

MENU

ARTHUR'S

CREATIVE EVENTS & CATERING



DELICIOUS IDEAS!

the life of the party!



WELCOME TO THE PARTY...

and welcome to our extensive menu of incredible flavors! Savor and explore our chef inspired creations for the perfect combination of taste, texture and color. Then craft the perfectly delicious menu to reflect your style or theme. With hundreds of mouthwatering options, the hard part will be deciding! But don't worry, an ARTHUR'S personal Event Designer will be by your side every step of the way. So sit back, relax and indulge in the moment, it's time to bring your party to life, and ARTHUR'S makes it fun, easy, and delicious!

HORS D'OEUVRES

VEGETARIAN



Artichoke Fritters

Sun-Dried Tomatoes | Parmesan

Belgian Endive Canapé

Boursin Cheese | Poached Asparagus
Red Pepper

Caprese Salad Skewers

Mozzarella | Grape Tomato | Basil

Deviled Eggs



Flatbreads

Margherita
Wild Mushroom
Pear and Gorgonzola
Potato Rosemary
Caramelized Onion and Goat Cheese
Strawberry Balsamic Basil

Figs in a Blanket

Honey | Red Pepper Flakes
Dijon Cream Cheese

Mini Mushroom Burger

Portobello Mozzarella
Roasted Tomato Pesto

Potato Pancakes

Sour Cream | Chives



Roasted Tomato Crostini

Goat Cheese | Pesto

Seasonal Vegetable Tartlets

Fontina | Parmesan | Goat Cheese

Spinach Potato Pancakes

Sour Cream | Chives

Macaroni & Cheese Arancini

Tillamook Cheddar

Mediterranean Mushroom Caps

Spinach | Goat Cheese | Feta

Sweet Corn & Shiitake Fritters

Lemon Cream | Shaved Parm | Chives

Soup and Sandwich Shots

Mini-Grilled Fontina Sandwich
Tomato Bisque

Vegetable Samosas

Curry Potatoes | Peas | Mango Chutney

Watermelon Tomato Basil Skewers

Balsamic Syrup



Wild Mushroom Tartlets

Fontina | Parmesan | Goat Cheese

Whipped Goat Cheese Crostini

Lemon Curd | Red Quinoa | Thyme

SEAFOOD



Ahi Tuna Tacos*

Napa Cabbage | Avocado
Pickled Ginger | Pineapple Teriyaki

Caribbean Bacon Wrapped Scallops

Mango Beurre Blanc



Coconut Shrimp

Rum | Pineapple | Lime Juice
Sweet Chili Sauce

Crispy Crab and Sweet Potato Fritters

Tamarind Sauce



Ginger Chili Tuna on a Fork



Jumbo Shrimp Cocktail*

Vodka Cocktail Sauce



Key West Conch Fritters

Cajun Rémoulade

Margarita Shrimp

Orange Chipotle Sauce

Mini Salmon Burger

Caper Aioli

Seared Ahi Tuna Canapé

Fried Wontons | Wasabi Soy

Shrimp Fukura

Boursin Cheese | Sweet Chili | Wonton

Shrimp Puff

Gruyere | Fontina | Lemon Zest | Dill

Shrimp and Bloody Mary Cocktail Shot

Haricot Verts

Shrimp and Chorizo Skewers

Saffron Aioli | Cilantro

Smoked Salmon Blinis

Crème Fraiche | Dill

Smoked Cucumber Salmon Cup

Crème Fraiche | Dill



Southern Lump Crab Cakes

Scallions | Sweet Onion | Rémoulade

Crab Stuffed Mushroom Caps

Tuna Poke*

Rice Noodles | Avocado Mousse
Micro Greens | Soy | Sake
Sesame | Mirin | Macadamia Nuts



