

The page is decorated with delicate watercolor floral illustrations. In the top-left corner, there are purple and pink flowers with green leaves. In the top-right corner, there are orange and pink flowers with green leaves. In the bottom-left corner, there are orange and pink flowers with green leaves. In the bottom-right corner, there are purple and pink flowers with green leaves. The central text is framed by these floral elements.

THE AMBER ROOM  
COLONNADE

**OFF-PREMISE  
CATERING  
OFFERINGS &  
DESCRIPTIONS**



# ORDER POLICIES & CONTACT INFORMATION

## Advance Notice

Please place all orders at least 48 hours in advance.

## Minimum Requirement

\$375 food & beverage minimum applies,  
plus 7.35% CT sales tax.

## Individual Meals

All meals can be individually packed based  
on request. Pricing will vary accordingly.

## Customization

Menu items can be customized upon request.

## Tray & Platter Options

Available in half or full trays, as well as  
12 inch small or 16 inch large platters.

## Beverages

Available upon request.

## Warming Instructions

Provided with all hot items for your convenience.

## Delivery & Pickup

Delivery times are scheduled and confirmed in advance.

Delivery fees may apply depending on location.

Pick-up orders are available at our venue location.

please confirm pick-up day and time.

## Special Dietary Needs

We are happy to accommodate allergies  
or dietary restrictions with advance notice.

[www.theamberroom.net](http://www.theamberroom.net)

203-748-3800

1 Stacey Rd. Danbury, CT 06811

## APPETIZERS

### **Shrimp Cocktail Platter**

Chilled 16/20 jumbo shrimp served with zesty cocktail sauce and fresh lemon wedges

### **Assorted Fruit Platter**

A colorful arrangement of seasonal fresh fruits

### **Assorted Artisan Cheeses with Crackers**

A curated selection of imported and domestic cheeses paired with crisp crackers

### **Antipasto Platter**

Italian-inspired spread of cured meats, cheeses, olives, and marinated vegetables

### **Bruschetta**

Toasted crostini accompanied with a blend of vine-ripened tomatoes, garlic, basil, and olive oil

### **Vegetable Platter**

A crisp selection of seasonal vegetables served with a tzatziki dip

### **Tomato and Mozzarella Platter**

Sliced vine-ripened tomatoes layered with fresh mozzarella, basil, and balsamic drizzle

### **Deviled Eggs**

Classic creamy deviled eggs finished with a hint of paprika

### **Lox**

Smoked salmon layered with cream cheese, capers, and red onions, with crisp toast points

### **Hummus with Pita Chips**

Smooth chickpea hummus served with crisp pita chips for dipping

### **Mini Crab Cakes with Remoulade**

½ oz Golden crab cakes paired with a tangy Cajun remoulade

### **Spinach & Artichoke Dip with Crostini**

Warm, creamy spinach and artichoke dip served with toasted crostini

### **Caprese Skewers**

Fresh mozzarella, sweet grape tomatoes, and basil leaves drizzled with balsamic glaze

### **Mini Sliders**

Juicy mini sandwiches served on soft rolls with choice of beef, chicken, pulled pork or veggie

### **Swedish Meatballs**

Tender meatballs in a rich, creamy sauce

### **Italian Meatballs**

Classic Italian-style meatballs simmered in marinara sauce



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## APPETIZERS CONTINUED

### **Chicken Skewers**

Grilled marinated chicken skewers served with dipping sauce

### **Mini Stuffed Mushrooms**

Button mushrooms filled with a savory herb and breadcrumb stuffing

### **Spanakopita**

Flaky phyllo triangles filled with spinach, feta, and herbs

### **Coconut Shrimp**

Crispy coconut-crusting shrimp served with a tropical piña colada sauce

### **Clams' Casino**

Baked clams topped with seasoned breadcrumbs, peppers, and smoky bacon

### **Macaroni and Cheese Bites**

Golden bites filled with creamy macaroni & cheese

### **Mini Arancini Balls (ie. Risotto Balls)**

Hand-breaded risotto croquettes with a gooey cheese center

### **Whipped Ricotta with Honey Drizzle**

Creamy whipped ricotta topped with a touch of golden honey

### **Mozzarella Sticks**

Fried mozzarella sticks served with marinara dipping sauce

### **Chicken Wings**

Breaded wings tossed in your choice of sauce (buffalo, BBQ, teriyaki, garlic parmesan, or sweet chili), served with ranch or blue cheese dressing

