



**Arc Culinary**  
Great Food. Great Cause.

*Catering  
Menus*





# Great Food. Great Cause.



## *Welcome to Arc Culinary!*

We believe great food is made even greater when shared with family and friends. Our menu selections are curated with passion, ensuring every bite fits your needs. Choose from our sample selections or customize a menu for your special event. Whether you're planning a small reception or a gourmet dinner, our team of culinary experts are ready to work with you every step of the way.

Breakfast Menu .....	2
Salad Menu .....	3
Lunch & Dinner Menu .....	4
Build Your Own Package .....	7
Stations & Hors d'Oeuvres .....	8
Beverage Options .....	9
Private Experience Dinners .....	10

*We offer custom vegan/vegetarian dishes upon request.*

# Breakfast

## Breakfast Options

### Continental Breakfast Menu **\$20/person**

Yogurt & Seasonal Fruit Selection, Citrus Honey Drizzle  
Assorted Homemade Muffins & Pastries  
Selection of Artisanal Jams & Farm-Fresh Butter  
Freshly Squeezed Orange Juice  
Premium Coffee & Tea Selection

### Hot Breakfast Menu **\$29.99/person**

Select One: Mini Frittata Cakes, Scrambled Eggs or  
Southern Scramble  
Sausage  
Breakfast Potatoes  
Seasonal Fruit Selection with Citrus Honey Drizzle  
Bagels, Assorted Homemade Muffins & Pastries  
Selection of Artisanal Jams & Farm-Fresh Butter  
Freshly Squeezed Orange Juice  
Premium Coffee & Tea Selection

## Breakfast Stations

### Omelet/Scramble Station (Live\*) **\$11.99/person**

Peppers, Onions, Mushrooms,  
Bacon Bits, Ham, Shredded Cheddar Cheese  
& Assorted Toast

### Pancake Station (Live\*) **\$11.99/person**

Berries, Bananas, Chocolate Chips,  
Roasted Almonds, Whipped Cream,  
Syrup, Butter, Granola

*\*Live stations require chef attendant. \$150 per chef.*

## A la Carte Items (per person)

Eggs Benedict	\$6.95
Scrambled Eggs	\$5.99
French Toast Casserole (Family Style)	\$3.50
Turkey Bacon	\$7.90
Southern Scramble	\$5.99
Egg White Scramble	\$6.75
Smoked Bacon	\$5.50
Sausage	\$2.95
Honey Buns	\$4.55
Banana Bread	\$2.50
Bagels	\$2.50
Smoked Salmon with Capers	\$11.99
Waffles	\$4.75
Fruit Pancakes (Blueberry, Banana, Raspberry)	\$9.99
Yogurt with Granola	\$5.50
Overnight Oats	\$3.50

### Breakfast Sandwiches (min. of 6/order)

<b>Sausage, Egg &amp; Cheese Biscuit</b>	<b>\$9.99/person</b>
<b>Bacon, Egg &amp; Cheese on Brioche</b>	<b>\$14.99/person</b>
<b>Arc Grilled Cheese</b>	<b>\$9.99/person</b>
Munster Cheese, Heirloom Tomatoes, Smoked Bacon, on Brioche	
<b>Arc Griddle</b>	<b>\$10.99/person</b>
Honey Ham, Applewood Bacon, Egg, Mild Cheddar between two Mini Pancakes	
<b>Ham &amp; Cheese</b>	<b>\$11.99/person</b>
Honey Ham, Egg, Mild Cheddar, on Brioche	
<b>NY Style</b>	<b>\$15.99/person</b>
Smoked Salmon, Red Onions, Capers, Pesto Cream Cheese	

### Beverage Options

Orange Juice	\$3.00
Apple Juice	\$3.00
Cranberry Juice	\$3.50
Flavored Waters	\$4.50
(Watermelon, Cucumber Mint, Blueberry Orange)	
Regular & Decaffeinated Coffee	\$3.00
Hot Tea	\$3.00
Bottled Water	\$3.50
Soft Drinks	\$3.50



# Salads

---

## Caesar Salad

**\$15.99/person**

Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing

## Greek Salad

**\$17.99/person**

Mixed Greens, Black Olives, Feta Cheese, Cherry Tomatoes, Cucumbers, Red Onions, Bell Peppers & Red Wine Vinaigrette