Tuscan Grilled Shrimp

Garlic Aioli

Yucca Stuffed Shrimp

Mojo Garlic Aioli

Yukon Gold Potato Blini

Crème Fraiche | Caviar

MEATS

Andouille Wellington

Peppers | Onions | Creole Mustard

Arroz Con Pollo Fritters

Lime Cilantro Crema

Bacon Deviled Eggs

Bacon Wrapped Potato

Sour Cream | Chives

Butter Chicken Satay*

Cilantro Chutney

Caribbean Jerk Chicken Skewers*

Pineapple Papaya Sauce

Chicken Chardonnay Skewers*

Mushrooms | Onions
Chardonnay Cream Sauce

Chile Cumin Lamb Meatballs

Cucumber | Minted Yogurt

HORS D'OEUVRES

Meats Continued



Empanadas
Beef | Chicken

Fire Grilled Quesadillas*
Chicken Poblano | BBQ Beef Brisket

Flank Steak Sandwich*
Horseradish Sauce | Chimichurri

Ginger Sesame Chicken*
Plum Sauce

Honey Rosemary Chicken Skewers*
White Wine | Shallots
Honey Rosemary Cream Sauce

Indonesian Chicken Satay*
Spicy Peanut Sauce

Italian Stuffed Mushroom Caps
Italian Sausage

Korean Pork Tacos*
Kimchi | Pickled Cucumber
Gochujang



Korean BBQ Duck
Apricot Ginger Marmalade
Crisp Wonton

Lollipop Lamb Chops
Fig Balsamic Demi-Glaze

Mini Burgers
Beef | Buffalo Chicken

Miniature Chicken and Waffles
Maple Syrup | Cream Gravy

Pesto Chicken Flatbread

Pesto Blackened Chicken Skewers*
Sweet Chili Cream Sauce
Citrus | Basil

Petite Ham Biscuits
Sweet Potato | Buttermilk

Pressed Cuban Sandwich
Cuban Pork | Ham | Swiss Cheese
Mustard | Pickle

Prosciutto & Melon Skewer
Mozzarella | Basil Drizzle

Prosciutto & Gorgonzola Flatbread
Black Mission Figs



Roasted Garlic Egg Flan
Candied Bacon



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

Salad Puffs
Chicken Poppy Seed | Curried Chicken

Sambal Chicken Skewers
Ginger Chile Glaze

Serrano Ham & Manchego Croquettes

Teriyaki Beef Satay*
Pineapple Teriyaki Sauce



Thai Chicken Meatballs
Sweet Chili Sauce

The Perfect Bite
Beef Tenderloin
Asparagus Vichyssoise Pipette

SUMMER ROLLS

Chicken Caesar Salad Summer Rolls
Romaine | Parmesan | Caesar Dressing



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

Poached Pear Salad Rolls
Mesclun Greens | Gorgonzola
Sugared Pecans | Balsamic Vinaigrette



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

Summer Salad Rolls
Mesclun Greens | Bleu Cheese
Raspberries | Sugared Nuts
Balsamic Vinaigrette

BUFFET PRESENTATIONS

Artisan Cheese
Gourmet Crackers



Bourbon Maple Salmon
Bourbon Maple Glaze



Brie and Gorgonzola Wedges
Warm Fruit Compote

Charcuterie
Cured Meats | Cheeses | Spiced Nuts
Homemade Jam

Farmer's Market Crudité
Confetti Herb Dip

Ginger Sesame Salmon
Orange Ginger Relish



House Wood Smoked Salmon
Green Goddess | French Baguette
Crackers

Italian Antipasto
Italian Meats | Cheeses | Olives
Grilled Vegetables | Artichoke Hearts

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

Bourbon Maple Salmon
Bourbon Maple Glaze

Seasonal Fruit Presentation

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

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

WARM SAVORY SPREADS

Cast Iron Brie

Fruit & Shallot Compote | Balsamic Syrup
Water Crackers | Grilled Bread

Creole Red Pepper Dip

Feta | Cream Cheese | Frito Scoops

Mediterranean Dip

Artichoke | Sun-Dried Tomatoes | Black Olives
Cream Cheese | Feta | Fritos | Lavosh

Seafood Artichoke Dip

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

Seasonal Baked Brie

Ginger Snaps | Crackers | Wrapped in Puff Pastry

Southwest Spinach Dip

Cheddar Jack Cheese | Tomatoes
Jalapeños | Black Beans | Tortilla Chips



Spinach Artichoke Dip

Cream Cheese | Parmesan Cheese | 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

COLD SAVORY SPREADS

Artichoke Bruschetta

Toast Rounds

Craft Seasonal Hummus

Crackers | Lavosh

Mexican Fiesta

Lettuce | Beans | Guacamole | Salsa
Cheddar Cheese | Olives | Sour Cream | Tortilla Chips



