



ARBONICHE'S  
FINE CATERING

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### Vegetarian Entrée

<b>Eggplant Parmesan</b>	<b>\$11.95 pp</b>
Eggplant, dredged in seasoned flour than seared and alternated with shredded mozzarella, grated parmesan cheese and a rich tomato basil marinara sauce.	
<b>Seven Vegetable Tagine and Saffron Couscous</b>	<b>\$12.95 pp</b>
This Tagine is a riot of color and a symphony with saffron couscous sweet and tender, stir into a rich sauce.	
<b>Potato Garlic and Smoked Mozzarella Strudel</b>	<b>\$11.95 pp</b>
Strudel literally means "whirlwind" this all butter pastry has the best flavor and flakiest texture, filled with chunks of potatoes, cubes of smoked mozzarella cheese and parsley.	
<b>Graton of Roasted Garlic and Squash</b>	<b>\$10.95 pp</b>
A pretty outrageous dish that always please everyone, with array of dark orange, creamy flesh squash along with roasted garlic and sage. Mashed than stir in cubed swiss cheese, than baked until golden.	
<b>Spinach Lasagna</b>	<b>\$9.95 pp</b>
Fresh spinach and plenty of ricotta, romano, and mozzarella make this a cheesy and hearty dish.	
<b>Ratatouille</b>	<b>\$9.95 pp</b>
This terrific dish is loaded with succulent mediterranean vegetables. Saute with garlic until lightly brown. Than baked to perfection.	

All food and beverages are subject to a 20% service charge and applicable sales tax. Prices subject to change.