

# Day Catering Menu

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# Great Food. Great Cause.

## Welcome to Arc Culinary

We believe great food is made even greater when shared with family and friends. Our menu selections are curated with passion, ensuring every bite is to your liking. Choose from the selections below or customize a menu for your special event. Whether you're planning a small reception or a gourmet dinner, our team of culinary experts are ready to work with you every step of the way.



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We Arc Cookin'!

# Breakfast Buffet Selections

*All breakfast selections include freshly brewed coffee, decaffeinated coffee, and hot tea.*

## **Continental Breakfast - \$9.95 per person**

- Assorted Chilled Fruit Juices
- Seasonal Sliced Fruit
- Assorted Muffins & Croissants
- Assorted Danish Pastries & Mini Bagels
- Served with Butter, Preserves and Cream Cheese

## **Deluxe Continental - \$14.95 per person**

- Assorted Chilled Fruit Juices
- Sliced Seasonal Fresh Fruit
- Oatmeal Served with Brown Sugar and Raisins
- Assorted Freshly Baked Muffins and Mini Bagels
- Butter, Fruit Preserves, Cream Cheese
- Farm Fresh Scrambled Eggs
- Smoked Bacon and Country Sausage
- Breakfast Potatoes

## **Taste of the Tropics \$17.95 per person**

- Assorted Chilled Fruit Juices
- Seasonal Sliced Tropical Fruits with Berries
- Danish, Pastries, and Mini Croissants
- Fruit Preserves and Sweet Creamery Butter
- Sliced Coffee Cake
- Vanilla Yogurt Bar
- Granola Parfaits

# Breakfast Stations

## **\*Omelette Station - \$5.95 per person**

Upon Request, a station can be added to all Breakfast Buffet Options at additional charge below:

Farm Raised Whole Eggs or Egg White Omelette

*With the following Savory Fillings:*

*Scallions, Smoked Bacon, Wild Mushrooms, Red, Green and Yellow Peppers, Fine Herbs, Diced Tomatoes, Diced Ham, Cheddar Cheese*

## **\*Waffle Station - \$5.95 per person**

Chef Prepared Belgian Waffles with:

Strawberries, Apples, Blueberries, Maple Syrup, and Butter

**\*\$100.00 Chef Fee Applies to all above stations**



*When you hire Arc Culinary, you will not only receive impeccable service and restaurant quality cuisine, you know that your business is benefiting an incredibly worthy cause.*





## Breakfast Stations (cont.)

*All breakfast selections include freshly brewed coffee, decaffeinated coffee, and hot tea.*

### **\*Crêpe Station - \$9.95 Per Person**

Our Student Chef Attendant will make thin French Crêpes to order

Choice of toppings:

- Strawberry Filling
- Blueberry Topping
- Cinnamon Apples
- Cherry Topping
- Chopped Pecans
- Chocolate Chips
- Nutella
- Chocolate Sauce
- Strawberry Sauce
- Fresh Whipped Cream

*\*\$100.00 Chef Fee Applies to above station*

### **Mimosas & Bloody Mary's - \$4.00 per person**

Champagne Mimosas, Bloody Mary's, or Lillet Spritzers passed butler style for one hour



## Morning Enhancements

*Can be Added to Any Breakfast Menu*

- |  |                          |
|--|--------------------------|
| ● Assorted Bagels and Cream Cheese                     | <b>\$3.95 per person</b> |
| ● Assorted Granola Bars                                | <b>\$2.95 per person</b> |
| ● French Toast with Warm Maple Syrup                   | <b>\$2.95 per person</b> |
| ● Pancakes with Warm Maple Syrup                       | <b>\$2.95 per person</b> |
| ● Hot Oatmeal with Brown Sugar and Raisins             | <b>\$3.95 per person</b> |
| ● Granola Parfaits Layered with Yogurt and Fresh Fruit | <b>\$4.95 per person</b> |

## Plated Breakfast Selections

### **Arc Start - \$12.95 per person**

Yogurt Parfait with Fresh Sliced Fruits, Granola, & Home-Baked Muffin with Coffee and Tea Service

### **Homestyle Breakfast - \$15.95 per person**

Crispy Corned Beef Hash, Scrambled Eggs, & Breakfast Potatoes with Coffee and Tea Service



# Plated Breakfast Selections (cont.)

## Sunrise Breakfast - \$14.95 per person

Tomato and Scallion Scramble, Smoked Bacon or Country Sausage, & Breakfast Potatoes served with Assorted Muffins, Butter and Preserves, with Coffee and Tea Service

## Eggs Benedict - \$17.95 per person

Poached Eggs and Smoked Bacon on a Toasted English Muffin served with Hollandaise Sauce, Breakfast Potatoes, with Coffee and Tea Service



As one of Arc Broward's social enterprises, the revenue generated through our catering business goes directly to support a job placement program, helping students with disabilities and other life challenges transform their lives and build new futures.

