract including credit card information. Menu selections and final guest count must be received by Ambrosia no less than seven days prior to your event. An estimated summary of event costs will be emailed at this time for review and signature. In the event we do not receive your final guest count before this time, the count listed on your contract will serve as your guarantee and you will be charged accordingly.

### CANCELLATIONS

Deposit refunds on cancellations are handled as follows:

- Notice over 30 days prior to event: no charge to you
- Notice 7-14 days prior to event: 50% refund of contracted price
- Notice less than 7 days prior to event: no refund

### PAYMENT

In order to provide the best possible service to our guests, we require parties of twelve or more to pay on one check, no separate bills. Parties that pre-select food and beverage prior to the event are able to make online payments prior to the event subject to a 5% processing fee. All other parties must pay in full at the completion of the event. All menu pricing excludes 9% tax and a 20% service tip. Food and beverage minimums may apply. If your party is unable to meet these requirements for any reason, an automatic gratuity of 30% will be applied to each bill.

### OUTSIDE FOOD & BEVERAGE

Ambrosia does allow you to bring in your own dessert, if desired, at a fee of \$25. We do not allow outside beverage.

### FAMILY STYLE

Events scheduled with 15+ guests will be served family style. All of our menus accommodate family style dining. Soft drinks, iced tea, and coffee are also included with all of our packages. Ambrosia can accommodate specific food requirements. We offer vegetarian, vegan, and gluten free options upon request.