

# Amber Rose Restaurant

1400 Valley St 45404-2274 · +19372282511 · Updated: Jan 14, 2026

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## HOT HORS D'OEUVRES 27

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<b>Mini Beef Wellingtons</b>	<b>\$175.00</b>
Beef Tenderloin with a mushroom sauce wrapped in a flaky puff pastry	
<b>Crab Rangoon</b>	<b>\$150.00</b>
Wonton pocket filled with crab meat and cream cheese	
<b>Potato Pancakes</b>	<b>\$100.00</b>
Served with sour cream	
<b>Spanakopita</b>	<b>\$150.00</b>
Flaky phyllo pastry stuffed with Feta cheese and spinach	
<b>Mini Angus Burgers</b>	<b>\$200.00</b>
Topped with diced onions served with Aioli	
<b>Chicken Wings</b>	<b>\$100.00</b>
Buffalo or BBQ	
<b>Bonless Wings</b>	<b>\$15.00</b>
Buffalo or BBQ	
<b>Chicken Tenders with Dip</b>	<b>\$100.00</b>
BBQ, Honey Mustard, or Ranch	
<b>Sausage Stuffed Mushrooms</b>	<b>\$100.00</b>
Mushroom caps filled with sausage and mozzarella	
<b>Boursin Stuffed Mushrooms</b>	<b>\$100.00</b>
Mushroom caps filled with Boursin cheese and topped with parmesan	
<b>Bacon Wrapped Selections</b>	
<b>Swedish or BBQ Meatballs</b>	<b>\$2.00</b>
Bite sized meatballs in Swedish cream sauce or homemade BBQ	
<b>Pierogies &amp; Onions</b>	<b>\$100.00</b>
Potato filled dumplings sauteed in butter and topped with caramelized onions	
<b>Loaded Pierogies</b>	<b>\$150.00</b>
Cheese, Bacon, and Onion stuffed	

<b>Vegetable Spring Rolls</b>	<b>\$150.00</b>
Finely chopped vegetables wrapped in a wonton and fried to perfection	
<b>Chicken Spring Rolls</b>	<b>\$150.00</b>
Finely chopped vegetables and chicken wrapped in a wonton and friend to perfection	
<b>Red-Skinned Potato Skins</b>	<b>\$100.00</b>
With bacon, cheese & onion with sour cream	
<b>Gourmet Potato Skins</b>	<b>\$150.00</b>
Topped with Gouda, bacon and sour cream	
<b>Sauerkraut Balls</b>	<b>\$150.00</b>
Sausage, Sauerkraut and dressing with horseradish & mustard dipping sauce	
<b>Twice Baked Red-Skinned Potatoes</b>	<b>\$125.00</b>
Filled with mashed potatoes, bacon, cheese and onion	
<b>Baked Brie with Pecan Sauce</b>	<b>\$150.00</b>
Wheel of brie topped with a warm pecan sauce	
<b>Hot Spinach Artichoke Parmesan Dip with Bread Cubes</b>	<b>\$3.00</b>
A mixture of artichoke hearts, spinach, fresh Parmesan cheese, and garlic, served hot and garnished with tomatoes	
<b>Buffalo Chicken Dip</b>	<b>\$5.00</b>
Shredded chicken with cream cheese, Bleu cheese crumbles, cheddar-jack and Franks Red-hot	
<b>BBQ Pulled Pork</b>	<b>\$9.00</b>
With mini buns	
<b>Lamb Lollipops</b>	
Tender and flavorful marinated lamb chops	
<b>Roasted Pear Quesadillas</b>	<b>\$100.00</b>
Smoked Gouda and pear stuffed	
<b>Flatbread Pizza Selections</b>	
<b>COLD HORS D'OEUVRES</b> 18	
<b>Jumbo Shrimp Cocktail</b>	
<b>Fresh Fruit Display</b>	<b>\$5.00</b>
Fresh in-season fruit beautifully displayed with Amaretto sauce for dipping	
<b>Fruit Tray</b>	<b>\$120.00</b>
<b>Fresh Vegetable Display</b>	<b>\$4.00</b>
Fresh vegetable display with ranch for dipping	
<b>Vegetable Tray</b>	<b>\$100.00</b>

