



3 Passing Hors D'oeuvres (Cocktail Hour)

Beef Tenderloin Crostini  
Mini Crab Cakes/Remoulade  
Caprice Bruschetta Crostini/Basil Pesto

**Starter Choice**

Arthur's Salad - or - Lobster Bisque

**Entrée Choice**

8 oz Filet Mignon  
16 oz. Rib Eye Steak  
Chicken Breast Picatta  
Chilean Sea Bass  
Crabmeat Stuffed Norwegian Salmon

Potato Dauphinoise & Grilled Asparagus/Hollandaise

**Dessert Choice**

Belgian Chocolate Mousse  
Grand Marnier Crème Brûlée  
Berries Romanoff/Fresh Mint



2 Passing Hors D'oeuvres (Cocktail Hour)

Beef Tenderloin Crostini

Smoked Salmon Crostini with fresh dill

Mixed Greens/Candied Pecans/Dried Cranberries/Champagne Vinaigrette

Entrée Choice

Grilled Norwegian Salmon

8 oz. Filet Mignon

Chicken Breast Piccata

Garlic Mashed Potatoes & Green Bean Almandine

Dessert Choice

Berries Romanoff w/Fresh Mint

Black and White Godiva Cheesecake

Grand Marnier Crème Brûlée



## Silver Plate (\$40)

Classic Caesar Salad

### Entrée Choice

Grilled Norwegian Salmon

Chicken Breast Piccata

8 oz. Filet Mignon

Sour Cream Whipped Potatoes & Grilled Seasonal Vegetables

### Dessert Choice

NY Cheesecake

Grand Marnier Crème Brûlée

Above Menus Include Hot Bread/Whipped Butter  
Please ask your Event Coordinator for Special Diet Menus.  
Choose one of Arthurs' Extensive Wines to Compliment your  
Special Occasion..

Taxes, and Gratuity not included.

Iced Tea/Coffee additional cost.