# Afternoon Brunch Selections

*All breakfast selections include freshly brewed coffee, decaffeinated coffee, and hot tea.*

## Glades Brunch - \$23.95 per person

Assorted chilled fruit juices, Cinnamon French Toast, Fresh fruit salad with berries and yogurt topping, breakfast potatoes, Western frittata with green pepper, onion, ham, and cheddar cheese. Mini Bagels and assorted cream cheese, assorted pastries, butter and fruit preserves with Coffee and Tea Service

## Afternoon Tea Party - \$23.95 per person

Imported & Domestic Cheese display with seasonal fruit and crackers, vegetable crudité's Display with dips, Waldorf salad, Tea Sandwich Assortment, and Chef's Dessert Tray with European Mini Pastries & Freshly Brewed Tea, Decaffeinated Coffee, & Assorted Herbal Teas, Iced Tea

*A minimum of twenty people are needed in order to confirm a buffet service selection. A 19% service charge and applicable 7% state sales tax will be added to all arrangements. For groups with F&B services that are smaller than 25 people, a \$75.00 small group fee will be applied.*



# A La Carte Selections

*(Can only be added to any breakfast menu)*

## Beverages

- Coffee, Decaffeinated Coffee (approx. 20 cups) ... \$35.00 per gallon
- Assorted Bottle Juices ..... \$3.00 per each
- Iced Tea ..... \$25.00 per gallon
- Bottled Waters & Assorted Soft Drinks ..... \$3.00 each
- Propel and Vitamin Water ..... \$4.00 each
- Lemonade or Fruit Punch ..... \$20.00 per gallon
- Orange, Apple and Grapefruit Juice ..... \$15.00 per carafe
- Whole, Skim or Chocolate Milk ..... \$2.00 per bottle



# A La Carte Selections (cont.)

*(Can only be added to any breakfast menu)*

## Breaks & Snacks

- Croissants, Muffins, Danishes and Pastries ..... \$30.00 per dozen
- Warm Cinnamon Buns ..... \$25.00 per dozen
- Assorted Bagels and Cream Cheese ..... \$24.00 per dozen
- Freshly Baked Scones ..... \$39.00 per dozen
- Assorted Dry Cereals with Milk ..... \$2.95 per box
- Basket of Whole Fresh Fruit ..... \$2.95 per person
- Sliced Fresh Seasonal Fruit and Berries ..... \$7.00 per person
- Selections of Individual Fruit Yogurts ..... \$2.50 per item
- Assortment of Cookies ..... \$23.00 per dozen
- Brownies and Blondies ..... \$24.00 per dozen
- Mixed Granola Bars ..... \$2.95 each
- Chocolate Dipped Strawberries ..... \$30.00 per dozen
- Key Lime Cheesecake Bars ..... \$24.00 per dozen
- Mixed Nuts, Cocktail Pretzels, Snack Mix ..... \$3.00 per person
- Mixed Individually Packaged Snacks ..... \$4.95 per person
- Vegetable Crudités Display and Dip ..... \$4.95 per person
- Cheese, Fruit Display, and Crackers ..... \$6.95 per person
- Hummus & Pita Bread Chips ..... \$3.95 per person
- Assorted Candy Bars (Reese's, M&M's, Snickers) ... \$24.00 per dozen
- Chef's Red Velvet Cookie ..... \$23.00 per dozen

# Theme Break Selections

*All Breaks Are Based on One Hour of Service @ 10:00am & 2:00pm*

## Smart Break - \$13.95 per person

- Sliced Fresh Seasonal Fruit
- Assorted Individual Yogurts
- Fresh Vegetable Crudités with Peppercorn Ranch Dip
- Individual Bags of Popcorn
- Energy Bars, Nutri-Grain Fruit Bars, Dried Fruit
- Assorted Soft Drinks and Bottled Water