<b>Imported Cheese Display</b>	<b>\$5.00</b>
With gourmet crackers	
<b>Imported Cheese Tray</b>	<b>\$120.00</b>
<b>Tortilla Pinwheels</b>	<b>\$50.00</b>
Shredded cheese, sour cream, lettuce and salsa spread on fresh tortilla	
<b>Mini Turkey Pinwheels</b>	<b>\$100.00</b>
Fresh turkey, bacon, lettuce and mayo wrapped on assorted flour tortillas	
<b>Gourmet Sandwiches on M. ini Croissants</b>	<b>\$200.00</b>
Sliced turkey, ham, tuna, chicken or egg salad	
<b>Smoked Salmon Pinwheels</b>	<b>\$150.00</b>
Smoked salmon with an herbed cream cheese spread on a fresh tortilla and sliced	
<b>Smoked Salmon Board</b>	<b>\$200.00</b>
Sliced smoked salmon served with cucumbers and capers	
<b>Sun-Dried Tomato Bruschetta</b>	<b>\$150.00</b>
Italian sun-dried mixture served on bruschetta	
<b>Caprese ruschetta</b>	<b>\$150.00</b>
Fresh Mozzarella, Roma tomatoes and basil with a rich balsamic glaze	
<b>Caprese Tomato Bites</b>	<b>\$100.00</b>
Fresh Mozzarella and basil sandwiched in a cherry tomato on a skewer with balsamic	
<b>Antipasto &amp; Tortellini Skewers</b>	<b>\$200.00</b>
Sun dried tomatos, artichoke hearts and kalamata olives on skewers	
<b>Mini Chicken Salad Stuffed Peppers</b>	<b>\$100.00</b>
Homemade chicken salad stuffed in a sweet baby pepper	
<b>Nacho Bar</b>	<b>\$10.00</b>
With seasoned ground beef, lettuce, tomato, onion, nacho cheese, shredded cheddar- jack, jalapenos, salsa, sour cream and guacamole Add Seasoned Shredded Chicken for \$5	

## DIPS AND SPREADS <sup>6</sup>

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<b>Spinach Dip</b>	<b>\$4.00</b>
Fresh spinach with artichokes, cream cheese and mozzarella cheese	
<b>Cheese Ball</b>	<b>\$3.00</b>
Garlic and herb cream cheese with corned beef	
<b>German Bier Cheese</b>	<b>\$4.00</b>
A whipped cream cheese spread with garlic cheddar-jack, and Franks Red-hot	
<b>Black Bean Salsa with Tortilla Chips</b>	<b>\$2.50</b>
Corn, black beans, onion, peppers and fresh cilantro	

### **Pineapple Salsa with Tortilla Chips**

**\$3.50**

Mixed peppers, onions, pineapple and fresh cilantro

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### **Homemade Hummus**

**\$3.50**

With Pita Chips

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## **CATERING PACKAGE A** 13

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### **Amber Rose Cabbage Rolls**

Seasoned Beef, Pork and Rice

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### **Lasagna**

Layered meat and noodles with homemade marinara topped with mozzarella cheese

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### **Vegetable Lasagna**

Layered vegetables and noodles with a cream sauce topped with mozzarella cheese

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### **Pasta Provencal**

Ziti noodles tossed with fresh vegetables, olive oil and Romano cheese

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### **Italian Baked Ziti**

Ziti noodles tossed with homemade marinara and topped with mozzarella cheese

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### **Cilantro Lime Grilled Chicken**

Marinated & Grilled

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### **Vodka Pasta**

Vodka red cream sauce tossed with ziti noodles, fresh herbs and Parmesan

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### **BBQ Chicken Breast**

Homemade BBQ sauce over grilled chicken breast

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### **Honey Baked Ham**

Sliced Bavarian ham with a honey glaze

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### **Sweet & Spicy Thai Grilled Chicken**

