

APPETIZERS
FALL/WINTER 2015
SELECTIONS CONTAIN 25 PIECES

AMBIENT SELECTIONS

Mini Quiche	\$65
Fruit Skewers with Vanilla Yogurt Sauce	\$65
Bite Sized Tomato, Basil and Pine Nut Bruschetta	\$65
Cherry Tomatoes Stuffed with Herbed Goat Cheese	\$65
Waldorf Chicken Salad Cups	\$65
Endive Leaves Stuffed with Herb Garlic Spread and Pear Relish	\$65
Ahi Tuna, Mango and Avocado Ceviche on Tortilla Boats	\$80
Classic Steak Tartare on Pretzel Chips	\$80



HOT SELECTIONS

Mac and Cheese Bites, Creamy Buttermilk Dressing	\$45
Crispy Chicken Tenders, Selection of Sauces	\$45
Santa Fe Chicken Eggrolls, Chipotle Aioli	\$45
Vegetable Egg Rolls, Tangy Chili Sauce	\$45
Chicken or Pork Potstickers, Teriyaki Sauce	\$45
Franks in a Blanket, Ketchup and Mustard	\$45
Crispy Breaded Ravioli, Marinara Sauce	\$45
Sweet and Spicy BBQ Meatballs	\$65
Italian Meatballs, Basil Tomato Sauce	\$65
Beef or Chicken Empanadas, Chimichurri Sauce	\$65
Potato Samosas, Mango Chutney	\$65
Bourbon Splashed Bacon Wrapped Dates	\$75
Crab or Sausage Stuffed Mushrooms	\$75
Beef Sate, Thai Peanut Sauce	\$90
Coconut Shrimp, Sweet and Sour Sauce	\$90
Mini Crab Cakes, Spicy Remoulade	\$90



MINI SANDWICH SELECTIONS

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AMBIENT SELECTIONS

Turkey and Arugula, Cranberry Cream Cheese, Whole Wheat Roll	\$65
Spinach, Roasted Pepper and Hummus Roll-up	\$65
Ham and Havarti, Fennel Slaw, Pretzel Rolls	\$65
Roast Beef, Cheddar, Horseradish Cream, Onion Roll	\$65
Curried Chicken Salad, Lettuce, Poppy Seed Roll	\$65
Lobster Salad, Shredded Lettuce, Mini French Roll	\$80

HOT SELECTIONS

Ham and Swiss, Dijon Sauce, Brioche Roll	\$65
Mini Pastrami Reuben	\$65
Pulled Pork, Sweet Pickle, BBQ Sauce, Soft Roll	\$65
Mini Hot Dogs, Chicago Style Accompaniments	\$65
All Beef Cheeseburger Sliders, House Made Thousand Island	\$75
Maryland Crab Cake Sliders	\$80



PLATTERS AND BOARDS

FALL/WINTER 2015

SMALL SERVES 20-25 PEOPLE

LARGE SERVES 45-50 PEOPLE

Luxury Cheese Board

Display of finest imported and domestic cheeses presented with assorted dried fruits and nuts. Served with crackers and flatbread.

Small \$65

Large \$105

Fresh Fruit Board

Seasonal fresh fruits and berries.

Small \$55

Large \$90

Fresh Vegetable Display

Fresh vegetables served with hummus and buttermilk ranch dipping sauce.

Small \$50

Large \$85

Grilled Vegetable Board

Seasonal vegetables marinated, grilled and chilled. Served with roasted pepper dipping sauce.

Small \$50

Large \$85

Charcuterie Board

Domestic and imported meats, marinated vegetables, olive and pickles. Served with crackers and flatbread.

Small \$85

Large \$155

Deluxe Dip Platter

Fresh vegetables and fresh crostini served with a trio of custom designed party dips. Ask for chef's current selections.

Small \$40

Large \$75

Chips and Salsa

House made tortilla chips, Salsa Verde and Pico de Gallo

Small \$35

Large \$60

Hummus Platter

House made hummus served with pita, cucumber and carrots.

Small \$50

Large \$90

Build Your Own Bruschetta Platter

Grilled bruschetta bread served with a trio of custom designed toppings. Ask for chef's current selections.

Small \$65

Large \$125

Jumbo Shrimp Platter

Large, perfectly cooked shrimp served with cocktail sauce, mango salsa and lemon wedges.

Small \$195

Large \$350



ALL STATIONS ARE ATTENDED WITH A \$65 FEE AND INCLUDE ASSORTED BAKERY ROLLS**Roasted Beef Tenderloin**

USDA Choice beef tenderloin roasted with a rosemary-black pepper crust. Served with creamy horseradish and Pommery mustard sauces.

\$240 each [serves 10-15 people]

Prime Rib of Beef

USDA Choice prime rib roasted with a rosemary-black pepper crust. Served with au jus and creamy horseradish sauce.

\$310 each [serves 15-20 people]

Herb Roasted Pork Loin

Roasted loin of pork served with apple relish and honey Dijon sauce.

\$175 each [serves 10-15 people]

Roasted Turkey Breast

Oven roasted French cut turkey breast served with house made turkey gravy and cranberry relish.

\$115 each [serves 10-15 people]

Roasted Ham

Boneless oven roasted pit ham served with apple relish and honey Dijon sauce.

\$175 each [serves 15-20 people]

SIDE SELECTIONS

SIDE SELECTIONS SERVE 15-20 PEOPLE

Crème Fraiche Potato Puree \$40

Rosemary Roasted Fingerling Potatoes \$45

Whipped Maple Sweet Potatoes \$40

Moroccan Spiced Rice Pilaf \$40

Butter Basted Green Beans \$35

Oven Roasted Squash \$35

Roasted Baby Carrots with Honey and Cumin \$40

Custom sides available, ask for prices and selection



PLATED DINNERS AND BUFFETS
FALL/WINTER 2015

Let Chef Allan Haze create a plated dinner selection to fit your event needs. From buffets to multi course dinners, Chef Allan can create a wide selection of innovative appetizers, seasonal salads, imaginative entrees and tempting deserts.

Prices range upward from \$20 per person.

Please use the current Arciel menu as a starting point and contact us at 312-xxxxxxx for additional ideas and a custom quote.

