

MENU

# ARTHUR'S

CREATIVE EVENTS & CATERING



DELICIOUS IDEAS!

*the life of the party!*



## WELCOME TO THE PARTY...

and welcome to our extensive menu of incredible flavors! Savor and explore our chef inspired creations for the perfect combination of taste, texture and color. Then craft the perfectly delicious menu to reflect your style or theme. With hundreds of mouthwatering options, the hard part will be deciding! But don't worry, an ARTHUR'S personal Event Designer will be by your side every step of the way. So sit back, relax and indulge in the moment, it's time to bring your party to life, and ARTHUR'S makes it fun, easy, and delicious!

# HORS D'OEUVRES

## VEGETARIAN

### Artichoke Fritters

Sun-Dried Tomatoes | Parmesan

### Belgian Endive Canapé

Boursin Cheese | Poached Asparagus  
Red Pepper

### Caprese Salad Skewers

Mozzarella | Grape Tomato | Basil

### Deviled Eggs

### Flatbreads

Margherita  
Wild Mushroom  
Pear and Gorgonzola  
Potato Rosemary  
Caramelized Onion and Goat Cheese  
Strawberry Balsamic Basil

### Figs in a Blanket

Honey | Red Pepper Flakes  
Dijon Cream Cheese

### Mini Mushroom Burger

Portobello Mozzarella  
Roasted Tomato Pesto

### Potato Pancakes

Sour Cream | Chives

### Roasted Tomato Crostini

Goat Cheese | Pesto

### Seasonal Vegetable Tartlets

Fontina | Parmesan | Goat Cheese

### Spinach Potato Pancakes

Sour Cream | Chives

### Sun-Dried Tomato Arancini

Risotto Style

### Mediterranean Mushroom Caps

Spinach | Goat Cheese | Feta

### Sweet Corn & Shiitake Fritters

Lemon Cream | Shaved Parm | Chives

### Soup and Sandwich Shots

Mini-Grilled Fontina Sandwich  
Tomato Bisque

### Vegetable Samosas

Curry Potatoes | Peas | Mango Chutney

### Watermelon Tomato Basil Skewers

Balsamic Syrup

### Wild Mushroom Tartlets

Fontina | Parmesan | Goat Cheese

### Whipped Goat Cheese Crostini

Lemon Curd | Red Quinoa | Thyme

## SEAFOOD

### Ahi Tuna Tacos\*

Napa Cabbage | Avocado  
Pickled Ginger | Pineapple Teriyaki

### Caribbean Bacon Wrapped Scallops

Mango Beurre Blanc

### Coconut Shrimp

Rum | Pineapple | Lime Juice  
Sweet Chili Sauce

### Crispy Crab and Sweet Potato Fritters

Tamarind Sauce

### Ginger Chili Tuna on a Fork

### Jumbo Shrimp Cocktail\*

Vodka Cocktail Sauce

### Key West Conch Fritters

Cajun Rémoulade

### Margarita Shrimp

Orange Chipotle Sauce

### Mini Salmon Burger

Caper Aioli

### Seared Ahi Tuna Canapé

Fried Wontons | Wasabi Soy

### Shrimp Fukura

Boursin Cheese | Sweet Chili | Wonton

### Shrimp Puff

Gruyere | Fontina | Lemon Zest | Dill

### Shrimp and Bloody Mary Cocktail Shot

Haricot Verts

### Shrimp and Chorizo Skewers

Saffron Aioli | Cilantro

### Smoked Salmon Blinis

Crème Fraiche | Dill

### Smoked Cucumber Salmon Cup

Crème Fraiche | Dill

### Southern Lump Crab Cakes

Scallions | Sweet Onion | Rémoulade

### Crab Stuffed Mushroom Caps

### Tuna Poke\*

Rice Noodles | Avocado Mousse  
Micro Greens | Soy | Sake  
Sesame | Mirin | Macadamia Nuts

### Tuscan Grilled Shrimp

Garlic Aioli

### Yucca Stuffed Shrimp

Mojo Garlic Aioli

### Yukon Gold Potato Blini

Crème Fraiche | Caviar

## MEATS

### Andouille Wellington

Peppers | Onions | Creole Mustard

### Arroz Con Pollo Fritters

Lime Cilantro Crema

### Bacon Deviled Eggs

### Bacon Wrapped Potato

Sour Cream | Chives

### Butter Chicken Satay\*

Cilantro Chutney

### Caribbean Jerk Chicken Skewers\*

Pineapple Papaya Sauce

### Chicken Chardonnay Skewers\*

Mushrooms | Onions  
Chardonnay Cream Sauce

### Chile Cumin Lamb Meatballs

Cucumber | Minted Yogurt

\*Not Available as a Passed Hors D'oeuvre.

