



Arc Culinary
Great Food. Great Cause.

*Catering
Menus*



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 fits your needs. Choose from our sample selections 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 offer custom vegan/vegetarian dishes upon request.

Breakfast

Breakfast Options

Continental Breakfast Menu **\$20/person**

Yogurt & Seasonal Fruit Selection, Citrus Honey Drizzle
Assorted Homemade Muffins & Pastries
Selection of Artisanal Jams & Farm-Fresh Butter
Freshly Squeezed Orange Juice
Premium Coffee & Tea Selection

Hot Breakfast Menu **\$29.99/person**

Select One: Mini Frittata Cakes, Scrambled Eggs or
Southern Scramble
Sausage
Breakfast Potatoes
Seasonal Fruit Selection with Citrus Honey Drizzle
Bagels, Assorted Homemade Muffins & Pastries
Selection of Artisanal Jams & Farm-Fresh Butter
Freshly Squeezed Orange Juice
Premium Coffee & Tea Selection

Breakfast Stations

Omelet/Scramble Station (Live*) **\$11.99/person**

Peppers, Onions, Mushrooms,
Bacon Bits, Ham, Shredded Cheddar Cheese
& Assorted Toast

Pancake Station (Live*) **\$11.99/person**

Berries, Bananas, Chocolate Chips,
Roasted Almonds, Whipped Cream,
Syrup, Butter, Granola

**Live stations require chef attendant. \$150 per chef.*



A la Carte Items (per person)

Eggs Benedict	\$6.95
Scrambled Eggs	\$5.99
French Toast Casserole (Family Style)	\$3.50
Turkey Bacon	\$7.90
Southern Scramble	\$5.99
Egg White Scramble	\$6.75
Smoked Bacon	\$5.50
Sausage	\$2.95
Honey Buns	\$4.55
Banana Bread	\$2.50
Bagels	\$2.50
Smoked Salmon with Capers	\$11.99
Waffles	\$4.75
Fruit Pancakes (Blueberry, Banana, Raspberry)	\$9.99
Yogurt with Granola	\$5.50
Overnight Oats	\$3.50

Breakfast Sandwiches (min. of 6/order)

Sausage, Egg & Cheese Biscuit	\$9.99/person
Bacon, Egg & Cheese on Brioche	\$14.99/person
Arc Grilled Cheese	\$9.99/person
Munster Cheese, Heirloom Tomatoes, Smoked Bacon, on Brioche	
Arc Griddle	\$10.99/person
Honey Ham, Applewood Bacon, Egg, Mild Cheddar between two Mini Pancakes	
Ham & Cheese	\$11.99/person
Honey Ham, Egg, Mild Cheddar, on Brioche	
NY Style	\$15.99/person
Smoked Salmon, Red Onions, Capers, Pesto Cream Cheese	

Beverage Options

Orange Juice	\$3.00
Apple Juice	\$3.00
Cranberry Juice	\$3.50
Flavored Waters	\$4.50
(Watermelon, Cucumber Mint, Blueberry Orange)	
Regular & Decaffeinated Coffee	\$3.00
Hot Tea	\$3.00
Bottled Water	\$3.50
Soft Drinks	\$3.50

Salads

Caesar Salad

\$15.99/person

Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing

Greek Salad

\$17.99/person

Mixed Greens, Black Olives, Feta Cheese, Cherry Tomatoes, Cucumbers, Red Onions, Bell Peppers & Red Wine Vinaigrette

Asian Chopped Salad

\$17.99/person

Shredded Cabbage, Mixed Greens, Carrots, Cucumbers, Red Peppers, Cherry Tomatoes, Fresh Cilantro, Green Onions, Sesame Seeds, Roasted Pistachios & Thai Dressing

Southern Crispy Chicken Salad

\$19.00/person

Mixed Greens, Shredded Cheddar Cheese, Cherry Tomatoes, Crispy Fried Chicken, Red Onions & Ranch Dressing

Arc Chef Salad

\$21.99/person

Mixed Greens, Hard-Boiled Eggs, Red Onions, Cucumbers, Bacon, Diced Ham, Shredded Cheddar Cheese & Homemade Poppy Seed Dressing

