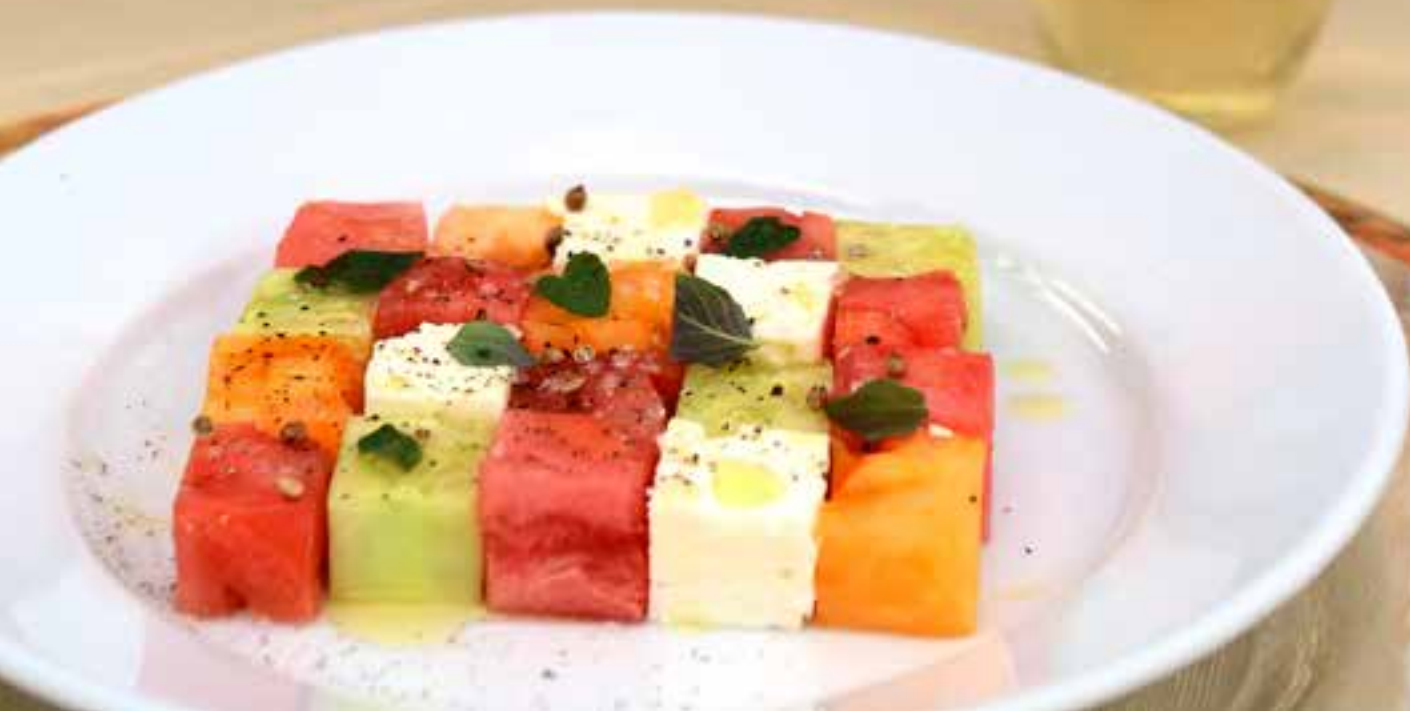


ARTHUR'S

Weddings



THERE ARE SO MANY BEAUTIFUL REASONS TO CHOOSE ARTHUR'S

We are *the* experts at creating truly memorable weddings, custom designed with you in mind. We intimately understand the personal nature of your wedding and how it reflects you as a couple. That is why no two Arthur's events are alike. We are committed to creating an experience that embraces your unique style and taste. Get inspired by the sample menu items in the upcoming pages, then schedule a [creative consultation](#) to see just how our team can bring your dream wedding to life!

STEP ONE: UNDERSTANDING YOUR DREAM

At Arthur's, we believe that getting to know you is a necessity for creating a truly unique wedding experience. At your [Creative Consultation](#), your Event Designer will delve into your vision, offering many inventive and unique menu and beverage options.

STEP TWO: A TASTE OF WHAT'S TO COME

Arthur's offers two amazing opportunities for you to experience our cuisine. Consult with your Event designer to determine which option best suits your needs:

CHEF'S OPEN HOUSE – During this fun event, which is held quarterly, you can sample a wide variety of menu items and experience our team at work in a unique party atmosphere with interactive chef stations, buffets, floral arrangements, and music!