## Chocoholic - \$13.95 per person

- Chocolate Chip Cookies and Oreo Cookies
- Chocolate Brownies
- Assorted Chocolate Candies
- Chocolate Dipped Strawberries
- Assorted Soft Drinks and Bottled Water
- Coffee and Tea Service

# Theme Break Selections (cont.)

## High Tea - \$13.95 per person

- Miniature Pastries & Croissants
- Fresh Scones with Preserves and Butter
- Sweet Iced Tea and Lemonade
- Coffee and Hot Tea Selections

## 7th Inning Stretch - \$13.95 per person

- Large Warm Soft Pretzels with Mustard
- Individual Bags of Popcorn
- Individual Packets of Salted Peanuts
- Assorted Candy Bars
- Assorted Soft Drinks and Bottled Water
- Coffee and Tea Service

## Sweet & Salty - \$13.95 per person

- Brownies, Blondies and Assorted Cookies, Miniature Pastries
- Large Salty Warm Soft Pretzels and Beer Cheese
- Potato Chips and Kettle Corn Popcorn
- Sweet Iced Tea and Lemonade

*All Breaks Are Based on One Hour  
of Service @ 10:00am & 2:00pm*



# Buffet Luncheon Selections

## Sandwich Shop - \$22.95 per person

- Mixed Green Garden Salad with Ranch and Balsamic Vinaigrette
- Sliced Turkey, Roast Beef and Honey Glazed Ham, Provolone, Swiss and American Cheeses
- Lettuce, Tomato, Onion, Pickles and Condiments
- Fresh Kaiser Rolls
- Potato Chips
- House Made Pasta Salad
- House Made Potato Salad
- Chefs Choice of Cakes/Pies: Cheesecake, Key Lime Pie, Mango Guava Cheesecake
- Coffee, Tea, Decaf, Iced Tea

*A minimum of twenty people are needed in order to confirm a buffet service selection. A 19% service charge and applicable 7% state sales tax will be added to all arrangements. For groups with F&B services that are smaller than 25 people, a \$75.00 small group fee will be applied.*



## Buffet Luncheon Selections (cont.)

### **Slice of Heaven - \$23.95 per person**

- Tossed Caesar Salad
- Pizza Pies; Plain, Vegetable, Pepperoni on Flatbreads and Rounds
- Garlic Bread sticks
- Cannoli's, Assorted Cakes and Pies
- Coffee, Tea, Decaf, Iced Tea

### **Little Italy - \$24.95 per person**

- Green Beans with Sundried Tomatoes
- Caesar Salad with Shaved Parmesan
- Fresh Tomato and Mozzarella Salad
- Penne A La Vodka
- Chicken Marsala
- Served with Dinner Rolls and Butter
- Tiramisu and Chocolate Cake
- Coffee, Tea, Decaf, Iced Tea



### **Havana Buffet - \$24.95 per person**

- Iceberg Salad, Red Wine Vinaigrette
- Chicken Lomo Saltado
- Grilled Salmon marinated with Mango Sauce
- Mojo Roasted Pork Loin
- White Rice and Black Beans
- Roasted Sweet Plantains
- Flan and Mango Guava Cheesecakes
- Coffee, Tea, Decaf, Iced Tea



### **Southern Barbecue - \$24.95 per person**

- Ranch Texan Salad with Iceberg, Cheddar, Tomatoes, Cucumbers, and House-made Ranch Dressing
- Brown Sugar Baked Beans
- Cole Slaw
- Homemade Macaroni and Cheese
- Slow Cooked Barbecue Chicken
- Roasted Corn Succotash
- Cola Infused Barbecue Ribs
- Texas Toast
- Whiskey Bread Pudding with Whipping Cream
- Carrot Cake
- Coffee, Tea, Decaf, Iced Tea

*A minimum of twenty people are needed in order to confirm a buffet service selection. A 19% service charge and applicable 7% state sales tax will be added to all arrangements. For groups with F&B services that are smaller than 25 people, a \$75.00 small group fee will be applied.*

# Plated Luncheons

(Prices are per person)