## Asian Chopped Salad

**\$17.99/person**

Shredded Cabbage, Mixed Greens, Carrots, Cucumbers, Red Peppers, Cherry Tomatoes, Fresh Cilantro, Green Onions, Sesame Seeds, Roasted Pistachios & Thai Dressing

## Southern Crispy Chicken Salad

**\$19.00/person**

Mixed Greens, Shredded Cheddar Cheese, Cherry Tomatoes, Crispy Fried Chicken, Red Onions & Ranch Dressing

## Arc Chef Salad

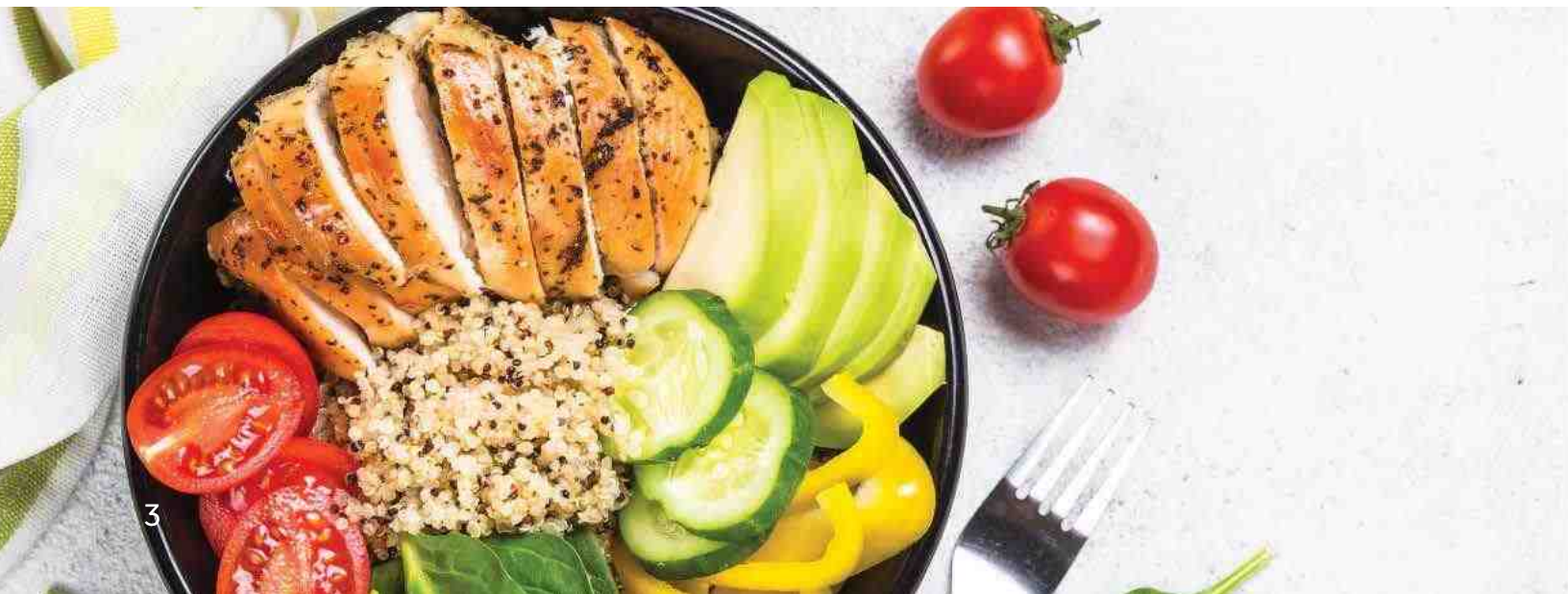
**\$21.99/person**

Mixed Greens, Hard-Boiled Eggs, Red Onions, Cucumbers, Bacon, Diced Ham, Shredded Cheddar Cheese & Homemade Poppy Seed Dressing

## Protein Add-Ons

Steak \$7.50 Grilled Chicken \$4.99 Ahi Tuna \$8.99

Rolls & Butter additional \$3.00





# Lunch & Dinner

---

## *Sandwich Options* (available boxed or plated)

### **Deli Wraps or Sandwiches**

**\$19.99/person**

- Turkey & American Cheese with Lettuce & Tomato
- Ham & Swiss Cheese with Lettuce & Tomato
- Italian with Provolone Cheese, Lettuce & Tomato
- Couscous & Grilled Vegetable Wrap
- Chips, Cookie, and Choice of Pasta Salad or Potato Salad

