



Group Menus



Platinum Plate (\$75 pp)

Hors D'oeuvres

Arthur's Jumbo Shrimp Cocktail

Strater Choice

Arthur's Salad Mixed Greens with Balsamic Vinaigrette

or

Champagne Brie Soup

Entrée Choice

Vegetarian Plate

8 oz Filet Mignon

16 oz. Rib Eye Steak

Chicken Breast Piccata

Chilean Sea Bass

Crabmeat Stuffed Norwegian Salmon

All entrée served with

Garlic Parmesan Whipped Potatoes & Grilled Asparagus

Dessert Choice

Belgian Chocolate Mousse

Grand Marnier Crème Brûlé



Gold Plate (\$65 pp)

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Hors D'oeuvres

Arthur's Jumbo Lump Crab Cake

Strater

Mixed Greens/Asiago/Balsamic Vinaigrette

Entrée Choice

Vegetarian Plate

Grilled Norwegian Salmon

8 oz. Filet Mignon

Chicken Breast Piccata

All entrée served with
Garlic Parmesan Whipped Potatoes & Grilled Asparagus

Dessert Choice

Belgian Chocolate Mousse

Grand Marnier Crème Brûlé



Silver Plate (\$55 pp)

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Starter

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Classic Caesar Salad

Entree Choice

Vegetarian Plate

Grilled Norwegian Salmon

Chicken Breast Piccata
Filet Mignon

All served
Garlic Mashed Potatoes & Grilled Asparagus

Dessert Choice

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Belgian Chocolate Mousse
Grand Marnier Crème Brûlée



BEVERAGE OPTIONS

Beverages are an important part of any celebration or meeting. There are several options available to choose from depending on the type of your event. Since beverages are not included in the Group Menus, here are all your beverage options.

- **Open Bar.** This option gives your guests a choice of anything behind the bar. Open Bar includes all Call liquors or Super Call liquors, Domestic and Imported beer and all wines. Martinis and frozen drinks are also included in Open Bar, as well as shots. This bar choice can also be adjusted to not include premium wines or liquors but needs to be specified in advance. Ask your Event Coordinator for more detail.

Well Liquor (House Brand) Bar. This option lets your guests order mixed drinks with Arthurs Well brands only. No call or premium liquors will be served with this option. Drink prices range from \$8 - \$12. House beer and wine are included in this package as well.

Beer & Wine Bar. This gives your guests a choice of domestic and imported beer. However, you can adjust this to only offer domestic brands if you are watching your budget. This keeps a cap on your alcohol cost.

- **Pre-Selected Wines.** Some guests prefer to pre-select wines to ensure that a specific wine and vineyard is available and served to their guests. At least 1-week advance notice is required to pre-select wines. Arthurs wine list is available on page 9 of this packet.

- **Time Limit Bar.** Another way to keep a handle on your budget is to have a specific time limit on your bar. Some prefer to have the bar open for dinner service then close after dessert. For example, Bar service from 7pm – 9pm, then bar closes and goes to Cash Bar, where guests pay their own alcohol.

Ticket Bar. A ticket bar is nice to provide your guests with 1-3 drinks, then after their tickets are used, then guests will purchase their own drinks with a cash bar option. Tickets are \$15.00 each and cover house brand mixed drinks (well liquor & mixer), domestic beers, and house wines. Arthurs provides the actual tickets for you upon your arrival, then you can distribute to your guests. Or if mailing your invitations, you can include with your mailed invitation. All tickets purchased will be on the final bill, even if unused.

Cash Bar. A cash bar is a bar where everyone buys their own alcohol. It is customary for the host/hostess to provide some type of alcohol for your guests, however if your budget does not permit, a cash bar is available for each to purchase their own.

Non-Alcoholic Beverages. Non-alcoholic beverages such as Iced Tea, Coffee & Soda are \$3.50 each. Juice is an additional cost. Non-alcoholic beverages are NOT included in Arthurs group menus.



Beef Wellington....\$5.00
Beef tenderloin crostini....\$4.00
Chicken Skewer with Thai Chili Sauce....\$3.00
Jumbo Shrimp Cocktail ...\$6.00
Mini Lump Crab Cake ...\$8.00
Spinach Stuffed Mushroom Caps...\$4.00
Risotto Meatball with Mariner Sauce...\$3.00
Lobster Devil Eggs...\$4.00
Bacon Wrapped Scallops...\$6.00