Smoked White Fish Dip

Lavosh | Toast Rounds

Yellow and Red Tomato Bruschetta

Basil | Garlic | Parmesan Cheese
Toasted Baguette Rounds



SALADS

Arthur's Classic Caesar Salad

Croutons | Parmesan | Black Pepper

Arugula and Blueberry Salad

Sliced Almonds | Goat Cheese
Lemon Vinaigrette

Asian Noodle Salad

Shiitake Mushroom | Edamame | Red Onions



Caribbean Salad

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

Chopped BLT Salad

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

Chopped Garden Salad

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

Checkerboard Salad

Yellow & Red Tomatoes | Cucumber | Watermelon
Feta | Cracked Coriander | EVOO | Balsamic Syrup

Citrus Caprese

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



Curry Chicken Salad

Almonds | Golden Raisins | Mango Chutney

Cranberry Cosmo Salad

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

Greek Salad

Iceberg | Romaine | Kalamata Olives | Pepperoncinis
Feta Cheese | Bell Peppers | Tomatoes | Cucumbers
Croutons | Herb Vinaigrette

Grilled Zucchini Ribbon Salad

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



Harvest Salad

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

Heirloom Tomato Salad

Gruyere | Spring Onion | Parsley | Sherry Vinaigrette

Limestone Citrus Salad

Bibb Lettuce | Oranges | Grapefruit | Cranberries
Hearts of Palm | Tangerine Vinaigrette

Magnolia Salad

Bibb | Romaine | Mesclun | Spinach | Cucumbers
Carrots | Grape Tomatoes | Sugared Pecans
Balsamic Vinaigrette

Mediterranean Pasta Salad

Artichoke Hearts | Sun-Dried Tomatoes | Black Olives
Feta | Herb Vinaigrette

Panzanella Salad

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

Roasted Carrot Salad

Arugula | Cranberries | Almond | Red Onion
Apple Cider Vinaigrette

Roasted Pear Salad

Mesclun | Gorgonzola | Sugared Nuts
Balsamic Vinaigrette

Roasted Vegetable Couscous Salad

Seasonal Quinoa Salad

Spinach Papaya Salad

Roasted Hazelnuts | Bleu Cheese
Balsamic Caramelized Onion 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