# HORS D'OEUVRES

Meats Continued

**Empanadas**   
Beef | Chicken

**Fire Grilled Quesadillas\***  
Chicken Poblano | BBQ Beef Brisket

**Flank Steak Sandwich\***  
Horseradish Sauce | Chimichurri

**Ginger Sesame Chicken\***  
Plum Sauce

**Honey Rosemary Chicken Skewers\***  
White Wine | Shallots  
Honey Rosemary Cream Sauce

**Indonesian Chicken Satay\***  
Spicy Peanut Sauce

**Italian Stuffed Mushroom Caps**  
Italian Sausage

**Korean Pork Tacos\***  
Kimchi | Pickled Cucumber  
Gochujang

**Korean BBQ Duck**   
Apricot Ginger Marmalade  
Crisp Wonton

**Lollipop Lamb Chops**  
Fig Balsamic Demi-Glace

**Mini Burgers**  
Beef | Buffalo Chicken

**Miniature Chicken and Waffles**  
Maple Syrup | Cream Gravy

**Pesto Chicken Flatbread**

**Pesto Blackened Chicken Skewers\***  
Sweet Chili Cream Sauce  
Citrus | Basil


**Petite Ham Biscuits**  
Sweet Potato | Buttermilk


**Pressed Cuban Sandwich**  
Cuban Pork | Ham | Swiss Cheese  
Mustard | Pickle

**Prosciutto & Melon Skewer**

Mozzarella | Basil Drizzle

**Prosciutto & Gorgonzola Flatbread**  
Black Mission Figs

**Roasted Garlic Egg Flan**   
Candied Bacon

**Ropa Vieja on Tamale Pancake**   
Barbequed Beef | Avocado Salsa  
Sour Cream

**Salad Puffs**  
Chicken Poppy Seed | Curried Chicken

**Sambal Chicken Skewers**  
Ginger Chile Glaze

**Serrano Ham & Manchego Croquettes**

**Teriyaki Beef Satay\***  
Pineapple Teriyaki Sauce

**Thai Chicken Meatballs**   
Sweet Chili Sauce

**The Perfect Bite**  
Beef Tenderloin  
Asparagus Vichyssoise Pipette

## SUMMER ROLLS

**Chicken Caesar Salad Summer Rolls**  
Romaine | Parmesan | Caesar Dressing

**Lobster Salad Rolls**  
Mango | Bok Choy  
Napa Cabbage | Rice Noodles  
Cilantro | Wasabi Aioli

**Poached Pear Salad Rolls**  
Mesclun Greens | Gorgonzola  
Sugared Pecans | Balsamic Vinaigrette

**Thai Summer Rolls**   
Pork | Shrimp | Noodles  
Asian Vegetables | Bok Choy  
Spicy Peanut Sauce

**Summer Salad Rolls**  
Mesclun Greens | Bleu Cheese  
Raspberries | Sugared Nuts  
Balsamic Vinaigrette

## BUFFET PRESENTATIONS

**Artisan Cheese**  
Gourmet Crackers

**Bourbon Maple Salmon**   
Bourbon Maple Glaze

**Brie and Gorgonzola Wedges**   
Warm Fruit Compote

**Charcuterie**  
Cured Meats | Cheeses | Spiced Nuts  
Homemade Jam

**Farmer's Market Crudité**  
Confetti Herb Dip

**Ginger Sesame Salmon**  
Orange Ginger Relish

**House Wood Smoked Salmon**   
Green Goddess | French Baguette  
Crackers

**Italian Antipasto**  
Italian Meats | Cheeses | Olives  
Grilled Vegetables | Artichoke Hearts

**Makimono Sushi Rolls**  
California | Spicy Tuna | Philly  
Vegetable | Kamikaze


**Bourbon Maple Salmon**  
Bourbon Maple Glaze

**Seasonal Fruit Presentation**

**Spanish Antipasto**  
Serrano Ham | Spanish Chorizo  
Manchego Cheese | Spanish Bleu Cheese  
Mushrooms | Asparagus | Roasted Peppers

