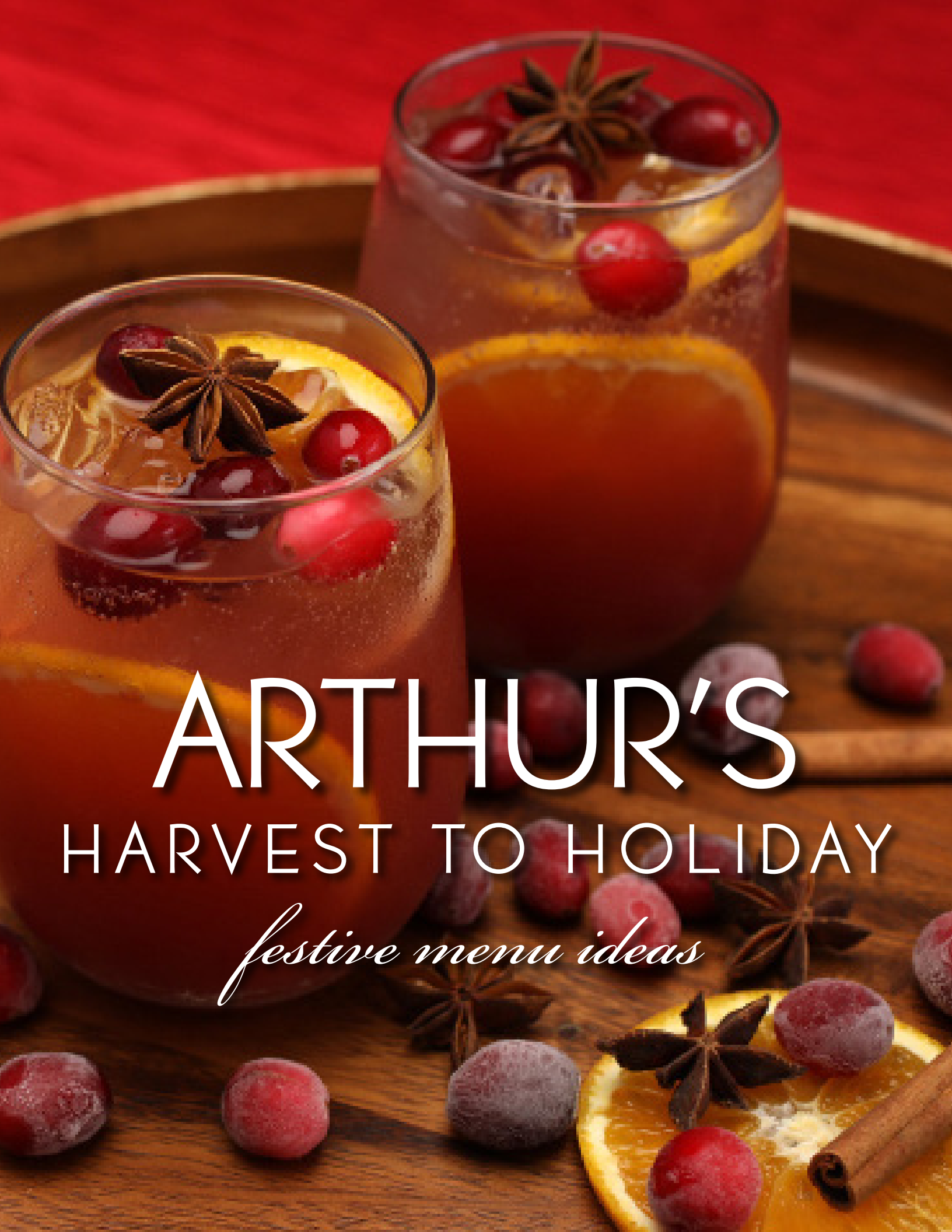


A festive holiday-themed image featuring two glasses of mulled wine. The glasses are filled with a warm, amber-colored liquid, topped with ice cubes, fresh red berries, and a star anise. The glasses are set on a rustic wooden tray. In the foreground, several more berries and a cinnamon stick are scattered on the wooden surface, along with a slice of orange. The background is a solid, vibrant red, creating a warm and inviting atmosphere.

