

# Evening 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.



## Selection Index & Page Number

Beverage Arrangements	3
Hors d'oeuvre Selections	4
Cold Reception Displays	5
Specialty Station Upgrades	6-7
Themed Dinner Buffet Options	8-9
Plated Dinners	10-12
Finishing Touches	13

*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.*

**We Arc Cookin'!**

# Beverage Arrangements

## **Open Bar** (Unlimited Per Person Beverage Service per Hour)

- Call Brands
- Hosted Premium Brand

## **Hosted Bar** (Beverage Service Based on Consumption)

- Hosted Premium Brands
- Call Brands
- Imported Beer Brands
- Domestic Beers
- House Wines
- Perrier / Energy Drinks
- Soft Drinks

*19% Service Charge & 7% State Will Be Applied*

## **Cash Bar**

- Premium Brands
- Call Brands
- Imported Beers
- Domestic Beers
- House Wines
- Perrier / Energy Drinks
- Soft Drinks

*Includes 19% Service Charge & 7% State Tax*

## **Cash Bar**

- Soda Bar Only (Minimum 2 Hours)
- Each Additional Hour



*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.*



***Bartender Fees @ \$100.00 Each / 4 Hours***



# Reception Selections

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## Standard Hors d'oeuvres

*Choose Any 5, served in unlimited quantity for one hour*

- Franks in a Blanket with Grain Mustard
- Cheddar Cheese Puffs
- Guava and Cheese Empanada
- Mac and Cheese Bites
- Chicken Empanada with Pico de Gallo
- Bourbon Meatballs
- Mini Chicken Quesadilla
- Basil Bruschetta on Crostini
- Sweet Potato Marshmallow Puff
- Mini Chicago Deep Dish Pizza
- Spanakopita
- Assorted Mini Quiche Soufflés
- Moroccan Ras el Hanout Chicken
- Mushroom Wellington

## Premium Hors d'oeuvres

*Choose Any 5, served in unlimited quantity for one hour*

- House-Made Crab Cakes with Burnt Orange Reduction
- Brie and Raspberry Purses
- House-Made Beef Wellington with Whiskey Demi
- Manchego Cheese Puffs
- Cozy Shrimp with Sweet and Sour Dip
- Feta and Leek Fillo
- Mac and Cheese Lobster Bite
- Coconut Shrimp with Vanilla Pineapple Sauce
- Islamorada Conch Fritter Lime Aioli
- Mini Brie Cheesecake with Exotic Fruit
- Arc Broward Lobster Cakes
- Gouda Walnut Puffs
- Shrimp Spring Roll Honey Garlic Dip



# Cold Reception Displays

## Farmers Market

Chilled Fresh Crudité of Broccoli, Carrots, Cauliflower, Celery, Cherry Tomatoes, Mushrooms, Zucchini, and Peppers with Ranch Dip

## Tropical Sliced Fruit & Berry Display

Assortment of Fresh Cut Seasonal Fruits and Berries to include: Cantaloupe, Watermelon, Strawberries, Pineapple, and Oranges Served with Yogurt Dipping Sauce

## International Cheese Display

Deluxe Display of Imported and Domestic Cheeses to include selections from: Brie, Bleu Cheese, Goat Cheese, Camembert, Muenster, Smoked Gouda, and Cabot Cheddar. Garnished with Seasonal Fruits & Berries, English Crackers, and French Bread

## Deluxe Cheese Display

Includes Cabot Cheddar, Swiss, Provolone, Bleu, Soft Ripened and Port Wine Cheddar, served with Water Crackers and French Bread

## Smoked Salmon Display

Whole side of Smoked Salmon, Thinly Sliced, Served with Capers and Red Onions, Chopped Egg, Chives, Lemon Wedges and Cocktail Breads

## Caprese Display

Sliced Jumbo Vine Ripened Red & Yellow Tomatoes, Fresh Mozzarella Cheese, Basil & Thyme, Extra Virgin Olive Oil, Selected Gourmet Vinegars, Kosher Salt

## Seared Tuna Station

Sesame Seared Ahi Tuna, Soy Butter, Wasabi, Siracha, Pickled Ginger, Wakame Slaw



*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.*





# Specialty Station Upgrades

*Pricing is based on 1 hour of service*

## **Baked Brie en Croute**

Whole Wheel of Brie baked in Flaky Puff Pastry complemented with Peach Chutney & Served with French Bread

