

ARTHUR'S

WEDDINGS

YOUR AMAZING DAY

WHY COUPLES RAVE ABOUT ARTHUR'S WEDDINGS

An ARTHUR'S WEDDING reflects your love and personality as a couple, bringing together family and friends to celebrate the joy of a new life together. Your amazing day is a once-in-a-lifetime event — which is why we put our heart and soul into every detail. We don't stop until you are thrilled with the menu and your guests are raving. We've perfected each step of the planning process to ensure that your wedding will be remembered by everyone as a joyous celebration of your one-of-a-kind love.

IT'S NOT A SECRET

Couples who choose an ARTHUR'S WEDDING love us because we design a unique and creative wedding day that they will never forget. But don't take our word for it. Go to [Wedding Wire](#) or [The Knot](#) to read what they have to say.

ARTHUR'S WEDDINGS START AT **\$92 PER GUEST**

Whether you are on a budget or the sky is the limit, we know how to make it happen. We are obsessed with weddings — the experts on fresh flavors and fabulous new wedding trends — and we can't wait to work with you!



CONTACT AN ARTHUR'S EVENT DESIGNER



OUR PROCESS IS SIMPLE

1

We start with a Creative Wedding Consultation to discuss your unique vision for your wedding day and offer sumptuous food, drink and design ideas.

2

We craft a custom, mouthwatering menu specifically reflecting your personal taste and style.

3

We invite you to a free tasting —
literally a party for the senses!

4

We finalize your ARTHUR'S WEDDING, reviewing each important detail together, to ensure the day is exactly as you dreamed it would be!

LET'S GET TOGETHER

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LAKESIDE AT SUNSET

Christine and Mike exchanged vows on the shores of Lake Osceola in Winter Park. The lakeside gardens and patio of the historic Capen House was a gorgeous venue for both ceremony and reception.

Communal tables lit by the warm glow of market lights, and styled with gold accents and red roses added romance to the evening. Arthur's presented a festive family style dinner including the popular Checkerboard Salad.





ENCHANTED WOODLANDS WEDDING

Veronica and Tom began their fairy tale evening with an outdoor ceremony under giant oak trees draped in crystal chandeliers and roses. The opulent reception was held in a crystal tent adding moonlight and stars to the magical celebration.



MENU

For Tom and Veronica's
Enchanted Woodlands Wedding

PASSED HORS D'OEUVRES

Thai Chicken Meatballs

Sweet Chili Sauce

Lollipop Lamb Chops

Fig Balsamic Demi-Glace

APPETIZER STATION

The Seafood Bar

Fresh Shucked Oysters

Snow Crab Claws

Jumbo Cocktail Shrimp

Assorted Sauces | Saltine Crackers

SALAD

The Modern Wedge

Butter Lettuce | Diced Tomato Bacon

Spiced Pumpkin Seeds | Frizzled Leeks

Bleu Cheese | Roasted Tomato Vinaigrette

APPETIZER COURSE

Baked Lobster Mac & Cheese

Sharp Cheddar | Gruyere

Fontina | Panko

MAIN COURSE

The Steakhouse Filet

Center Cut Filet Mignon

Roasted Wild Mushrooms

Pea Shoot and Beech Mushroom Salad

Potato Fritter | Merlot Mustard Demi

DESSERT

Flaming Doughnuts

Vanilla Ice Cream

Glazed Doughnuts Holes | Kahlua

Brown Sugar | 151 Rum

LATE NIGHT SNACK

Chicken and Waffles

Southern Fried Chicken

Buttermilk Waffle | Maple Syrup

Creamy Gravy | Hot Sauce



OUR REPUTATION

People are still talking about not just how amazing the food was, especially the flaming donuts, but also how impeccable the service was! From our first e-mail with our Event Designer, to the taste testing until even after the big day Arthur's made sure everything was PERFECT! — **Kayla S.**



Our Event Designer, and her team made sure every detail that was discussed was perfect – from the station set-up, table set-up and the staff. To this day, my guests from the wedding said that the food at our wedding was by far the best they have ever had. — **Morgan K.**



I wish I could give more than 5 stars to Arthur's Catering! They surpassed our expectation in every area. The day of the wedding, I had no stress because I knew that Arthur's staff had everything taken care of. They took such great care of our guests.

