



ARCADIA

CATERING CO.

CHEF'S DINNER OPTIONS



Course One *choose one*

JAMON DEVEILED EGGS

smoked pork shoulder mousse . whipped egg yolks . chives

ARANCINI (RICE BALL)

san marzano tomato sauce . basil . shaved parmigiano-reggiano
red pepper flakes

SHORT RIB CROQUETTES

whipped goat cheese potatoes . san marzano tomato sauce

COUNTRY PORK PATE*

gherkins . grain mustard . rustic loaf

Course Two *choose one*

AHI TUNA POKE*

agave ponzu . jalapeño . scallions . cilantro . crushed cashews

SALMON TARTARE*

ginger-soy vinaigrette . fresno peppers . cucumbers . avocado . scallions . sesame seeds

OLD BAY POACHED GULF SHRIMP

citrus aioli . chives . cracked black pepper

SHUCKED OYSTER SUPREMES

grapefruit . mint . fresno peppers

OYSTERS ROCKEFELLER

creamed spinach . crispy bacon . new orleans tradition

FILET TIP & CORNBREAD CROUTON

hatch chili corn bread . pommery mustard . cracked pepper

PROSCIUTTO + SPINACH STUFFED MUSHROOM

roasted 'shroom cap . reggiano cream



COURSE ONE & TWO CHAMPAGNE TASTING

choose one

Nicholas Feuillatte 'Reserve Brut' Champagne
Tattinger 'La Francaise' Brut Champagne (+5)

Course Three *choose one*

HEIRLOOM TOMATOES & BURRATA

aged italian balsamic . maldon sea salt . cracked black pepper

ROASTED BEETS & LAURA CHENEL GOAT CHEESE

golden beets . dressed arugula . aged italian balsamic . maldon sea salt . cracked black pepper

BACON STEAK SALAD

apple cider gastrique . dressed frisee . 9-minute egg . cracked black pepper . spring onion (+5)

'MARYLAND' STYLE JUMBO LUMP CRAB CAKE

mint . arugula . basil . pickled red onions . green goddess dressing (+15)



COURSE THREE WINE PAIRING

choose one

Cakebread Napa Sauvignon Blanc
Merry Edwards Russian River Sauvignon Blanc (+5)
Patz & Hall Sonoma Coast Chardonnay
Rombauer Carneros Chardonnay (+5)
Far Niente Napa Chardonnay (+10)

Optional Course *+25*

CRISPY PORK BELLY

jalapeno-cheddar grits . candied pancetta . twisted green onions

PAN SEARED DIVER SCALLOPS

jalapeno-cheddar grits . tasso ham relish . creole cream sauce . twisted green onions



OPTIONAL COURSE WINE PAIRING

choose one

Belle Glos 'Las Arturas' Pinot Noir
Flowers Sonoma Coast Pinot Noir (+5)
Patz & Hall Sonoma Coast Chardonnay
Rombauer Carneros Chardonnay (+5)
Far Niente Napa Chardonnay (+10)



Main Course *choose one*

BRASIED HARRIS RANCH SHORT RIBS

hoisin reduction glaze . wilted swiss chard . whipped boursin yukon potatoes

SCOTTISH SALMON

organic filet . lemon-caper cream . blistered tomatoes . roasted spaghetti squash

AHI TUNA STEAK

blackened . agave ponzu . haricot vert nicoise . red wine vinaigrette . jalapeno-mint oil (+5)

FILET OF BEEF

pommery mustard cream sauce . seared asparagus . reggiano & wild mushroom risotto
crispy potato sticks (+10)

THE DECKLE SOUS VIDE STYLE

house-made steak sauce . sautéed spinach . whipped boursin yukon potatoes (+15)



MAIN COURSE WINE PAIRING

choose one

White Hall Lane Napa Cabernet

Quilt Napa Cabernet (+5)

Heitz Cellars Napa Cabernet (+10)

Dessert Course *choose one*

SWEET PROVISIONS BOARD

sea salt chocolate chip cookie . Ghirardelli brownie . magic bar . key lime tart

PIES + CHEESECAKE

keylime . coconut cream . butterscotch pecan . ny style cheesecake

TRUFFLE TASTING

white chocolate drizzle . candied pecans . toasted coconut



COCKTAIL TASTING

choose one

White Chocolate Cocktail

Sparkling Limoncello

Grand Marnier Neat

Blantons Bourbon (+15 per ounce)

Pappy Van Winkle 10yr Straight Kentucky Bourbon (+25 per ounce)

Christopher's Favorite Additions

WELCOME COCKTAIL (+14) *minimum one per guest . choose one*

peppery moscow mule 360 organic vodka . black pepper syrup . club soda . lime squeeze
angostura bitters

central negroni barrel aged . tanqueray . strawberry infused campari
la quintinye sweet vermouth

bobo jefe margarita patron blanco . amora nonino . cointreau . egg white
grapefruit oleo saccharam . grenadine . lime squeeze

AFTER DINNER SERVICE (+65 PER HOUR)

This dinner includes 2 hours of service. At the completion of dessert, our team will clean and pack up. A bartender will help keep the party going.

Price Per Person Starting at \$150

All wine tastings are 3oz pours . To increase to 6oz pours add \$40 per person

F&B Minimum: Monday - Thursday \$1,500 . Friday - Sunday \$1,800

Add 35% House Charge + Tax

**These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