PRIVATE TASTING – We offer the option of a complimentary private tasting. At this tasting, our chefs will prepare mouthwatering selections from your particular menu.

STEP THREE: EVERY DETAIL TAKEN INTO ACCOUNT

Once we have gotten to know you and we've determined your perfect menu, we will meet with you at your wedding venue for a walkthrough! Together, we will finalize the venue layout, linens, chairs as well as the agenda for the day of your wedding to ensure that absolutely no detail is left to chance!

THE ARTHURS WEDDING EXPERIENCE STARTS AT 59 PER GUEST



PASSED PETITES

Seared Ahi Tuna Canapé
Fried Wonton | Wasabi Soy

Smoked Salmon Savory Cone
Crème Fraîche | Dill

Shrimp Puff
Gruyere | Fontina | Lemon Zest | Dill

Goat Cheese & Caramelized Onion Flatbread
Rosemary | Chili Pepper Flakes

Watermelon Tomato Basil Skewers Vegan | GF
Balsamic Syrup

Miniature Bacon Cheeseburgers
Ketchup

Soup and Sandwich Shots
Mini Grilled Fontina Sandwich
Tomato Bisque

Key West Conch Fritters
Remoulade

Mini Cuban
Mojo Pork | Ham | Swiss Cheese
Mustard | Pickle

Lobster Salad Rolls
Mango | Bok Choy
Napa Cabbage | Rice Noodles
Cilantro | Wasabi Aioli

Grilled Tuscan Shrimp GF
Garlic Aioli

Thai Chicken Meatballs GF
Garlic | Ginger | Sweet Chili Sauce

Ropa Vieja on Tamale Pancake
Barbecued Beef | Avocado Salsa
Sour Cream

Beef Empanada
Sweet Chili Sauce

Wild Mushroom Tartlets
Fontina | Parmesan | Goat Cheese

Savory French Macaron GF
Almond Macaron | Goat Cheese | Soppressata

Artichoke Fritters
Sun-Dried Tomato | Parmesan

Brie and Blackberry Bite
Rosemary Fig Jam

Thai Summer Rolls
Pork | Shrimp | Noodles
Asian Vegetables | Bok Choy
Spicy Peanut Sauce

Pesto Chicken Flatbread
White Sauce | Sautéed Spinach | Tomatoes

Smoked Paprika Beef Tenderloin
Piquillo Pepper Jam | Lemon Aioli
Arugula | Naan Bread

Strawberry Macarons GF
Black Pepper Boursin Cheese

Coconut Shrimp
Rum | Pineapple | Lime Juice
Sweet Chili Sauce

Butternut Squash Tartlets
Caramelized Onions | Herbs

Buffalo Chicken Meatballs GF
Bleu Cheese and Celery Fondue

Whipped Goat Cheese Crostini
Lemon Curd | Red Quinoa | Thyme

Caribbean Bacon Wrapped Scallops
Mango Beurre Blanc

Wild Mushroom Flatbread
Ricotta | Fontina | Leeks

Ginger Chili Tuna on a Fork

Shrimp and Chorizo Skewers
Saffron Aioli | Cilantro

COCKTAIL BUFFET

Charcuterie
Cured Meats | Cheeses | Spiced Nuts
Homemade Jam

House Wood Smoked Salmon
Green Goddess | French Baguette
Crackers

Makimono Sushi Rolls
California | Spicy Tuna | Philly
Vegetable | Kamikaze

Spanish Antipasto
Serrano Ham | Spanish Chorizo
Manchego Cheese | Spanish Bleu Cheese
Mushrooms | Asparagus | Roasted Peppers

Cast Iron Brie
Fruit & Shallot Compote | Balsamic Syrup
Water Crackers | Grilled Bread

Seafood Artichoke Dip
Crab Meat | Artichoke Hearts
Basil | Garlic Toast Rounds | Lavosh



SALADS

Arthur's Classic Caesar Salad

Croutons | Parmesan | Black Pepper

Modern Wedge GF

Butter Lettuce | Diced Tomato | Bacon
Spiced Pumpkin Seeds | Frizzled Leeks
Red Onion | Bleu Cheese
Roasted Tomato Vinaigrette

Citrus Caprese

Blood Orange | Navel Orange | Tangerine
Ruby Red Grapefruit | Fresh Mozzarella
EVOO | Honey | Sea Salt
Cracked Pepper | Micro Basil