Protein Add-Ons

Steak \$7.50 Grilled Chicken \$4.99 Ahi Tuna \$8.99

Rolls & Butter additional \$3.00



Lunch & Dinner

Sandwich Options (available boxed or plated)

Deli Wraps or Sandwiches

\$19.99/person

- Turkey & American Cheese with Lettuce & Tomato
- Ham & Swiss Cheese with Lettuce & Tomato
- Italian with Provolone Cheese, Lettuce & Tomato
- Couscous & Grilled Vegetable Wrap
- Chips, Cookie, and Choice of Pasta Salad or Potato Salad

Buffet Options

Santa Fe Street Tacos

\$36.99/person

- Mixed Green Salad with Chipotle Ranch
- Spicy Pulled Pork with Tortillas
- Cornbread Crusted Fish with Tortillas
- Corn & Black Bean Salsa, Spicy Cabbage Slaw, Sour Cream, and Salsa
- Dessert

Floridian

\$52.99/person

- Mixed Greens with Tomato, Cucumber & Shredded Carrots, Choice of Ranch or Balsamic Dressing
- Grilled Flank Steak with Chimichurri Sauce
- Chicken Lomo Saltado
- White Rice with Black Beans Simmered with Peppers & Onions
- Fresh Baked Rolls & Butter
- Dessert

Malibu

\$55.99/person

- Caesar Salad with Parmesan Cheese & Garlic Croutons
- Grilled Salmon with Fresh Fennel & Garlic Broth
- Apple-Brined Pork Loin with Apple Demi
- Roasted Red Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

Venice

\$55.99/person

- Caesar Salad with Parmesan Cheese & Garlic Croutons
- Grilled Chicken with Melted Mozzarella, Tomatoes, Arugula & Demi
- Grilled Mahi Mahi with Basil Butter
- Penne Pasta with Sundried Tomatoes, Olives & Pepperoncini Cream
- Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

Lunch & Dinner



Buffet Options (cont.)

The Palm

\$66.99/person

- Baby Spinach with Orange Segments, Warm Bacon and Citrus Dressing
- Filet Mignon with Classic Demi Sauce
- Grilled Chicken, Portobella Mushrooms, Spinach & Provolone
- Roasted Red Bliss Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

Chef's Favorite

\$55.99/person

- Mixed Greens with Berries, Red Onions, Candied Nuts and Red Wine Vinaigrette
- Herb Roasted Pork Loin with Guava Demi Sauce
- Grilled Chicken, Roasted Peppers & Asparagus Roulade Wrapped in Bacon with Garlic Confit Sauce
- Roasted Red Bliss Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

The Arc Broward

\$71.99/person

- Mixed Greens with Berries, Red Onions, Candied Nuts and Red Wine Vinaigrette
- Seared Crispy Skin Salmon with Orange & Dill Miso Sauce
- Grilled Skirt Steak with Pineapple Citrus Salsa
- Roasted Red Bliss Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

Classic Deconstructed Dinner

\$76.99/person

- Deconstructed Beef Wellington
- Seared Filet Mignon, Blue Cheese Butter, Demi Glace Sauce, Garnished with Toasted Puff Pastry
- Deconstructed Salmon en Croûte
- Seared Salmon with Sage Cream Sauce Garnished with Toasted Puff Pastry
- Roasted Red Bliss Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

#1

\$38.99/person

- Baby Spinach with Orange Segments, Warm Bacon and Citrus Dressing
- Citrus Chicken with Velouté Sauce
- Masa De Puerco — Fried Pork Chunks with Caramelized Onions
- Roasted Red Bliss Potatoes
- Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter

#2

\$39.99/person

- Caesar Salad
- Roasted Mojo Pork Loin with Tamarind Sauce
- Chicken Guisado (Chicken In A Latin Tomato Base Sauce)
- Pigeon Peas Yellow Rice (Arroz Con Gandules)
- Roasted Vegetables or Sweet Fried Plantains
- Fresh Baked Rolls & Butter