## *Buffet Options*

### **Santa Fe Street Tacos**

**\$36.99/person**

- Mixed Green Salad with Chipotle Ranch
- Spicy Pulled Pork with Tortillas
- Cornbread Crusted Fish with Tortillas
- Corn & Black Bean Salsa, Spicy Cabbage Slaw, Sour Cream, and Salsa
- Dessert

### **Floridian**

**\$52.99/person**

- Mixed Greens with Tomato, Cucumber & Shredded Carrots, Choice of Ranch or Balsamic Dressing
- Grilled Flank Steak with Chimichurri Sauce
- Chicken Lomo Saltado
- White Rice with Black Beans Simmered with Peppers & Onions
- Fresh Baked Rolls & Butter
- Dessert

### **Malibu**

**\$55.99/person**

- Caesar Salad with Parmesan Cheese & Garlic Croutons
- Grilled Salmon with Fresh Fennel & Garlic Broth
- Apple-Brined Pork Loin with Apple Demi
- Roasted Red Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

### **Venice**

**\$55.99/person**

- Caesar Salad with Parmesan Cheese & Garlic Croutons
- Grilled Chicken with Melted Mozzarella, Tomatoes, Arugula & Demi
- Grilled Mahi Mahi with Basil Butter
- Penne Pasta with Sundried Tomatoes, Olives & Pepperoncini Cream
- Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

# Lunch & Dinner

## Buffet Options (cont.)

### The Palm

**\$66.99/person**

- Baby Spinach with Orange Segments, Warm Bacon and Citrus Dressing
- Filet Mignon with Classic Demi Sauce
- Grilled Chicken, Portobella Mushrooms, Spinach & Provolone
- Roasted Red Bliss Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

### Chef's Favorite

**\$55.99/person**

- Mixed Greens with Berries, Red Onions, Candied Nuts and Red Wine Vinaigrette
- Herb Roasted Pork Loin with Guava Demi Sauce
- Grilled Chicken, Roasted Peppers & Asparagus Roulade Wrapped in Bacon with Garlic Confit Sauce
- Roasted Red Bliss Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

### The Arc Broward

**\$71.99/person**

- Mixed Greens with Berries, Red Onions, Candied Nuts and Red Wine Vinaigrette
- Seared Crispy Skin Salmon with Orange & Dill Miso Sauce
- Grilled Skirt Steak with Pineapple Citrus Salsa
- Roasted Red Bliss Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert

### Classic Deconstructed Dinner

**\$76.99/person**

- Deconstructed Beef Wellington
- Seared Filet Mignon, Blue Cheese Butter, Demi Glace Sauce, Garnished with Toasted Puff Pastry
- Deconstructed Salmon en Croûte
- Seared Salmon with Sage Cream Sauce Garnished with Toasted Puff Pastry
- Roasted Red Bliss Potatoes, Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter
- Dessert



### #1

**\$38.99/person**

- Baby Spinach with Orange Segments, Warm Bacon and Citrus Dressing
- Citrus Chicken with Velouté Sauce
- Masa De Puerco — Fried Pork Chunks with Caramelized Onions
- Roasted Red Bliss Potatoes
- Mixed Roasted Vegetables
- Fresh Baked Rolls & Butter

### #2

**\$39.99/person**

- Caesar Salad
- Roasted Mojo Pork Loin with Tamarind Sauce
- Chicken Guisado (Chicken In A Latin Tomato Base Sauce)
- Pigeon Peas Yellow Rice (Arroz Con Gandules)
- Roasted Vegetables or Sweet Fried Plantains
- Fresh Baked Rolls & Butter

### #3

**\$42.99/person**

- Greek Salad
- Salmon with Al Ajillo Sauce (Garlic Confit Sauce)
- Grilled Chicken Breast with Guava Sauce
- Roasted Fingerling Potatoes or Truffle Mash Potatoes
- Roasted Vegetables
- Fresh Baked Rolls & Butter



