

ARISTA CATERING

Full Menu



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GENERAL CATERING INFORMATION

• Prices are subject to change. Menu prices will be verified by your consultant.

- Most menu items can be prepared vegetarian. Discuss options with your consultant.
- Second entrées and a la carte items can be added to your order for an additional charge.
- Special dietary needs can be accommodated with advanced notice. Please discuss any gluten-free, lactose-free, vegan, or other specific needs with your consultant.
- The minimum number for most orders is twenty guests unless otherwise specified.

CONTACT INFO

Phone: 888-98-CATER • Sales: (206) 453-3964 • Email: brett@aristacatering.com

HOT BREAKFAST BUFFET

All breakfasts include regular and decaffeinated coffee, assorted hot teas, and bottled water and juices.

BREAKFAST RECEPTION \$16.75 per person

- Vegetarian Quiche
- Breakfast Sausage Wrapped in Puff Pastry
- Muffins, Croissants, & Assorted Danishes
- Seasonal Fresh Fruit Platter

HEARTY BREAKFAST \$15.50 per person

- Cheddar Cheese Scrambled Eggs with Chives •
- Southern Style Diced Potatoes •
- Smokehouse Bacon •
- Seasonal Fresh Fruit Platter •

BUILD YOUR OWN BREAKFAST BUFFET \$17.95 per person

Choose One Bread:

- Breakfast Bread Slices
- Coffee Cake
- Scones
- Muffins

Choose One Potato:

- Griddle Hash Browns *with Onion & Green Pepper*
- Roasted Red Breakfast Potatoes
- Breakfast Potato Sauté *with Onions & Mushrooms*
- Southern Style Diced Potatoes

Choose One Meat:

- Smokehouse Bacon
- Chicken & Apple Sausage
- Pork Sausage Links
- Turkey Sausage Links +\$.50

Choose One Entrée:

- Vegetarian Quiche*
 - Cheddar Cheese Scrambled Eggs with Chives*
 - Sautéed Mushroom, Caramelized Onion & Swiss Frittata*
 - Tortilla Egg Scramble *with Fresh Spinach, Onions, Sweet Bell Peppers, & Mozzarella Cheese**
 - Potato, Ham, Cheddar, & Leek Frittata
 - Broccoli, Cheddar & Ham Breakfast Strata
 - Sweet Cream Pancakes *with Butter, Maple & Blueberry Syrup**
 - Belgian Waffles *with Butter, Maple Syrup & Fruit Compote**
 - Texas-Style French Toast *with Butter, Maple Syrup & Powdered Sugar**
- (* indicates vegetarian entree)

All Breakfasts Come with:

- Seasonal Fresh Fruit Platter
- Assorted Hot Teas
- Regular & Decaffeinated Coffee
- Bottled Water & Juices

Add an additional listed meat or entrée selection for \$2.00 per person.

Add Made-To-Order Omelet Station or Crepe Bar for an additional \$7.50 per person.

CONTINENTAL BREAKFAST

All breakfasts include regular and decaffeinated coffee, assorted hot teas, and bottled water and juices.

QUICK CONTINENTAL \$8.75 per person

- Muffins
- Breakfast Bread Slices
- Seasonal Fresh Fruit Platter

LIGHT FARE CONTINENTAL \$10.50 per person

- Assorted Bakery Items •
- Individual Yogurt Cups & Granola •
- Seasonal Fresh Fruit Platter •

GOURMET CONTINENTAL \$11.75 per person

- Bagels *with Cream Cheese Spread*
- Seasonal Fresh Fruit Platter
- Danishes & Croissants
- Individual Yogurt Cups & Granola

BREAKFAST ADD-ONS

A la carte pricing applies. Please inquire for current pricing.

SAVORY ENTREES: (* indicates vegetarian option)

- Vegetarian Quiche*
- Cheddar Cheese Scrambled Eggs with Chives*
- Sautéed Mushroom, Caramelized Onion, & Swiss Frittata*
- Tortilla Egg Scramble with Fresh Spinach, Onions, Sweet Bell Pepper, & Mozzarella*
- Crab & Cheddar Egg Strata
- Broccoli, Cheddar, & Ham Strata
- Potato, Ham, Cheddar, & Leek Frittata
- Chef Made-to-Order Omelet or Crepe Station

SWEET ENTREES:

- Sweet Cream Pancakes with Butter & Maple Syrup*
- Belgian Waffles with Butter, Maple Syrup, & Fruit Compote*
- Texas-Style French Toast with Butter, Maple Syrup, & Powdered Sugar*

POTATOES:

- Breakfast Potato Sauté with Onions & Mushrooms
- Southern Style Diced Potatoes
- Griddle Hash Browns with Onions & Peppers
- Roasted Red Breakfast Potatoes

PASTRY:

- Muffins
- Coffee Cake
- Scones
- Breakfast Breads
- Danishes
- Croissants
- Bagels

EXTRAS:

- Seasonal Fresh Fruit Platter
- Individual Yogurt Cups with Granola
- Salmon Cakes
- Pork Sausage Links
- Turkey Sausage Links
- Breakfast Sausage Wrapped in Puff Pastry
- Smokehouse Bacon

BEVERAGES:

- Assorted Hot Teas
- Regular & Decaffeinated Coffee
- Bottled Water
- Bottled Juices
- Mimosa
- Bloody Mary
- Tequila Sunrise

HOT LUNCH BUFFET

Prices listed for lunch service. For service after 3:30pm, add \$5 per person.