Thai Beef Salad

Seared Flank Steak | Cellophane Noodles
Mint | Cilantro | Red Pepper Flakes

Tomato Avocado Salad

Red Onions | Cucumbers | Red Wine Vinaigrette

ENTRÉES

POULTRY

Balsamic Glazed Chicken

Basil | Thyme | Oregano | Mushrooms | Balsamic Sauce

Champagne Chicken

Shallots | Thyme | Champagne Cream Sauce

Chicken Chardonnay

Spinach | Mushrooms | Onions | Prosciutto
Chardonnay Cream Sauce

Chicken Forestiere

Thyme | Shallots | Garlic | Wild Mushroom Sauce

Chicken Piccata

Lemon Caper Sauce

French Country Chicken

Shallot Mustard Dill Sauce

Herb Roasted Bone-In Chicken

Roasted Shallot Sauce

Honey Rosemary Chicken

White Wine | Shallots | Rosemary Cream Sauce

Manchego Chicken

Prosciutto | Sun-Dried Tomato Sauce

Pesto Blackened Chicken

Smoked Heirloom Tomato Sauce

BEEF PORK AND LAMB

Braised Beef Short Ribs

Cabernet Demi-Glace

Grilled Lamb Chops

Fig Balsamic Demi-Glace

Grilled Beef Tenderloin Kabobs

Onions | Mushrooms | Merlot Demi-Glace

Hoisin Glazed Pork Tenderloin

Soy | Tahini | Honey | Sriracha

Lamb Brochette

Asian Curry Sauce


Malt Brined Pork Roast

Tart Cherry Gastrique

Roasted Beef Brisket

Sweet and Tangy Barbeque Sauce
Blackberry Ancho Chili Sauce

Santa Maria Tri-Tip

 Grilled Scallion | Roasted Tomato Barbeque Sauce

Southern Pork Loin

Bacon | Roasted Tomato Barbeque Sauce

Teriyaki Beef Skewers

Bell Peppers | Onions | Island Teriyaki Sauce

CARVING STATIONS

Served with Appropriate Sauces

Angus Tenderloin of Beef

Caribbean Rubbed Pork Loin

Classic Roasted Turkey

Grilled Flank Steak

Grilled Rosemary Rack of Lamb

Roasted NY Strip Loin

Santa Maria Beef Tri-Tip

Traditional Corned Beef

Virginia Baked Ham

Whole Roasted Pig

SEAFOOD

Mango Glazed Grilled Salmon

Soy | Brown Sugar | Sweet Chili | Ginger | Garlic | Mango Salsa

Almond Crusted Fresh Fish

Lemon Beurre Blanc

Bourbon Molasses Wild Salmon

Citrus Wild Salmon

Green Goddess Horseradish

Coconut Shrimp

Sweet Chili Sauce

Cornmeal Crusted Catfish

Cajun Remoulade



Oven Roasted Swordfish

Mango Jerk Salsa

Pan Roasted Grouper

Citrus | Bacon | Roasted Tomato Barbeque Sauce

Pesto Blackened Mahi Mahi

Lemon Beurre Blanc



Red Thai Shrimp Curry

Basmati Rice



Seafood Crêpes

Shrimp | Scallops | Crab | Newburg Sauce



Shrimp and Scallop Brochettes

Mango Beurre Blanc

Spanish Paella

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

VEGETARIAN

Alfredo Lasagna

Spinach | Mushrooms | Portobello | Onion | Parmesan

Asparagus Crespelle

Béchamel | Marinara

Creamy Mushroom Lasagna*

Mushrooms | Spinach | Marinara



Eggplant Involtini*

Spinach | Onion | Pomodoro Sauce

Mediterranean Stuffed Portobello*

Spinach | Artichoke | Sun-Dried Tomato | Onion
Black Olives | Feta



Pumpkin Cashew Curry*

Coconut Milk | Red Onion | Ginger | Cumin
Basmati Rice

Pumpkin Ravioli

Sage Brown Butter Cream Sauce

Red Thai Curry

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



Savory Crêpes

Artichoke and Ricotta | Spinach and Mushroom
Roasted Vegetables



Quattro Formaggi

Tomato Vodka Cream Sauce | Parmesan

Wild Mushroom Ravioli

Spinach | Toasted Walnuts | Gorgonzola Cream Sauce
Frizzled Leeks



SIDE ITEMS



Chef's Seasonal Vegetables



Chef Stephen's Potatoes

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

Chorizo Mashed Potatoes

Corn & Cheddar Cakes

Scallions

Cuban Black Beans and Rice

Peppers | Onions | Cumin | Hot Sauce

Fresh Snap Green Beans

Ginger Honey Roasted Tri - Color Carrots

Haricot Verts

French Green Beans | Shaved Radishes

Israeli Couscous



Roasted Poblano Cheddar Polenta

Jeweled Rice Pilaf

Carrots | Almonds | Leeks | Saffron

Lemon Zested Chive Mashed Potatoes

Macaroni & Cheese

Monterey Jack | Fontina | Cheddar

Mediterranean Pasta

Pesto | Black Olives | Sun-Dried Tomatoes
Feta Cheese

Parmesan Potatoes

Yukon Gold Potatoes | Olive Oil | Parmesan
Fresh Herbs

Penne a La Vodka

Tomato Vodka Cream Sauce

Pineapple Cilantro Rice

Roasted Poblano Peppers | Lime Zest | Green Onion

Quinoa Pilaf

Carrots | Red Peppers | Yellow Peppers
Leeks | Asparagus

Roasted Asparagus

Roasted Broccoli

Roasted Fingerling Potato Ragout

Wild Mushrooms | Shallots | Leeks

Roasted Garlic Smashed Sweet Potatoes

Roasted Sweet Potatoes

Rosemary Potato Au Gratin



Southern Cheese Grits

Sun-Dried Tomato Risotto Cakes

Wild Mushroom and Roasted Carrot Farro

Swiss Chard



Yukon Gold Mashed Potatoes

CHEF INSPIRED STATIONS



Ahi Tuna Carving Station

Avocado | Soy | Sesame | Mirin | Cilantro | Macadamia Nuts

American Steakhouse

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



Avocado Bar

Ahi Tuna | Bacon | Chickpeas | Feta | Parmesan | Grilled Corn
Grape Tomatoes | Green Onions | Balsamic Vinegar | EVOO
Southwest Ranch | Lemon Vinaigrette | Sriracha Aioli
Tortilla Crisps



Baja Shrimp Taco

Flour Tortillas | Jicama Slaw | Pineapple Papaya Salsa
Jalapeños | Radishes | Sriracha Lime Cilantro Crema