Marinated grilled chicken with our Homemade Sweet & Spicy Thai BBQ Sauce

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### **Herb Roasted Pork Loin**

Slow cooked topped with demi glaze

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### **Chicken Paprikas**

Savory paprika cream sauce atop chicken breast

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### **Cheddar-Jack Chicken**

Grilled chicken topped with cheddar & jack cheese, bacon and green onions

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## **CATERING PACKAGE B** 15

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### **Tuscan Chicken**

Boneless, skinless chicken breast dusted in Italian bread crumbs, pan seared and topped with Bechamel sauce

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### **Chicken Marsala**

Chicken cutlets topped with mushrooms and Marsala wine reduction sauce

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### **Beef Rouladen**

Thinly sliced beef stuffed with Amber Rose savory rye bread dressing topped with brown gravy

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### **Chicken Kiev**

Seasoned chicken breast lightly breaded and sauteed topped with flavorful herb butter

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### **Beef Tips with Peppers and Onions**

Tender chunks of beef sauteed with green peppers and onions

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### **Chicken Cordon Bleu Stack**

Bavarian ham and Swiss cheese layered over chicken breast topped with Bechamel sauce

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### **Chicken Florentine Stack**

Cooked spinach and Swiss cheese layered over chicken breast topped with Bechamel sauce

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### **Grilled Salmon**

Topped with Bechamel

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### **Chipotle Rubbed Salmon**

Seasoned with homemade chipotle spices and grilled

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### **Roasted Turkey Breast**

Slow roasted and cooked to perfection

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### **Top Round of Beef with Mushroom Sauce**

Tender beef tips with home made mushroom gravy

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### **Hunter Schnitzel**

Pork loin with a pretzel crust sauteed to a golden brown and topped with Dijon cream sauce

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### **Herbed Crusted Pork Loin**

Roasted and topped with rosemary demi-glace

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### **Pot Roast**

Tender and slow cooked topped with rich Demi Glaze

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### **Prosciutto & Cheese Stuffed Chicken**

Roasted and topped with light cream sauce

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## **CATERING PACKAGE C 8**

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### **Chicken Florentine**

Spinach and Swiss rolled in a breaded boneless skinless chicken breast with Bruce Blanc sauce

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### **Mahi-Mahi with Pineapple Salsa**

Lightly grilled with homemade pineapple salsa

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### **Breaded Chicken Cordon Bleu**

Ham and Swiss rolled in a breaded boneless skinless chicken breast topped with Bruere Blanc sauce

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## **Smoked Bone-In Pork Chops**

Topped with Apple Demi-Glace

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## **Almond Crusted Salmon**

With an almond breading & a Saffron Cream sauce

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## **Roasted Beef Tenderloin**

Herbed fillet with Demi Glaze

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## **Jagger Schnitzel**

Tender veal cutlets breaded and sauteed topped with a savory mushroom sauce

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## **Apple and Pear Stuffed Pork Chops**

Split pork loin stuffed with homemade dressing topped with brown gravy

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## **CATERING PACKAGE D 8**

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### **Prime Rib**

Slow roasted with Au Jus

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### **Duck**

1 /2 duck roasted with an orange-ginger sauce

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### **Sea Scallops & Shrimp Scampi**

Sauteed and finished with Lemon Butter

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### **Beef Wellington**

Fillet with mushroom Duxelles in a puff pastry with Demi Glaze

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### **Sea Bass**

Oven baked with Lemon Butter

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### **Rack of Lamb**

Braised then roasted with Mint Demi Glaze

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### **Beef Short Ribs**

Braised then roasted with a rich Demi Glaze

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### **Roasted Beef Tenderloin**

Fillet of beef topped with demi-glaze

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## **SIDE DISH SELECTIONS 31**

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### **Yukon Gold Smashed Potatoes**