## **Warm Chesapeake Bay Crab Fondue**

Back Fin Crabmeat seasoned with Old Bay Seasoning in a Creamy Fondue Sauce. Served with Crusty French Bread

- Small (Serves 25)
- Medium (Serves 50)
- Large (Serves 100)

## **Crab Cake Station**

House-made Crabcakes Sautéed to Order and Topped with Micro Greens and Choice of Gastriques and Aioli on Painted Plates

## **Asian Stir Fry**

Choose Chicken or Beef Teriyaki Stir-Fried to order in Sesame Oil with Lo Mein Noodles, Oriental Vegetables. Served with Fried Rice, Chinese Noodles, Soy Sauce & Fortune Cookies

## **Mediterranean Sampler**

Hummus and Babaganoush, Olive Tapenade, and Balsamic Marinated Tomatoes and Basil, Tabbouleh and Israeli Cous Cous Salads. Roasted Eggplant, Zucchini with Red Onion, Yellow Squash and Exotic Mushrooms. Served with Tuscan & Ciabatta Breads

## **Gourmet Slider Station**

Choose Any Two Styles:

- Beef Cheeseburger with Cheddar, Caramelized Shallots, Baby Greens, Roasted Garlic Aioli
- Smokey Pulled Pork, Sautéed Sweet Onions, Ground
- Mustard BBQ Sauce Crab Cake, Arugula and Chipotle Remoulade
- Citrus Curried Tender, Dried Pear & Cranberry Yogurt Relish, Mesclun Greens



# Specialty Station Upgrades

## Crêpes Station

Your guests' choice of Seafood or Chicken Crêpes made to order. With a Selection of Tomato, Scallion, Cheese, Mushrooms, Spinach, Served with a light cream sauce.

## Antipasto Station

Caesar Reggiano Crisp and Italian Antipasti Display  
Fresh Mozzarella, Aged Provolone, Prosciutto Di Parma, Genoa Salami, Soprestta, Rustic Olives and Crispy Lavosh, Extra Virgin Olive Oil  
Balsamico Fusion, Grilled Asparagus and Roasted Wild

## Latin Corner

Chicken, Shrimp, and Clams cooked and served in a Spiced Yellow Rice & Pidgeon Peas Presented with Cuban Sandwich Fingers and Fried Sweet Plantains dusted in Brown Sugar

## Sushi Boat

Colorful display of rolls including: California, Spicy Tuna, Salmon, Eel, and Tempura Shrimp. Served with Soy, Wasabi, and Ginger. Displayed in a Mahogany Fish Boat

## Shrimp Cocktail Station

Jumbo Shrimp presented on crushed ice display and garnished with green & Purple Kale, Lemon Wedges & Cocktail Sauce. 4 pc per person



## We Arc Cookin'!

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



# Themed Dinner Buffet Menu Options

*Each option listed includes a full three course, multi option, meal with coffee & tea service*

## The Floridian

- Cuban Bread
- Heart of Palm Salad with sliced tomatoes, cucumbers, red onions served with balsamic vinaigrette
- Traditional Caesar Salad
- Jerk Chicken with Mango Salsa
- Baked Tilapia with Key Lime Beurre Blanc
- Caribbean Vegetable Medley
- White Rice with Black Beans
- Fried Plantains
- Choice of Flan or Key Lime Pie
- Coffee & Tea Service



## Latin Flair

- Mixed Greens with thin sliced Red Onion, Wild Cilantro, and Red Wine Vinaigrette
- Potato Salad tossed with Garlic Mayo
- Steamed Yucca served with Lemon, Lime, & Cilantro Garlic Pesto
- Mojo Marinated Slow Roasted Pork Loin, Pico De Gallo
- Pollo Guisado with Peppers and Onions
- Traditional White Rice
- Cuban Style Black Beans with White Onion and Cilantro Splash
- Golden Brown Roasted Sweet Plantains
- Dinner Rolls & Butter
- Tres Leche
- Coffee & Tea Service



## The Greek

- Greek Salad with Feta Cheese on the side
- Quinoa Salad
- Mediterranean Chicken Salad
- Skirt Steak with Cucumber Tzatziki Sauce
- Grilled Vegetables (Zucchini, Squash, Eggplants & Red Bell Peppers)
- Hummus with Pita Bread
- Choice of Baklava
- Coffee & Tea Service



