

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

### BBQ Jackfruit on Tamale Pancake

Barbecued Jackfruit | Avocado Salsa | Dairy  
Free Sour Cream

### Caprese Salad Skewers

Mozzarella | Grape Tomato | Basil

### Chickpea Fritters

Dill | Tzatziki

### Deviled Eggs

### Figs in a Blanket

Honey | Red Pepper Flakes  
Dijon Cream Cheese

### Goat Cheese Stuffed Dates

Pistachio Crumble(Hot list)

### Mini Mushroom Burger

Portobello Mozzarella  
Roasted Tomato Pesto

### Potato Pancakes

Sour Cream | Chives

### Roasted Tomato Crostini

Goat Cheese | Pesto

### Spinach Potato Pancakes

Sour Cream | Chives

### Macaroni & Cheese Arancini

Tillamook Cheddar

### 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

### Cajun Shrimp and Polenta Bite

Cajun Cream Sauce

### 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

### Gochujang Deviled Eggs

Soy | Sesame | Kimchi

### Jumbo Shrimp Cocktail\*

Housemade Cocktail Sauce



### Key West Conch Fritters

Cajun Rémoulade

### Margarita Shrimp

Orange Chipotle Sauce

### Mini Salmon Burger

Caper Aioli

### Norwegian Deviled Eggs

Salmon Rosette | Dill | Fried Capers

### 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



### Southern Lump Crab Cakes

Scallions | Sweet Onion | Rémoulade

### Spicy Tuna on Crispy Rice

Mango Salsa | Furikake | Pickled Ginger  
Aioli | Serrano

### 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

### Birria Beef on Tamale Pancake

Avocado Salsa | Sour Cream

### Butter Chicken Satay\*

Cilantro Chutney

### Caribbean Jerk Chicken Skewers\*

Pineapple Papaya Sauce

### Chicken Chardonnay Skewers\*

Mushrooms | Onions  
Chardonnay Cream Sauce



### Chicken in a Basket

Sriracha Honey Chicken  
Sesame Waffle Bite | Togarashi

### Chile Cumin Lamb Meatballs

Cucumber | Minted Yogurt



### 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

### Italian Stuffed Mushroom Caps

Italian Sausage



### 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

# HORS D'OEUVRES



## Mini Gyro

Lamb Meatball | Tzatziki | Mint | Naan Bread

## 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

## Roasted Garlic Egg Flan

Candied Bacon

## Salad Puffs

Chicken Poppy Seed | Curried Chicken

## Sambal Chicken Skewers

Ginger Chile Glaze

## Thai Chicken Meatballs

Sweet Chili Sauce

## The Perfect Bite

Beef Tenderloin  
Asparagus Vichyssoise Pipette



## Nashville Hot Chicken Bites

Pickles | Honey | Ranch

## 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

## FLATBREADS

### Antipasto

Tomatoes | Black Olives | Feta | Capers  
Prosciutto | Red Onion | Pesto

### Caramelized Onion and Goat Cheese

Rosemary | Chili Pepper Flakes

### Margherita

Roasted Tomato | Balsamic | Mozzarella  
Basil

### Mediterranean

Tomatoes | Black Olives | Feta  
Red Onion | Pesto

### Pear and Gorgonzola

Olive Oil | Sliced Pear | Gorgonzola  
Lemon Spritz

### Pesto Chicken

White Sauce | Sautéed Spinach | Tomatoes

### Philly Cheesesteak

Mushrooms | Peppers | Onions  
Cheese Sauce | Garlic Aioli

### Prosciutto & Gorgonzola

Black Mission Figs

### Spinach Artichoke

Bacon | Tomatoes | Garlic Aioli



### Wild Mushroom

Ricotta | Fontina | Leeks

## 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

### Chicken Bahn Mi

Lemongrass | Carrots | Daikon Radish  
Cucumber | Cilantro | French Baguette  
Sriracha Aioli

### 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

## 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

## 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



### Smoked White Fish Dip

Lavosh | Toast Rounds

### Yellow and Red Tomato Bruschetta

Basil | Garlic | Parmesan Cheese  
Toasted Baguette Rounds

### Mediterranean Hummus Presentation

Cucumbers | Feta | Sun-Dried Tomatoes | Pinenuts  
Artichokes | Olives | Olive Oil | Pita Chips