**Mediterranean Hummus Presentation**  
Hummus | Cucumbers | Feta | Artichokes  
Sun-Dried Tomatoes | Pinenuts  
Olives | Olive Oil | Pita Chips

\*Not Available as a Passed Hors D'oeuvre.

 Arthur's Favorites

## WARM SAVORY SPREADS

### Cast Iron Brie

Fruit & Shallot Compote | Balsamic Syrup  
Water Crackers | Grilled Bread

### Creole Red Pepper Dip

Feta | Cream Cheese | Frito Scoops

### Mediterranean Dip

Artichoke | Sun-Dried Tomatoes | Black Olives  
Cream Cheese | Feta | Fritos | Lavosh

### Seafood Artichoke Dip

Crab Meat | Artichoke Hearts  
Basil | Garlic Toast Rounds | Lavosh

### Seasonal Baked Brie

Ginger Snaps | Crackers | Wrapped in Puff Pastry

### Southwest Spinach Dip

Cheddar Jack Cheese | Tomatoes  
Jalapeños | Black Beans | Tortilla Chips

### Spinach Artichoke Dip



Cream Cheese | Parmesan Cheese | Tortilla Chips

### Shrimp Scampi Dip

Shrimp | Cream Cheese | Garlic | Lemon  
Parmesan Cheese | Garlic Toast Rounds

### Vidalia Onion Dip

Swiss Cheese | Caramelized Onions  
Cream Cheese | Toast Rounds and Lavosh

## COLD SAVORY SPREADS

### Artichoke Bruschetta

Toast Rounds

### Craft Seasonal Hummus

Crackers | Lavosh

### Mexican Fiesta

Lettuce | Beans | Guacamole | Salsa Cheddar  
Cheese | Olives | Sour Cream | Tortilla Chips

### Smoked White Fish Dip



Lavosh | Toast Rounds

### Yellow and Red Tomato Bruschetta

Basil | Garlic | Parmesan Cheese  
Toasted Baguette Rounds



# SALADS

## Arthur's Classic Caesar Salad

Croutons | Parmesan | Black Pepper

## Arugula and Blueberry Salad

Sliced Almonds | Goat Cheese  
Lemon Vinaigrette

## Asian Noodle Salad

Shiitake Mushroom | Edamame | Red Onions

## Caribbean Salad



Baby Greens | Strawberries | Mangoes | Goat Cheese  
Caramelized Pecans | Passion Fruit Vinaigrette

## Chopped BLT Salad

Butter Lettuce | Diced Tomato | Bacon | Spiced Pumpkin Seeds  
Frizzled Leeks | Red Onion | Bleu Cheese  
Roasted Tomato Vinaigrette

## Chopped Garden Salad

Romaine | Iceberg | Cheddar Cheese | Tomatoes | Cucumbers  
Green Onions | Jicama | Corn | Tortilla Strips  
Southwest Ranch Dressing

## Checkerboard Salad

Yellow & Red Tomatoes | Cucumber | Watermelon  
Feta | Cracked Coriander | EVOO | Balsamic Syrup

## Citrus Caprese

Blood Orange | Navel Orange | Tangerine  
Ruby Red Grapefruit | Fresh Mozzarella  
EVOO | Honey | Sea Salt | Cracked Pepper | Micro Basil

## Curry Chicken Salad



Almonds | Golden Raisins | Mango Chutney

## Cranberry Cosmo Salad

Mesclun | Bleu Cheese | Sugared Almonds | Cranberries  
Vodka Cranberry Vinaigrette

## Greek Salad

Iceberg | Romaine | Kalamata Olives | Pepperoncini  
Feta Cheese | Bell Peppers | Tomatoes | Cucumbers  
Croutons | Herb Vinaigrette