### **Chicken Tenders**

Crispy golden chicken tenders with dipping sauces

### **Pot Stickers**

Pan-seared dumplings filled with savory pork and vegetables, served with soy dipping sauce

### **Vegetable Spring Rolls**

Lightly fried rolls filled with fresh vegetables, served with sweet chili sauce

### **Pigs in a Blanket**



Mini cocktail franks wrapped in golden puff pastry

### **Bacon Wrapped Scallops**

Sweet sea scallops wrapped in smoky bacon

### **Mini Broccoli and Cheddar Quiches**

Bite-sized quiches filled with broccoli and sharp cheddar cheese





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## MAINS

### CHICKEN:

#### **Chicken Francaise**

Tender chicken breast lightly battered and sautéed, finished in a lemon-wine butter sauce

#### **Chicken Marsala**

Pan-seared chicken breast simmered in a rich Marsala wine sauce with mushrooms

#### **Chicken Parmesan**

Crispy breaded chicken topped with marinara sauce and melted mozzarella

#### **Chicken Picatta**

Sautéed chicken breast in a delicate lemon-caper butter sauce

#### **Grilled Chicken Thigh**

Marinated, char-grilled chicken thighs served juicy and flavorful

#### **Grilled Chicken Thigh**

Boneless skinless chicken thighs marinated with herbs and olive oil, flame-grilled for a smoky, tender finish

#### **Grilled Chicken Breast**

Lean, all-white meat chicken breast, lightly seasoned and grilled to perfection, served moist and flavorful

#### **Stuffed Chicken Breast**

Panko-crust chicken breast filled with chef-selected stuffing blends  
*(Inquire with Sales Department for customization options)*

#### **Chicken Cacciatore**

Rustic Italian-style chicken braised with tomatoes, peppers, onions, and fresh herbs

#### **General Tso's Chicken**



Crispy chicken tossed in a sweet and spicy sesame-chili glaze

#### **Chicken Cutlet**

Hand-breaded chicken breast, light and crunchy

#### **Whole Turkey**

Tender whole turkey, air-fried to perfection and optionally carved





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**MAINS**  
**CONTINUED**

**SEAFOOD:**

**Shrimp Scampi**

U12 or 16/20 Shrimp sautéed with garlic, white wine, butter, and fresh herbs, served over pasta

**Stuffed Shrimp**

U12 Butterflied shrimp filled with a savory crabmeat stuffing, baked until golden

**Filet of Cod**

Flaky Atlantic cod topped with seasoned breadcrumbs and butter

**Mahi Mahi**

Grilled mahi mahi filet, light and flavorful, finished with fresh herbs

**Fried Shrimp**

Crispy golden shrimp served with cocktail and tartar sauces

**Grilled Salmon**

Fresh salmon grilled to perfection, served with your choice of topping: pineapple mango chutney, creamy dill, or mustard glaze

**Lobster Macaroni & Cheese**

Rich macaroni and cheese blended with lobster and topped with a golden crust

**Sole Francaise**

Delicate sole filet, lightly battered and sautéed in a lemon-wine butter sauce

**Crab Cakes**

Pan-seared 3 oz lump crab cakes served with tangy remoulade

**Grilled Swordfish**

Thick-cut swordfish steak, char-grilled and topped with a bright lemon-caper sauce

**Mediterranean Red Snapper**

Oven-roasted red snapper with olive oil, garlic, tomatoes, and Mediterranean herbs

