



Ambassador Gold Coast Hotel — Chicago, IL

Signature Passed Hors d'Oeuvres

Reception – Hors d'Oeuvres

Minimum of 25 pieces per hors d'oeuvre. Pricing is per piece. Mix and match to create a custom reception experience.

GARDEN – \$10.00 Each

Cold Selections

- Watermelon, Feta & Basil Skewers with Balsamic Glaze
- Burrata Mousse Cone with Pine Nuts & Tomato
- Roasted Squash Tartlet with Thyme & Goat Cheese
- Waldorf Salad Bite in Phyllo Cup
- Cherry Tomato Caprese Galette

Heated Selections

- Mini Truffle Mac & Cheese Croquettes
- Spinach-Artichoke Filo Rolls
- Vegetable Dumplings with Soy Dipping Sauce
- Brie Tartlets with Apricot Jam & Walnuts

SEA – \$13.00 Each

Cold Selections

- Tuna Poke on Crispy Wonton with Avocado & Mango
- Shrimp Summer Roll with Peanut Dipping Sauce
- Salmon Confit with Dill Crème & Caviar
- Crab Salad in Phyllo Cup with Cucumber Gel

Heated Selections

- Mini Crab Cakes with Cajun Remoulade
- Coconut Shrimp with Yuzu Sauce
- Bacon-Wrapped Scallops with Lime Ponzu
- Shrimp Quesadilla Bites with Avocado Crema

LAND – \$12.00 Each

Cold Selections

- Beef Tartare Crostini with Truffle Remoulade
- Prosciutto-Wrapped Asparagus with Parmesan
- Duck Confit Bites with Cherry Glaze on Pretzel Toast
- Chicken Waldorf Salad in Phyllo Cup

Heated Selections

- Mini Wagyu Wellington with Horseradish Aioli
- Short Rib Gougère with Choron Sauce
- Chicken Satay with Thai Peanut Sauce
- Lamb Chop with Mint Chimichurri
- Fried Chicken & Waffle Bite with Spiced Honey

Menu items and pricing are subject to change without notice. Prices are subject to a service charge, currently 25%, and to applicable taxes.

Food will be prepared for 103% of the guaranteed attendance for 100 or more guests guaranteed. If more than 103% of guaranteed attendance is served, a 20% per person premium will be applied for each additional guest served.

There is a \$300.00 server fee for all meals with 25 or fewer guests in attendance.