**#4** **\$46.99/person**

- Arc Chef Salad
- Ropa Vieja
- Salmon in a Caribbean Creole Sauce
- White Rice and Black Beans
- Fried Yuca or Sweet Plantains
- Fresh Baked Rolls & Butter

**#5** **\$44.99/person**

- Caesar Salad
- Chicken Piccata
- Salmon with Dill Butter
- Garlic Fingerling Potatoes
- Roasted Vegetables
- Fresh Baked Rolls & Butter

**#6** **\$44.99/person**

- Mixed Greens with Berries, Red Onions, Candied Nuts and Red Wine Vinaigrette
- Chicken Francese
- Flank Steak with Chimichurri Sauce
- Truffle Mash Potato
- Roasted Vegetables
- Fresh Baked Rolls & Butter

*Disposables or china available at an additional cost.*

*A 22% service charge and applicable 7% state sales tax will be added to all arrangements. For groups with F&B services that are smaller than 25 people, a \$75.00 small group fee will be applied.*

**#7** **\$41.99/person**

- Caesar Salad
- Chicken Marsala
- Flank Steak with Rosemary Sundried Tomato Demi Glaze
- Penne Pasta with Basil Cream
- Roasted Vegetables
- Fresh Baked Rolls & Butter

**#8** **\$48.99/person**

- Baby Spinach, Orange Segments, and Bacon with Citrus Vinaigrette Dressing
- 5 Oz. Tender Filet with Balsamic Glaze
- Blackened Mahi with Mango Slaw
- Garlic Roasted Potatoes
- Roasted Vegetables
- Fresh Baked Rolls & Butter

**Dessert Options** (select one) **Add \$6.00**

- |                   |           |
|-------------------|-----------|
| Key Lime Pie      | Pecan Pie |
| Peanut Butter Pie | Cookies   |
| Cheesecake        | Brownies  |

**Beverage Options**

- |   |        |
|---|--------|
| Assorted Sodas  | \$3.50 |
| Bottled Water   | \$3.50 |
| Lemonade  | \$2.50 |
| Iced Tea  | \$2.50 |
| Pellegrino  | \$4.00 |
| Pierre  | \$4.00 |
| Flavored Waters<br>(Watermelon, Cucumber Mint & Blueberry Orange) | \$4.50 |
| Regular & Decaf Coffee  | \$3.00 |
| Hot Tea   | \$3.00 |



# Build Your Own Package \_\_\_\_\_

## Options

### Salads: \$7.99

- Caesar Salad, Garlic Croutons, Parmesan Cheese, and Caesar Dressing
- Mixed Greens, Tomato, Cucumber, Shredded Carrots with Ranch Dressing
- Baby Spinach, Orange Segments, Bacon with Citrus Vinaigrette
- Mixed Greens, Berries, Red Onions, Candied Nuts, with Red Wine Vinaigrette
- Chef Salad, Iceberg, Tomato, Cucumber, Red Onions Croutons with Ranch Dressing
- Greek Salad, Mixed Greens, Black Olives, Feta Cheese, Cherry Tomatoes, Cucumber, Red Onions, Bell Peppers with Red Wine Vinaigrette

### Starch: \$5.99

- Roasted Sweet Potato
- Rosemary Fingerling Potatoes
- Brown Rice
- Penne Pasta, Sundried Tomatoes, Olives, Pepperoncini Cream Sauce
- White Rice and Black Beans
- Truffle Mash Potatoes (+\$2.00)
- Roasted Herb Red Bliss Potatoes
- Pilaf Rice (Caramelized Diced Onions and Bacon)
- Pigeon Peas Rice (Arroz Con Gandules)
- Pilaf Rice With Bacon and Caramelized Diced Onions

### Vegetables and Sides: \$5.99

- Brown Butter Carrots
- Grilled Asparagus
- Roasted Cauliflower
- Mixed Roasted Vegetables
- Roasted Brussels Sprouts
- Sweet Plantains
- Fried Yuca
- Yuca Escabeche

### Soup: \$8.50

- Potatoes, Cheddar & Bacon Soup
- Roasted Carrots & Fennel with Miso Glaze & Cashew Cream
- Red Lentil Soup
- Classic Tomato Soup