# Themed Dinner Buffet Menu Options

*Includes Coffee & Tea Service*

## **Taste of the Caribbean**

- Roasted Corn, Black Beans, and Smoked Tomato, Crumbled Goat Cheese
- Pepper Seared Mahi-Mahi with Coconut Rum Sauce and Fried Plantains
- Flank Steak Marinated in Key Lime, Garlic, and Carib Spices, Papaya Salsa
- Black Beans and White Rice
- Baked Sweet Potatoes
- Freshly Baked Caribbean Buns and Breads
- Key Lime Tart & Mango Guava Cheesecake
- Coffee & Tea Service

## **The Southwestern**

- Southwestern Caesar Salad with Chipotle Dressing
- Tomato, Onion and Cucumber in a Balsamic Dressing
- Tricolor Tortilla Chips, Guacamole, Pico De Gallo
- Lime & Cilantro Grilled Chicken
- Fajita Marinated Beef
- Chimichurri, Sour Cream & Grilled Chicken
- House Made Salsa
- Southwest Style Rice & Refried Beans
- Tres Leches
- Coffee & Tea Service

## **Little Italy**

- Caesar Salad
- Rigatoni Bolognese
- Chicken Marsala
- Vegetable Lasagna
- Lemon Mashed Potatoes
- Garlic Bread
- Tiramisu and Cheese Cake





# Plated Dinners

*Please select one salad, one entrée and one dessert course to create your own custom menu. Each option listed includes a full three course, multi-option, meal with coffee & tea service.*

## Salads – Choose One

### Caesar Salad

Hearts of Romaine, Shaved Parmesan, Herbed Croutons and Caesar Dressing

### Arc Salad

Array of Florida Greens with Candied Pecans, Mandarins, Julienne of Carrots, Cucumbers and Tomatoes served with Sesame Citrus Vinaigrette

### Garden Salad

Mix of Mesclun and Iceberg Greens, English Cucumber, Wedge Tomatoes, and Croutons served with White Balsamic Vinaigrette

### Spinach Mandarin Salad

Fresh Spinach Leaves, Sliced Mushrooms, Red Onions, Mandarin Orange Segments, Almond Slivers, served with Vinaigrette Dressing

## Entrées – Choose One

*Duet Plates, Choose 2 Entrées - Available at an additional \$10 per person*

### Chicken Piccata

Seared Boneless Breast of Chicken in a Lemon Butter Sauce, Capers

### Chicken Bruschetta

Chicken topped with Garlic Cream Sauce with Bruschetta

### Chicken Florentine

Baked Chicken Breast stuffed with Spinach, Provolone Cheese, and Red Peppers

### Chicken Marsala, Marsala Wine & Mushrooms



# Plated Dinners

*Each option listed includes noted includes a salad, entrée, dessert and coffee service.*