## All plated lunches include:

- Salad Course
- Entrée with Choice of Vegetable and Starch
- Fresh Baked Rolls with Butter
- Dessert with Coffee & Tea Service

## Salad Options (Choose One)

- Tossed Garden Salad with Choice of Dressing
- Traditional Caesar with Shaved Parmesan
- Spinach Salad with Pine Nuts and Bacon Dressing

## Entrée Options (Choose One)

- Chicken Piccata with Lemon Butter Wine Sauce ..... \$22.95
- Chicken Marsala with Mushroom Demi..... \$22.95
- Chicken Breast with Roasted Garlic Cream and Bruschetta ..... \$22.95
- Beef Bordelaise Stew with Pearl Onion and Mushroom..... \$23.95
- Sliced Roasted Top Sirloin in Burgundy Sauce ..... \$23.95
- Crispy Seared Salmon with Roasted Tomatoes and Shallots..... \$23.95
- Grilled Mahi with Wild Fruit Relish ..... \$23.95
- Pan Seared Tilapia with Tomato Beurre Blanc ..... \$24.95
- Rustic Penne Pasta Primavera ..... \$21.95

## Vegetable & Starch Options (Choose Two)

- Chef's Choice of Vegetable Medley
- Steamed Broccoli Florets
- Rosemary Spiked Red Potatoes
- Garlic Mashed Potatoes
- Yellow Rice Pilaf
- Green Beans and Carrots
- Corn Succotash
- Sweet Potato Mash

## Dessert Options (Choose One)

- Key Lime Pie with Fresh Whip
- New York Cheesecake on a Painted Plate
- Decadent Chocolate with Caramel Sauce
- Mango Guava Cheesecake
- Apple Tart



## We Arc Cookin'!

*Our catering team shares their learning and love of food in every dish.*



# Boxed Lunch Selections

*(For Off-Site Venues Only)*

## **Smoked Turkey and Swiss Wrap - \$19.95 per person**

- Lettuce and Tomato
- Ranch Spread on Spinach Wrap
- Potato Chips
- Chocolate Chip Cookie

## **Arc Trio Italian Sub - \$19.95 per person**

- Smoked ham, Cappelletti, and Genoa Salami
- Shredded Lettuce, Pickle, and Tomato
- Potato Chips
- Red Velvet Cookie

## **Roasted Garden Wrap - \$19.95 per person**

- Fresh Vegetables Slow Roasted
- Tomato Tortilla
- Potato Chips
- Chocolate Chip Cookie

*(19% Service Charge and 7% State Tax Applies)*

*Our nonprofit catering program creates outstanding culinary experiences while providing real-world job training for students of the Arc Educates Entry Level Culinary Arts Certificate Program.*

# All Day Conference Package

## All Packages include the following:

- General Session Meeting Room
- Continental Breakfast
- Continuous Breaks: All Day beverages, a Mid-Morning Snack Refresh and Afternoon Snack Refresh
- Buffet Lunch
- 10' x 10' Screen
- Projector
- Microphone
- Complimentary Wireless
- Complimentary Parking
- Seating Style of Your Choice
- Pads and Pens

## The Apprentice - \$47.95 per person

### Continuous All Day Breaks

Beverage Service: All day beverage service of Coffee, Decaffeinated Coffee and Tea, Assorted Sodas & Bottled Waters

### Continental Breakfast

Chilled Juices, Freshly Baked Pastries, Coffee, Decaffeinated Coffee and Tea

### Mid-morning Break Refresh

Seasonal Sliced Fresh Fruit, Assorted Breakfast Breads

### Buffet Lunch, The Sandwich Shop

Macaroni Salad, Sliced Turkey, Roast Beef and Honey Glazed Ham, Cheddar, Swiss and Monterey Jack Cheeses, Fresh Sandwich Fixings and Condiments, Potato Chips, Red Bliss Potato Salad, Assorted Desserts

### Mid-afternoon Break Refresh

Chocolate Chip Cookies, Brownies and Blondies, Whole Fresh Fruit

## The Promotion - \$5.00 per person (See page 8)

Give your lunch a Promotion and upgrade to the Southern Barbeque or Little Italy Buffet lunch option!

## Bring Your Own Equipment

Arc Culinary does not apply charges to clients who wish to bring their own equipment. Please give details of all outside equipment to your Catering Manager for proper planning and execution.