### Whipped Feta Dip

Cucumbers | Carrots | Grilled Ciabatta | Pita Chips



# SALADS



## Arthur's Classic Caesar Salad

Croutons | Parmesan | Black Pepper

## Arugula and Blueberry Salad

Sliced Almonds | Goat Cheese | Red Onion | 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  
Crispy Shallots | 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 | Pepperoncinis  
Feta Cheese | Bell Peppers | Tomatoes | Cucumbers  
Croutons | Herb Vinaigrette

## Green Goddess Salad

Bibb | Baby Spinach | Toasted Almonds | Feta | Avocado  
Toy Box Tomatoes | Green Goddess Dressing

## Grilled Zucchini Ribbon Salad

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



## Harvest Salad

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



Arthur's Favorites

## 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

## 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

### Lemongrass Chicken

Lemongrass | Cilantro | Curry Powder | Ginger



### Manchego Chicken

Prosciutto | Sun-Dried Tomato Sauce

### Pesto Blackened Chicken

Smoked Heirloom Tomato Sauce

### Penne Con Pollo

Broccoli | Grilled Chicken | Romano Cream 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

### Santa Maria Tri-Tip

Grilled Scallion | Roasted Tomato Barbeque Sauce

### Southern Pork Loin

Bacon | Roasted Tomato Barbeque Sauce

### Orecchiette with Sausage and Broccoli Rabe

Italian Sausage | Garlic White Wine Sauce

Arthur's Favorites

### 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

### Mango Glazed Grilled Salmon

Soy | Brown Sugar | Sweet Chili | Ginger | Garlic | Mango Salsa

### Almond Crusted Fresh Fish

Lemon Beurre Blanc

### Bourbon Molasses Salmon



### Citrus Salmon

Green Goddess Horseradish

### Coconut Shrimp

Sweet Chili Sauce



### Honey Sriracha Salmon

Soy Sauce | Garlic | Rice Wine Vinegar

### 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

### 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

**Quattro Formaggi**

Tomato Vodka Cream Sauce | Parmesan

**Wild Mushroom Ravioli**

Spinach | Toasted Walnuts | Gorgonzola Cream Sauce  
Crispy Shallots

**Butternut Squash Risotto Cake**

**Cauliflower Mac and Cheese**

Cheddar | Fontina | Monterey Jack

**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**

**Haricot Verts**

French Green Beans | Shaved Radishes

**Israeli Couscous**

**Jeweled Rice Pilaf**

Carrots | Almonds | Leeks | Saffron

**Kimchi Fried Rice**

Gochujang | Sesame Oil | Soy Sauce | Green Onion

**Lemon Zested Chive Mashed Potatoes**

**Macaroni & Cheese**

Monterey Jack | Fontina | Cheddar

**Mediterranean Pasta**

Pesto | Black Olives | Sun-Dried Tomatoes  
Feta Cheese

**Maple Ginger Roasted Tricolor Carrots GF**

**Maple Sriracha Brussels Sprouts**

Lime Squeeze



# SIDE ITEMS

## **Mexican Street Corn Pasta Salad**

Cilantro | Cotija | Chipotle Lime Dressing

## **Parmesan Roasted Potatoes**

Yukon Gold Potatoes | Olive Oil | Parmesan  
Fresh Herbs

## **Parmesan Risotto Cake**

Leeks | Garlic | Pesto

## **Penne a La Vodka**

Tomato Vodka Cream Sauce

## **Pilau Rice**

Coconut Milk | Cashews | Cardamom | Red Pepper Flakes

## **Pineapple Cilantro Rice**

Roasted Poblano Peppers | Lime Zest | Green Onion

## **Quinoa Pilaf**

Carrots | Red Peppers | Yellow Peppers  
Leeks | Asparagus

## **Roasted Asparagus**

## **Roasted Broccoli**

## **Roasted Brussels Sprouts**



## **Roasted Cauliflower with Pecan, Feta and Date Crumble**

Arugula | Lemon

## **Roasted Fingerling Potato Ragout**

Wild Mushrooms | Shallots | Leeks

## **Roasted Garlic Smashed Sweet Potatoes**

## **Roasted Mexican Zucchini**

Chili | Cotija Cheese | Cilantro



## **Roasted Poblano Cheddar Polenta**

## **Roasted Sweet Potatoes**



## **Southern Cheese Grits**

## **Steakhouse Au Gratin Potatoes**

Rustic Cut Potatoes | Leeks | Gruyere | Parmesan

## **Sun-Dried Tomato Risotto Cakes**

## **White Lasagna Rollatini**

Spinach | Mushroom | Portobello | Parmesan  
Marinara | Alfredo

## **Wild Mushroom and Roasted Carrot Farro**

Swiss Chard



## **Yukon Gold Mashed Potatoes**

# CHEF INSPIRED STATIONS

## 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



## Beef and Bleu

Boneless Braised Short Ribs | Wild Mushroom and Shallot Demi  
Gorgonzola Yukon Mashed Potatoes  
Gorgonzola Gremolata