Harvest Salad

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

Panzanella Salad

Tomatoes | Cucumbers | Bell Peppers
Red Onion | Basil | French Bread
Champagne Vinaigrette

Caribbean Salad

Baby Greens | Strawberries | Mangoes
Goat Cheese | Caramelized Pecans
Passion Fruit 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

Grilled Zucchini Salad GF

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

Arugula & Wild Mushroom Salad

Arugula | EVOO | Gorgonzola Panna Cotta
Roasted Wild Mushrooms | Roasted Hazelnut
Grilled Garlic Crostini

Roasted Pear Salad

Mesclun | Gorgonzola | Sugared Nuts
Balsamic Vinaigrette

Little Gem Salad

Romaine | Butter Lettuce | Shaved Carrot
Toasted Hazelnuts | Parmesan Lemon Cream

ENTREES

CHICKEN

Caribbean Chicken

Pineapple Papaya Sauce

Chicken Chardonnay

Chardonnay Cream Sauce
Spinach | Mushrooms
Onions | Prosciutto

French Country Chicken

Shallot Mustard Dill Sauce

Manchego Chicken

Sun-Dried Tomato Sauce
Prosciutto

SEAFOOD

Asian Grilled Wild Salmon Filets

Soy | Brown Sugar | Sweet Chili
Ginger | Garlic

Chilean Sea Bass

Miso Glaze

Oven Roasted Swordfish

Mango Jerk Salsa

Shrimp and Scallop Brochettes

Mango Beurre Blanc

Pesto Blackened Mahi Mahi

Lemon Beurre Blanc

BEEF, PORK, LAMB

Braised Beef Short Ribs

Cabernet Demi-Glace

Grilled Lamb Chops

Fig Balsamic Demi-Glace

Malt Brined Pork Roast

Tart Cherry Gastrique

Southern Pork Loin

Roasted Tomato Barbeque Sauce
Bacon

VEGETARIAN

Asparagus Crespelle

Béchamel | Marinara

Eggplant Involtini

Pomodoro Sauce
Spinach | Onion

Pumpkin Cashew Curry

Coconut Milk | Red Onion
Ginger | Cumin | Basmati Rice

Wild Mushroom Ravioli

Spinach | Toasted Walnuts
Gorgonzola | Cream Sauce
Frizzled Leeks

CARVING STATIONS

Angus Tenderloin of Beef

Bearnaise

Grass Fed Bison Tenderloin

Dijon Caper Demi-Glace

Grilled Flank Steak

Chimichurri

Grilled Rosemary Rack of Lamb

Blackberry Ancho Chili Sauce

Santa Maria Beef Tri-Tip

Horseradish Cream

Whole Roasted Pig

Chipotle Barbecue Sauce

Roasted Lamb Sirloin

Harissa Sauce





SIDE ITEMS

Chef Stephen's Potatoes

Red Potatoes | Sweet Potatoes
Yukon Gold Potatoes | Carrots
Garlic | Shallots | Thyme

Chorizo Mashed Potatoes

Seasonal Roasted Vegetables

Roasted Garlic Smashed
Sweet Potatoes

Wild Mushroom and Roasted Carrot Farro

Pineapple Cilantro Rice

Roasted Poblano Peppers | Lime Zest
Green Onionette

Roasted Asparagus

Sun-Dried Tomato Risotto Cakes

Penne a La Vodka
Tomato Vodka Cream Sauce

Three Cheese Agnolotti

Tomato Vodka Cream Sauce | Parmesan

Yukon Gold Mashed Potatoes GF

Wild and Nutty Rice

Sun-Dried Cranberries | Almonds

Macaroni & Cheese

Mediterranean Pasta

Pesto | Black Olives | Sun-Dried Tomatoes
Feta Cheese

Quinoa Pilaf

Carrots | Red Peppers | Yellow Peppers
Leeks | Asparagus

INTERACTIVE CHEF STATIONS

Seasonal Avocado Bar Vegan | GF

Lump Crab | Bacon | Chickpeas | Feta
Parmesan | Grilled Corn | Grape Tomatoes
Balsamic Syrup | EVOO | Southwest Ranch
Lemon Vinaigrette | Tortilla Crisps

Cuban Pork Taco

Fried Plantains | Cotija Cheese
Pickled Red Onion | Jalapeños
Flour Tortillas | Cilantro Lime Crema