ARTHUR'S

HARVEST TO HOLIDAY

festive menu ideas

HARVEST

Our talented team of chefs are crazy for the rich and fabulous flavors of Fall. From Baked Brie served in a cast iron skillet to the perfect Steakhouse Filet with Mushrooms and Artisan Steak Sauce, these welcoming dishes will bring your guests together with warm hearts and happy taste buds!

Shown here: Steakhouse Filet with Cipolini Onions, Smashed Fingerling Potatoes, Parmesan Spinach, Mushrooms and Artisan Steak Sauce; Herb Roasted Chicken with Roasted Root Vegetables; Cast Iron Brie with Fruit and Shallot Compote and Grilled Bread; Charcuterie.

the life of the party!





HOLIDAY

We can't wait for our favorite festive time of year to deliver delicious and delightful treats! Our unique and flavorful creations maximize the merriment for great times with friends, family and business associates. Arthur's has the happiest holiday ideas on tap including fantastic drinks and dramatic desserts!

Shown here: Flourless Chocolate Cake with Passion Fruit Coulis, Vanilla Whipped Cream & Berries; Coriander Crusted Lamb with Pan Seared Scallops, Lemon Parmesan Polenta Cake, Haricot Verts and Blistered Tomatoes; Salted Caramel Turtle Tart with Cocoa Nibs, Toasted Pecans, and a Port Wine Reduction; Gingerbread Martinis

the life of the party!

SPARKLE

From martinis to blinis Arthur's adds a touch of sparkle and class to your holiday gathering. Raise a glass and toast good times with creative hors d'oeuvres and distinctive drinks. Arthur's will make a memorable holiday evening for all!

Shown here: The Jack Frost Rum Martini with a Coconut Rim; Brie & Blackberry Bite with Fig Rosemary Jam; Yukon Gold Potato Blini with Crème Fraîche and Caviar; Crème de Menthe Parfaits and Thin Mint Truffles.

the life of the party!