ASIAN FUSION BUFFET \$16.75 per person

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| <p>Choice of One Entrée:</p> <ul style="list-style-type: none"> • Thai Chicken & Basil Stir Fry <p>Served with:</p> <ul style="list-style-type: none"> • Sweet & Sour Julienne Asian Vegetables • Chicken & Spinach Pot Stickers with Soy Sauce • Steamed White Rice | <ul style="list-style-type: none"> • Szechuan Beef Stir Fry • Chow Mein Noodle Salad • Lemon Cabbage Salad |
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MIXED GRILL BUFFET \$19.50 per person

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| <ul style="list-style-type: none"> • Roasted Carved New York Steak with Sautéed Mushrooms & Caramelized Onions • Char Grilled Garlic & Lemon Chicken • Assorted Artisan Dinner Rolls with Butter • Tomato & Cucumber Salad with Italian Herb Vinaigrette | <ul style="list-style-type: none"> • Roasted Seasonal Vegetables • Classic Caesar Salad • Wild Rice |
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BAJA FAJITA BUFFET \$17.95 per person

Choice of One Entrée:

- Chicken or Beef Fajitas *with Flour Tortillas, Peppers, Onions, Pico De Gallo, Sour Cream, & Guacamole*
- Cheese Enchiladas *with Tomatillo Green Sauce*
- Red Chile Chicken Enchiladas *with Melted Cheese*

- Served with:**
- Sweet Corn, Iceberg, Baby Spinach Salad *with Tequila Lime Vinaigrette*
 - Vegetarian Refried Beans *with Melted Cheese*
 - Spanish Rice
 - Tortilla Chips & Fresh Salsa

AMERICAN CLASSICS BUFFET \$16.75 per person

Choice of One Entrée:

- Hearty Beef Stroganoff *served with Egg Noodles & Roasted Mushroom Sour Cream Sauce*
- Meatloaf *with Brown Sugar Tomato Glaze & Roasted Garlic Mashed Potatoes*
- Gouda Macaroni & Cheese *with Bacon & Herb Breadcrumb Topping (can be prepared vegetarian)*

- Served with:**
- Spring Green Salad *with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette*
 - Assorted Artisan Dinner Rolls *with Butter*
 - Fresh Fruit Salad

DEEP SOUTH BUFFET \$18.60 per person

- Southern Fried Chicken
- Hickory Barbecued Pork Spare Ribs
- Potato Salad
- Potato & Corn Gratin
- Corn Bread Muffins *with Butter*
- Artichoke, Romaine, & Cherry Tomatoes *with Roasted Garlic Vinaigrette & Ranch Dressing*

SANTA FE BUFFET \$17.95 per person

Choice of One Entrée:

- Baked Ground Beef, Tomato, & Green Chile Pasta Skillet
- Southwest Chicken & Cheese Casserole *over White Rice*
- Cheese Enchiladas *with Tomatillo Sauce & Sour Cream*

- Served with:**
- Corn, Roasted Pepper, & Black Bean Salad *with Cilantro Vinaigrette*
 - Black Beans *with Melted Cheese*
 - Tortilla Chips & Fresh Salsa

HEARTY FARE BUFFET \$17.95 per person

- Grilled Top Sirloin Steak *topped with Sliced Onions, Mushrooms, & Crumbled Blue Cheese*
- Spring Green Salad *with Ranch & Italian Dressings*
- Assorted Artisan Dinner Rolls *with Butter*
- Fresh Fruit Salad
- Fettuccine Alfredo
- Vegetable Medley *with Lemon Herb Butter*

BUILD YOUR OWN TACO OR BURRITO BAR \$16.95

- Taco Ground Beef
- Mexican Rice
- Flour & Corn Tortillas
- Diced Tomatoes, Red Onion, Lettuce, Shredded Cheese, Sour Cream, Salsa, & Guacamole
- Corn, Roasted Pepper, & Black Bean Salad *with Cilantro Vinaigrette*
- Mild Red Chile Shredded Chicken
- Black Beans *with Melted Cheese*
- Brownies or Cookie Assortment

● ITALIAN LUNCH BUFFETS ●

HEARTY ITALIAN \$14.95 per person

Choice of One Entrée:

- Spaghetti with Beef & Pork Meatballs & Marinara Sauce
- Pasta Primavera with Penne Pasta & Roasted Garlic-Basil Oil

- Served with:**
- House Salad Cucumber, Grape Tomatoes, Black Olive, Red Onion, Peppercini, Croutons & Sweet Italian Vinaigrette
 - Italian Bread
 - Brownies or Cookie Assortment

BOUNTIFUL ITALIAN \$19.50 per person

Choice of One Entrée:

- Rainbow Cheese Tortellini with Pesto Cream Sauce
- Pasta Primavera with Penne Pasta & Roasted Garlic-Basil Oil
- Baked Ziti with Marinara & Melted Mozzarella
- Pan-Seared Chicken Marsala with Rich Marsala Cream Sauce over Linguine Pasta
- Chicken Parmesan with Marinara & Melted Mozzarella over Spaghetti Pasta
- Shrimp Diavolo sautéed Shrimp, Spicy Arrabiatta Sauce, & Linguine Pasta
- Penne Carbonara sautéed Chicken, Pancetta, & Peas in rich White Wine Cream Sauce

Choice of One Salad:

- Tomato & Cucumber Salad with Italian Herb Vinaigrette
- House Salad with Cucumber, Grape Tomatoes, Black Olives, Red Onion, Peppercini, & Croutons with Sweet Italian Vinaigrette

- Served with:**
- Antipasto Salad spring greens, salami, provolone, grape tomato, olive, artichoke, & peppercini with balsamic vinaigrette
 - Italian Bread
 - Brownies or Cookie Assortment

● BARBECUE LUNCH BUFFETS ●

Veggie Burgers available upon request.

