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CLARENDON
Balkan Cuisine

PRIVATE EVENTS
MENU & FLOOR
PLAN



DINNER MENU



\$49
Per person

NOTE: Add additional dish for \$5 per person.

SELECT TWO
FROM EACH SECTION

SELECT TWO PLATTERS

1 MEAT MEZZE

select three

GOVEĐA PRŠUTA
beef prosciutto

DIMLJENI SVINJSKI VRAT
smoked pork neck

JAGNJEĆA PRŠUTA
lamb prosciutto

KULEN
spicy salami

2 KAJMAK BAR

served with bread

select three

ŠUMADIJA KAJMAK
not aged milk skim spread

ZLATIBOR
aged 3-6 month

SMOKED SALMON
capers / dill / onion / lemon

HEARB KAJMAK
basil / teragon / dill / garlic

MUSHROOM
porcini / walnut

3 SPREADS

served with bread

select three

URNEBES
aged cow cheese / ajvar / chilli

AJVAR
roasted pepper / eggplant / garlic

GARLIC BEANS
onion / dry roasted pepper / paprika

ROASTED EGGPLANT SPREAD
roasted eggplant / garlic / sesame

TZATZIKI WITH ROASTED BEETS
cream cheese / horseradish dressing

LAMB PATE
cream cheese / horseradish dressing

SELECT TWO

MEAT PIE
crispy phyllo / beef and pork
garlic yogurt

CHEESE PIE
crispy phyllo / cucumber yogurt
roasted red pepper sauce

WHITE FLATBREAD
kajmak / cured aged cow's chesse
fresh herbs truffle paste / olive oil

SUDŽUK SAUSAGE FLATBREAD
urnebes / sudžuk sausage

GRILLED VEGGIE FLATBREAD
homemade pesto / cheese
seasonal veggie

BALKAN SALAD
tomato / pepper / cucumber / onion
aged cow cheese

SQUASH SALAD
mixed greens / panko-crusted mozzarella
crispy bacon / pomegranate dressing

RED QUINOA SALAD
grilled corn / pomegranate
heirloom tomato / lettuce / balsamic

ORGANIC SLAW
mixed organic cabbage / carrot / radish
organic vinaigrette

AMBAR SPRING SALAD
kale / shaved carrots / apples / endive
elderflower lemon dressing / pine nuts

MARINATED THREE PEPPERS
spicy / mild / cheese / garlic
organic vinaigrette / chives / parsley

GRILLED ASPARAGUS
veloute / crispy prosciutto / pumpkin
quail egg

BRUSSELS SPROUTS WITH BACON
lemon & garlic yogurt

CABBAGE CASUELA
braised cabbage / dry pepper / yogurt

AMBAR FRIES
chives / homemade spice

PEPPER AND CHEESE CROQUETTE
breaded pepper / stuffed with cheese
Kalamata olive jam

FRIED ZUCCHINI
breaded zucchini / oregano
sour cream and baked pepper

MUSHROOM PILAF
root veggies / rice / cremini mushroom /
butter

SELECT TWO

BALKAN KEBAB
hose ground beef&veal meat

AMBAR BURGER
hose ground beef&veal meat

WILD BOAR BURGER
arugula / pesto sauce

CHICKEN KEBAB
kajmak sauce / pickled onion

LAMB SKEWER
grilled skewer / herb sour cream /
pomegranate

GRILLED PORK NECK
kajmak mash / miso mustard

HOUSE MADE PORK SAUSAGE
mustard sauce

STUFFED SOUR CABBAGE
potato mash/pork belly/rice/yogurt

STUFFED PEPPER
stuffed with root vegetables / beef & pork / pork

PORK ROTTISSERIE
served with slowed cooked potatoes / cabbage slaw /
horseradish

LAMB ROTTISSERIE
served with slowed cooked potatoes / garlic yogurt /
horseradishe