#3

\$42.99/person

- Greek Salad
- Salmon with Al Ajillo Sauce (Garlic Confit Sauce)
- Grilled Chicken Breast with Guava Sauce
- Roasted Fingerling Potatoes or Truffle Mash Potatoes
- Roasted Vegetables
- Fresh Baked Rolls & Butter



#4 **\$46.99/person**

- Arc Chef Salad
- Ropa Vieja
- Salmon in a Caribbean Creole Sauce
- White Rice and Black Beans
- Fried Yuca or Sweet Plantains
- Fresh Baked Rolls & Butter

#5 **\$44.99/person**

- Caesar Salad
- Chicken Piccata
- Salmon with Dill Butter
- Garlic Fingerling Potatoes
- Roasted Vegetables
- Fresh Baked Rolls & Butter

#6 **\$44.99/person**

- Mixed Greens with Berries, Red Onions, Candied Nuts and Red Wine Vinaigrette
- Chicken Francese
- Flank Steak with Chimichurri Sauce
- Truffle Mash Potato
- Roasted Vegetables
- Fresh Baked Rolls & Butter

#7 **\$41.99/person**

- Caesar Salad
- Chicken Marsala
- Flank Steak with Rosemary Sundried Tomato Demi Glaze
- Penne Pasta with Basil Cream
- Roasted Vegetables
- Fresh Baked Rolls & Butter

#8 **\$48.99/person**

- Baby Spinach, Orange Segments, and Bacon with Citrus Vinaigrette Dressing
- 5 Oz. Tender Filet with Balsamic Glaze
- Blackened Mahi with Mango Slaw
- Garlic Roasted Potatoes
- Roasted Vegetables
- Fresh Baked Rolls & Butter

Dessert Options (select one) **Add \$6.00**

- | | |
|-------------------|-----------|
| Key Lime Pie | Pecan Pie |
| Peanut Butter Pie | Cookies |
| Cheesecake | Brownies |

Beverage Options

- | | |
|---|--------|
| Assorted Sodas | \$3.50 |
| Bottled Water | \$3.50 |
| Lemonade | \$2.50 |
| Iced Tea | \$2.50 |
| Pellegrino | \$4.00 |
| Pierre | \$4.00 |
| Flavored Waters
(Watermelon, Cucumber Mint & Blueberry Orange) | \$4.50 |
| Regular & Decaf Coffee | \$3.00 |
| Hot Tea | \$3.00 |

Disposables or china available at an additional cost.

A 22% 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.

Build Your Own Package _____

Options

Salads: \$7.99

- Caesar Salad, Garlic Croutons, Parmesan Cheese, and Caesar Dressing
- Mixed Greens, Tomato, Cucumber, Shredded Carrots with Ranch Dressing
- Baby Spinach, Orange Segments, Bacon with Citrus Vinaigrette
- Mixed Greens, Berries, Red Onions, Candied Nuts, with Red Wine Vinaigrette
- Chef Salad, Iceberg, Tomato, Cucumber, Red Onions Croutons with Ranch Dressing
- Greek Salad, Mixed Greens, Black Olives, Feta Cheese, Cherry Tomatoes, Cucumber, Red Onions, Bell Peppers with Red Wine Vinaigrette

Starch: \$5.99

- Roasted Sweet Potato
- Rosemary Fingerling Potatoes
- Brown Rice
- Penne Pasta, Sundried Tomatoes, Olives, Pepperoncini Cream Sauce
- White Rice and Black Beans
- Truffle Mash Potatoes (+\$2.00)
- Roasted Herb Red Bliss Potatoes
- Pilaf Rice (Caramelized Diced Onions and Bacon)
- Pigeon Peas Rice (Arroz Con Gandules)
- Pilaf Rice With Bacon and Caramelized Diced Onions

Vegetables and Sides: \$5.99

- Brown Butter Carrots
- Grilled Asparagus
- Roasted Cauliflower
- Mixed Roasted Vegetables
- Roasted Brussels Sprouts
- Sweet Plantains
- Fried Yuca
- Yuca Escabeche

Soup: \$8.50

- Potatoes, Cheddar & Bacon Soup
- Roasted Carrots & Fennel with Miso Glaze & Cashew Cream
- Red Lentil Soup
- Classic Tomato Soup