CLASSIC BARBECUE BUFFET \$16.75

- Grilled All Beef Hot Dogs
- Rolls & Condiments
- Fixings Platters with Lettuce, Tomato, Onion, & Cheeses
- Spring Green Salad with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette
- Grilled Hamburgers
- Herb Roasted Potatoes & Green Beans
- Brownies or Cookie Assortment
- Southern Potato Salad
- Coleslaw

HEARTY BARBECUE BUFFET \$19.50

- Honey-Barbecue Pulled Pork or Sliced Smoked Brisket with Brioche Rolls
- Barbecue Glazed Bone-in Chicken
- Corn on the Cob
- Fruit Salad
- Spring Green Salad with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette
- Brown Sugar Baked Beans
- Cornbread with Butter
- Brownies or Cookie Assortment



GOURMET BARBECUE BUFFET \$25.95

Choose One:

- Grilled & Carved Stuffed Pork Loin *with Sage, Lemon, & Prosciutto*
- Mesquite Barbecue Basted Chicken, *Bone-in*
- Grilled Cornell Marinated Chicken, *Bone-in*
- Hickory Barbecue Pork Spare Ribs

Choose One:

- Grilled Alaskan Salmon *with Peach Bourbon Barbecue Glaze*
- Grilled Cod Fillets *with Toasted Almonds, Mild Green Chiles, Sweet Corn, & Lemon*
- Citrus-Herb Mahi Mahi
- New Orleans Citrus Barbecue Shrimp

Select Two Sides:

- Brown Sugar Baked Beans
- Gouda Mac & Cheese
- Roasted Seasonal Vegetables
- Roasted Red Potatoes *with Fresh Herb Butter*

Select Two Salads:

- Seasonal Fresh Fruit Platter
- Grilled Balsamic Vegetable Platter
- Classic Caesar Salad
- Tomato & Cucumber Salad *with Italian Herb Vinaigrette*
- Mediterranean Pasta Salad *with Feta & Greek Vinaigrette*
- Spring Green Salad *with Cucumber, Grape Tomato, & Croutons, served with Ranch & Balsamic Vinaigrette*
- Crudit  Platter *with Hummus & Ranch*
- German Potato Salad *with Mustard Vinaigrette*

Served with:

- Artisan Rolls & Butter
- Brownies or Cookie Assortment

• DELI SANDWICHES •

BUILD YOUR OWN DELI BUFFET \$16.20

- Rolled Deli Meats: Turkey, Ham, & Roast Beef
- Green Leaf Lettuce, Tomato, & Red Onion
- Appropriate Condiments, including Hummus
- Sliced Cheddar, Provolone, & Swiss
- Assorted Breads & Rolls
- Brownies or Cookie Assortment

Choice of One Salad:

- Spring Green Salad *with Ranch & Balsamic Vinaigrette*
- Cucumber & Tomato Salad *with Italian Herb Vinaigrette*
- Hearty Vegetable Pasta Salad
- Fruit Salad

GOURMET SANDWICH BUFFET \$17.70 per person

Choice of Three Signature Sandwiches:

- Roast Beef *with Smoked Provolone, Caramelized Onions, & Horseradish Mayo*
- Brown-Sugar Baked Ham *with Jarlsberg Swiss & Spicy Brown Mustard*
- Smoked Turkey *with Gouda & Cranberry Aioli*
- Roasted Chicken *with Fresh Avocado Spread & Plum Tomatoes*
- Caprese *Fresh Roma Tomatoes, Creamy Mozzarella Cheese, Green Leaf Lettuce and Pesto spread*
- Roasted Vegetable *Layers of Fresh Roma Tomatoes, Spinach, Roasted Red Peppers, Red Onion, Cucumber, & a Red Pepper Humus Spread*

Choice of One Salad:

- Mediterranean Pasta Salad *with Feta & Greek Vinaigrette*
- German Potato Salad

Served with:

- Spring Green Salad *with Cucumber, Grape Tomatoes, Croutons, Ranch, & Balsamic Vinaigrette*
- Brownies or Cookie Assortment



SALAD PARTY BOWLS

*Include fresh-baked rolls, butter, and dressing on the side
Most Salads can be prepared vegetarian for the corresponding price.*

Small Salad serves 20-25 guests. Vegetarian: \$40/salad, Standard: \$60/salad.

Large Salad serves 30-35 guests. Vegetarian: \$60/salad, Standard: \$95/salad.