Bison & Bourbon Bar

Bourbon Glazed Onion | Roasted Tomato Ketchup
Parmesan Rosemary Fries

“The Smoking Jacket” Cocktail: Chilled Bourbon
Maple Syrup | Fresh Squeezed Orange Juice
Orange Bitters | Cedar Plank | Bourbon Infused Cherries

Blackened Fish Taco

Seasonal White Fish | Flour Tortillas | Cabbage
Pickled Onions | Jalapeños | Pineapple Papaya Salsa
Sriracha Lime | Cilantro Crema

Cast Iron “Haute”

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

Cuban Pork Taco

Whole Roasted Pig | Fried Plantains | Cotija Cheese
Pickled Red Onion | Jalapeño | Flour Tortillas
Cilantro Lime Crema

Fish and Chips

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

Korean BBQ Rice Bowl

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

The Hokee Poke Station | Create Your Own Poke Bowl

Base: Basmati 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

Mexican Street Corn with Chopped Brisket

Sweet Corn Carved Off the Cob | Crema | Butter | Cotija Cheese
Chopped Smoked Brisket | Lime Squeeze | Chili Powder Sprinkle
Garnished with Crispy Pork Rind

Pad Thai

Select one protein: Chicken | Shrimp | Scallops | Tofu
Thai Peanut Sauce | Shiitake Mushrooms | Carrots | Snow Peas
Scallions | Cilantro | Ginger | Mint | Sesame Seeds
Pad Thai Noodles



Savannah Shrimp and Grits

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

Singapore Street Noodles

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

Southern Biscuit Bar

Ham or Turkey | Seasonal Jam | Sausage Gravy
Whipped Butter | Honey



Steakhouse Martini

Grilled Flank Steak | Yukon Gold Mashed Potatoes
Cabernet Demi-Glace | Cheddar | Bacon | Scallions

The Seafood Bar

Jumbo Cocktail Shrimp | Vodka Cocktail Sauce
Peruvian Ceviche | Lime | Cilantro | Peppers
House Wood Smoked Salmon | Green Goddess

Tuscan Pasta Station | Select two pastas and sauces

Pasta Options: Penne | Cheese Tortellini | Gemelli
Orecchiette | Agnolotti
Sauce Options: Roasted Bell Pepper Marinara
Wild Mushroom Cream | Gorgonzola Cream
Marsala Wine | Lemon Basil Cream | Tomato Vodka Cream

Yucca Nachos with Blackened Shrimp

Chorizo Queso Fundido | Blackened Shrimp | Pico de Gallo
Radishes | Sour Cream | Jalapenos | Limes | Green Onions
Garlic Aioli

Yakisoba Noodle Station

Yakisoba Noodles | Chicken | Beef | Carrots | Bell Peppers
Onions | Cabbage | Bean Sprouts | Yakisoba Sauce
Served in Asian To Go Boxes with Chopsticks

SHORT PLATE STATIONS

Quattro Formaggi

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



Asparagus Crespelle

Marinara | Bechamel | Arugula Salad

Creamy Mascarpone Polenta Bar

Select Two of the following toppings:
Roasted Wild Mushrooms
Sautéed Kale | Bacon | Goat Cheese
Short Rib Bolognese

Fried Green Tomato

Homemade Southern Pimento Cheese
Sweet Tomato Jam | Crispy Bacon

Coriander Crusted Lamb

Lamb Chops | Chimichurri
Lemon Parmesan Polenta Cakes | Haricot Verts
Blistered Tomatoes

Herb Seared Fresh Catch

Seared Seasonal White Fish | Florida Citrus Beurre Blanc
Charred Corn and Edamame Succotash | Wilted Spinach

Kimchi Fried Rice

Fried Egg | Pineapple Jalapeño Salsa
Roasted Shiitake Mushrooms | Smoked Paprika
Gremolata | Purple Terra Chips

Korean BBQ Duck Martini

Korean BBQ Duck | Sesame Noodle Salad
Ginger Apricot Marmalade | Pink Pickled Egg



Mahi BLT

Candied Bacon | Arugula | Red and Yellow Tomatoes
Roasted Garlic Lemon Aioli | Brioche