Desserts: \$6.00

- Key Lime Pie
- Cheesecake
- Peanut Butter Pie
- Pecan Pie

Proteins:

- Chicken Francese \$10.00
- Chicken Marsala \$10.00
- Pork Loin with Guava Sauce \$10.00
- Chicken Lomo Saltado \$11.00
- Grilled Chicken Breast Choose: Creole Sauce, Guava Sauce, or Au Jus Velouté Sauce \$11.00
- Mahi-Mahi Choose: Lemon Basil Butter Sauce, Sage Cream Sauce, or Creole Sauce \$11.00
- Grilled Salmon Choose: Lemon Basil Butter Sauce, Sage Cream Sauce, or Creole Sauce \$12.00
- Ropa Vieja \$12.00
- Grilled Flank Steak Choose: Chimichurri or Rosemary Sundried Tomato Demi Glaze \$16.00
- Filet Mignon with Classic Demi Sauce \$17.00

Rolls & Butter additional \$3.00



Stations & Hors d'oeuvres

Station Options

Antipasto (15 People) **\$113.99**

Mushroom Tapenade
Couscous Tabbouleh
Hummus with Veggie Crudité
Grilled Scallions, Olives & Roasted Pepper Salad
Homemade Grilled Pita Bread

Charcuterie & Cheese Board (15 People) **\$197.99**

Brie Cheese, Manchego Cheese,
Goat Cheese, Prosciutto, Salami, Capicola
Accompanied by Grapes & Crackers

Burger Station (Sliders) **\$15.99/person**

Cheddar & Applewood Bacon with
Truffle Thousand Island Dressing
Goat Cheese & Onion Marmalade
French Fries
Assorted Condiments

BBQ Stations **\$18.99/person**

Smoked Chicken with BBQ Sauce
Smoked Pulled Pork with BBQ Sauce
Cheddar & Jalapeño Corn Bread
Smoked Baked Beans
Roasted Corn on the Cob

Taste of Asia Station **\$26.99/person**

Chicken Fried Rice
Vegetable Lo Mein
Vegetable Dumplings
Vegetable Mini Egg Rolls
Miso Soup

Health Eden (Build Your Own Salad) **\$29.99/person**

Grilled Chicken Strips
Ahi Poke Tuna
Ahi Poke Salmon

Toppings

Mixed Greens, Baby Spinach, Brown Rice, Tomatoes,
Cucumbers, Shredded Carrots, Red Onions, Peppers,
White Beans, Sushi Rice, Barley



Hors d'oeuvres Options

Standard (Choice of 3) **\$18.95/person**

Mini Chicken Empanadas
Vegetarian Potstickers
Chicken & Veggie Potstickers
Assorted Mini Quiches
Vegetable Samosas
Mini Vegetable Egg Rolls
Spanakopita
Smoked Chicken Quesadillas

Premium (Choice of 3) **\$22.95/person**

Beef Wellington
Chicken Satay Skewers
Shrimp in a Jacket
Beef Satay
Franks in a Blanket
Mushroom Caps with Crabmeat
Scallops Wrapped in Bacon
Antipasto on a Skewer

Beverage Options

Bar Packages

Bar Prices

Unlimited per Person/ Beverage Service per Hour

Wine and Beer | Two hour minimum, first 2 hours are \$29.

Each additional hour is \$10.

Open Bar | Two hour minimum (well drinks), first 2 hours are \$30.

Each additional hour is \$12.

Premium Open Bar | Two hour minimum, first 2 hours are \$50.

Each additional hour is \$16.