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### **Parsley Buttered New Potatoes**

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### **Au Gratin Potatoes**

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### **Baked Potatoes**

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### **Cheesy Potato Casserole**

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**Sweet Potato Casserole**

**Parmesan Roasted Potatoes**

**Twice Baked Potatoes**

**Loaded Smashed Red-Skinned Potatoes**

**Baked Beans**

**Scalloped Potatoes**

**Home-style Green Beans with Bacon and Onion**

**Maple Glazed Baby Carrots**

**California Blend Vegetables**

**Corn Casserole**

**Seasonal Roasted Vegetables**

**Balsamic Roasted Brussels Sprouts**

**Asparagus**

**Homemade Sauerkraut**

**Red Cabbage**

**Oven Baked Stuffing**

**Dirty Rice Blend**

**Wild Rice Blend**

**Parmesan Risotto**

**Macaroni and Cheese**

**White Macaroni and Cheese**

**Cole Slaw**

**Potato Salad**

**Pasta Salad**

**Fruit Salad**

**Broccoli Raisin Nut Salad**

**SALAD & MORE** 10

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**Mixed Green, Spinach, Seven Layer & Ceaser**

## Pasta Station

starting at \$16 per person Choice of 2: Marinara, Alfredo or Vodka Sauce served with penne pasta. Add steamed vegetables, chicken, shrimp, or meatballs, Served with mixed greens salad and Ciabatta Garlic Bread.

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## Fajita Buffet

starting at \$16 per person Mexican Style Beef or Chicken, Mexican Fajita Style Vegetables, Cilantro-Lime Rice, Refried Beans, tortilla chips. And soft flour tortillas with Mexican cheese dip, guacamole, salsa, sour cream, diced tomatoes, cheese and shredded lettuce.

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## Deli Buffet

**\$18.00**

Your Choice of Soup. A variety of sandwiches & wraps Mustard and mayonnaise served on the side with Mike-Sells potato chips and 1 side

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## Slider Bar

**\$16.00**

Mini Angus Burgers, BBQ Pulled Pork, Grilled or Fried Chicken Choice of 2 sides and potato chips

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## Soup, Salad & Baked Potato Bar

**\$18.00**

Choice of one soup, mixed greens salad bar and baked Idaho potatoes with all toppings.

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## Grilled Chicken or Salmon Salad Bar

**\$18.00**

Crisp lettuce, cheddar-jack cheese, croutons, egg wedges, bacon bits, pepper and your choice of tender grilled chicken breast, grilled salmon or both.

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## Carving Board Station

Choose 1, 2 or 3 meats starting at \$12 per person Roasted Turkey Breast, Baked Ham, Herb Roasted Pork Loin or Roast Beef \*Roast Beef Tenderloin or Prime Rib (Market Price) Amber Rose will carve meats to order. Each is served with fresh baked rolls

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## All American

**\$12.00**

Grilled Angus Burgers, Ball Park Hotdogs, Grilled Chicken, Fried Chicken, and Brats. \*With 2 sides, Buns, Condiments, Lettuce, Tomato, Onion, Cheese, Pickle, etc.

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## BBQ Package

**\$15.00**

BBQ Pulled Pork or Chicken served with sandwich buns, Cole Slaw, Chips and pickle spears.

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## SOUPS <sup>1</sup>

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### Soups

Beef Vegetable, Cheesy Potato, Chicken Noodle, Chicken Tortilla, Cream of Mushroom, Italian Wedding, Tomato, Traditional Creamy Potato Soup, Turkey Chili, Vegetable or Turtle

## ALA CARTE <sup>3</sup>

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### Coffee and Soda:

**\$3.00**

### Bottled Water

**\$2.00**

### Cookies or Brownies:

**\$3.50**

## BREAKFAST BUFFETS <sup>5</sup>

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### The Sunrise Breakfast

**\$17.00**

Scrambled Eggs, Homestyle Potatoes, Bacon or Sausage (2 per person), Fresh Seasonal Fruit Salad, and Breakfast Breads