Pulled Pork Sundae

Cole Slaw | Baked Beans



Short and Sassy

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

Smoked Brisket Chop Chop

Sweet Potato Hash | BBQ Sauce | Sour Cream | Scallions

Citrus Seared Sea Scallops

Wild Mushroom Ravioli | Champagne Cream Sauce
Fresh Spring Pea | Chervil



DESSERTS

PLATED



Avocado Chocolate Pot D'Crème
Berries | Whipped Topping



Buttermilk Panna Cotta
Blueberries | Pistachios | Brown Butter Nectarines

Chocolate Almond Tart
Blood Orange Coulis | Brûléed Oranges

Chocolate Hazelnut Tart
Salted Caramel Sauce | Roasted Strawberries



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



Chocolate Espresso Pot De Crème
Berries | Whipped Cream

Coconut Crème Brûlée
Whipped Cream | Toasted Coconut

Flourless Chocolate Cake
Passion Fruit Coulis | Whipped Cream

Lemon Soufflé
Wild Blueberry Sauce | Whipped Cream

Orange Ricotta Cheesecake
Dried Cherry Compote | Orange Segments

Red Wine Poached Pear with Cinnamon Crema
Toasted Almonds | Micro Mint

Roasted Apple Galette
Dulce de Leche Frangipane | Tart Cherry Compote
Dark Rum Whipped Cream

Sticky Toffee Pudding
Cinnamon Whipped Cream | Pecans

Salted Caramel Chocolate Turtle Tart
Dark Chocolate Ganache | Salted Caramel Pecans
Shortbread Crust | Port Wine Reduction

STATIONS

Campfire Cookie Station | Select Two
Chocolate Chip Brownie | Apple Butterscotch Oatmeal | Pretzel
Peanut Butter | Cookies and Cream
Served with Vanilla Ice Cream | Whipped Cream | Chocolate Sauce
Caramel Sauce

Cherries Jubilee
Vanilla Ice Cream | Kirsch Brandy

Doughnut Bar
A selection of our chef's favorites



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



Flaming S'mores
Marshmallows | Chocolate Chips | Crushed Graham

New Orleans Bananas Foster
Banana Liqueur | Brown Sugar | 151 Rum
Vanilla Ice Cream

Strawberry Shortcake
Grand Marnier Macerated Strawberries
White Chocolate Biscuits
Whipped Cream

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

CUPCAKES



Chocolate Toffee
Caramel Icing | Toffee Crunch

Key Lime
Key Lime Buttercream | White Chocolate



Maple Whiskey
Whiskey Buttercream | Bacon | Sea Salt

Piña Colada
Brown Butter Icing

Red Velvet
Cream Cheese Icing | Pecans

Strawberry
Cream Cheese Icing | White Chocolate

MINIATURE 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

Blondies

Almond Buckle | Pecan | Brown Sugar Frosting

Hazelnut Opera Cakes

Hazelnut Butter Cream | Chocolate Ganache

Heavenly Chocolate Peanut Bar

Peanut Butter Cream | Chocolate Ganache

Lemon Bars

Lemon Curd | Shortbread Crust

Lime Thyme Tart

Passion Fruit Clouds

Passion Fruit Curd | Puff Pastry | Seasonal Berries

Pecan Tassies

Chocolate | Coconut | Molasses | Graham Crust

Seasonal Fruit Hand Pies

Blueberry | Apple | Cherry | Peach

COBBLERS

Apple Cobbler

Blueberry Cobbler



Blackberry Rosemary Cobbler

Raspberry Peach Cobbler

PIES (available whole and individual)

All American Apple Pie

Cinnamon Whipped Cream

French Silk Pie

Key Lime Pie

Graham Crust | Whipped Cream



Pumpkin Pie

Chocolate Pink Peppercorn Pie

Pecan Pie

DESSERT SHOTS

Carrot Cake

Cream Cheese Mousse | Walnuts | Raisins

Chocolate Crunch

Chocolate Cake | Chocolate Covered Crispies
Chocolate Mousse | Whipped Cream



Espresso Pie

Dark Chocolate Cookie Crumble | Espresso Crème
Whipped Cream



Key Lime Pie

Crushed Graham | Whipped Cream

Tropical Fruit

Lemongrass Syrup

Mexican Hot Chocolate

Cinnamon Sugar Churro

Red Velvet

Cream Cheese Mousse | Pecan

Peanut Butter Chocolate

Chunky Fudge Brownie
Peanut Butter Cream Cheese Mousse
Whipped Cream | Peanuts

Tiramisu

Lady Fingers | Espresso Syrup | Caramel
Mascarpone Mousse | Chocolate Espresso Beans



CONTACT ARTHUR'S TODAY TO PLAN A DELICIOUS PARTY!

CALL 407.331.1993

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ARTHUR'S
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the life of the party!