## Grilled Zucchini Ribbon Salad

Arugula | Bibb Lettuce | Radish | Almonds | Parmesan  
Lemon Vinaigrette

## Harvest Salad



Mesclun | Poached Pears | Bleu Cheese | Sugared Walnuts  
Sugarcane Vinaigrette

## Heirloom Tomato Salad

Gruyere | Spring Onion | Parsley | Sherry Vinaigrette

## Limestone Citrus Salad

Bibb Lettuce | Oranges | Grapefruit | Cranberries  
Hearts of Palm | Tangerine Vinaigrette

## Magnolia Salad

Bibb | Romaine | Mesclun | Spinach | Cucumbers  
Carrots | Grape Tomatoes | Sugared Pecans  
Balsamic Vinaigrette

## Mediterranean Pasta Salad

Artichoke Hearts | Sun-Dried Tomatoes | Black Olives  
Feta | Herb Vinaigrette

## Panzanella Salad

Tomatoes | Cucumbers | Bell Peppers | Red Onion | Basil  
French Bread | Champagne Vinaigrette

## Roasted Carrot Salad

Arugula | Cranberries | Almond | Red Onion  
Apple Cider Vinaigrette

## Roasted Pear Salad

Mesclun | Gorgonzola | Sugared Nuts  
Balsamic Vinaigrette

## Roasted Vegetable Couscous Salad

## Seasonal Quinoa Salad

## Spinach Papaya Salad

Roasted Hazelnuts | Bleu Cheese  
Balsamic Caramelized Onion Vinaigrette

## Stacked Lobster Cobb Salad

Bleu Cheese | Chopped Egg | Bacon | Tomatoes | Avocado  
Lemon Oregano Vinaigrette