HOLIDAY HORS D'OEUVRES

MEATS

Mini Hamburgers

Ketchup | Caramelized Onions

Roasted Turkey on Cranberry Scones

Cranberry Orange Marmalade

Ginger Sesame Chicken Lollipops

Plum Sauce

Barbeque Beef Brisket Quesadillas

Sour Cream

Buffalo Chicken Meatballs

Bleu Cheese and Celery Fondue

Tenderloin Kabobs

Mushrooms | Rosemary Demi-Glace

Flank Steak Sandwiches

Arugula | Chimichurri
Horseradish Cream | Parkerhouse Rolls

Jamaican Jerk Chicken Skewers

Pineapple Papaya Sauce

Southern Chicken Bites

Honey Dijon Mustard

Chicken Chardonnay Skewers

Mushrooms | Onions
Chardonnay Cream Sauce

Teriyaki Beef Skewers

Bell Peppers | Onions
Island Teriyaki Sauce

Honey Rosemary Chicken Skewers

Honey Rosemary Cream Sauce

Lamb Chop Lollipops

Fig Balsamic Demi-Glace

Thai Chicken Meatballs

Soy | Garlic | Ginger | Sweet Chili

SEAFOOD

Tuscan Grilled Shrimp

Garlic Aioli

Bacon Wrapped Scallops

Mango Beurre Blanc

Coconut Shrimp

Sweet Chili Sauce | Piña Colada Sauce

Seared Ahi Tuna Canapé

Crispy Fried Wontons | Wasabi Soy

Conch Fritters

Remoulade

Smoked Salmon Savory Cone

Crème Fraîche | Dill

Jumbo Cocktail Shrimp

Vodka Cocktail Sauce

Bourbon Molasses Wild Salmon

Southern Crab Cakes

Remoulade

Ginger Chili Marinated Tuna on a Fork

Sesame | Cilantro

Margarita Shrimp

Orange Chipotle Sauce

Shrimp Puff

Gruyere | Fontina | Lemon Zest | Dill

Crab Meat Stuffed Mushroom Caps

Crispy Crab and Sweet Potato Fritter

Tamarind Sauce

Caribbean Bacon Wrapped Scallops

Mango Beurre Blanc

VEGETARIAN

Butternut Squash Tartlets

Fontina | Parmesan | Goat Cheese

Roasted Tomato Crostini

Goat Cheese | Pesto

Artichoke Fritters

Sun-Dried Tomato | Parmesan

Macaroni and Cheese Balls

Risotto Style

Margherita Flatbread

Roasted Tomato | Mozzarella | Basil

Brie and Blackberry Bite

Fig Rosemary Jam

HOT BAKED DIPS

Seafood Artichoke Dip

Crabmeat | Cream Cheese
Artichoke Hearts | Parmesan Cheese
Basil | Garlic Toast Rounds

Spinach Artichoke Dip

Spinach | Cream Cheese
Artichoke Hearts | Parmesan Cheese
Tortilla Chips

Southwest Spinach Dip

Spinach | Cream Cheese | Jack Cheese
Tomatoes | Jalapeños | Black Beans
Southwest Spices | Tortilla Chips

Shrimp Scampi Dip

Shrimp | Cream Cheese | Garlic | Lemon
Parmesan Cheese | Garlic Toast Rounds

Vidalia Onion Dip

Swiss Cheese | Caramelized Onions
Cream Cheese | Toast Rounds and Lavosh

SALADS & SIDES

PRESENTATIONS

Seasonal Fruit & Cheese Display
Gourmet Crackers

Praline Brie
Pecans | Brown Sugar | Ginger Snaps

Brie and Gorgonzola Wedges
Warm Fruit Compote | Gourmet Crackers

Italian Antipasto
Grilled Vegetables | Artichokes
Italian Meats & Cheeses
Olives | Pepperoncinis

Vegetable Crudit 
Confetti Herb Dip

Caesar Salad Summer Rolls
Romaine | Parmesan | Caesar Dressing

Cast Iron Brie
Sun-Dried Tomatoes | Roasted Garlic
Water Crackers | Grilled Bread

Charcuterie Board
Soppressata | Bresaola | Prosciutto | Parmesan
Bleu Cheese | Fresh Mozzarella | Dried Fruits
Spiced Nuts | Homemade Jam

BBQ Smoked Salmon
Pineapple | Cumin | Brown Sugar | Ancho Chili

Mediterranean Hummus Presentation
Hummus | Cucumbers | Feta | Sun-Dried Tomatoes
Pinenuts | Artichokes | Olives | Olive Oil
Pita Chips

Roasted Spice Rubbed Tenderloin
Roasted Tomato | Grilled Onion | Arugula
Caper Vinaigrette

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

Arthur's Classic Caesar Salad
Parmesan | Black Pepper | Croutons

Southwest Salad
Romaine | Iceberg | Cheddar Cheese
Tomatoes | Cucumbers | Green Onions
Jicama | Corn | Tortilla Strips
Southwest Ranch Dressing

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

Cranberry Cosmo Salad
Mesclun | Bleu Cheese | Sugared Almonds
Cranberries | Vodka Cranberry Vinaigrette

Limestone Citrus Salad
Bibb Lettuce | Oranges | Grapefruit
Cranberries | Walnuts | Hearts of Palm
Tangerine Vinaigrette

Butter Basted Mushroom Barley Salad
Parmesan | Herbs

Curry Vegetable Couscous Salad
Almonds | Golden Raisins | Mango Chutney

Pear Barley Salad
Radicchio | Arugula | Barley | Red Onion
Cardamom Roasted Pears | Feta Cheese
Cilantro Vinaigrette

Chef Stephen's Potatoes
Red Potatoes | Sweet Potatoes
Yukon Gold Potatoes | Carrots
Garlic | Shallots | Thyme

Roasted Sweet Potatoes

Sun-Dried Tomato Risotto Cakes

Haricot Verts
French Green Beans | Shaved Radishes

Ancient Grain Pilaf
Barley | Couscous | Brown Rice
Fennel | Pine Nuts

Mac & Cheese

Au Gratin Potatoes

Roasted Asparagus

Honey Roasted Carrots

Butternut Squash and Cranberry Quinoa

Roasted Zucchini and Grape Tomatoes

Yukon Gold Mashed Potatoes

Sourdough Stuffing
Italian Sausage | Kale | Red Onion



ARTHUR'S
CREATIVE EVENTS & CATERING

the life of the party!

