



Private Dining

CELEBRATION

Chef's Table Welcome Display

Mini Charcuterie Board, Prosciutto, Salami, Capicola, Manchego, Burrata, Marinated Olives, Nuts, Fruit Preserve, Grapes and Toast Points

Appetizer

Charred Wild Mushrooms Ragout on Creamy Cheese Polenta

Intermezzo

Chef's Seasonal Sorbet

Salad

Rocket Greens Mix, Glazed Figs, Brie and Toasted Pine Nuts with Pink Champagne Vinaigrette

Main Course

Grilled Bone-in Ribeye Topped with Rosemary Garlic Butter
Himalayan Pink Sea Salt and Chive Sea Scallop with Pinot Gris Citrus Reduction
Lemon Truffle Yukon Gold Potato En Croute Tower
Honey Gastrique Roasted Brussel Sprouts

Dessert

Milk Chocolate Budino, Chantilly Cream, Salted Caramel

\$115 Per Person

+ 19% service charge & tax

Option of wine pairing included. For those who wish to bring their own wine, there is a \$15 per bottle corkage fee.

Chef's Gift Box, To Include:

Assorted Fresh Baked Cookies, Pastries, Sweets



Contact our Catering Sales Manager

954-299-7515 | info@arcbrowardculinary.com | arcbrowardculinary.com



Private Dining

— C E L E B R A T I O N —

Chef's Table Welcome Display

Mini Charcuterie Board, Prosciutto, Salami, Capicola, Manchego, Burrata, Marinated Olives, Nuts, Fruit Preserve, Grapes and Toast Points

Appetizer

Tuna Crudo, Shaved Fennel, Grapefruit, Togarashi, Citrus Soy Dressing and Micro Greens

Intermezzo

Chef's Seasonal Sorbet

Salad

Baby Romaine, Spring Peas, Shaved Asparagus and Tops, Mint, Toasted Garlic Shavings and Lemon Vinaigrette

Main Course

Cast Iron Petite Filet Mignon with Jerez Sherry Demi and Mustard Caviar
Sea Bass Cartucho, Baby Potatoes, Turnips, Tomato, Capers, Garlic and Lemon with Pickled Ramps

Dessert

Dark Chocolate Torte and Raspberries

\$130 Per Person

+ 19% service charge & tax

Option of wine pairing included. For those who wish to bring their own wine, there is a \$15 per bottle corkage fee.

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Appetizer

Grilled Colossal Shrimp, Citrus Gastrique, Charred Baby Kale
Topped with Fresh Honey Crisp Slaw

Intermezzo

Chef's Seasonal Sorbet

Salad

Artesian Lettuce, Frisé Greens, Strawberries,
Pickled Red Onions, Candied Almonds, Ricotta Salata Cheese
and Blueberry Vinaigrette

Main Course

Braised Demi-glace Short Rib
Milk Poached Parsnip and Potato Puree
Roasted Root Vegetables (Rainbow Carrots, Turnips, Pearl Onions)

Dessert

Vanilla Crème Brulee with Spring Berries

\$105 Per Person

+ 19% service charge & tax

Option of wine pairing included. For those who wish to bring their own wine, there is a \$15 per bottle corkage fee.

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Appetizer

Crab Cake One Bites on Bed of Lemon Sautéed Baby Spinach Topped with Smoky Remoulade

Intermezzo

Chef's Seasonal Sorbet

Salad

Farmer Salad, Frisee, Arugula, Shaved Radicchio and Radishes, Fresh Avocados, Pickled Onions, Toasted Challah Croutons and Lemon Basil Vinaigrette

Main Course

Cast Iron Braised French Style Chicken
Roasted Leek and Potato Mash
Charred Asparagus

Dessert

Warm Rum, Raspberry and White Chocolate Pudding Cake
Topped with Butter Pecan Ice Cream

\$85 Per Person

+ 19% service charge & tax

Option of wine pairing included. For those who wish to bring their own wine, there is a \$15 per bottle corkage fee.

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