PRIVATE PARTY PACKAGES

A.R.A.R.Z CATERING

If You Think it we can make it



Contact Info:

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Choose 5 Passed Hor D'Oduevers



Lime cilantro shrimp tart Artisanal Flatbread Pizza mini crab cakes Vegetable spring rolls Cocktail Franks Mini empanadas Chicken Satay Filet mignon with garlic Aioli Blackbean slider with avocado cream Mini lobster sliders Grilled Flank Steak Skewers Chicken quesadilla Stuffed mushrooms Roasted Tomato Bruschetta

Buffet Packages Choose Your Entree

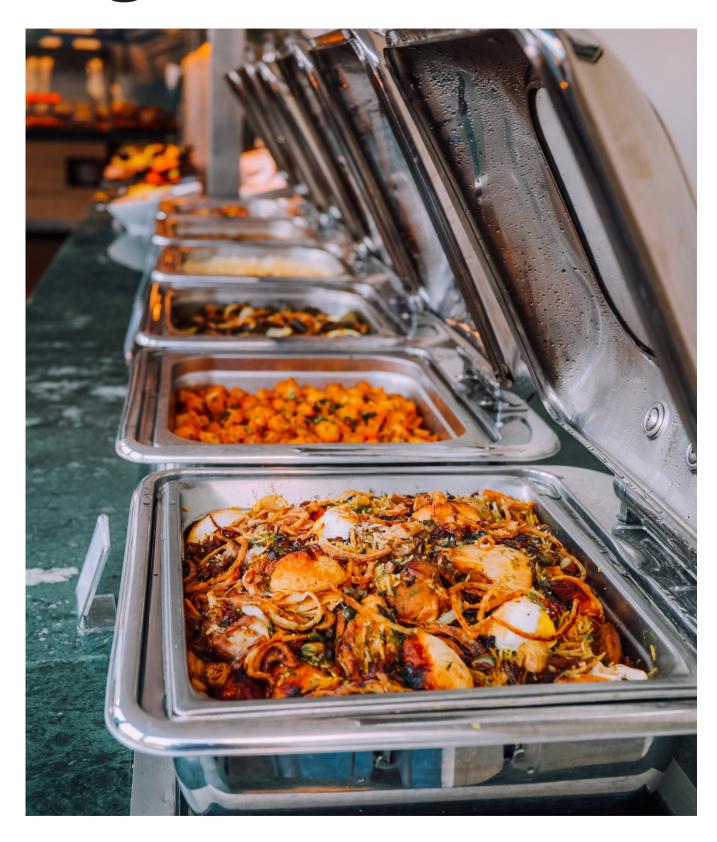
Poultry:

Stew chicken
Lemon Pepper Roasted Chicken
Fried Chicken
Curry Chicken
Fried Turkey
Stew Turkey
Arroz con Pollo

Beef/Pork/Goat:

Stew Beef

Grilled Marinated Flank Steak
Pepper Steak
Beef Brisket
Fried pork
Pernil
Pork Loin
Fried Goat
Fried Beef



Seafood:

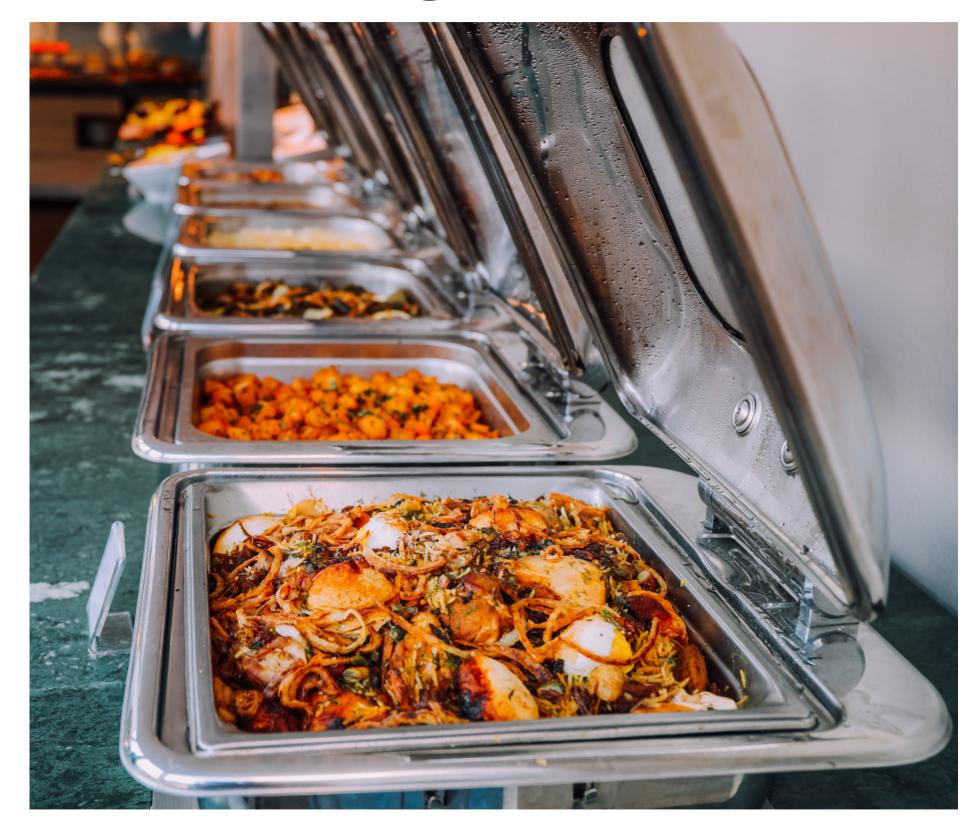
Roasted Red Snapper

Garlic Butter Shrimp
Pepper Shrimp
Baked Salmon Bruschetta
Crab Stuffed Fish
Stew Fish
Roasted Salmon w/ stewed
peppers and onions

Vegan/vegetarian option:

Vegetable stew
Fryer cracker tofu
Pasta primavera
Pasta Alfredo
Coconut Curry chickpea stew
Stewed black beans

Buffet Packages Choose Your Sides & Vegetables



Sides:

Roasted potato
Mashed potato
Baked potato
Rice and peas
Black rice
White rice
Arroz con gandules
Baked Pasta
Fried Sweet Plantains

Vegetable:

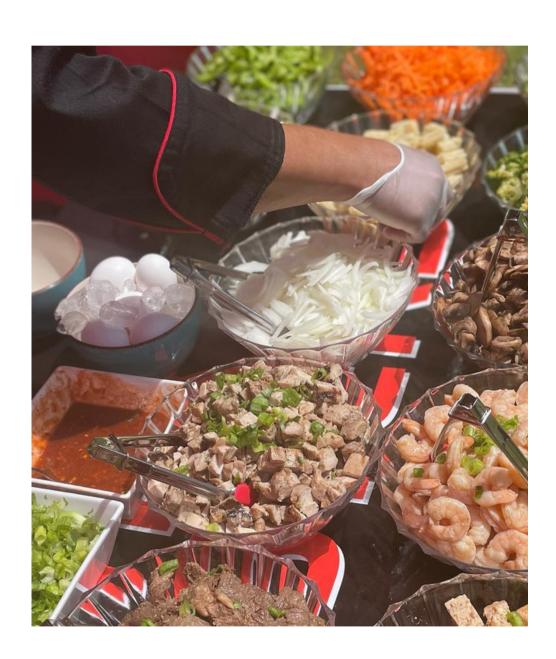
Steamed cabbage
Spicy garlic broccoli
Mixed vegetable
Garlic Green Beans
Lemon Butter Asparagus

PLATED PACKAGE CHOOSE YOUR ENTREE



Plated dinner served with a mixed green salad, dinner rolls, one starch, one vegetable:

Rosemary Garlic Pork Loin w/ apple raisin sauce Soy Ginger Roasted Salmon with Teriyaki French cut chicken breast (stuffed with spinach, asiago cheese & Asparagus) French Cut Chicken breast w/Mushroom Glaze Stuffed Flounder with crabmeat Pan-Seared Snapper with Beurre Blanc Herbed Seared Pork Chops Portobello Steaks with oyster mushrooms, charred onion petals chimichurri sauce Penne Primavera with ala vodka sauce



Mac & Cheese Station:

Protein: Chicken, Shrimp, Sausage, Pulled beef Vegetables: Broccoli, Peppers, Peas, Spinach Cheese Sauce: gorgonzola cheese sauce, four-cheese sauce, Colby jack, cheddar cheese

Tator Tot Station:

Vegetables: Broccoli, Peppers, Peas, Spinach Toppings: shredded mozzarella, cheddar cheese sauce, shredded cheese blend, smoked gouda sauce

Protein: Pulled Chicken, bacon bits, ground beef



Paella Station:

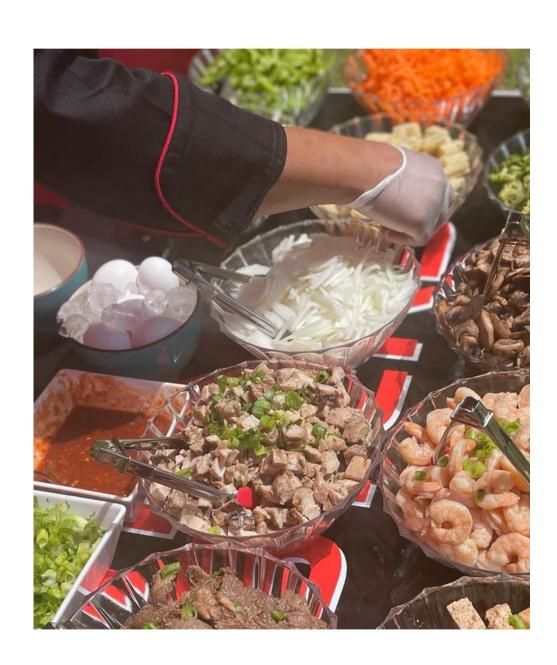
Protein: Chicken, Shrimp, Chorizo, lobster, mussels Vegetables: Onions, Peppers, Peas, Tomato

Broth: Chicken, Vegetable

Starch: Yellow Rice

Carving Station:

Rosemary Garlic Pork loin w/ apple raisin sauce
Thyme Lemon pepper turkey homemade gravy
Grilled Flank steak with mushroom port wine sauce
Maple glazed Ham pineapple cinnamon compote
Soy ginger roasted Salmon with teriyaki orange glaze
Roasted beef brisket with garlic aioli



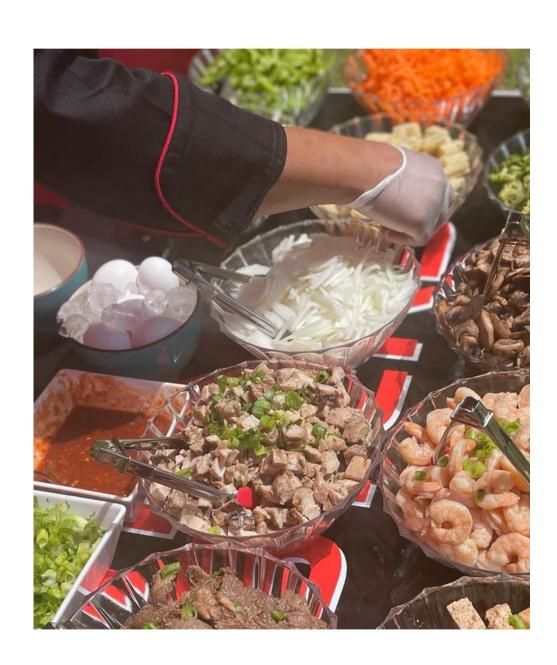
Taco Station:

Protein: Chili lime chicken, Braised need brisket, Baja fish, beyond meat crumble Sides: Cilantro rice, sweet plantains, stewed black beans Toppings: Pico de Gallo, sour cream, lettuce, shredded cheese

Asian Station:

Sauces: Teriyaki & Mongolian

Protein: Flank Steak, Chicken, Tofu, Crab Vegetables: Peas, onions, bell peppers, cabbage, corn, broccoli, eggplant, egg Sides: Jasmine White rice, brown rice, lo mein



Curry Station:

Protein: Chicken, Beef, Shrimp, Tofu, Lamb Sauce: Curry, coconut Curry sauce, Tikka Masala

Vegetable: Sweet potato, potato, peas, eggplant, grilled red pepper, spinach

Sides: rice, naan bread

Fritay Station:

Fried pork, fried goat, fried sausage, akra, marinade, fried plantain Dessert: banana bread pudding topped with vanilla ice cream drizzled with a bourbon caramel sauce



Sweets Table:

Assorted mini Cupcakes, assorted mini dessert bars, chocolate dipped Pretzels, mini warm cinnamon buns, mini cannoli, mini assorted cakes, cake pops, assorted mini cookies, assorted popcorn

Ice Cream or Gelato Bar:

4 flavors of ice cream or 4 flavors of gelato with 8 toppings

Contact Us

WE'D LOVE TO HEAR FROM YOU!



Website

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