Chow Mein Chicken Salad

Grilled Chicken Breast, Napa & Red Cabbage, Shredded Carrots, Green Onion, Water Chestnuts, Red & Green Pepper & Crispy Chow Mein Noodles over a bed of Mixed Greens served with a Spicy Hoisin Dressing

Lemon Herb Chicken or Shrimp Caesar Salad

Your choice of Grilled Lemon Chicken or Citrus & Garlic Shrimp tossed with Hearts of Romaine Lettuce, Red Onion, Fresh Parmesan, & Home Style Croutons with Caesar Dressing

Cobb Salad

Roast Turkey, Crumbled Bacon, Tomatoes, Scallions, Hard-Boiled Egg, Avocado, & Blue Cheese over Romaine served with Lemon Dijon Vinaigrette

Honey Sesame Chicken Salad

Honey Grilled Chicken Breast tossed with Mixed Greens, Scallions, Jicama Carrot Slaw, Grape Tomatoes, & Spicy Szechuan Almonds served with Toasted Sesame Vinaigrette

Grilled Steak & Roasted Potato Salad

Marinated & Grilled New York Steak thinly sliced atop Fresh Spinach with Mushrooms & Caramelized Red Onions, stuffed with Herb Roasted Red Potatoes & Fresh Green Beans, served with Greek Feta Vinaigrette

Grilled Portobello Salad

Grilled Balsamic Portobello Mushroom & Roasted Red Pepper Strips atop a mix of Spring Greens tossed with Quinoa & Shaved Parmesan, served with Balsamic Vinaigrette

Cran-Raspberry Bash Salad

Bibb Lettuce tossed with Avocado, Red Onion, & Dried Cranberries, topped with Roasted Balsamic Almonds, served with Raspberry Vinaigrette

DINNER SELECTIONS

Prices Listed for both Buffet and Plated service styles.

Included with your entrée selection is the choice of one salad and one side dish, as well as the fresh baked bread of your choice served with butter or olive oil/balsamic, coffee service, and ice water.

Minimum dinner order amounts: \$500 weeknights, \$800 weekends

● Poultry ●

Gazpacho Salsa Chicken \$25.75 plated \$28.75

Grilled Chicken Breast topped with a Zesty Gazpacho Salsa with Avocado & Tomato Jus

Peach Glazed Chicken \$25.75 plated \$28.75

Grilled Chicken Breast with a spicy Peach Glaze, grilled Peach Halves (when in season), & Roasted Almonds

Bruschetta Chicken \$25.75 plated \$28.75

Chicken Breast rolled with Tomato, Onion, Basil, & Garlic, with Balsamic Glaze

Chicken en Croute \$27.25, plated \$30.50

Chicken Breast with Herbs, Lemon, & Olive Oil, topped with Sautéed Mushrooms, wrapped in Puff Pastry baked golden on a bed of Demi-Glace

Pistachio Chicken \$27.25, plated \$30.50

Chicken Breast stuffed with Wild Rice & Pistachios, topped with a Fontina Cream Sauce

Italian Braciola \$27.25, plated \$30.50

Chicken Breast rolled with Genoa Salami, Parmigiana Reggiano, Basil, Garlic, Kalamata Olives, baked golden & served with Béchamel Sauce

Olive Chicken \$27.25, plated \$30.50

Pan Roasted Chicken plated with Tomato Concasse & Trio Olive Artichoke Tapenade

Chicken Asiago \$27.25, plated \$30.50

Chicken Breast stuffed with Bread Crumbs, Asiago, & Pecorino Romano Cheese, Sun-Dried Tomato, Onion, & Garlic, with a light Cream Sauce

Chicken Champagne \$27.25, plated \$30.50

Chicken Breast stuffed with Wild Rice & Mushrooms, topped with a Champagne Cream Sauce

Cheese & Herb Stuffed Chicken \$27.25, plated \$30.50

Fontina, Sage, & Oregano stuffed Chicken Breast with Roasted Red Bell Pepper Cream Sauce

Trio Pepper Chicken \$27.25, plated \$30.50

Stuffed Chicken Breast with sautéed Red, Green, & Yellow Bell Peppers, Spinach, & a spicy Pepper Jack Cream Sauce

Almond & Herb Crusted Chicken \$27.25, plated \$30.50

With Honey Bourbon Sauce

● **BEEF** ●

Stuffed Flank Steak \$29.75, plated \$33.00

Stuffed with Spinach, Trio Mushrooms & Leeks over a bed of Portobello Mushrooms with a Burgundy Demi-Glace

New York Steak \$35.50, plated \$38.50

With Grilled Onions & Mushrooms, Yellow, Red & Green Bell Peppers Jus

Prime Rib \$26.50, plated \$33.00

Roasted with Thyme & Whole Grain Mustard Jus

Filet Mignon \$56.75, plated \$60

Red Wine, Fresh Oregano, & Garlic marinated Filet served with a rich Roasted Tomato Leek Demi-Glace



● **PORK** ●

Jamaican Pork & Mango Stir Fry \$22.75, plated \$25.75

Pork, Mango, Pineapple, Cilantro, Green Onion, & Black Beans, with Honey Rum Sauce & Red Pepper Stir Fry

Pork Medallions \$24.50, plated \$27.95

With Apricot Sauce & Fresh Sage

Stuffed Pork Loin \$24.50, plated \$27.95

Roasted & stuffed with Spinach, Prosciutto & roasted Pine Nuts drizzled with Fontina Beurre Sauce

Herb Crusted Pan Seared Pork Chop \$24.50, plated \$27.95

With Parsley Salad atop

● **SEAFOOD** ●

Both Plated and Buffet option costs correspond with current market prices.