Mexican Street Corn with Chopped Brisket

Crema | Butter | Cotija Cheese
Chopped Smoked Brisket | Lime Squeeze
Chili Powder Sprinkle
Garnished with Crispy Pork Rind

Savannah Shrimp and Grits

Shrimp | Bacon | Mushrooms Corn | Onions Cheese
Grits | Pickled Jalapeño Corn Muffins
Onions | Cheese Grits
Pickled Jalapeño Corn Muffins

Creamy Mascarpone Polenta Bar

Roasted Wild Mushrooms
Sautéed Kale | Bacon | Goat Cheese
Short Rib Bolognese

Short and Sassy

Boneless Braised Short Ribs
Roasted Poblano Cheddar Polenta
Ancho Coffee Demi | Frizzled Leeks

Korean BBQ Rice Bowl

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

Grains and Grill

Lollipop Lamb Chops | Wild Mushroom Farro As-
paragus | Spring Peas | Romesco Carrot Purée
Micro Mint | Fig Balsamic Demi

Pulled Pork Sundae

Cole Slaw | Baked Beans

The Seafood Bar GF

Snow Crab Claws | Joe's Mustard Sauce
Jumbo Cocktail Shrimp
Vodka Cocktail Sauce
Smoked White Fish Dip | Crackers

Bison & Buffalo Bar

Bison Sliders | Poppyseed Bun
Bourbon Glazed Onions
Roasted Tomato Ketchup
Homemade Kettle Chips

American Steakhouse

Roasted New York Strip | Béarnaise
Yukon Gold Mashed Potatoes
Roasted Onion Demi-Glace
Creamed Spinach
Sautéed Button Mushrooms

Singapore Street Noodles

Ginger Sesame Chicken | Asian Vegetables
Lo Mein Noodles | Egg Rolls

Sea Scallop & Pumpkin Ravioli

Citrus Seared Diver Sea Scallop
Pumpkin Ravioli
Brown Butter Sage Cream Sauce
Brussel Sprout Leaves



DESSERTS

COMPOSED

Chocolate Crèmeux
Crushed Graham | Earl Grey Whipped Cream
Pepitas | Honey | Praline Cream

Coconut Crème Brulée
Whipped Cream | Toasted Coconut

Flourless Chocolate Cake
Passion Fruit Coulis | Whipped Cream

Lemon Soufflé
Wild Blueberry Sauce | Whipped Cream

Strawberry Shortcake
Grand Marnier Macerated Strawberries
White Chocolate Biscuits
Sweetened Whipped Cream

Vegan Avocado Chocolate Pot D'Crème
Berries | Whipped Topping

INTERACTIVE STATIONS

Flaming Doughnuts
Glazed Doughnut Holes | Kahlua
Brown Sugar Cinnamon
1 51 Rum | Vanilla Ice Cream

New Orleans Bananas Foster
Banana Liqueur | Brown Sugar | 1 51 Rum
Vanilla Ice Cream

Flaming S'mores
Marshmallows | Chocolate Chips
Crushed Graham

Twisted Ice Cream Bar
Vanilla Ice Cream | Bacon | Cocoa Puffs
Caramel Popcorn | Pretzels
Dark Chocolate Chips | Peanut Brittle
Salted Caramel Sauce
Cinnamon Whipped Cream

MINI DESSERTS

Almond Cream Bars
Chocolate | Coconut | Vanilla Wafers
Meringue Frosting

Butterscotch Pudding
Caramel Bacon Popcorn

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

Passion Fruit Clouds
Passion Fruit Curd | Puff Pastry | Seasonal Berries

SPECIALTY DRINKS

Peach Sangria
Peaches | Lemons | Blueberries
Kiwis | Apples

Elderflower Mule
St Germain Elderflower | Gin
Lemon | Ginger Beer

Watermelon Jalapeño Margaritas
Jalapeño Infused Tequila
Watermelon Simple Syrup
Fresh Jalapeño Slice Garnish

Traditional Red Sangria
Lemons | Limes | Apples | Pears

Apple Cider Mimosa
Apple Cider | Champagne
Caramel | Brown Sugar Rim

Raspberry Ginger Lemonade Mocktail
Raspberries | Lemonade | Ginger Beer

Champagne Mojito
Mint | Simple Syrup | Rum | Bitters
Champagne





Let us bring your unique vision to life
CONTACT US TODAY

to schedule your
creative consultation!

407.331.1993

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CREATIVE EVENTS & CATERING

the life of the party!