## MAINS CONTINUED

### **BEEF:**

#### **Flank Steak**

Marinated and grilled flank steak served tender and flavorful

#### **Whole Prime Rib**

Slow-roasted prime rib, richly marbled and juicy

#### **Whole Roasted Filet Mignon**

Premium filet mignon roasted to perfection

#### **Beef Medallions and Broccoli Stir Fry**

Tender beef medallions tossed with crisp broccoli in a savory stir-fry sauce

#### **Brisket**

Slow-braised beef brisket, melt-in-your-mouth tender with rich pan juices

#### **Sliced Roast Beef**

Thinly sliced roast beef served warm with natural au jus

#### **NY Strip Steak (Uncooked)**

Premium New York strip steak, expertly cut and seasoned

#### **Sausage and Peppers**

Italian sausage sautéed with sweet bell peppers and onions



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MAINS  
CONTINUED

**VEGETARIAN:**

**Eggplant Parmesan**

Layers of breaded eggplant, marinara sauce, and melted mozzarella, baked until golden

**Cheese Ravioli**

Tender pasta ravioli filled with ricotta and parmesan, served with your choice of alfredo, vodka, or marinara sauce

**Pasta Primavera**

Pasta tossed with a medley of fresh seasonal vegetables in a light garlic and olive oil sauce or a robust marinara sauce

**Stuffed Portobello Mushrooms**

Large portobello caps filled with a savory blend of vegetables, breadcrumbs, and herbs

**Eggplant Rollatini**

Thin slices of eggplant rolled with ricotta and herbs, baked with marinara and mozzarella

**Stuffed Peppers or Tomatoes**

Bell peppers or vine-ripe tomatoes filled with a seasoned rice and vegetable blend

**Baked Ziti**

Ziti pasta baked with marinara, ricotta, and mozzarella cheese until bubbly

**Chilled Pasta Salad**

A refreshing blend of pasta, garden vegetables, and Italian vinaigrette

**Mediterranean Orzo with Vegetables & Feta**

Orzo pasta tossed with roasted vegetables, olives, and crumbled feta cheese

**Falafel**

Crispy chickpea fritters served with a creamy tahini dipping sauce

**Stuffed Acorn Squash**

Roasted acorn squash filled with a hearty breadcrumb and vegetable stuffing

## BREAKFAST & BRUNCH

### **Scrambled Eggs**

Fluffy farm-fresh eggs, softly scrambled and seasoned

### **Homefries with Onions**

Golden potatoes sautéed with caramelized onions and peppers

### **Bacon and/or Sausage**

Crispy smoked bacon and/or savory breakfast sausage links

### **French Toast**

Thick-cut bread dipped in cinnamon-egg batter,  
grilled until golden brown

### **Crème Brule French Toast**

Rich custard-style French toast with a caramelized sugar topping

### **Breakfast Sandwich**

Egg, cheese, and your choice of sausage or bacon on a fresh roll

### **Assorted Muffins and Pastries Platter**

A variety of fresh-baked muffins, croissants, and pastries

### **Sundried Tomato, White Cheddar and Spinach Quiche**

Savory quiche filled with sundried tomatoes,  
spinach, and sharp white cheddar

### **Sliced Bagels with Cream Cheese**

Fresh bagels served with a cream cheese spread

### **Yogurt Parfaits with Granola & Berries**

Layers of creamy yogurt, crunchy granola, and fresh berries

### **Granola Bowl**

House granola

### **Individual Yogurts**

Assorted flavors of single-serve yogurts

### **Assorted Whole Fruit**

A selection of fresh, seasonal whole fruit

### **Assorted Cold Sandwich Platter**

An assortment of freshly prepared sandwiches

### **Box Lunch Meal**

Includes a cold sandwich, whole fruit, chips, and a snack

### **Grinders**

Classic grinders available in assorted varieties  
*(Inquire with Sales Department for Options)*

## SIDES

### **Penne ala Vodka**

Penne pasta tossed in a creamy tomato-vodka sauce with a hint of garlic and herbs

### **Penne Alfredo**

Tender penne pasta in a rich and creamy alfredo sauce

### **Garlic Knots**

Soft, freshly baked knots brushed with garlic butter and herbs

### **Assorted Breads and Rolls**

A selection of freshly baked breads and dinner rolls

### **Roasted Red Bliss Potatoes**

Red potatoes roasted to golden perfection with olive oil and seasoning.