CHEF INSPIRED STATIONS

BUFFET STATIONS

Paella

Chicken | Chorizo | Shrimp | Mussels
Yellow Rice | Onions | Peas
Artichokes | Tomatoes

Jambalaya

Crawfish | Chicken | Andouille Sausage
Tomatoes | Bell Peppers | Onions
Cajun Rice

Macaroni & Cheese Bar

Smoked Gouda | Bacon Crumbles
Scallions

Chicken Chardonnay Pasta

Spinach | Mushroom | Onion | Prosciutto
Chardonnay Cream Sauce

AMERICAN CARVERY STATION

Seared Tenderloin of Beef

Sun-Dried Tomato Béarnaise

Herb Roasted New York Strip Loin

Arthur's House Made Steak Sauce

Grilled Flank Steak

Chimichurri

Santa Maria Tri Tip

Rosemary Demi-Glace

Spice Rubbed Pork Loin

Pineapple Papaya Sauce

Malt Brined Pork Roast

Tart Cherry Gastrique

Herb Roasted Turkey

Cranberry Chutney
Mandarin Orange Horseradish Sauce

Virginia Baked Ham

Apple Raisin Chutney
Mustard Chive Sauce

ACTION STATIONS

Savannah Shrimp and Grits

Shrimp | Bacon | Mushrooms
Corn | Onions | Cheese Grits
Pickled Jalapeño Corn Muffins
Hot Sauce | Green Onions

Blackened Fish Taco

Seasonal White Fish | Flour Tortillas
Cabbage | Pickled Onion | Jalapeños
Pico de Gallo | Lime Cilantro Crema

Singapore Street Noodles

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

Cuban Pork Taco

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

Red Thai Curry with Miso Glazed Snapper

Baby Bok Choy | Shiitake Mushrooms
Carrots | Snow Peas | Basmati Rice

Ramen Noodle Bowl

Select Your Protein: Chicken | Shrimp
Flank Steak | Vegetarian
Lemongrass Broth | Ramen Noodles
Scallions | Carrots | Mushrooms
Sriracha | Garlic | Ginger | Cilantro | Lime

Sea Scallop & Pumpkin Ravioli

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

Little Italy

Select Two Pastas:
Penne | Bowtie | Orecchiette
Cheese Tortellini | Gemelli
Select Two Sauces:
Roasted Bell Pepper Marinara
Wild Mushroom Cream | Sweet Basil Pesto
Gorgonzola Cream | Marsala Wine
Lemon Basil Cream
Vodka Tomato Cream and More!

SHORT PLATE STATIONS

Short and Sassy

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

Mahi BLT

Candied Bacon | Arugula | Grape Tomatoes
Roasted Garlic Lemon Aioli | Brioche

Sweet Chop

Lolipop Lamb Chops | Roasted Sweet Potatoes
Fig Balsamic Demi

Agnolotti Stack

Three Cheese Ravioli | Spinach
Gorgonzola Cream Sauce
Walnuts | Frizzled Leeks

Smoked Brisket Chop Chop

Sweet Potato Hash | BBQ Sauce
Sour Cream | Scallions

The Hokee Poke Station

Create Your Own Poke Bowl
Jasmine Rice or Shredded Lettuce
Ahi Tuna or Korean BBQ Tofu
Toppings: Cucumbers | Green Onions
Pickled Ginger | Wakame | Jalapeño
Kimchee | Macadamia Nuts | Sesame Seeds
Wonton Strips
Sauces: Teriyaki Pineapple | Creamy Miso
Spicy Gochujang

