

# Arthur's Catering

By Colleen

## Luncheon

### Salad

(choose one)

#### Caesar Salad

Hearts of romaine, shredded Romano cheese, & croutons, tossed lightly with Arthur's classic Caesar dressing

#### Spring Mix Salad

Spring mix garnished with fresh seasonal garden vegetables & topped with raspberry vinaigrette

### Entrée

(Choice of Two)

#### Stuffed Apple Chicken

Boneless breast of chicken filled with apple cornbread stuffing

~

#### Chicken Picant'e

Tender medallions of chicken breast sautéed in lemon herb butter

~

#### Chicken Florentine

Sautéed chicken breast layered with spinach, Locatelli and aged provolone cheeses & topped with lemon herb velute'

#### Bourbon Salmon

Salmon filet marinated in fresh ginger teriyaki sauce with a hint of bourbon seared on an open fire, and topped with a Dijon cream sauce

~

#### Broiled Tilapia

Tilapia filet dusted with Asian seasoning

~

#### Sliced Tenderloin of Beef

Tenderloin cooked to perfection and served au jus.

### Accompaniments

Chef will select what's fresh and in-season the day of your event to enhance your entrée choice; or select from the suggestions below.

Vegetable medley • Glazed carrots • String beans almandine  
Garlic mashed potatoes • Rice pilaf • Red bliss potatoes

### Dessert

Coffee, Tea, and Iced tea