Cash Bar

Premium Brands	\$11.00 each
Call Brands	\$9.00 each
Imported Beers	\$8.00 each
Domestic Beers	\$7.00 each
House Wines	\$8.00 each
Sparkling Water/Energy Drinks	\$5.00 each
Soft Drinks	\$3.50 each

Includes 22% Service Charge & 7% State Tax

Hosted Bar

Beverage Service

Based on Consumption

Hosted Premium Brands	\$11.00 each
Call Brands	\$9.00 each
Imported Beer Brands	\$8.00 each
Domestic Beers	\$6.00 each
House Wines	\$8.00 each
Perrier/Energy Drinks	\$4.00 each
Soft Drinks	\$3.50 each

22% Service Charge & 7% State Tax Will Be Applied

Bartender Fee

\$150 each per 4 hours



WINES

Justin Cabernet

Josh Pinot Noir

Decoy Chardonnay

CALL BRANDS

Tito's Vodka

Tanqueray Gin

Cruzan Light Rum

Cruzan Dark Rum

Sauza Tequila

Jim Beam Whiskey

PREMIUM BRANDS

Grey Goose Vodka

Bombay Gin

Bacardi Light Rum

Bacardi Dark Rum

Capt. Morgan Spiced Rum

Malibu Rum

Teremana Tequila

Dewars Scotch

AFTER DINNER CORDIALS

Hennessy

Grand Marnier

Baileys

Sambuca



Private Experience Dinners

Sample Menus

We can also provide themed 4- and 5-course dinner menus. Here is a sampling and we are also happy to customize a menu for you.

Burger Bash

Course 1 | "Joel-San"

Sesame Marinated, Fresh Salmon Burger, Grilled Onions, Spicy Asian Mango Slaw on an Arc-Made Sesame Seed Bun

Course 2 | "Frita Cubana"

Freshly Ground Brisket & Boston Butt, Arc's Special Sauce, and Shoestring Potatoes on a Sweet Hawaiian Roll

Course 3 | "SMASH Burger"

Grass Fed Beef, Marinated and Caramelized Onions, Shitake & Portobello Mushrooms, with Provolone Cheese and Black Truffle Aioli on a Fresh Baked Brioche Bun served with Side Winder Fries

Course 4 | Rocky Road Semifreddo

Gastronomic Adventure

Course 1 | Caesar Salad with Home-made Caesar Dressing, Fresh Baked Garlic Croutons and Parmesan Roasted Rack of Lamb served with Purple Potato Mash and Crispy Fried Brussels Sprouts with Rum-infused Almonds

Course 2 | Mussels, Scallops and Calamari prepared in a Delicate Broth of Coconut and Saffron

Course 3 | Roasted Rack of Lamb served with Purple Potato Mash and Crispy Fried Brussels Sprouts with Rum-Infused Almonds

Course 4 | Tropical Fruit Gateau

Memphis Style BBQ

Course 1 | Southern Comfort BBQ Pulled Pork Sliders with a Blue Cheese and Jalapeno Slaw and Onion Rings

Course 2 | Smokey Memphis Style BBQ Chicken with a Creamy Mac 'n Cheese

Course 3 | Memphis Style BBQ Ribs served with Southern Cheesy Grits

Course 4 | Southern Peach Shortcake Oatmeal Crumble

Tacos and Tequila

Course 1 | Red Lentil Tacos in a Fresh Yuca Tortilla served with Creamy Guacamole and a Sprinkle of House-Made Toasted Chocolo Powder

Course 2 | Taco Pollo Al Pastor, Succulent Grilled Chicken, Onions, Cilantro, and Grilled Pineapple all nestled in a Soft Corn Tortilla

Course 3 | Taco de Birria with Consommé
A Mexican favorite accompanied by a side of rich Birria Consommé, Onions, and Melted Cheese

Course 4 | Dessert Trio Concha, Flan, and Lime Paleta

Scenes from an Italian Restaurant

Course 1 | Mediterranean Elegance — Creamy Burrata, Savory Prosciutto Di Parma, Fresh Arugula, & Grape Tomato Confit, Drizzled with Extra Virgin Olive Oil and Balsamic, served with Ciabatta Garlic Crostini

Course 2 | Pasta Perfecto Fresh Tagliatelle Pasta with Porcini Mushrooms in a Creamy Duxelle Sauce, Topped with Freshly Grated Parmigiano Reggiano

Course 3 | Chicken Cacciatore, made with Bell Peppers, Mushrooms, Onions, Garlic, Fresh Herbs, and Wine, served over Creamy Polenta

Course 4 | Lemoncello Granita Custard and Fresh Basil Cake





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