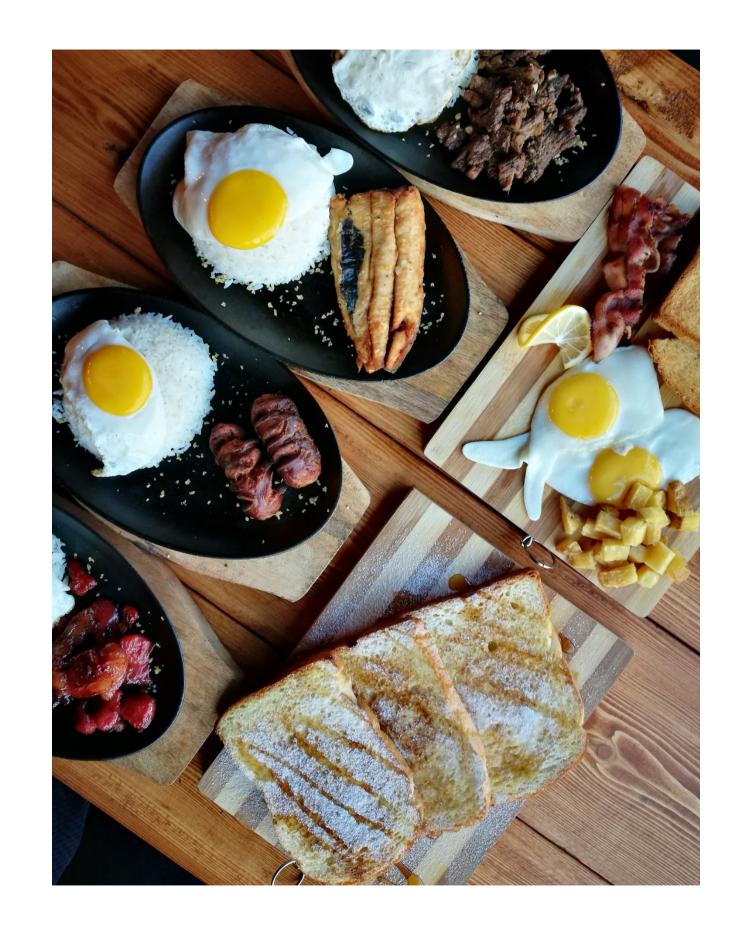
## CORPORATE PARTY PACKAGES

## A.R.A.R.Z CATERING

If You Think it we can make it

Contact Info: Email:Contact@ararzcatering.com Phone: 718-909-3255



## Corporate Breakfast

# Continental Breakfast 9.95 per person

Assorted Breakfast Pastries & Bagels
Condiments
Fresh seasonal fruits
Coffee tea station
ASsorted juice, and Bottled water

#### Energy Breakfast 12.95 per person

Assorted Breakfast Pastries & Bagels
Condiments
Greek yogurt bar with house-made
granola, Fresh seasonal fruits
Scrambled Egg Whites and Avocado
toast

Coffee tea station
ASsorted juice, and Bottled water



### Traditional Breakfast comes with your choice of french toast or pancakes 14.95 per person

Assorted Breakfast Pastries & Bagels
Condiments
Fresh seasonal fruits
Scrambled eggs
Breakfast Potatoes
Breakfast Meats
Coffee tea station
ASsorted juice, and Bottled water

## Cocktail Mixer Package 35 per person

# 1 SEASONAL FRUIT PLATTER 1 CHARCUTERIE BOARD

#### 3 SALADS OF YOUR CHOICE:

KALE RAINBOW SALAD

GRILLED CORN SALAD W/ HONEY LIME

DRESSING

RESH MOZZARELLA W/ BALSAMIC GLAZ

FRESH MOZZARELLA W/ BALSAMIC GLAZE TRICOLOR POTATO SALAD

#### **5 HORS D'OEUVRES OF YOUR CHOICE:**

MINI CRAB CAKES
MINI LOBSTER ROLLS
SPINACH FETA FRITTATA
STEAK BRUSCHETTA
SMOKED SALMON ON CUCUMBER WITH
A DILL CREME FRESH
GLAZED CHICKEN SAUSAGE WITH PINEAPPLE
MINI CHICKEN & WAFFLE
MINI SOUTH WESTERN CHICKEN TACO
ROASTED STUFFED MUSHROOM

PANCAKE STACK WITH FRESH FRUIT



## 5 HAND-CARVED SANDWICHES OF YOUR CHOICE:

VEGETARIAN MUFFULETTA
HAND CARVED CAJUN TURKEY BREAST W/
PEPPER JACK CHEESE
GRILLED CHICKEN BRIE
CUBAN WITH HAND-CARVED HAM
HAND-CARVED ROAST BEEF WITH
HORSERADISH CHEESE
TURKEY CHEDDAR WITH CHIPOTLE MAYO
HAM SWISS WITH HONEY DIJON MUSTARD
GRILLED VEGETABLE WITH AVOCADO CREAM

#### **DESSERTS:**

NAKED CAKE, MINI CINNAMON ROLLS, MINI DONUTS, MINI CUPCAKES

#### **BEVERAGES:**

2 WELCOME BEVERAGES:
BLUEBERRY, STRAWBERRY MOJITO
MIMOSA

SOFT DRINKS, STILL WATER, SPARKLING WATER, ORANGE JUICE, CRANBERRY JUICE, CHAMPAGNE, 2 WHITE WINE, 2 RED WINE, 3 DIFFERENT BEERS

## **Boxed Lunches**

#### **BOXED LUNCHES**

ALL SANDWICHES SERVED ON CHEF'S SELECTION OF FRESH BREAD OR WRAP W/CHIPS, BOTTLED WATER, FRESH-BAKED COOKIE, BROWNIE, OR FRESH FRUIT 14.50 PER PERSON