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<b>Quick Start Breakfast</b>	<b>\$15.00</b>
Egg Strata, Homestyle Potatoes, and Fresh Seasonal Fruit Salad	
<b>The Continenetal</b>	<b>\$13.00</b>
Seasonal Fresh Fruit Salad, Pastries and Muffins, Bagels with Cream Cheese, and a Yogurt Bar	
<b>Lite Start</b>	<b>\$16.00</b>
Yogurt Bar, Egg Beaters, Turkey Bacon (2 per person), and Fresh Seasonal Fruit	
<b>Good Morning</b>	<b>\$17.00</b>
French Toast Bake, Sausage or Bacon (2 per person), a Yogurt Bar and Fruit Salad	

## ALA CARTE BREAKFAST 18

<b>Muffins or Danishes</b>	<b>\$3.00</b>
<b>Cinnamon Rolls:</b>	<b>\$3.00</b>
<b>Croissants with Butter and Jelly</b>	<b>\$3.00</b>
<b>Bagels with Cream Cheese:</b>	<b>\$3.00</b>
<b>Yogurts Parfait Bar</b>	<b>\$6.00</b>
<b>Fresh Fruit Salad</b>	<b>\$5.00</b>
<b>Strata</b>	<b>AVAILABLE OPTIONS</b>
	Half Pan (14-18 ppl): \$60.00
	Full Pan (25-30 ppl): \$120.00
<b>Scrambled Eggs</b>	<b>AVAILABLE OPTIONS</b>
	Half Pan (14-18 ppl): \$50.00
	Full Pan (25-30 ppl): \$100.00
<b>Homestyle Potatoes</b>	<b>\$4.00</b>
<b>Potatoes O'Brien</b>	<b>\$3.50</b>
<b>French Toast Bake</b>	<b>AVAILABLE OPTIONS</b>
	Half Pan (10-15 ppl): \$45.00
	Full Pan (22-88 ppl): \$90.00
<b>Donut Holes</b>	<b>\$3.00</b>
<b>Premium Bacon</b>	<b>\$4.00</b>
<b>Standard Bacon</b>	<b>\$2.50</b>
<b>Turkey Bacon</b>	<b>\$2.50</b>
<b>Breakfast Burritos</b>	<b>\$7.00</b>
<b>Juice or Coffee</b>	<b>\$3.00</b>

**Water** **\$2.00**

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**APPETIZERS** 8

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**Potato Pancakes** **\$9.00**

Two potato pancakes with scallions and sour cream.

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**Stuffed Mushrooms** **\$9.00**

Fresh baked mushrooms stuffed with homemade sausage, scallions and melted mozzarella.

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**Sauerkraut Balls** **\$9.00**

Five balls of savory sausage and sauerkraut mixed with select herbs, breaded and golden fried. Served with dark mustard and horseradish cream sauce.

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**Pierogi & Onions** **\$10.00**

Four potato and cheese filled dumplings sauteed in butter and topped with caramelized onions and sour cream.

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**German Bier Cheese** **\$10.00**

Creamy spread with cream cheese, cheddar jack cheese and Frank's Red Hot Sauce, plus other secret ingredients. Served with fresh baked soft pretzels and pretzel chips.

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**Wings** **\$10.00**

Six traditional wings in your choice of BBQ, Buffalo or Blueberry BBQ sauce.

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**Potato Pancakes Deluxe** **\$11.00**

Two potato pancakes with scallions and sour cream, cheddar jack cheese and applewood smoked bacon.

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**Amber Rose Sampler** **\$23.00**

Cabbage roll, potato pancake, bratwurst and homemade sauerkraut.

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**SALADS** 4

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**Wedge Salad** **\$12.00**

1/4 iceberg lettuce wedge with applewood smoked bacon, egg, tomato and green onions. Served with our homemade bleu cheese dressing.