They thought of everything. — **Letha W.**



People say they are the best for a reason. Their reputation and high reviews aren't for nothing! The food — out of this world, presentation — amazing, staff— kind, hardworking people!

I have friends that are asking if they have a restaurant because they would love to visit

to have more of the delicious food! — **Alexandrea P.**



Arthur's has a reputation that seems almost impossible for them to live up to but after having them cater our wedding it is obvious the reputation is very well earned and deserved! The food and professionalism is all around outstanding and the amount of compliments we received on the food was INSANE. They 110% delivered! I would hire them again in a heartbeat! — **Lauren B.**





CLASSIC GLAMOUR

Anthony and Adeel's black tie affair featured classic glamour in black, gold and ivory. Guests enjoyed a formal Arthur's plated dinner with four entree options: Center Cut Filet Mignon paired with Jumbo Tuscan Shrimp, Chicken Manchego, Miso Glazed Salmon or Pumpkin Cashew Curry — each presented on a gold charger with full wine service. Casa Feliz was the perfect venue adorned in white lights, tulle and crystal chandeliers — growing more beautiful by candlelight as the celebration stretched into the evening.





HISTORIC FLORIDA OPULENCE

The Howey Mansion — painstakingly renovated in 2017 — reflects the glamour of the 1920's lifestyle of citrus mogul William J. Howey. The 20 room mansion features wrought iron gates, a lengthy horseshoe-shaped drive and a breathtaking curving stone stairway. Arthur's enhanced the old Florida elegance with local flavors, from a luscious Seafood Bar to a plated Citrus Seared Corvina. Individual handcrafted cakes were a sweet surprise at this romantic, *only-in-Florida* wedding of a lifetime.



THE DELICIOUS DETAILS

Bursting with flavor and beautifully presented, Arthur's offers hundreds of delectable options to choose from. We can assist you in planning a sparkling cocktail hour before an elegant sit down affair. Or maybe an exciting combination of Arthur's legendary food stations. Whatever you're imagining, let your taste buds take the lead — we are about to plan the party of a lifetime — tailoring the perfect event just for you. And yes, we can suggest fabulous ideas for table settings, linens and glassware to make your vision complete.

HORS D'OEUVRES

Seared Ahi Tuna Canapé

Fried Wonton | Wasabi Soy

Smoked Salmon Savory Cone

Crème Fraîche | Dill

Shrimp Puff

Gruyere | Fontina
Lemon Zest | Dill

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

Goat Cheese & Caramelized Onion Flatbread

Rosemary | Chili Pepper Flakes

Thai Chicken Meatballs GF

Garlic | Ginger | Sweet Chili

BBQ Beef 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

Pesto Chicken Flatbread

White Sauce | Sautéed Spinach
Tomatoes

Butternut Squash Tartlets

Caramelized Onions | Herbs

Grilled Tuscan Shrimp GF

Garlic Aioli

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

Buffalo Chicken Meatballs GF

Bleu Cheese and Celery Fondue

Caribbean Bacon Wrapped Scallops

Mango Beurre Blanc

Wild Mushroom Flatbread

Ricotta | Fontina | Leeks

Ginger Chili Tuna on a Fork

Watermelon Tomato Basil

Skewers Vegan | GF
Balsamic Syrup

CHEF INSPIRED STATIONS

COCKTAIL HOUR STATIONS

Cocktail Buffet

Farmer's Market Crudité
& Craft Hummus GF
Gourmet Cheeses | Crackers
Spinach Artichoke Dip GF
Tortilla Chips

Spanish Antipasto GF

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

The Seafood Bar GF

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

The Hokee Poke Station

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

Seasonal Avocado Bar Vegan GF

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

Bison & Buffalo Bar

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

Buffalo Chicken Meatballs

Bleu Cheese Celery Fondue

DINNER STATIONS

Short and Sassy

Boneless Braised Beef Short Ribs
Roasted Poblano Cheddar Polenta
Ancho Coffee Demi