#### **BOXED LUNCH CHOICES:**

TURKEY & CHEDDAR
HAM & SWISS
TUNA
GRILLED CHICKEN
GRILLED VEGETABLE



#### ARTISANAL BOXED LUNCHES

SERVED A FRUIT CUP, DESSERT BAR OR COOKIE, GOURMET CHIPS, ESSENTIA BOTTLED WATER, AND SIDE SALAD **19.50 PER PERSON** 

## ARTISANAL BOXED LUNCH CHOICES:

VEGETARIAN MUFFULETTA
HAND CARVED CAJUN TURKEY
BREAST W/ COPPER CHEESE
GRILLED JERK CHICKEN
CUBAN WITH HAND-CARVED HAM
HAND-CARVED ROAST BEEF WITH
HORSERADISH CHEESE
ROASTED BALSAMIC PORTOBELLO
W/ FRESH SLICED AVOCADO

## Lunch & Dinner Buffet

# ALL BUFFET PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES, COFFEE, AND TEA STATION CHOOSE 3 ITEMS 35PP, 4 ITEMS 45PP, 5 ITEMS 55PP

Po	ult	ry:
PO	шt	ry:

Stew chicken

Lemon Pepper Roasted Chicken

Fried Chicken

Curry Chicken

Fried Turkey

Stew Turkey

Arroz con Pollo

#### Beef/Pork:

Grilled Marinated Flank Steak

Pepper Steak

Beef Brisket

Fried pork

Pernil

Pork Loin

Fried Beef

Stew 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

#### 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

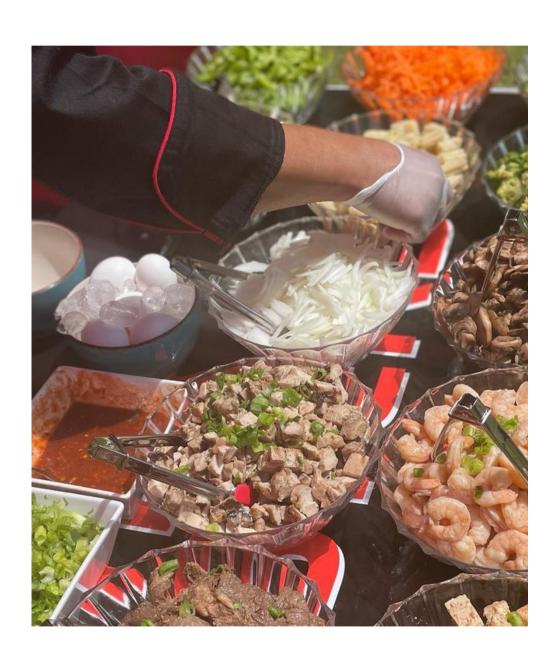
### PLATED PACKAGE CHOOSE YOUR ENTREE

ALL PLATED CHOICES INCLUDE NON-ALCHOLIC BEVERAGES, COFFEE & TEA 45PP



Plated dinner served with 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:

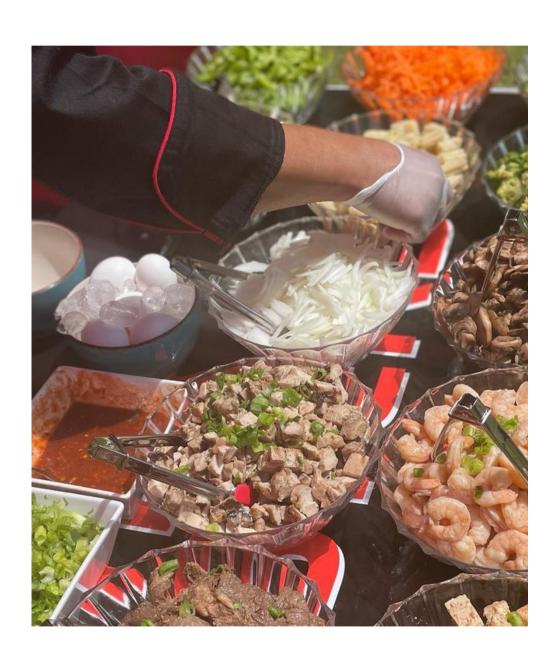
Protein: Chicken, Shrimp, Chorizo, lobster, mussels Vegetables: Onions, Peppers, Peas, Tomato

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



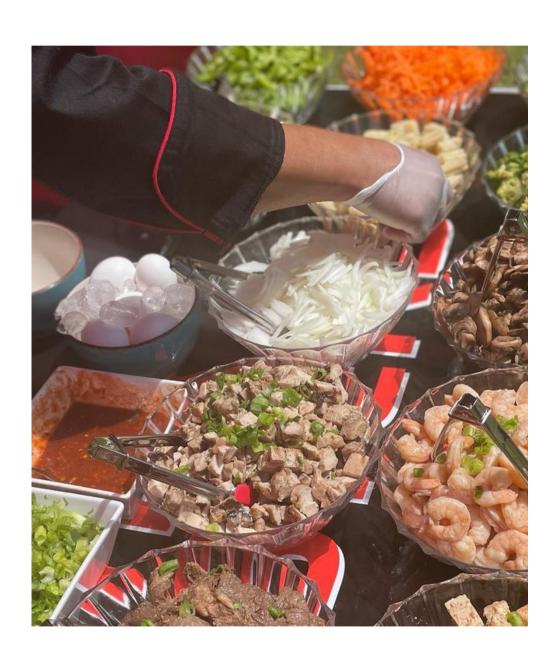
#### **Taco Station:**

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

www.ararzcatering.com

Phone Number

718-909-3255

Email Address

contact@ararzcatering.com