Pacific Halibut

Baked with Leeks, Fennel, & Potato broth

Mahi Mahi

Baked with Lemon Butter & Cilantro

Wild Alaska Cedar Plank Baked Salmon

Baked with Lemon, Garlic, Tomato, & Spinach, with a light Tomato Jus

Hazelnut Crusted Wild Alaska Salmon

With Dijon & Thyme Apple Butter

Pan Seared Ahi Tuna

Seared with Garlic, Sesame, & Ginger, served over a bed of sautéed Spinach & Leeks

● **DUET PLATES** ●

Pistachio Chicken & Kale, Hummus, and Chickpea Ravioli \$28.00, plated \$31.00

Cheese and Herb Stuffed Chicken & New York Steak \$30.50, plated \$33.75

Jumbo Prawns & Beef Tenderloin Medallions *(cost corresponds with current market prices)*

● **VEGETARIAN** ●

Polenta Torta \$23.50, plated \$27.95

Polenta layered with Romano Cheese, Garlic, & Fresh Basil, served with Balsamic Onions on a bed of Spinach, Leeks, & Roasted Potatoes

Eggplant Rollatini \$23.50, plated \$27.95

Thinly sliced Eggplant rolled with Plum Tomatoes, Mozzarella, & Fresh Basil dressed with a Marinara Sauce & Roasted Pine Nuts

Rosemary Parmesan Polenta Cakes \$23.50, plated \$27.95

Topped with Mushroom & Blistered Tomato Ragout & Shaved Parmesan

Kale, Hummus, & Chickpea Ravioli \$23.50, plated \$27.95



Portobello Manicotti \$25.25, plated \$28.50

Portobello & Italian Cheese Stuffed Pasta in Pesto Cream Sauce, topped with crumbled Pecorino Romano & Toasted Pine Nuts

Vegetable Wellington \$25.25, plated \$28.50

Julienne Vegetables wrapped in Puff Pastry & baked golden, served with Tomato Leek Consommé

Portobello en Croute \$26.50, plated \$23.75

With Wild Rice Cous Cous & Portobello, wrapped in a Puff Pastry & baked golden, served over a Wild Mushroom Cream Sauce

Mushroom Risotto Au Gratin \$24.00, plated \$27.50

With Wild Mushrooms & Parmesan Crumb Crust

● **VEGAN** ●

Balsamic Portobello Steak \$24.50, plated \$28.00

Stuffed with Mirepoix Quinoa & Roasted Vegetable Jus

Charred Corn Polenta \$24.50, plated \$28.00

Served with Grilled Tomato Vinaigrette

Stuffed Pepper \$25.00, plated \$28.50

With Wild Rice & Cous Cous blend topped with Tomato Provençale Sauce

Pumpkin Ravioli \$26.00, plated \$29.00

Vegan Ravioli with Red Bell Pepper Jus & Fresh Basil

● **SALADS** ●

Options below are available for both Plated and Buffet service.

- Avocado, Mango, & Jicama Spring Mix with Orange Vinaigrette
- Bibb Lettuce, Avocado, & Dried Cranberries with Raspberry Vinaigrette
- Spinach Salad with Red Onion, Feta, & Warm Bacon Vinaigrette
- Baby Greens with Nut-Crusted Goat Cheese & Italian Florentine Dressing
- Avocado, Beet, & Pink Grapefruit Salad with Champagne Vinaigrette
- Spring Greens with Roasted Parsnips, Fried Shallots & Red Wine Vinaigrette
- Grilled Vegetable Salad with Feta Cheese over Greens with Roasted Garlic Balsamic Dressing
- Arugula Salad with Shallot Vinaigrette & Crostini Croutons
- Spring Green Salad with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette
- Peach & Berry Salad over Greens with Raspberry Vinaigrette (seasonal)
- Classic Caesar Salad

Options below are limited to Buffet service only.

- Fresh Fruit Salad or Fruit Platter
- Antipasto Platter
- Wild Mushroom Salad with Cous Cous, Quinoa, & Smoked Bacon
- Mediterranean Bell Pepper Quinoa Salad with Feta Dill Vinaigrette
- Red Potato Green Bean Salad with Dijon Vinaigrette



- Tuscan White Bean Salad *with Spinach, Olives & Sun-Dried Tomatoes*
- Portobello & Roasted Vegetable Salad *with Balsamic Honey Mustard*
- Crunchy Green Pea & Peanut Salad *over Bibb Lettuce with Sesame Ginger Vinaigrette*
- Mango & Wild Rice Salad *with Herbed Cilantro Vinaigrette*
- Greek Salad *with Feta Cheese, Grape Tomato, Artichoke, Cucumber, & Kalamata Olives with Mediterranean Vinaigrette*
- Nicoise Penne Pasta Salad
- Creole Red Beans & Rice Salad

• **SIDES** •

- Lemon & Thyme Potatoes
- Cheddar Garlic Smashed Potatoes
- Mediterranean Cous Cous & Wild Rice Blend
- Parmesan Polenta *with Artichoke Ragout*
- Sweet Potato & Caramelized Onion Gratin
- Spinach Fettuccine *with Roasted Garlic Beurre Blanc*
- Red Bell Pepper Fettuccine & Alfredo Sauce
- Lemon, Leek & Mushroom Risotto
- Scalloped Potatoes
- Potato Gratin
- Citrus Cous Cous
- Wild Rice Pilaf
- California Jasmine Rice
- Asparagus Risotto
- Wild Rice

Four & five course additions make your meal elegant.

Add a Haagen-Dazs sorbet course to refresh & impress. *Add \$3.00 per person*
 Peach, Orange, Lemon, Mango, Raspberry, Strawberry or Chocolate

Add a cheese course to bring a European flair to your menu. *Add \$4.50 per person*
 Smoked Cheddar & Brie, Warm Gruyere & Smoked Gouda, Pistachio-cruste Goat Cheese & Fontina

DESSERT OFFERINGS

Assorted Bar Desserts \$2.95 per person

Includes brownies, Nanaimo bars, lemon bars, & coconut chocolate bars.

