



Appetizers at The Ark at St. Ambrose

Hot Appetizers

Mini Meatballs

Tender Meatballs Baked and Brushed with House BBQ Sauce

\$1.75/person

Swedish Meatballs

Served with Button Mushrooms

\$1.95/person

Honey Mustard Wings

Chicken Wings Marinated in Garlic, Soy and Honey and Served with Garlic/Honey/Soy Glaze

\$1.95/person

Hot-N-Spicy Wings

Zippy Breaded Chicken Wings Served with Celery Sticks and Bleu Cheese Dip

\$1.95/person

Spanakopita

Delicate Filo Triangles Stuffed with Crumbled Feta and Baby Spinach Baked to a Golden Brow

\$2.25/person

Stuffed Spuds

Potato Skins Stuffed with Cheese, Onion and Bacon and Served with Sour Cream and Salsa on the Side

\$2.95/person

Italian Stuffed Mushrooms

Baked Mushrooms Stuffed with Italian Sausage and Parmesan Cheese

\$2.15/person

Vegetarian Stuffed Mushrooms

Baked Mushrooms Stuffed with Baby Spinach and Crumbled Feta

\$2.15/person



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Wild Mushroom Tartlets

A Trio of Sautéed Mushrooms in a Bite-Sized Tartlet Topped with Parmesan Cheese and Button Mushrooms

\$1.95/person

Crunchy Crab Cakes

Lightly Crusted Traditional Crab Cakes Served with Spicy Aioli for Dipping

\$2.85/person

Teriyaki Chicken Sticks

Tender Grilled Chicken Basted with House-Made Teriyaki Sauce Served on Bamboo Skewers

\$2.25

Grilled Chicken Satay

Tender Chicken Seasoned and Grilled to Perfection, Brushed with Peanut Sauce and Sesame Seeds*

\$2.25/person

*Available without Peanut Sauce Upon Order

Chilled Appetizers

Antipasto Skewers

Bamboo Skewers of Salami, Marinated Artichoke Heart, Fresh Mozzarella, Roasted Red Pepper and Stuffed Green Olive

\$2.95/person

Celery Barquettes

Celery Stuffed with Stilton Cheese and Garnished with a Candied Walnut

\$1.45/person

Bruschetta

Fresh Pesto Spread, Sliced Fresh Mozzarella, and Diced Vine-Ripened Roma Tomatoes Served on a Toasted Crostini

\$2.15/person



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Pinwheel Assortment

Combination of Turkey, Ham and Roast Beef Matched with Assorted Cheese Slices and Cream Cheese and Served on Crackers

\$1.85/person

Chilled Large Prawns

Fresh Prawns Served with Cocktail Sauce and Fresh Lemon Wedges

\$2.25/person

Spanish Tartlets

Caramelized Spanish Sweet Onions Layered with Crème Fraiche in a Bite-Sized Tartlet Garnished with Minced Chives

\$1.75/person

Caprese Skewers

Toy Box Tomatoes, Marinated Mozzarella Balls and Torn Fresh Basil on a Bamboo Skewer, Finished with a Balsamic Reduction

\$1.95/person

Spanish-Style Asparagus

Roasted Asparagus Wrapped with Thinly Sliced Prosciutto and Served with Lemon Aioli for Dipping

\$2.45/person

Brie en Croute

A Square of Ripe Brie Cheese Dotted with Minced, Spiced Walnuts and Wrapped Neatly in a Puff Pastry Baked to a Golden Brown and Served with a Sweet Apricot Glaze

\$2.65/person