Savannah Shrimp and Grits GF

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

Mexican Street Corn with Chopped Brisket GF

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

Creamy Mascarpone Polenta Bar GF

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

SHORT PLATE STATIONS

Grains and Grill

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

Herb Seared Fresh Catch

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

Mahi BLT

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

Sea Scallop & Pumpkin Ravioli

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

Smoked Brisket Chop Chop

Sweet Potato Hash | BBQ Sauce
Sour Cream | Scallions

Arthur's Classic Caesar Salad

Croutons | Parmesan | Black Pepper

SALADS

Caribbean Salad GF

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

Checkerboard Salad GF

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

Citrus Caprese GF

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

Grilled Zucchini Salad GF

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

Harvest Salad

Mesclun | Poached Pears
Bleu Cheese | Sugared Walnuts
Sugarcane Vinaigrette

Roasted Pear Salad

Mesclun | Gorgonzola | Sugared Nuts
Balsamic Vinaigrette

Modern Wedge GF

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

Strawberry Salad GF

Baby Spinach | Spring Mix
Sliced Strawberries | Sunflower Seeds
Jicama | Feta Cheese | Vinaigrette

ENTREES

Caribbean Chicken

Pineapple Cilantro Rice
Roasted Broccoli
Pineapple Papaya Sauce

Chicken Chardonnay

Provolone Cheese | Spinach
Prosciutto | Wild Mushrooms
Caramelized Onions
Parmesan Risotto Cake
Haricot Vert
Chardonnay Cream Sauce

Champagne Chicken

Wild Mushroom and Roasted Carrot
Farro | Swiss Chard
Champagne Cream Sauce

Chicken Manchego

Prosciutto | Manchego Cheese
Fresh Herbs | Roasted Broccoli
Yukon Gold Mashed Potatoes
Sun-Dried Tomato Sauce

Center Cut Filet with Jumbo Tuscan Shrimp

Yukon Gold Mashed Potato
Roasted Broccolini
Cabernet Demi-Glace

Center Cut Filet Mignon

Roasted Asparagus
Sweet Potato & Yukon Gold Gratin
Herb Compound Butter

Coriander Crusted Lamb Chop with Citrus Seared Scallops

Lemon Parmesan Polenta Cake
Haricot Verts | Blistered Tomatoes
Smoked Paprika Butter

Braised Boneless Beef Short Ribs

Roasted Poblano Cheddar Polenta
Roasted Broccoli & Carrots
Fig Balsamic Demi

Herb Seared Fresh Catch

Charred Corn & Lima Bean Succotash
Wilted Baby Kale
Citrus Beurre Blanc



ENTREES_(continued)

Braised Short Ribs

and Pan Roasted Snapper
Coffee Roasted Carrots | Grilled Zucchini
Sweet Plantains | Romesco Sauce

Citrus Salmon

Lemon Zested Chive Mashed Potatoes
Roasted Broccoli
Green Goddess Horseradish

Citrus Seared Corvina

Asparagus | Crab | Chervil Salad
Roasted Tomato Broth

Pumpkin Cashew Curry

Coconut Milk | Red Onion | Ginger | Cumin
Basmati Rice

Red Thai Curry

Cauliflower | Carrots | Zucchini | Mushrooms | Peppers
Basmati Rice

Wild Mushroom Ravioli

Spinach | Toasted Walnuts | Gorgonzola Cream Sauce
Frizzled Leeks

DESSERTS

PLATED

Buttermilk Panna Cotta

Blueberries | Pistachios
Brown Butter | Nectarines

Caramel Hazelnut Chocolate Tart

Salted Caramel Sauce
Roasted Strawberries

Chocolate Crèmeux

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

Coconut Crème Brûlée

Whipped Cream | Toasted Coconut

Orange Ricotta Cheesecake

Dried Cherry Compote
Orange Segments

Sticky Toffee Pudding

Cinnamon Whipped Cream | Pecans

Vegan Avocado Chocolate Pot D'Crème

Berries | Whipped Topping

DESSERT STATIONS

Doughnut Bar

A selection of our chef's favorites

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

Campfire Cookie Station

Select Two of the following flavors:

Chocolate Chip Brownie
Apple Butterscotch Oatmeal
Pretzel Peanut Butter
Whipped Cream | Chocolate Sauce
Caramel Sauce
Served with Vanilla Ice Cream

Shortbread Fondue Station

Vanilla Bean and Chocolate Shortbread Cookies
Dark Chocolate Fondue
Peanut Butter Chocolate Fondue
Myers Dark Rum Dulce de Leche Fondue
Served with Vanilla Ice Cream

MINIATURE DESSERT

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

Passion Fruit Clouds

Passion Fruit Curd | Puff Pastry Seasonal Berries

Specialty Cupcakes

Maple Whiskey | Piña Colada
Red Velvet | Strawberry

LATE NIGHT SNACK

Mini Burgers & Chips

Ketchup | Pickles | Kettle Chips

Mini Chicken & Waffles

Cream Gravy | Maple Syrup

Milk & Cookies

Ice Cold Milk Shots
Warm Chocolate Chip Cookie

Walking Tacos

Fritos | Lettuce | Taco Seasoned Beef
Black Beans | Cheese | Sour Cream
Green Onions | Pico | Jalapeños

BEVERAGES

Elderflower Mule

Bombay Gin | Elderflower Liqueur
Lemon | Ginger Beer

Champagne Mojito

Champagne | Rum | Bitters
Simple Syrup | Limes | Mint

Couple's Toast

Peach Schnapps | Champagne
Strawberry Garnish

Cranberry Jalapeno Margaritas

Jalapeno Infused Tequila
Cranberry Juice | Fresh Jalapeno Slice

Italian Fizz

Limoncello | Prosecco | Raspberry

Mimosa Bar

Champagne | Pineapple Juice
Orange Juice | Cranberry Juice
Grapefruit Juice | Strawberries
Pineapples | Oranges

Peach Sangria

Peaches | Lemons | Blueberries
Kiwis | Apples

Non-Alcoholic Red Sangria

Lemons | Limes | Oranges | Apples
Pears

Non-Alcoholic Winter

Chai Sangria

Pomegranate | Oranges | Grapefruit
Chai Tea



WE GO BEYOND GREAT TASTE

IMPECCABLE SERVICE

Over and over wedding couples rave about our service. Our highly skilled team ensures that each task is precisely implemented from start to finish, so everyone remembers the day as amazing.

FLEXIBLE BEVERAGE OPTIONS

Whether your wedding requires delicious daytime beverages or a full bar with signature cocktails, your Event Designer will assist with creative ideas to perfectly match your theme, taste and venue.

SPECIAL DIETARY OPTIONS

We are proud to craft menus to meet virtually any preference or diet — including Gluten-Free, Vegan, Vegetarian and Ethnic options.

QUALITY LINENS

Our trusted vendor partners allow us to provide the highest quality linens in a multitude of dramatic and creative options. Your Event Designer will assist you with color palette ideas, and distinct linen textures and styles to reflect your personal style.

UNIQUE PARTY SETTINGS

We can provide an extensive array of furnishings — from tents, tables and chairs to china, flatware and glassware to style your venue. We offer creative ideas to match the feel of any theme or location. We can also share informed advice on countless event venues in the area.

EXCLUSIVE PARTNERS

From florists to photographers, Arthur's has a long-established list of resources in the wedding industry. We partner only with the most respected local vendors — who share our high commitment to quality and service — to ensure exceptional results.

FOR OUR COMPLETE MENU
VISIT ARTHURSCATERING.COM
CONTACT AN EVENT DESIGNER
AT 407.331.1993



WE ARE LOCATED AT 860 SUNSHINE LANE, ALTAMONTE SPRINGS, FL 32714