### Desserts: \$6.00

- Key Lime Pie
- Cheesecake
- Peanut Butter Pie
- Pecan Pie

### Proteins:

- Chicken Francese \$10.00
- Chicken Marsala \$10.00
- Pork Loin with Guava Sauce \$10.00
- Chicken Lomo Saltado \$11.00
- Grilled Chicken Breast Choose: Creole Sauce, Guava Sauce, or Au Jus Velouté Sauce \$11.00
- Mahi-Mahi Choose: Lemon Basil Butter Sauce, Sage Cream Sauce, or Creole Sauce \$11.00
- Grilled Salmon Choose: Lemon Basil Butter Sauce, Sage Cream Sauce, or Creole Sauce \$12.00
- Ropa Vieja \$12.00
- Grilled Flank Steak Choose: Chimichurri or Rosemary Sundried Tomato Demi Glaze \$16.00
- Filet Mignon with Classic Demi Sauce \$17.00

Rolls & Butter additional \$3.00





# Stations & Hors d'oeuvres

## Station Options

### Antipasto (15 People) **\$113.99**

Mushroom Tapenade  
Couscous Tabbouleh  
Hummus with Veggie Crudité  
Grilled Scallions, Olives & Roasted Pepper Salad  
Homemade Grilled Pita Bread

### Charcuterie & Cheese Board (15 People) **\$197.99**

Brie Cheese, Manchego Cheese,  
Goat Cheese, Prosciutto, Salami, Capicola  
Accompanied by Grapes & Crackers

### Burger Station (Sliders) **\$15.99/person**

Cheddar & Applewood Bacon with  
Truffle Thousand Island Dressing  
Goat Cheese & Onion Marmalade  
French Fries  
Assorted Condiments

### BBQ Stations **\$18.99/person**

Smoked Chicken with BBQ Sauce  
Smoked Pulled Pork with BBQ Sauce  
Cheddar & Jalapeño Corn Bread  
Smoked Baked Beans  
Roasted Corn on the Cob

### Taste of Asia Station **\$26.99/person**

Chicken Fried Rice  
Vegetable Lo Mein  
Vegetable Dumplings  
Vegetable Mini Egg Rolls  
Miso Soup

### Health Eden (Build Your Own Salad) **\$29.99/person**

Grilled Chicken Strips  
Ahi Poke Tuna  
Ahi Poke Salmon



### Toppings

Mixed Greens, Baby Spinach, Brown Rice, Tomatoes,  
Cucumbers, Shredded Carrots, Red Onions, Peppers,  
White Beans, Sushi Rice, Barley



## Hors d'oeuvres Options

### Standard (Choice of 3) **\$18.95/person**

Mini Chicken Empanadas  
Vegetarian Potstickers  
Chicken & Veggie Potstickers  
Assorted Mini Quiches  
Vegetable Samosas  
Mini Vegetable Egg Rolls  
Spanakopita  
Smoked Chicken Quesadillas

### Premium (Choice of 3) **\$22.95/person**

Beef Wellington  
Chicken Satay Skewers  
Shrimp in a Jacket  
Beef Satay  
Franks in a Blanket  
Mushroom Caps with Crabmeat  
Scallops Wrapped in Bacon  
Antipasto on a Skewer

# Beverage Options

## Bar Packages

### Bar Prices

*Unlimited per Person/ Beverage Service per Hour*

**Wine and Beer** | Two hour minimum, first 2 hours are \$29.

Each additional hour is \$10.

**Open Bar** | Two hour minimum (well drinks), first 2 hours are \$30.

Each additional hour is \$12.

**Premium Open Bar** | Two hour minimum, first 2 hours are \$50.

Each additional hour is \$16.

### Cash Bar

Premium Brands	\$11.00 each
Call Brands	\$9.00 each
Imported Beers	\$8.00 each
Domestic Beers	\$7.00 each
House Wines	\$8.00 each
Sparkling Water/Energy Drinks	\$5.00 each
Soft Drinks	\$3.50 each

*Includes 22% Service Charge & 7% State Tax*

### Hosted Bar

*Beverage Service*

*Based on Consumption*

Hosted Premium Brands	\$11.00 each
Call Brands	\$9.00 each
Imported Beer Brands	\$8.00 each
Domestic Beers	\$6.00 each
House Wines	\$8.00 each
Perrier/Energy Drinks	\$4.00 each
Soft Drinks	\$3.50 each