## Bison & Bourbon Bar

Bourbon Glazed Onion | Roasted Tomato Ketchup  
Parmesan Rosemary Fries

## Birria & Fries

Birria Marinated Beef | Rustic French Fries | Queso | Avocado Salsa  
Crema | Cotija | Pickled Jalapenos | Hot Sauce

## Blackened Fish Taco

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

## 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

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

Base: Basmati Rice or Shredded Lettuce  
Ahi Tuna or Teriyaki Chicken  
Toppings: Cucumbers | Green Onions | Pickled Ginger  
Wakame | Jalapeño | Kimchee | Macadamia Nuts  
Sesame Seeds | Wonton Strips  
Sauces: Teriyaki Pineapple | Creamy Miso | Spicy Gochujang

## Korean BBQ Rice Bowl

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

## Mexican Street Corn with Chopped Brisket

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



## Nashville Hot Chicken

White Cheddar Mac n' Cheese | Dill Pickles  
Ranch Dressing | Honey Drizzle

## Pad Thai

Select one protein: 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 *Select Three*

Jumbo Cocktail Shrimp | Homemade Cocktail Sauce  
House Wood Smoked Salmon | Green Goddess  
Peruvian Ceviche | Lime | Cilantro | Peppers  
Tuna Tataki | Sticky Rice | Edamame | Avocado Mousse  
Smoked White Fish Dip | Crackers  
*Snow Crab Claws and Fresh Shucked Oysters-Available at Market Price*

## 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 with Blackened Shrimp

Chorizo Queso Fundido | Blackened Shrimp | Pico de Gallo  
Radishes | Sour Cream | Jalapenos | Limes | Green Onions  
Garlic Aioli

## 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

### **Quattro Formaggi**

Four Cheese Ravioli | Spinach | Walnuts  
Gorgonzola Cream Sauce | Crispy Shallots



### **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

### **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 | Crispy Shallots

### **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



# DESSERTS

## PLATED



### Avocado Chocolate Pot D'Crème

Berries | Whipped Topping



### Buttermilk Panna Cotta

Blueberries | Pistachios | Brown Butter Nectarines

### Chocolate Almond Tart

Blood Orange Coulis | Brûléed 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 Brûlée

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

### Sticky Toffee Pudding

Cinnamon Whipped Cream | Pecans

### Salted Caramel Chocolate Turtle Tart

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



### The Grand Floridian

Key lime Panna Cotta | Lime Italian Meringue  
Pink Grapefruit Macarons | White Chocolate Graham  
Blood Orange Coulis | Mango Caviar



### Strawberry Panna Cotta

White Chocolate Pearls | Strawberry Pearls  
Pistachios | Almond Quinoa Streusel

## STATIONS



### Campfire Cookie Station | Select Two

Chocolate Chip Brownie | Apple Butterscotch Oatmeal | Pretzel  
Peanut Butter | Cookies and Cream  
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

### Blondies

Almond Buckle | Pecan | Brown Sugar Frosting

### Blueberry Hand Pies

Turbinado Sugar



### 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

### 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

## COBBLERS

### Apple Cobbler

### Blueberry Cobbler



### Blackberry Rosemary Cobbler

### Raspberry Peach Cobbler

## PIES

### All American Apple Pie

Cinnamon Whipped Cream

### Key Lime Pie

Graham Crust | Whipped Cream

### Pecan Pie

### Pumpkin Pie

Arthur's Favorites



## 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

### Mexican Hot Chocolate

Cinnamon Sugar Churro



### Orange Dreamsicle Dessert Shot

Orange Cream Cake | Orange Coulis | Candied Orange

### Peanut Butter Chocolate

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

### Red Velvet

Cream Cheese Mousse | Pecan

### Tiramisu

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

### Tropical Fruit

Lemongrass Syrup



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