

# *Dinner*

*Call our catering coordinator today for current pricing.  
Entrees include rolls with butter, choice of two sides, iced tea and coffee.  
Water on request.*

*Upgrade to a combination plate with any two entrees and two sides  
Steaks excluded*

## **Pork**

### **Pork Parmesan**

Marinara sauce and mozzarella cheese over bow tie pasta

### **Smothered Boneless Pork Loin**

A boneless chop smothered in caramelized onions and mushrooms

### **Maple Glazed Roast Loin of Pork**

Tender slices of pork loin crowned with our secret maple glaze

## **Seafood**

### **Potato Crusted Tilapia**

With crawfish etoufee

### **Catfish**

Broiled, blackened or Southern Fried

### **Asparagus Salmon**

Overstuffed with asparagus and  
crowned with dill hollandaise.

## **Beef**

### Selecting the Proper Steak

When choosing the best steak consider the cut, the tenderness, and the grade. To simplify your decision we have listed the cuts from most tender and expensive to the least.

Tenderloin or Filet

Strip or New York Strip

Porterhouse or T-bone

Ribeye

Top Sirloin

We will not accept responsibility for the tenderness or moisture of steaks ordered medium well to well done.



Call our event coordinator at  
(806) 358-6161  
[www.AmbassadorAmarillo.com](http://www.AmbassadorAmarillo.com)

***STEAK (CONT.)***

Topped with Cream Gravy \$14

Roast Prime Rib of Beef Au Jus  
10oz. Queen Cut ; 12oz. King Cut

Traditional Filet Mignon, Medallions of Tenderloin or 14oz T-Bone Steaks  
Market Price

Petite Stuffed Sirloin  
Tender sirloin overstuffed with herbs and vegetables.

10oz New York Strip

Traditional Ribeye Steaks  
12oz – 14oz

Trail Blazer Top Sirloin  
10oz – 12oz

*6 oz. Silverado Sirloin & Neapolitan Chicken Breast*

***Steak Compliments -***

*Buttered Mushrooms*

*Grilled Onions    Bleu Cheese Crumbles*  
*Combine two*

*Grilled Peppers*

## ***Poultry***

*All dinners include rolls with butter, choice of two sides, iced tea and coffee.  
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### ***Honey Almond Chicken Breast***

*A boneless breast glazed and coated in honey and almonds*

### ***Neapolitan Chicken***

*Hand breaded and crowned with white wine cream bierre blanc*

### ***Chicken Cordon Bleu***

*Overstuffed with cheese and ham, topped with cream sauce*

### ***Chicken Marsala***

*Lightly floured, baked and topped with Marsala wine sauce*

### ***Stuffed Chicken Breast***

*Overstuffed with vegetables and herbs. Topped with tomatillo sauce*

### ***Chicken Fried Chicken***

*Cream Gravy and Mashed Potatoes*

## ***Dinner Specials***

*Specials include rolls with butter, iced tea and coffee  
1 Entrée Buffet Style add \$*

### ***Rio Grande Roast Beef***

*Sliced and served over smashed potatoes with gravy*

### ***Tuscan Meat Lasagna***

*Served with Fettuccini Alfredo*

### ***Palo Duro Pot Roast***

*With potatoes and carrots*

### ***Fettuccini Alfredo***

*Mixed vegetables and garlic bread sticks*