Upscale Petite Desserts \$4.95 per person

Includes cream puffs with lemon sour cream glaze, petit four cakes, lemon tartlets, & assorted cheesecake bites.

Classic Cake Options \$4.75 per person

- Lemon Layer Cake *with Sour Lemon Crème Sauce*
- Caramel Granny Apple Turnovers
- Strawberry Shortcake (seasonal) *with Round Cake, Fresh Berry Compote, & Whipped Cream*
- Chocolate Layer Cake
- Wild Berry Cobbler
- Tiramisu
- Bourbon Pecan Pie

Upscale Dessert Options \$5.75 per person

- Seasonal, Turtle, or Raspberry Cheesecake
- Pots de Crème Chocolate Mousse Cups *with Brandy Whipped Cream*
- Trio of Chocolates Bread Pudding
- Gourmet Carrot Cake
- Almond Raspberry Torte

CHEF MADE-TO-ORDER STATIONS

You may add items from the section below to any of our buffet dinners as a second entrée or you can order a stand-alone station for an added price. All carved meats include a chef to carve on site.

• BREAKFAST •

OMELET STATION \$9.50 per person

With choices of Bacon, Ham, Cheese, Tomato, Broccoli, Green Onion, Mushrooms, & Red Onions

CREPE BAR \$9.50 per person

Served with Seasonal Fruit Compote, Whipped Cream, & Fresh Berries

• DINNER •

CARVED MEATS *served with Artisan Rolls, Whole Grain Mustard, Cranberry Aioli, & Horseradish Aioli*

\$13.75 per person each: • Spiral Honey Ham • Whole Roasted Turkey

\$15.50 per person: • Black Angus Prime Rib with Creamy Horseradish

SHANGHAI STIR FRY \$11.50 per person

Thai Chicken & Basil Szechuan Beef Stir Fry with Fresh Toasted Sesame Stir Fried Vegetables & Steamed Rice

SOUTH BEACH PASTA BAR \$11.50 per person

A variety of Fresh Pastas tossed with your choice of Marinara, Alfredo, or Arrabiatta Sauce, Sautéed Shrimp or Chicken, served with an Assortment of Vegetables

• DESSERT •

DESSERT FLAMBÉ STATION \$7.50 per person

Bananas Foster & Peach Melba (seasonal) flambéed to perfection & served over Vanilla Ice Cream

ICE CREAM SOCIAL \$7.50 per person - minimum order is 30

Vanilla Ice Cream served with Chocolate, Butterscotch, & Strawberry Syrups, Chopped Nuts, Sprinkles, Maraschino Cherries, & Whipped Cream

ROOT BEER FLOAT \$5.00 per person - minimum order is 30

Vanilla Ice Cream & Root beer served in tall cups with spoons

HORS D'OEUVRES

Minimum order for all hors d'oeuvres is two dozen pieces.

Recommended Amounts for Hors d' Oeuvres

A variety of factors should be considered to determine ideal quantities: length of event, time of day, etc. Please call for customized recommendations for your event. For your convenience, we suggest the following basic guidelines on how to order.

Before Dinner: 3-5 pieces per guest

Light Hors d' Oeuvres: 6-9 pieces per guest

Heavy Hors d' Oeuvres: 12-16 pieces per guest

TIER 1 \$26.50 per dozen

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| <p>COLD:</p> <ul style="list-style-type: none"> • Italian Party Spirals • Rainbow Cheese Tortellini Skewers <i>with Pesto*</i> <p>HOT:</p> <ul style="list-style-type: none"> • Cheddar Cheese Puff* • Hot Sweet Salsa Meatballs • Chicken & Spinach Pot Stickers <i>with Wasabi Dipping Sauce</i> • Vegetarian Eggroll <i>with Hoisin Dipping Sauce*</i> | <ul style="list-style-type: none"> • Deviled Eggs <i>with Olive Relish*</i> • Spicy Boneless Buffalo Wings <i>with Ranch Dip</i> • Premium Dim Sum Chicken Pot Stickers • Spinach & Cheese Spanakopita* • Samosas <i>with Cilantro Salsa*</i> |
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TIER 2 \$30.60 per dozen

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| <p>COLD:</p> <ul style="list-style-type: none"> • Antipasto Kabobs (<i>Prosciutto & Sage, Olive, Mozzarella, Tomato, & Marinated Mushroom</i>) <p>HOT:</p> <ul style="list-style-type: none"> • Bleu Cheese Puff Pastry • Petite Vegetarian Quiche* • Stuffed Mushrooms (<i>Feta, Garlic, & Bread Crumbs*- OR - Andouille Sausage & Asiago Cheese</i>) | <ul style="list-style-type: none"> • Prosciutto Wrapped Asparagus Tips • Polenta Crostini • Chicken Quesadilla Cone • Breakfast Sausage Wrapped in Puff Pastry |
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TIER 3 \$37.80 per dozen

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| <p>COLD:</p> <ul style="list-style-type: none"> • Crab or Tuna Pecan Tartlets <p>HOT:</p> <ul style="list-style-type: none"> • Mushroom Profiterole* • Peking Duck Roll • Potato Latkes <i>with Chive Sour Cream*</i> | <ul style="list-style-type: none"> • Fresh Fruit Skewers* • Artichoke Beignet* • Thai Chicken Satay • Jamaican Beef Empanada | <ul style="list-style-type: none"> • Assorted Canapé • Coconut Shrimp • Crab Rangoon |
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TIER 4 \$43.20 per dozen