LAMB STEW
with sweet cabbage / horseradish / corn bread

DRUNKEN MUSSELS
rakija / garlic / capers / lemon / somun / cream

RAINBOW TROUT
garlic seared, cold potato salad

GRILLED SHRIMP
grilled with corn puree

GRILLED CALAMARI WITH GREMOLATA
fresh herbs / diced peppers / lemon

CATFISH
fresh hearbs / cole slaw / lemon



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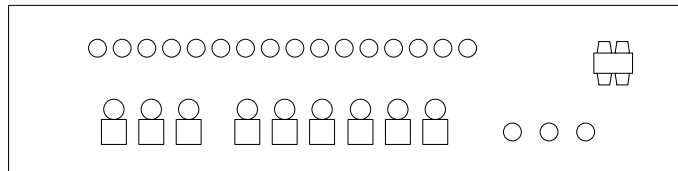
AMBAR BUYOUT

Reception: 130 pax



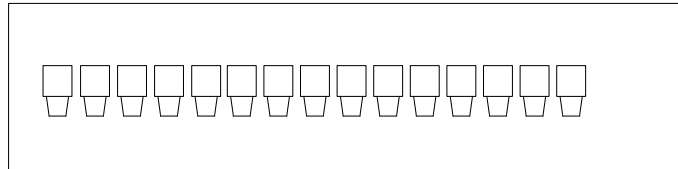
BAR

Seated: 25 pax | 40 reception



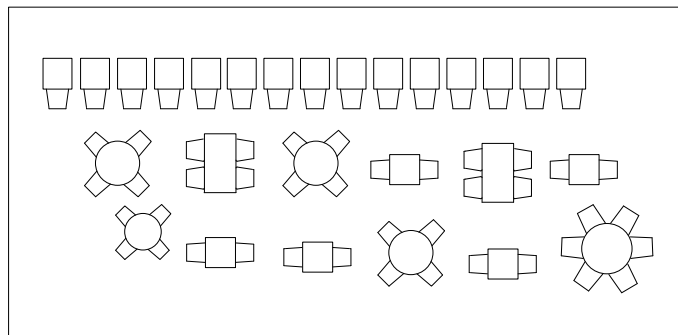
SECTION 1

Seated: 35 pax



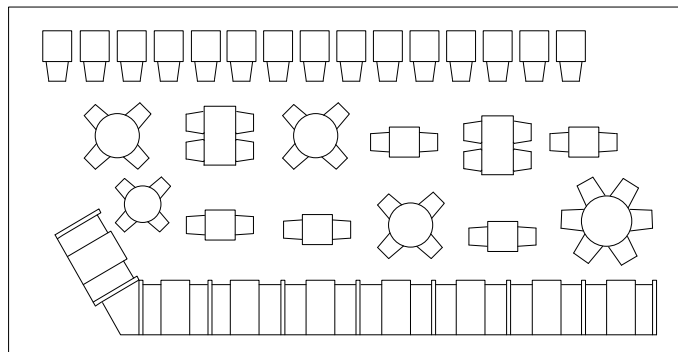
SECTION 2

Seated: 70 pax



SECTION 3

Seated: 100 pax | Reception: 120 pax



RESTAURANT
FLOOR PLAN

RECEPTION MENU

CLASSIC DISPLAY

1 HOUR - \$18 PER GUEST | 2 HOURS - \$25 PER GUEST
SELECT THREE FROM DIPS, SALADS & PIES

DIPS SERVED WITH BREAD

ROASTED EGGPLANT SPREAD

roasted eggplant / garlic / sesame oil

URNEBES

aged cow cheese / ajvar / chili flakes

GARLIC BEANS

onion / dry roasted pepper / paprika

HEARB KAJMAK

basil / teragon / dill / garlic

AJVAR

roasted pepper / eggplant / garlic

SALADS

BALKAN SALAD

tomato / pepper / cucumber / onion
aged cheese

RED QUINOA SALAD

grilled corn / pomegranate heirloom tomato
lettuce / balsamic

ROASTED SQUASH SALAD

mixed greens / panko-crusted mozzarella
crispy bacon / pomegranate dressing

PIES

MEAT PIE

crispy phyllo / beef meat / garlic yougurt

CHEESE PIE WITH SPINACH

crispy phyllo / cheese / garlic yougurt / spinach

SIGNATURE DISPLAY

1 HOUR - \$40 PER GUEST | 2 HOURS - \$50 PER GUEST
CLASSIC DISPLAY + SELECT TWO FROM BALKAN FAIR

BALKAN FAIR

BRUSSELS SPROUTS WITH BACON

lemon & garlic yogurt

FRIED ZUCCHINI

breaded zucchini / oregano
sour cream and baked pepper

LAMB SKEWER

grilled skewer / herb sour cream / pomegranate

SMOKED PORK SAUSAGE

homemade mustard sauce

STUFFED SOUR CABBAGE

potato mash / pork belly / rice / yogurt

ALMOND-CRUSTED CHICKEN

walnut / green apple / chives / wasabi mayonnaise

MIXED MEAT

pork loin / sausage / Balkan kebab / chicken Balkan
burger / potato wedges

NOTE: Add additional dish
for \$5 per person.

MEZZE PLATTER SMALL - \$150 | LARGE - \$250