## Strawberry Salad



Spring Mix | Sunflower Seeds | Jicama | Feta  
Sugarcane Vinaigrette

## Thai Beef Salad

Seared Flank Steak | Cellophane Noodles  
Mint | Cilantro | Red Pepper Flakes

## Tomato Avocado Salad

Red Onions | Cucumbers | Red Wine Vinaigrette

# ENTRÉES

## POULTRY

### Balsamic Glazed Chicken

Basil | Thyme | Oregano | Mushrooms | Balsamic Sauce

### Champagne Chicken

Shallots | Thyme | Champagne Cream Sauce

### Chicken Chardonnay

Spinach | Mushrooms | Onions | Prosciutto  
Chardonnay Cream Sauce

### Chicken Forestiere

Thyme | Shallots | Garlic | Wild Mushroom Sauce

### Chicken Piccata

Lemon Caper Sauce

### French Country Chicken

Shallot Mustard Dill Sauce

### Herb Roasted Bone-In Chicken

Roasted Shallot Sauce

### Honey Rosemary Chicken

White Wine | Shallots | Rosemary Cream Sauce

### Manchego Chicken

Prosciutto | Sun-Dried Tomato Sauce

### Pesto Blackened Chicken

Smoked Heirloom Tomato Sauce

## BEEF PORK AND LAMB

### Braised Beef Short Ribs

Cabernet Demi-Glace

### Grilled Lamb Chops

Fig Balsamic Demi-Glace

### Grilled Beef Tenderloin Kabobs

Onions | Mushrooms | Merlot Demi-Glace

### Hoisin Glazed Pork Tenderloin

Soy | Tahini | Honey | Sriracha

### Lamb Brochette

Asian Curry Sauce

### Malt Brined Pork Roast

Tart Cherry Gastrique

### Roasted Beef Brisket

Sweet and Tangy Barbeque Sauce  
Blackberry Ancho Chili Sauce

### Santa Maria Tri-Tip

Grilled Scallion | Ginger & Cilantro Relish

### Southern Pork Loin

Bacon | Roasted Tomato Barbeque Sauce

### Teriyaki Beef Skewers

Bell Peppers | Onions | Island Teriyaki Sauce

## CARVING STATIONS

*Served with Appropriate Sauces*

### Angus Tenderloin of Beef

### Caribbean Rubbed Pork Loin

### Classic Roasted Turkey

### Grilled Flank Steak

### Grilled Rosemary Rack of Lamb

### Roasted NY Strip Loin

### Santa Maria Beef Tri-Tip

### Traditional Corned Beef

### Virginia Baked Ham

### Whole Roasted Pig

## SEAFOOD

### Asian Grilled Wild Salmon Filets

Soy | Brown Sugar | Sweet Chili | Ginger | Garlic

### Almond Crusted Fresh Fish

Lemon Beurre Blanc

### Bourbon Molasses Wild Salmon

### Citrus Wild Salmon

Green Goddess Horseradish

### Coconut Shrimp

Sweet Chili Sauce

### Cornmeal Crusted Catfish

Cajun Remoulade



## ENTRÉES

Seafood Continued

### Oven Roasted Swordfish

Mango Jerk Salsa

### Pan Roasted Grouper

Citrus | Bacon | Roasted Tomato Barbeque Sauce

### Pesto Blackened Mahi Mahi

Lemon Beurre Blanc

### Red Thai Shrimp Curry



Basmati Rice

### Seafood Crêpes



Shrimp | Scallops | Crab | Newburg Sauce

### Shrimp and Scallop Brochettes



Mango Beurre Blanc

### Spanish Paella

Chicken | Chorizo | Shrimp | Mussels | Garlic | Onions  
Peas | Tomatoes | Yellow Rice



## VEGETARIAN

### Alfredo Lasagna

Spinach | Mushrooms | Portobello | Onion | Parmesan

### Asparagus Crespelle

Béchamel | Marinara

### Creamy Mushroom Lasagna\*

Mushrooms | Spinach | Marinara

### Eggplant Involtini\*



Spinach | Onion | Pomodoro Sauce

### Mediterranean Stuffed Portobello\*

Spinach | Artichoke | Sun-Dried Tomato | Onion  
Black Olives | Feta

### Pumpkin Cashew Curry\*



Coconut Milk | Red Onion | Ginger | Cumin  
Basmati Rice

### Pumpkin Ravioli

Sage Brown Butter Cream Sauce

### Red Thai Curry

Baby Bok Choy | Shiitake Mushrooms | Carrots  
Snow Peas | Basmati Rice

### Savory Crêpes



Artichoke and Ricotta | Spinach and Mushroom  
Roasted Vegetables

### Three Cheese Agnolotti



Tomato Vodka Cream Sauce | Parmesan





### Wild Mushroom Ravioli

Spinach | Toasted Walnuts | Gorgonzola Cream Sauce  
Frizzled Leeks

## SIDE ITEMS

### Chef's Seasonal Vegetables



### Chef Stephen's Potatoes



Red Potatoes | Sweet Potatoes | Yukon Gold Potatoes  
Carrots | Garlic | Shallots | Thyme

### Chorizo Mashed Potatoes

### Corn & Cheddar Cakes

Scallions

### Cuban Black Beans and Rice

Peppers | Onions | Cumin | Hot Sauce

### Fresh Snap Green Beans

### Ginger Honey Roasted Tri - Color Carrots

### Haricot Verts

French Green Beans | Shaved Radishes

### Israeli Couscous

### Roasted Poblano Cheddar Polenta



### Jeweled Rice Pilaf

Carrots | Almonds | Leeks | Saffron

### Lemon Zested Chive Mashed Potatoes

### Macaroni & Cheese

Monterey Jack | Fontina | Cheddar

### Mediterranean Pasta

Pesto | Black Olives | Sun-Dried Tomatoes  
Feta Cheese

### Parmesan Potatoes

Yukon Gold Potatoes | Olive Oil | Parmesan  
Fresh Herbs

### Penne a La Vodka

Tomato Vodka Cream Sauce

### Pineapple Cilantro Rice

Roasted Poblano Peppers | Lime Zest | Green Onion

### Quinoa Pilaf

Carrots | Red Peppers | Yellow Peppers  
Leeks | Asparagus

### Roasted Asparagus

### Roasted Broccoli

### Roasted Fingerling Potato Ragout

Wild Mushrooms | Shallots | Leeks

### Roasted Garlic Smashed Sweet Potatoes

### Roasted Sweet Potatoes

### Rosemary Potato Au Gratin

### Southern Cheese Grits



### Sun-Dried Tomato Risotto Cakes

### Wild Mushroom and Roasted Carrot Farro

Swiss Chard

### Yukon Gold Mashed Potatoes



# CHEF INSPIRED STATIONS

## Ahi Tuna Carving Station



Avocado | Soy | Sesame | Mirin | Cilantro | Macadamia Nuts

## American Steakhouse

Roasted New York Strip | Béarnaise  
Yukon Gold Mashed Potatoes | Roasted Shallot Demi-Glace  
Creamed Spinach | Sautéed Button Mushrooms