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| <p>COLD:</p> <ul style="list-style-type: none"> • Dried Apricots Stuffed <i>with Bleu Cheese & Pecan*</i> • Roasted Red Pepper, Mint, & Goat Cheese Wraps* <p>HOT:</p> <ul style="list-style-type: none"> • Bacon Wrapped Scallops • Hawaiian Chicken Brochette • Mini Crab Cakes <i>with Dill Sauce</i> • Roasted Corn & Poblano Chile Tartlet • Vietnamese Vegetarian Spring Roll <i>with Thai Sweet Chili Sauce*</i> | <ul style="list-style-type: none"> • Tiger Prawns <i>with Cocktail Sauce</i> • Fig & Goat Cheese Canapé* • Szechuan Beef Satay • Stuffed Red Potato <i>with Cheddar & Bacon</i> • Beef Wellington |
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PARTY TRAYS

Antipasto Platter \$4.25 per person

Salami, Prosciutto, Capocola, Provolone, Fresh Mozzarella, Italian Olive Trio, Artichokes, Roasted Peppers, Hot Cherry Peppers & Pepperoncini with Sliced Baguettes

Brie en Croute \$96.00 each, serves 25

Baked Wheel of Brie wrapped in golden brown Pastry Crust, Choice of Toasted Pine Nut & Pesto or Apricot, served with Sliced Baguettes

Gourmet Fruit Platter \$4.25 per person

Spectacular tray of both Seasonal & Exotic Fruits with Honey-Lime Yogurt

Hot Spinach & Artichoke Dip \$5.00 per person

Baked with Shaved Parmesan, served with Sliced Baguettes & Tortilla Chips

International Cheese Board \$6.25 per person

Array of Imported & Domestic Semi-Soft Wedges & Sliced Cheeses with Fresh Fruits, served with Sliced Baguettes & Artisan Crackers

Classic Chilled Spinach Dip \$3.95 per person

Served with Sliced Baguettes

Chilled Mediterranean Roasted Vegetable Platter \$5.50 per person

Bell Peppers, Sweet Potatoes, Yellow Squash, Zucchini & Portobello Mushrooms Marinated in Mediterranean Herbs & Balsamic Vinaigrette, roasted to perfection, & served with Sliced Baguettes

Vegetable Crudités \$4.50 per person

English Cucumber, Bell Peppers, Celery, Broccoli, Baby Carrots, & Grape Tomatoes served with Hummus & Ranch Dressing

Tex Mex Chips & Salsa \$4.50 per person

Corn, Roasted Pepper, & Black Bean Salsa served with Tortilla Chips

Greek Isle Dips \$4.50 per person

Roasted Eggplant Dip & Hummus served with Cucumber & Fresh Pita Chips

Mexican Fiesta Platter \$6.95 per person

Layered with Spicy Vegetarian Refried Beans, Cheddar & Jack Cheeses, Sour Cream, Guacamole, Green Onion, Tomato, & Olives served with Tortilla Chips

Fresh Fruit Platter \$3.95 per person

A platter beautifully arranged with Sliced Fresh Seasonal Fruits

Domestic Cheese Board \$5.00 per person

Sliced Cheddar, Swiss, & Pepper Jack Cheese served with Artisan Crackers

Warm Cheese Fonduta \$7.25 per person

Goat Cheese, Bleu Cheese, Cream Cheese, & Mozzarella topped with Toasted Pine Nuts & Shaved Parmesan served with Sliced Baguettes & Artisan Crackers

Buffalo Chicken Cheese Dip \$5.95 per person

Spicy and Creamy Dip, served with Sliced Baguettes, Tortilla Chips, & Celery

RECEPTION PACKAGES

SWEET THINGS: \$17.50 per person - minimum order is 30

- Mini Baklava
- Apricot Brie en Croute with Sliced French bread
- Chocolate Fondue served with Pineapple, Strawberries, Kiwi, & Pound Cake Slices
- Mini Tarts Banana Cream, Chocolate Cream, & Lemon Meringue

TEX MEX MIXER: \$17.75 (8 pc) OR \$26.75 (12 pc) per person - minimum order is 24

- Seasonal Fresh Fruit Platter
- Italian Party Spirals
- Spicy Boneless Buffalo Wings with Ranch Dip
- Tortilla Chips & Salsa
- Chicken Quesadilla Cones
- Black Bean Empanada

INTERNATIONAL AFFAIR: \$17.75 (8 pc) OR \$26.75 (12 pc) - minimum order is 24

- Antipasto Platter
- Samosas with Cilantro Salsa
- Chicken & Spinach Pot Stickers with Wasabi Dipping Sauce
- California Sushi with Wasabi & Soy
- Kalamata & Artichoke Tart
- Thai Chicken Satay

THE ACROPOLIS: \$17.75 (8 pc) OR \$26.75 (12 pc) per person - minimum order is 24

- Antipasto Platter
- Open-Face Focaccia Sandwiches
- Andouille Sausage & Asiago Cheese Stuffed Mushrooms
- Apricot Brie en Croute
- Kalamata & Artichoke Tart
- Spinach & Cheese Spanakopita

HARVEST FEST RECEPTION: \$18.95 (8 pc) OR \$29.00 (12 pc) per person - minimum order is 30

- Fresh Fruit, Vegetable, & Antipasto Displays
- Smoked Salmon Pinwheels
- Chicken Quesadilla Cones
- Cranberry & Pistachio Brie en Croute
- Mushroom Profiteroles

