




Arthur's



PLATINUM PLATE (\$60 PER PERSON)

3 PASSING HORS D'OEUVRES (COCKTAIL HOUR)


BEEF TENDERLOIN CROSTINI
MINI CRAB CAKES/REMOULADE
CAPRICE BRUSCHETTA CROSTINI/BASIL PESTO

ARTHUR'S SALAD - OR - LOBSTER BISQUE

8 OZ FILET MIGNON
16 OZ. RIB EYE STEAK
CHICKEN BREAST PICATTA
CHILEAN SEA BASS
CRABMEAT STUFFED NORWEGIAN SALMON

POTATO DAUPHINOISE & GRILLED ASPARAGUS/HOLLANDAISE

BELGIAN CHOCOLATE MOUSSE
GRAND MARNIER CRÈME BRÛLÉE
BERRIES ROMANOFF /FRESH MINT



GOLD PLATE (\$50 PER PERSON)

2 PASSING HORS D'OEUVRES (COCKTAIL HOUR)


BEEF TENDERLOIN CROSTINI
SMOKED SALMON CROSTINI WITH FRESH DILL

MIXED GREENS/CANDIED PECANS/ DRIED CRANBERRIES/CHAMPAGNE VINAIGRETTE

GRILLED NORWEGIAN SALMON
8 OZ. FILET MIGNON
CHICKEN BREAST PICCATA

GARLIC MASHED POTATOES & GREEN BEAN ALMANDINE

BERRIES ROMANOFF W/FRESH MINT LEAF
BLACK AND WHITE GODIVA CHEESECAKE
GRAND MARNIER CRÈME BRÛLÉE



SILVER PLATE (\$40 PER PERSON)

CLASSIC CAESAR SALAD

GRILLED NORWEGIAN SALMON
CHICKEN BREAST PICCATA
8 OZ. FILET MIGNON

SOUR CREAM WHIPPED POTATOES & GRILLED SEASONAL VEGETABLES

NY CHEESECAKE
GRAND MARNIER CRÈME BRÛLÉE