*22% Service Charge & 7% State Tax Will Be Applied*

### Bartender Fee

\$150 each per 4 hours



### WINES

Justin Cabernet

Josh Pinot Noir

Decoy Chardonnay

### CALL BRANDS

Tito's Vodka

Tanqueray Gin

Cruzan Light Rum

Cruzan Dark Rum

Sauza Tequila

Jim Beam Whiskey

### PREMIUM BRANDS

Grey Goose Vodka

Bombay Gin

Bacardi Light Rum

Bacardi Dark Rum

Capt. Morgan Spiced Rum

Malibu Rum

Teremana Tequila

Dewars Scotch

### AFTER DINNER CORDIALS

Hennessy

Grand Marnier

Baileys

Sambuca





# Private Experience Dinners

---

## Sample Menus

We can also provide themed 4- and 5-course dinner menus. Here is a sampling and we are also happy to customize a menu for you.

### Burger Bash

#### Course 1 | "Joel-San"

Sesame Marinated, Fresh Salmon Burger, Grilled Onions, Spicy Asian Mango Slaw on an Arc-Made Sesame Seed Bun

#### Course 2 | "Frita Cubana"

Freshly Ground Brisket & Boston Butt, Arc's Special Sauce, and Shoestring Potatoes on a Sweet Hawaiian Roll

#### Course 3 | "SMASH Burger"

Grass Fed Beef, Marinated and Caramelized Onions, Shitake & Portobello Mushrooms, with Provolone Cheese and Black Truffle Aioli on a Fresh Baked Brioche Bun served with Side Winder Fries

#### Course 4 | Rocky Road Semifreddo

### Gastronomic Adventure

**Course 1** | Caesar Salad with Home-made Caesar Dressing, Fresh Baked Garlic Croutons and Parmesan Roasted Rack of Lamb served with Purple Potato Mash and Crispy Fried Brussels Sprouts with Rum-infused Almonds

**Course 2** | Mussels, Scallops and Calamari prepared in a Delicate Broth of Coconut and Saffron

**Course 3** | Roasted Rack of Lamb served with Purple Potato Mash and Crispy Fried Brussels Sprouts with Rum-Infused Almonds

**Course 4** | Tropical Fruit Gateau

### Memphis Style BBQ

**Course 1** | Southern Comfort BBQ Pulled Pork Sliders with a Blue Cheese and Jalapeno Slaw and Onion Rings

**Course 2** | Smokey Memphis Style BBQ Chicken with a Creamy Mac 'n Cheese

**Course 3** | Memphis Style BBQ Ribs served with Southern Cheesy Grits

**Course 4** | Southern Peach Shortcake Oatmeal Crumble

### Tacos and Tequila

**Course 1** | Red Lentil Tacos in a Fresh Yuca Tortilla served with Creamy Guacamole and a Sprinkle of House-Made Toasted Chocolo Powder

**Course 2** | Taco Pollo Al Pastor, Succulent Grilled Chicken, Onions, Cilantro, and Grilled Pineapple all nestled in a Soft Corn Tortilla

**Course 3** | Taco de Birria with Consommé  
A Mexican favorite accompanied by a side of rich Birria Consommé, Onions, and Melted Cheese

**Course 4** | Dessert Trio Concha, Flan, and Lime Paleta

### Scenes from an Italian Restaurant

**Course 1** | Mediterranean Elegance — Creamy Burrata, Savory Prosciutto Di Parma, Fresh Arugula, & Grape Tomato Confit, Drizzled with Extra Virgin Olive Oil and Balsamic, served with Ciabatta Garlic Crostini

**Course 2** | Pasta Perfecto Fresh Tagliatelle Pasta with Porcini Mushrooms in a Creamy Duxelle Sauce, Topped with Freshly Grated Parmigiano Reggiano

**Course 3** | Chicken Cacciatore, made with Bell Peppers, Mushrooms, Onions, Garlic, Fresh Herbs, and Wine, served over Creamy Polenta

**Course 4** | Lemoncello Granita Custard and Fresh Basil Cake





**Arc Culinary**  
Great Food. Great Cause.

10250 NW 53rd Street, Sunrise, FL 33351  
info@arcculinary.com 954-299-7515 arcculinary.com  
@Arcculinary @ArcCulinaryFL