## Avocado Bar



Ahi Tuna | Bacon | Chickpeas | Feta | Parmesan | Grilled Corn  
Grape Tomatoes | Green Onions | Balsamic Vinegar | EVOO  
Southwest Ranch | Lemon Vinaigrette | Sriracha Aioli  
Tortilla Crisps

## Baja Shrimp Taco



Flour Tortillas | Jicama Slaw | Pineapple Papaya Salsa  
Jalapeños | Radishes | Sriracha Lime Cilantro Crema

## Bison & Bourbon Bar

Bourbon Glazed Onion | Roasted Tomato Ketchup  
Parmesan Rosemary Fries

*"The Smoking Jacket" Cocktail:* Chilled Bourbon  
Maple Syrup | Fresh Squeezed Orange Juice  
Orange Bitters | Cedar Plank | Bourbon Infused Cherries

## Blackened Fish Taco

Seasonal White Fish | Flour Tortillas | Cabbage  
Pickled Onions | Jalapeños | Pineapple Papaya Salsa  
Sriracha Lime | Cilantro Crema

## Cast Iron "Haute"

Whiskey Braised Elk Shank | Carrots | Wild Mushrooms | Onions  
Yukon Gold Mashed Potatoes | Served in Miniature Cast Iron Skillets

## Cuban Pork Taco

Whole Roasted Pig | Fried Plantains | Cotija Cheese  
Pickled Red Onion | Jalapeño | Flour Tortillas  
Cilantro Lime Crema

## Fish and Chips

Crispy Fried Cod Fillets | Steak Fries  
Tartar Sauce | Malt Vinegar

## Korean BBQ Rice Bowl

Bulgogi Short Rib | Char Siu Pork | Fried Egg | Sticky Rice  
Kimchi | Gochujang | Ponzu | Green Onions

## The Hokee Poke Station | Create Your Own Poke Bowl

Base: Jasmine Rice or Shredded Lettuce  
Ahi Tuna or Korean BBQ Tofu  
Toppings: Cucumbers | Green Onions | Pickled Ginger  
Wakame | Jalapeño | Kimchee | Macadamia Nuts

Sesame Seeds | Wonton Strips  
Sauces: Teriyaki Pineapple | Creamy Miso | Spicy Gochujang

## Mexican Street Corn with Chopped Brisket

Sweet Corn Carved Off the Cob | Crema | Butter | Cotija Cheese  
Chopped Smoked Brisket | Lime Squeeze | Chili Powder Sprinkle  
Garnished with Crispy Pork Rind

## Pad Thai

Chicken | Shrimp | Scallops | Tofu | Thai Peanut Sauce  
Shiitake Mushrooms | Carrots | Snow Peas | Scallions  
Cilantro | Ginger | Mint | Sesame Seeds  
Pad Thai Noodles

## Savannah Shrimp and Grits



Shrimp | Bacon | Mushrooms | Corn | Onions  
Cheese Grits | Pickled Jalapeño Corn Muffins

## Singapore Street Noodles

Ginger Sesame Chicken | Asian Vegetables  
Lo Mein Noodles | Egg Rolls

## Southern Biscuit Bar

Ham or Turkey | Seasonal Jam | Sausage Gravy  
Whipped Butter | Honey

## Steakhouse Martini



Grilled Flank Steak | Yukon Gold Mashed Potatoes  
Cabernet Demi-Glace | Cheddar | Bacon | Scallions

## The Seafood Bar

Snow Crab Claws | Joe's Mustard Sauce  
Jumbo Cocktail Shrimp | Vodka Cocktail Sauce  
House Wood Smoked Salmon | Green Goddess