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**Grilled Chicken Caesar Salad** **\$16.00**

Grilled chicken breast atop mixed greens with applewood smoked bacon, tomatoes, parmesan cheese and homemade croutons. Tossed in our homemade Caesar dressing.

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**Greek Salad with Chicken** **\$16.00**

Grilled chicken breast atop mixed greens with kalamata olives, sun dried tomatoes, feta cheese, pepperoncini and homemade croutons. Served with our homemade balsamic vinaigrette dressing.

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**Grilled Chicken Salad** **\$16.00**

Grilled chicken breast atop mixed greens with tomatoes, cucumber, seasoned croutons, cheddar jack cheese, applewood smoked bacon and egg.

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**ENTREES** 13

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<b>Amber Rose Penne (Vegetarian)</b>	<b>\$13.00</b>
Joe's family recipe with marinara and Provel cheese over penne pasta.	
<b>One Cabbage Roll</b>	<b>\$14.00</b>
Ground beef and pork, rice and seasonings rolled in cabbage leaves and roasted.	
<b>Lithuanian Cabbage Rolls</b>	<b>\$17.00</b>
Ground beef and pork, rice and seasonings rolled in cabbage leaves and roasted. Served with smashed potatoes and gravy and the vegetable of the day.	
<b>Hungarian Chicken Paprikas</b>	<b>\$18.00</b>
Paprika and herbed sour cream based stew with carrots and celery. Served over seasoned buttered egg noodles.	
<b>Three Sausage Sampler</b>	<b>\$19.00</b>
Beer marinated Knockwurst, Bratwurst and Lithuanian sausages with triple mustard sauce, homemade sauerkraut and smashed potatoes.	
<b>Amber Rose Penne</b>	<b>\$19.00</b>
Joe's family recipe featuring Italian sausage with marinara and Provel cheese over penne pasta.	
<b>Homestyle Pot Roast</b>	<b>\$20.00</b>
Just like Mom used to make! Tender and flavorful with smashed potatoes and gravy, and the vegetable of the day.	
<b>Beef Stroganoff</b>	<b>\$20.00</b>
Choice chunks of beef simmered in sour cream sauce with onions, mushrooms and spices. Served over buttered egg noodles.	
<b>Hunter Schnitzel</b>	<b>\$20.00</b>
Pretzel crusted pork loin, sauteed and topped with Dijon cream sauce. Served with potato pancakes and homemade sauerkraut.	
<b>Warsaw Medley</b>	<b>\$25.00</b>
A traditional cabbage roll, savory homemade sausage, homemade sauerkraut and potato filled pierogies.	
<b>Grilled Sauerbraten</b>	<b>\$26.00</b>
Traditional German flank steak marinated and grilled. Served with homemade sauerkraut and herbed spaetzle.	
<b>Jagerschnitzel</b>	<b>\$26.00</b>
Lightly breaded tender veal cutlets with Swiss cheese and savory mushroom sauce. Served over herbed spaetzle.	
<b>Sea Bass</b>	<b>\$38.00</b>
Pan seared with sweet chile sauce and served with vegetable of the day.	

## SANDWICHES <sup>2</sup>

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<b>Cheddar Jack Cheeseburger</b>	<b>\$14.00</b>
Angus beef burger topped with cheddar jack cheese, lettuce, tomato and red onion. Add applewood smoked bacon for \$1.	
<b>Traditional Reuben</b>	<b>\$14.00</b>
House cooked corned beef topped with sauerkraut, Swiss cheese and 1000 island dressing on grilled rye bread.	

## LUNCH COMBOS <sup>2</sup>

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**Soup & Half Sandwich****\$12.00**

Pair any bowl of soup with either half of a Traditional Reuben or half of an Amber Rose Club. Add \$2.00 for Turtle Soup.

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**Soup & Half Salad****\$13.00**

Pair any bowl of soup with half of a Grilled Chicken Salad, Grilled Chicken Caesar Salad or Greek Salad with Chicken. Add \$2.00 for Turtle Soup.

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