



ARCADIA

CATERING CO.

FULL CATERING MENU

plated . buffet . family style



Appetizers

GOAT CHEESE STUFFED DATES	2
whipped herb goat cheese . smoked paprika . desert honey	
JUMBO SHRIMP COCKTAIL	3
old bay seasoning . horseradish cocktail sauce	
JAMON DEVILED EGGS	3
whipped tasso ham . creole mustard . chives . paprika	
PORK POTSTICKER	3
minced pork shoulder . crispy wonton . agave ponzu	
FRESH SHUCKED WEST COAST OYSTERS	4
choice of: fresno pepper, mint & grapefruit supreme <u>or</u> classic horseradish cocktail sauce & champagne mignonette	
ARANCINI (RICE BALL)	5
san marzano tomato sauce . basil . shaved parmigiano-reggiano . red pepper flakes	
CAPRESE SKEWER	5
cherry tomato . basil . mozzarella . aged balsamic reduction . maldon sea salt	
SHORT RIB CROQUETTE	6
goat cheese mashed potatoes . crispy onions . san marzano tomato sauce	
SALMON TARTARE TASTING SPOON*	7
ginger-soy vinaigrette . fresno peppers . cucumbers . avocado . scallions . sesame seeds	
AHI TUNA POKE TASTING SPOON*	8
agave ponzu . jalapeño . scallions . cilantro . crushed cashews	
SEAFOOD TOWER	MKT
(1) freshly shucked oyster . (1) poached shrimp . (1) snow crab claw . lemon wedge horseradish cocktail sauce . champagne mignonette (price per order)	
CHARCUTERIE BOARD	16
individual wood boards (4" x 6") . two cured meats . two aged cheeses . pistachios . cashews olives . gherkins . sweet peppers . pimento cheese dip . heirloom carrots . sweet basil	

Minimum one dozen per item

For additional appetizer options, visit our 'Boards & Bowls' page.

Sliders

proudly partnered with Noble Bread . price per slider

ROTISSERIE CHICKEN & WALNUT SALAD	7
fuji apple . celery . butterleaf	
MEATBALL	7
handmade with love . rich parmesan-marinara	
GRASSROOTS BBQ	8
choice of smoked brisket <u>or</u> rotisserie chicken . local pickle . bbq slaw . mayo	
NY STRIP & BRIE*	9
shaved & chilled . medium-rare . arugula . jammin' spicy tomato . truffle aioli	

Minimum one dozen per style

Starter Salads

THE MACINTOSH CAESAR SALAD	10
romaine . garlic-buttered croutons . parmigiano-reggiano	
SPRING SALAD*	10
mixed greens . vine-ripened tomatoes . pickled red onion . shaved carrots . cucumber green goddess dressing	
SPINACH + BACON SALAD	12
baby kale . frisee . candied pecans . pickled onion . mustard honey	
WONDER SALAD	12
curly kale . golden beets . toasted cashews . red onion . lemon-parmesan vinaigrette	
GRASSROOTS VEGETABLE CHOP SALAD*	12
green cabbage . red beets . grapes . butternut squash . corn . radishes . vine-ripened tomatoes scallions . persian cucumber . edamame . feta cheese . basil . parsley . champagne vinaigrette	
BURRATA & TOMATO SALAD	14
shingled vine-ripened tomatoes . creamy burrata . aged balsamic reduction . evoo . torn basil maldon sea salt . cracked pepper	

Price per guest



Entrées

CHICKEN CAESAR SALAD	18
hearts of romaine . garlic-buttered croutons . parmigiano-reggiano	
TWISTED NOODLE SALAD*	24
pancit noodles . kale . avocado . cucumber . arugula . scallions . herbs coconut . peanuts . carrots . chili-lime vinaigrette . choice of shrimp or steak	
CRAB CAKE & GREENS*	28
jumbo lump . herb salad . vine-ripened tomatoes . avocado . pickled onion green goddess . citrus aioli	
SHRIMP & BACON ROLL	28
noble bread pan loaf . bibb lettuce . celery . shallots . old bay aioli . lattice chips	
CHRISTOPHER'S CARBONARA	26
thick bacon . charred brussels sprouts . reggiano cream sauce roisserie chicken +6 . charred shrimp +10	
WILD MUSHROOM LASAGNA	26
san marzano tomato . spinach . four cheese . herb salad . <i>not available for buffet</i>	
GRILLED SCOTTISH SALMON*	32
8oz organic filet . italian parsley . roasted cauliflower	
SEARED AHI TUNA STEAK*	38
blackened . agave ponzu . slaw . tomato & bleu cheese crumbles	
'MARYLAND' STYLE CRAB CAKES (two 4oz)	42
jumbo lump . tomato & bleu cheese crumbles . louis mixed slaw . citrus aioli	
ROTISSERIE CHICKEN	24
nor cal raised . herbaceous rub . pan jus . whipped goat cheese potatoes	
DANISH BABY BACK RIBS	32
macintosh bbq sauce . brother's tangy slaw	
BRAISED SHORT RIBS	40
grassroots style . jalapeño-cheddar grits . hoisin bbq glaze	
COLLINS BROS. PRIME RIB* (12oz)	48
served medium rare . magic rub . loaded smashed potatoes . creamy horseradish au jus . carving station +100	
CHOPHOUSE STEAK & POTATO*	AQ
choice of: filet <u>or</u> ny strip . house-made steak sauce . baked potato bar	

*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.

Side Hustles & Additions

BROTHER'S TANGY SLAW	8
cilantro . scallions . sesame oil	
JALAPEÑO-CHEDDAR GRITS	8
southern favorite . not too spicy	
CREAMED SPINACH	9
rich sauce . reggiano parmesan	
WHIPPED GOAT CHEESE POTATOES	9
yukon golds . fine herb goat cheese . local cream	
SPAGHETTI SQUASH	9
shallot butter sauce . cracked pepper . parmigiana	
PORK BELLY BAKED BEANS	9
brown sugar . good anytime	
VINE-RIPENED TOMATO & BLEU CHEESE CRUMBLES*	10
garlic-buttered croutons . torn basil . champagne vinaigrette	
CHOPHOUSE ASPARAGUS*	12
chilled . ten minute egg . noble bread crumbs . green goddess . maldon sea salt	
'MARYLAND' STYLE CRAB CAKE (4oz)	18
FREE-RANGE BBQ CHICKEN WINGS	12
macintosh bbq sauce . all natural from California . price per pound . 5 pound minimum	



Dessert *order by the each or visit the 'Boards' menu*

CHOCOLATE CHUNK COOKIES	4
sweet p's recipe . baked fresh . maldon sea salt	
GHIRARDELLI BROWNIE	9
handmade caramel . toffee crumbles . whipped cream	
CHOCOLATE MOUSSE PIE	9
ghirardelli semi-sweet . oreo crust . chopped cocoa	
BUTTERSCOTCH PECAN PIE	9
award winning . whipped cream . candied pecans	
COCONUT CREAM PIE	9
rich custard . graham cracker crust . whipped cream	
KEY LIME PIE	9
sweet & tart custard . graham crackers . whipped cream	
NY STYLE CHEESECAKE	10
graham cracker crust . strawberry purée . caramel drizzle	
ASSORTED CHOCOLATE TRUFFLES	34
choice of traditional dark chocolate, candied pecan, white chocolate drizzle, creamy peanut butter or toasted coconut (price per dozen)	