CHEF'S SELECTION OF BALKAN MEATS, AGED CHEESES, RED PEPPER SPREAD, PICKLES, CRACKLINGS

HAND PASSED APPETIZERS

CLASSIC - PLEASE SELECT THREE

1 HOUR - \$29 PER GUEST | 2 HOURS - \$39 PER GUEST

PREMIUM - PLEASE SELECT FIVE

1 HOUR - \$35 PER GUEST | 2 HOURS - \$47 PER GUEST

WHITE FLATBREAD

kajmak / cured aged cow's chesse / mozzarella
fresh herb / truffle paste / olive oil

SUDŽUK SAUSAGE

urnebes / sudžuk sausage

CHEESE PIE

crispy phyllo / cucumber yogurt / roasted red
pepper sauce

MEAT PIE

crispy phyllo / beef meat / garlic yougurt

BALKAN KEBAB

beef & veal / ajvar

CHICKEN KEBAB

ajvar emulsion / pickled onion

ALMOND CRUSTED CHICKEN

almond & walnut crusted / apple wasabi slaw

LAMB SKEWER

grilled skewer / herb sour cream / pomegranate

HOUSE MADE SAUSAGE

beef & pork / mustard

FRIED ZUCCHINI

breaded zucchini / tzatziki
and baked pepper

CATFISH

fresh herbs / cole slaw / lemon



REDISCOVER *Balkan*





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B A R P A C K A G E S

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CLASSIC PACKAGE

1 HOUR - \$20 PER GUEST | 2 HOURS - \$28 PER GUEST
3 HOURS - \$38 PER GUEST

- HOUSE RED
- HOUSE WHITE
- SPARKLING WINE
- PAULANER
- MIXED RAIL DRINKS

SIGNATURE PACKAGE

1 HOUR - \$35 PER GUEST | 2 HOURS - \$43 PER GUEST
3 HOURS - \$53 PER GUEST

PREMIUM PACKAGE + ALL BEERS, WINES, COCKTAILS AND RAKIAS

PREMIUM PACKAGE

1 HOUR - \$25 PER GUEST | 2 HOURS - \$33 PER GUEST
3 HOURS - \$43 PER GUEST

CLASSIC PACKAGE + COCKTAILS:

- SARAJEVO OLD FASHIONED**
plum rakia / bourbon / bitters / cane syrup
- PAINKILLER**
whiskey / honey / lemon / cayenne ginger tea / chocolate infused / coconut water
- MARGARITA**
tequila / agave nectar / lime
- MOJITO**
Bacardi's Castillo rum / mint / lime
- COSMO FLIP**
Vodka / Mudled Grapes / Mint Syrup / lime Juice / Cranberry Juice
- AMBAR COCKTAIL**
seasonal cocktail

PER CONSUMPTION

ALL BEVERAGES (ALCOHOLIC AND NON-ALCOHOLIC) WILL BE CHARGED PER CONSUMPTION

NOTE: Packages (1 - 3) include soft drinks. Bar packages do not include shots or cordials. Additional charges may



AMBAR CLARENDON



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