## Tuscan Pasta Station | Select two pastas and sauces

*Pasta Options:* Penne | Cheese Tortellini | Gemelli  
Orecchiette | Agnolotti  
*Sauce Options:* Roasted Bell Pepper Marinara  
Wild Mushroom Cream | Gorgonzola Cream  
Marsala Wine | Lemon Basil Cream | Tomato Vodka Cream

## Yucca Nachos

Chorizo Queso Fundido | Pico | Radishes | Sour Cream  
Jalapeños | Limes | Green Onions

## Yakisoba Noodle Station

Yakisoba Noodles | Chicken | Beef | Carrots | Bell Peppers  
Onions | Cabbage | Bean Sprouts | Yakisoba Sauce  
Served in Asian To Go Boxes with Chopsticks



## SHORT PLATE STATIONS

### **Agnolotti Stack**

Three Cheese Ravioli | Spinach | Walnuts  
Gorgonzola Cream Sauce | Frizzled Leeks

### **Asparagus Crespelle**



Marinara | Bechamel | Arugula Salad

### **Creamy Mascarpone Polenta Bar**

*Select Two of the following toppings:*

Roasted Wild Mushrooms  
Sautéed Kale | Bacon | Goat Cheese  
Short Rib Bolognese

### **Fish and Chips**

Crispy Fried Cod Fillets | Steak Fries  
Tartar Sauce | Malt Vinegar

### **Fried Green Tomato**

Homemade Southern Pimento Cheese  
Sweet Tomato Jam | Crispy Bacon

### **Coriander Crusted Lamb**

Lamb Chops | Chimichurri  
Lemon Parmesan Polenta Cakes | Haricot Verts  
Blistered Tomatoes

### **Herb Seared Fresh Catch**

Seared Seasonal White Fish | Florida Citrus Beurre Blanc  
Charred Corn and Edamame Succotash | Wilted Spinach

### **Kimchi Fried Rice**

Fried Egg | Pineapple Jalapeño Salsa  
Roasted Shiitake Mushrooms | Smoked Paprika  
Gremolata | Purple Terra Chips

### **Korean BBQ Duck Martini**

Korean BBQ Duck | Sesame Noodle Salad  
Ginger Apricot Marmalade | Pink Pickled Egg

### **Mahi BLT**



Candied Bacon | Arugula | Red and Yellow Tomatoes  
Roasted Garlic Lemon Aioli | Brioche

### **Pulled Pork Sundae**

Cole Slaw | Baked Beans

### **Short and Sassy**



Boneless Braised Short Ribs | Roasted Poblano Cheddar Polenta  
Ancho Coffee Demi | Frizzled Leeks

### **Smoked Brisket Chop Chop**

Sweet Potato Hash | BBQ Sauce | Sour Cream | Scallions

### **Citrus Seared Sea Scallops**

Wild Mushroom Ravioli | Champagne Cream Sauce  
Fresh Spring Pea | Chervil  
Pistachio Crusted Goat Cheese Skewer



# DESSERTS

## PLATED

### Avocado Chocolate Pot D'Crème

Berries | Whipped Topping



### Buttermilk Panna Cotta

Blueberries | Pistachios | Brown Butter Nectarines



### Chocolate Almond Tart

Blood Orange Coulis | Bruléed Oranges

### Chocolate Hazelnut Tart

Salted Caramel Sauce | Roasted Strawberries

### Chocolate Crèmeux

Crushed Graham | Earl Grey Whipped Cream  
Pepitas | Honey | Praline Cream



### Chocolate Espresso Pot De Crème

Berries | Whipped Cream



### Coconut Crème Brulée

Whipped Cream | Toasted Coconut

### Flourless Chocolate Cake

Passion Fruit Coulis | Whipped Cream

### Lemon Soufflé

Wild Blueberry Sauce | Whipped Cream

### Orange Ricotta Cheesecake

Dried Cherry Compote | Orange Segments

### Red Wine Poached Pear with Cinnamon Crema

Toasted Almonds | Micro Mint

### Roasted Apple Galette

Dulce de Leche Frangipane | Tart Cherry Compote  
Dark Rum Whipped Cream

### Sticky Toffee Pudding

Cinnamon Whipped Cream | Pecans

### Salted Caramel Chocolate Turtle Tart

Dark Chocolate Ganache | Salted Caramel Pecans  
Shortbread Crust | Port Wine Reduction