Mozambique Peri Peri Chicken Skewer

Smoked Paprika | Oregano | Garlic
Coconut Milk | Pilau Rice | Cashews
Cardamom | Cumin | Star Anise
Kachumbari Salsa | Tomato | Onion
Cucumber | Cilantro

Fish and Chips

Crispy Fried Cod Fillets | Steak Fries
Tartar Sauce | Malt Vinegar

Cast Iron "Haute"

Whiskey Braised Beef Stew | Carrots
Wild Mushrooms | Onions
Yukon Gold Mashed Potatoes
Served in Miniature Cast Iron Skillets

INDULGENCES

ACTION STATIONS

Flaming Doughnuts

Kahlua | Brown Sugar
151 Rum | Vanilla Ice Cream

Twisted Ice Cream Bar

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

Flaming S'mores

Marshmallows | Chocolate Chips
Crushed Graham

New Orleans Bananas Foster

Banana Liqueur | Brown Sugar
151 Rum | Vanilla Ice Cream

Cherries Jubilee

Vanilla Ice Cream | Kirsch Brandy

Hot Chocolate Bar

Caramel Syrup | Hazelnut Syrup
Vanilla Syrup | Mayan Spice Sprinkle
Marshmallows | Whipped Cream

Campfire Cookie Station

Select Two of the following flavors:
Chocolate Chip Brownie
Apple Butterscotch Oatmeal
Pretzel Peanut Butter
Served with Vanilla Ice Cream

Shortbread Cookie Station

Vanilla Bean and Chocolate Shortbread Cookies
Served with Vanilla Ice Cream
Dark Chocolate S'mores Fondue
Peanut Butter Chocolate Fondue
Meyers Dark Rum Dulce De Leche Fondue

DESSERTS

Chef's Holiday Assorted Miniature Desserts

Which may include: Holiday Cookies & Sweets
Peppermint Meringues | Buttery Coconut Bars
Heavenly Peanut Butter Bars | Thin Mint Truffles
Cranberry Tartlets | Coquito Cream Dessert Shots
Red Velvet Dessert Shots | Crème de Menthe Parfaits
Key Lime Dessert Shots | Dulce de Leche Cupcakes
Roasted Apple Spice Cake Dessert Shots
Chocolate Gingerbread Cupcakes

Sticky Toffee Pudding Cake

Lemon Bundt Cake

Citrus Icing | Fresh Fruit

Peppermint Dream Bars

White Chocolate | Oreo

Cranberry Tartlets

Cranberry Compote | Whipped Cream

Dessert Shots

White Chocolate Raspberry | Red Velvet
German Chocolate | Key Lime
Espresso Chocolate Pie

Trifles

Traditional English | Pumpkin Gingerbread
Chocolate Brownie | Banana Pudding

Mini Cupcakes

Chocolate Peppermint | Maple Bacon Whiskey
Dulce de Leche | Chocolate Toffee
Key Lime | Red Velvet
Caramel Gingerbread

COCKTAILS

Apple Cider Mimosa

Apple Cider | Champagne
Caramel Brown Sugar Rim

White Christmas

Vodka | Cointreau | White Cranberry
Raspberry | Sprig of Rosemary

Apple Cider Moscow Mule

Vodka | Apple Cider | Lime
Ginger Beer | Cinnamon

Jack Frost

Light Rum | Blue Curacao
Pineapple Juice | Cream of Coconut
Coconut Rimmed Martini Glass

Whiskey Apple Smash

Jack Daniels | Apple Cider
Ginger Beer | Squeeze of Lime
Cherry | Whipped Cream

Non-Alcoholic Winter Chai Sangria

Pomegranate | Oranges
Grapefruit | Chai



ARTHUR'S
CREATIVE EVENTS & CATERING

the life of the party!



TIME TO PLAN YOUR PARTY!

An Arthur's event designer will assist you with a quick and easy party planning process for the best holiday gathering ever!

CONTACT US

CALL 407.331.1993

VISIT ARTHURSCATERING.COM for more menu ideas!



ARTHUR'S
CREATIVE EVENTS & CATERING