### **Fried Cauliflower and Broccoli**

Lightly battered and fried, served golden and crisp

### **Seasonal Vegetables**

Fresh vegetables, sautéed to highlight their natural flavors

### **Garlic Mashed Potatoes**

Creamy mashed potatoes blended with roasted garlic and butter

### **French Fries**

Classic golden fries, crispy on the outside, fluffy inside

### **Rice Pilaf**

Fluffy rice cooked with savory seasonings and a touch of butter.

### **Gourmet Macaroni and Cheese**

Rich, cheesy macaroni baked to a golden, bubbly finish

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## SIDES CONTINUED

### **Roasted Tomato Orzo**

Orzo pasta tossed with roasted tomatoes and a light drizzle of olive oil

### **Sweet Potato Fries**

Crispy, lightly seasoned sweet potato fries

### **Cornbread**

Moist and buttery, baked to a golden brown

### **Steamed Broccoli with Lemon Butter**

Fresh broccoli steamed and finished with a touch of lemon butter

### **Glazed Baby Carrots with Honey Butter Glaze**

Tender baby carrots roasted and lightly glazed with honey and butter

### **Vegetable Tempura**

Crispy battered seasonal vegetables served with a light dipping sauce

### **Artichoke Dip**

Creamy artichoke dip, served warm with crostini or chips

### **Buffalo Chicken Dip**

Spicy buffalo chicken blended with creamy cheese for dipping

### **Shrimp Dip**

Savory shrimp dip served chilled or warm, perfect for sharing

### **Crab Dip**

Rich crab dip made with fresh crabmeat, served with crackers or crostini



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## SALADS

### House Colonnade Salad

A fresh mix of field greens and baby arugula with shredded carrots, finished with ripe tomatoes and crisp cucumber.  
Served with a house balsamic dressings

### Caesar Salad

Crisp romaine tossed with classic Caesar dressing, parmesan, and crunchy croutons

### Caprese Salad

Vine-ripened tomatoes, fresh mozzarella, and basil, drizzled with balsamic glaze

### Cob Salad

Romaine and mixed greens with avocado, tomato, bacon, hard-boiled egg, and blue cheese

### Fall Harvest Salad

Mixed greens with dried cranberries, candied walnuts, and creamy goat cheese

### Mediterranean Greek Salad

Crisp vegetables, Kalamata olives, cucumbers, tomatoes, and feta, tossed in a lemon-olive oil dressing

### Southwest Salad

Romaine with black beans, corn, avocado, cheddar, and tortilla strips, finished with chipotle ranch

### Summer Salad

Fresh spinach tossed with sweet strawberries, goat cheese, and a light vinaigrette

### House Dressing

Chef's signature balsamic vinaigrette dressing, perfect for any salad

### Protein Add-Ons

*Enhance your salad with your choice of:*

*Grilled Chicken  
Grilled Salmon  
Sautéed Shrimp  
Pulled Pork  
Crispy Tofu  
Lobster Meat*

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## DESSERTS

### **Assorted Cookies, Brownies, and Coffee Cake**

A sweet assortment of freshly baked cookies, fudgy brownies, and tender coffee cake

### **Sticky Toffee Pudding**

Moist sponge cake drenched in rich toffee sauce, serve warm

### **Cheesecake**

Classic creamy cheesecake, velvety and indulgent

### **Triple Layer Chocolate Mousse Cake**

Decadent chocolate cake layered with rich chocolate mousse and ganache

### **Cannoli**

Crispy pastry shells filled with sweet ricotta cream and chocolate chips

### **Chocolate Covered Strawberries**

Juicy strawberries hand-dipped in premium chocolate

### **Eclairs**

Light choux pastry filled with cream and topped with chocolate glaze

### **Cream Puffs**

Delicate pastry filled with smooth cream and dusted with powdered sugar

### **Donuts (Seasonal Flavors)**

Freshly baked donuts featuring seasonal flavors and toppings