THE DINNER RECEPTION: \$18.95 (8 pc) OR \$29.00 (12 pc) per person - minimum order is 30

- Seasonal Fresh Fruit Platter
- Hot Spinach Artichoke Dip with Sliced Baguettes
- California Sushi with Wasabi & Soy
- Vegetarian Eggroll with Hoisin Dipping Sauce
- Trio Salad Platter
- Thai Chicken Satay
- Hot Sweet Salsa Meatballs

WALLA WALLA VINEYARD RECEPTION: \$18.95 (8 pc) OR \$29.00 (12 pc) per person - min order is 40

- Grape Clusters & Strawberries
- Cheese Fonduta with sliced Baguettes & Artisan Crackers
- Fig & Goat Cheese Flatbreads
- Chocolate-dipped Strawberries
- Saltimbocca Bites

THE TRUSTEE RECEPTION: \$22.75 (8 pc) OR \$36.50 (12 pc) per person - min order is 24

- Roasted Red Pepper, Mint, & Goat Cheese Wraps
- Mini Crab Cakes with Dill Sauce
- Rainbow Cheese Tortellini Skewers with Pesto
- Sliced French Bread served with Flavored Olive Oils & Balsamic
- Seasonal Fresh Fruits & Berries
- Mushroom Profiteroles
- Szechuan Beef Satay
- Saltimbocca Bites

SERVICE UPGRADES



Linens

Tablecloths 90" by 90" white or ivory: *\$9.00 each*

Tablecloths 90" by 90" black: *\$11.00 each*

Seating tablecloths *\$17* (120" round)

Linen napkins *\$0.85 each*

Zero Waste Catering: *\$0.95 per person*

ARISTA Catering is proud to offer environmentally responsible low waste catering. Biodegradable products are made of fully compostable, renewable resources (corn, sugar or potato resin). The charges associated with this service covers additional costs involved in securing these products. Catering will continue moving toward this as our standard. Most menus will require some level of menu customization when choosing low waste to assure there is no undo waste generated. Low waste events require a minimum of 3-4 weeks advance notice and must be coordinated with ARISTA Catering. Please note, biodegradable utensils do not have the strength of regular disposables and are not recommended for all menus.

Upscale Disposable for Breaks, Meals and Receptions: *\$1.75 per person*

Upscale black, chrome, or clear plastic ware.

Conference Service for Buffet Meals: *\$5.75 per person*

China plates on the buffet table. Rolled linen napkins with stainless steel cutlery on the buffet. Pitchers of cold beverages on the dining tables with hard plastic tumblers. Hot beverages on a table in the room with regular disposable or upscale plastic cups.

Abbreviated China Service for Buffet Meals: *\$6.25 per person*

China plates on the buffet table. Rolled linen napkins with stainless steel cutlery on the buffet. Pitchers of (ordered) cold beverages on the dining tables with glassware. Hot beverages on a table in the room with china cups and saucers.

China Full Service for Buffet Meals: *\$9.75 per person*

China plates on the buffet table. Seating tables set with linen tablecloths, linen napkins, stainless steel cutlery and glassware for all beverages. Pitchers of (ordered) cold beverages on dining tables or served by our staff, if requested and ordered. Hot beverages served by our staff.

Server Labor: *\$220 per server*

Professional waiter in black button up collared shirt and black dress pants to handle set up, service of buffet, bussing and, clean up after party for up to 8 hours from the start of the party until we leave (additional hours available at \$25 per hour).

Chef Labor: \$50 per chef per hour minimum six hour door to door

To add to the ambiance of your event, let one of our chefs put on a show for your guests! Whether barbecuing on site for an outdoor barbecue, demo cooking at a made to order omelet station, or carving a prime rib roast at the end of the buffet line, our chefs are available to assist you.

Multiple Entree Services:

A multiple entrée is two or more different entrées offered on a plated menu. Assigned seating is the easiest and most accurate method for serving multiple entrées. If you desire this service, we recommend that each guest is assigned a place and a color coded dot is put on the place card indicating the guests' entrée selection. A less accurate alternative to assigned seating is for each guest to be given a color-coded ticket to indicate their entrée selection when they arrive at the registration table. The guest must place the colored ticket near their water glass to indicate the entrée selection to the wait staff. Please allow additional service time for multiple entrées.

Meals with Limited Time for Service:

You should allow approximately one and one half hours for a full service plated or buffet meal. If time is limited, we recommend that the salad and/or dessert be preset prior to your guests being seated. If speed is of the essence, avoid choosing multiple entrée service for your meal as it does take longer. Most importantly, if you only have limited time for your meal service, please indicate this on your order so catering staff can be prepared.

Receptions:

Receptions include high quality paper products and can always be upgraded (see upgrade options).

Attendants are required at receptions when both hot and cold food items will need to be replenished.

An attendant will maintain the appearance of the buffet tables and see to your guests' needs. Attendants are required in all instances where food needs to be replenished. If they have not been ordered on your catering contract they will be automatically added. If you prefer to have hors d' oeuvres or beverages passed on trays, additional attendants can be provided upon request. Clients are charged \$30 per attendant per hour for actual hours of service, with a minimum of one hour, rounded up to the nearest hour.

Buffet Menus and Picnics:

Buffet and beverage tables will be set with linen and high quality paper products. Guests serve themselves the buffet and beverages. Catering staff will replenish the buffet table and assist guests as necessary. Linen can be provided for the dining tables at an additional cost. If you require event service longer than the initial buffet set up and later take down, additional labor charges apply at \$30 per attendant per hour.