## Entrées – Cont'd

**Pan Seared Mahi, Mango Beurre Blanc**

**Roasted Tilapia with Melted Tomato and Onion Sofrito**

**Crispy Grilled Salmon with Purple Pear Reduction**

**Yellowtail Snapper with Pinot Blanc Reduction**

**Spice Rubbed Sliced Pork Loin with Cherry Port Demi Glaze**

**Charred Skirt Steak with Chimichurri Sauce**

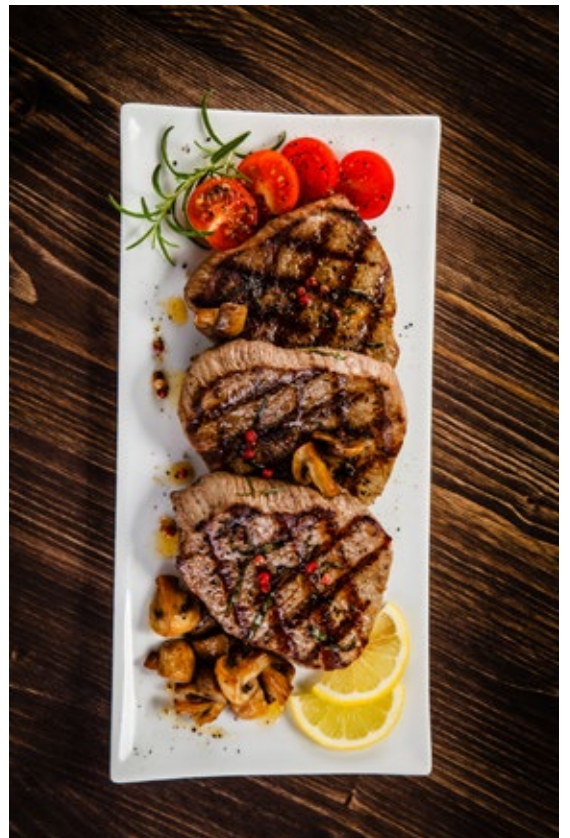
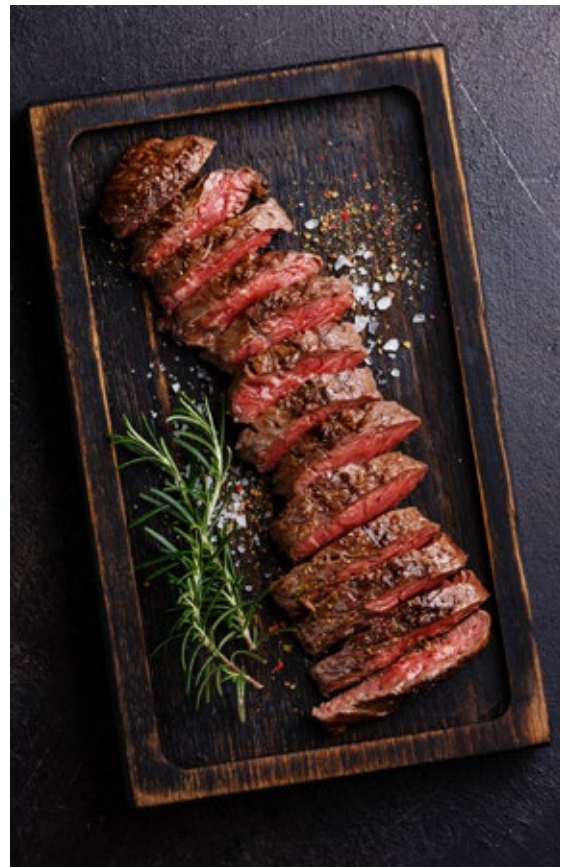
**Barrel Cut Filet Mignon with Merlot Demi Glaze**

**Prime Rib of Beef, Slow Roasted, Served with Horseradish & Pan Aus-Jus**

Market Price Per Person

## Vegetables – Choose One

- Green Beans Almandine
- Glazed Carrots
- Baby Carrots & Green Beans
- Vegetable Medley
- Vanilla Glazed Sweet Plantains
- Grilled Vegetables
- Grilled Asparagus
- Succotash – Sweet Corn and Lima Beans





# Plated Dinners

*Each option listed includes a full three course, multi option, meal with coffee & tea service*

## Starches – Choose One

- Rosemary Roasted Red Bliss Potatoes
- Wild Rice
- Garlic Mashed Potatoes
- Saffron Rice Pilaf
- Baked Sweet Potato
- Au Gratin Potatoes
- Egg Noodles
- Potatoes Lyonnaise

## Desserts - Choose One

- Key Lime Tarts
- Sweet Potato Tarts
- Apple Crisp
- Cheesecake with Raspberry Coulis
- Decadent Chocolate Cake
- Lemon Meringue Pie
- Chocolate Mousse Parfait with Whipped Cream
- Carrot Cake
- Banana Cream Pie
- Caramel Flan
- Peach Cobbler
- Sorbet / Gelato



*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.*



# The Finishing Touches

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## Old Fashioned Sundae Shop

Gourmet Ice Creams to include Vanilla & Chocolate

Variety of Novelty Toppings to include:

Chocolate & Caramel Sauce, Rainbow Sprinkles, Chopped Walnuts, Strawberries, M & M's, Oreo Cookies, Whipped Cream & Maraschino Cherries

## Viennese Dessert Table

- Chocolate Sacher Torte
- Apple Tarte Tatin, Carrot Cake
- Individual Fruit Tartlets and Mini Pastries
- Mini Eclairs, Napoleons, Cream Puffs
- Mini New York Cheesecakes
- European Cookies and Petit Fours

## Banana Fosters

Vanilla Bean Ice Cream

Topped with Ripe Bananas

Flambéed with Meyers Rum & Brown Sugar

## Novelty Ice Cream Bars

Choose from Chocolate Eclairs, Fudgsicles, Strawberry Shortcake Push Ups Sherbet, Drumsticks, Dreamsicles, Popsicles, Ice Cream Sandwich

## Gelato Station

Our gelato is made from scratch. It has less fat and more flavor than ice cream. Choose 3 flavors:

Coconut, Cookies 'n Cream, Espresso, Guava, Mango, Passion Fruit, Rum Raisin.

*Note: Chef Fee may be Required for above stations*

