



ARBONICHE'S  
FINE CATERING

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Main Entrées

*Duel Meat Plate \$5.00 added cost to entree( 2 meats -3-4 oz. 1 starch, 1 veg. )*

**Beef Wellington**

\$14.95 pp

4oz. Filet Mignon topped with Portabella Mushrooms, wrapped in a puff pastry dough and baked to perfection. Served in a reduced red wine demi-glaze with your choice of Twice Baked Potato or Herb Roasted Potatoes.

**London Broil**

\$12.95 pp

Select cut of London Broil fire seared then cooked to perfection, topped with a red wine reduced demi-glaze and served with your choice of Garden Wild Rice or Herb Roasted Potatoes.

**Roast of Prime Rib**

\$24.95pp

Select Prime Rib, crusted with garlic, rosemary and cracked black peppercorns, than roasted to perfection. Served with auju, creamy horseradish sauce and your choice of Baked Potato, Twice Baked Potatoes or Herb Roasted Potatoes.

**Marinated Flank Steak**

\$12.95 pp

6oz. Choice Flank Steak marinated, grilled to perfection and served with a mushroom demi-glaze and Herb Roasted Potatoes.

**Beef Tips Burgundy**

\$11.95 pp

Tender morsels of choice beef, slowly roasted in a Burgundy Wine Sauce, served over Butter Pasta.

**Beef Kabobs**

\$11.95 pp

Juicy cubes of beef, green and red bell peppers, onions and mushrooms, skewered than grilled to perfection and served on a bed of Garden Wild Rice.

**Carved Roast of Beef**

\$11.95 pp

Succulent , Carved Roast of Beef, served with an Aujus or Brown Mushroom Gravy and Garlic Mashed Potatoes.

**Chicken Alfredo**

\$10.50 pp

Savory sauteed chicken, in a rich and creamy alfredo sauce. Atop a bed of fettuccini pasta.

**Chicken Marsala**

\$11.95 pp

Pan seared chicken breast, mushrooms, garlic and onions tossed with mascarpone cheese and marsala wine, served with Herb Roasted Potatoes or Garden Wild Rice.

**Mandarin Orange Chicken**

\$11.95 pp

Chicken breast dredged in seasoned flour, pan seared and topped with a mandarin orange sauce. Served with Garden Wild Rice.

~ All Entrées are served with Garden or Caesar Salad, Dinner Rolls, Chef choice of Vegetable, Starch & Tea ~  
All food and beverage are subject to 20% service fee and applicable sales tax. Prices subject to change.



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<b>Parmesan Crusted Chicken Breast</b>	<b>\$11.95 pp</b>
This makes a wonderfully moist chicken breast. Its spiced just right with bread crumbs than baked to perfection.	
<b>Savory Sausage Stuffed Breast of Chicken</b>	<b>\$12.95 pp</b>
Chicken breast butter fried and stuffed with a Savory Sausage filling, topped with a Sherry Wine Sauce and served with a Twice Baked Potato.	
<b>Roasted Chicken Quarters</b>	<b>\$10.95 pp</b>
Marinated chicken quarters, roasted to perfection and served with Garden Wild Rice or Herb Roasted Potatoes.	
<b>Boneless Breast of Fried Chicken</b>	<b>\$9.95 pp</b>
Tender chicken breast, dredged in a seasoned flour, deep fried to perfection and served with your choice of Garlic Mashed Potatoes or Rice.	
<b>Chicken Parmesan</b>	<b>\$10.95 pp</b>
Tender breast of chicken, breaded pan seared , top w/ a tomato basil marinara sauce and mozzarella cheese and severed over fettuccini or penna pasta.	
<b>Barbecue Brisket, Smoked Sausage and Chicken</b>	<b>\$14.95 pp</b>
Served with Potato Salad, Cole Slaw, Baked Beans, Corn on the Cob and Garlic Bread.	
<b>Fried Catfish</b>	<b>\$11.95 pp</b>
Fresh Catfish dipped in buttermilk, in a seasoned cornmeal, than deep fried to a golden crisp. Served with Garden Wild Rice and a Caper Tarter Sauce.	
<b>Baked Salmon</b>	<b>\$12.95 pp</b>
Pacific northwest salmon, seasoned with a lemon herb butter and baked to a flaky perfection.	
<b>Savory Herb and Sausage Stuffed Pork Chop</b>	<b>\$13.95 pp</b>
Center cut pork chop, stuffed with a savory herb and sausage filling, bread then baked to perfection. Served with a Twice Baked Potato and Cinnamon Sprinkled Apple Sauce.	
<b>Baked Ham</b>	<b>\$10.95 pp</b>
Hickory smoked ham, baked with a brown sugar and honey glaze, served with Garden Wild Rice or Macaroni and Cheese.	

Lunch Entrées \$1.00 less

~ The entrées on this menu are for buffet style service. However, all entrée items can be plated and served for a formal seated meal. Wait Staff Fee Will Apply.~

All entrée's are served with Garden or Caesar Salad, Dinner Rolls, Chefs choice of Vegetable, Starch, Iced Tea. Moreover, all entrées are served on Acrylic Ware with durable silverware and beverage glass. China and Linens are available at our normal rental rates. Please contact us for prices on the rental items.

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**Vegetable Choice**                      **\$1.20 pp**

- Green Bean Almandine
- Melody of Vegetables ( Sautéed or Steamed )
- Broccoli Steamed
- Broccoli with Hollandaise Sauce
- Butter Carrots
- Carmel glazed Carrots
- Creamed Spinach
- Yellow Squash ( Sautéed or Steamed )
- Zucchini ( Sautéed or Steamed )
- Cauliflower ( Sautéed or Steamed )
- Green Peas and Mushrooms
- Peas and Pearl Onions
- Butter Corn
- Mexican Corn

**Vegetables & Starches**

**Starch Choice**                      **\$1.20 pp**

- Mashed Potatoes
- Garlic Mashed Potatoes
- Roasted Potato Wedges
- Herb Roasted New Potatoes
- Baked Potatoes
- Garden Wild Rice
- Rice Pilaf
- Macaroni and Cheese
- Butter Noodles
- Bowie Pasta
- Fettuccini Alfredo
- Candid Yams

**Bread Choice**

- White or Wheat Dinner Rolls
- Corn Bread
- French Bread
- Sour Dough Bread
- Biscuits

**Salads**                      **\$4.95 pp**

- Garden Salad
- Caesar Salad

**Salad Dressings:** Ranch, Italian, Raspberry Vinaigrette and Blue Cheese.

*All Dinner Entrées include a Chef choice of Starch & Vegetable. And a Dinner Roll, Salad and Tea.*

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