## STATIONS

### Campfire Cookie Station | Select Two

Chocolate Chip Brownie | Apple Butterscotch Oatmeal  
Pretzel Peanut Butter | Served with Vanilla Ice Cream  
Whipped Cream | Chocolate Sauce | Caramel Sauce

### Cherries Jubilee

Vanilla Ice Cream | Kirsch Brandy

### Doughnut Bar

A selection of our chef's favorites

### Flaming Doughnuts

Glazed Doughnut Holes | Kahlua | Brown Sugar | Cinnamon  
151 Rum | Vanilla Ice Cream



### Flaming S'mores

Marshmallows | Chocolate Chips | Crushed Graham

### New Orleans Bananas Foster

Banana Liqueur | Brown Sugar | 151 Rum  
Vanilla Ice Cream



### Strawberry Shortcake

Grand Marnier Macerated Strawberries  
White Chocolate Biscuits  
Whipped Cream

### Twisted Ice Cream Bar

Vanilla Ice Cream | Bacon | Cocoa Puffs  
Caramel Popcorn | Pretzels | Dark Chocolate Chips  
Peanut Brittle | Salted Caramel Sauce  
Cinnamon Whipped Cream

## CUPCAKES

### Chocolate Toffee

Caramel Icing | Toffee Crunch



### Key Lime

Key Lime Buttercream | White Chocolate

### Maple Whiskey

Whiskey Buttercream | Bacon | Sea Salt



### Piña Colada

Brown Butter Icing

### Red Velvet

Cream Cheese Icing | Pecans

### Strawberry

Cream Cheese Icing | White Chocolate

## MINIATURE DESSERTS

### Almond Cream Bars

Chocolate | Coconut | Vanilla Wafers  
Meringue Frosting

### Butterscotch Pudding

Caramel Bacon Popcorn

### Dark Chocolate Berry Cups

Blueberries | Raspberries | Strawberries | Blackberries  
White & Dark Chocolate

### Double Dipped Strawberries

Dark & White Chocolate

### Espresso Brownie Bars

Cinnamon Cream Cheese | Coffee Ganache

### French Macarons

### Blondies

Almond Buckle | Pecan | Brown Sugar Frosting

### Hazelnut Opera Cakes

Hazelnut Butter Cream | Chocolate Ganache

### Heavenly Chocolate Peanut Bar

Peanut Butter Cream | Chocolate Ganache

### Lemon Bars

Lemon Curd | Shortbread Crust

### Lime Thyme Tart

### Passion Fruit Clouds

Passion Fruit Curd | Puff Pastry | Seasonal Berries

### Pecan Tassies

Chocolate | Coconut | Molasses | Graham Crust

### Seasonal Fruit Hand Pies

Blueberry | Apple | Cherry | Peach

## COBBLERS

### Apple Cobbler

### Blueberry Cobbler

### Blackberry Rosemary Cobbler

### Raspberry Peach Cobbler

## PIES (available whole and individual)

### All American Apple Pie

Cinnamon Whipped Cream

### French Silk Pie

### Key Lime Pie

Graham Crust | Whipped Cream

### Pumpkin Pie

### Chocolate Pink Peppercorn Pie

### Pecan Pie



## DESSERT SHOTS

### Carrot Cake

Cream Cheese Mousse | Walnuts | Raisins

### Chocolate Crunch

Chocolate Cake | Chocolate Covered Crispies  
Chocolate Mousse | Whipped Cream

### Espresso Pie

Dark Chocolate Cookie Crumble | Espresso Crème  
Whipped Cream

### Key Lime Pie

Crushed Graham | Whipped Cream

### Tropical Fruit

Lemongrass Syrup

### Mexican Hot Chocolate

Cinnamon Sugar Churro

### Red Velvet

Cream Cheese Mousse | Pecan

### Peanut Butter Chocolate

Chunky Fudge Brownie  
Peanut Butter Cream Cheese Mousse  
Whipped Cream | Peanuts

### Tiramisu

Lady Fingers | Espresso Syrup | Caramel  
Mascarpone Mousse | Chocolate Espresso Beans

*the life of the party!*



CONTACT ARTHUR'S TODAY TO PLAN A DELICIOUS PARTY!

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