



Private Home Catering, Events, Prepared Meals

Summer 2021 Menu



Private Home Catering, Events, Prepared Meals

Appetizers

Vegetable Options

Mini Cheese Quesadillas

Queso Asadero, Pico De Gallo, Lime Crema

Caprese Skewers with Basil Dust

Fresh Baby Mozzarella, Grape Tomato, and Basil Dust on a Bamboo Skewer

Mozzarella Sticks

Served with Marinara

Spanakopita

Filo Pastry filled with Spinach and Feta Cheese and Topped with Mint Yogurt

Vegetable Spring Rolls

Served With Sweet Chili Dipping Sauce

Jalapeno Poppers

Served with Buttermilk Ranch

Individual Vegetable Crudites

Seasonal Vegetables Served with Buttermilk Ranch, and Roasted Garlic Hummus

Breaded Cheese Ravioli

Served with Marinara

Summer Fruit Skewers

Mojito Marinated Watermelon, Orange Infused Pineapple

Elote Style Corn Fritters

Served with Chipotle Lime Crema

Poultry

Chicken and Vegetable Potstickers

Served with Dumpling Sauce

Mini Assorted Quiche

Topped With Lemon Parsley Cream

Chicken Taquitos

Served With Lime Crema

Chicken and Waffle Bites

Cornichon Relish, Spiced Maple Syrup



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Appetizers (Cont.)

Beef & Lamb

Cocktail Franks in a Blanket

Served With Whole Grain Mustard

Bulgogi Beef Dumplings

Served with Dumpling Sauce

Tender Beef Satay

Served with Peanut Dipping Sauce

Basil Infused Turkey Meatballs

with Baby Penne in Pesto

Miniature Beef Meatballs

Served with Tomato Basil Jam

Frenched Lamb Lollipops

Served with Rosemary Aioli

Seafood

Ahi Tuna Tacos

Ahi Tuna Loin, Pickled Shallot, Tomato Cilantro Salsa, and Lime Avocado
Crema

Mini Crab Cakes

Maryland Style Crab Cakes topped with Lemon Remoulade

Tuna Tartare

Ahi Tuna Loin, Ginger, Soy, & Lime. Served on Wonton Chip with Wakame Salad

Panko Shrimp

Butterfly Shrimp Breaded with Seasoned Panko and served with Horseradish
Lemon Cocktail Sauce

Shrimp Cocktail Shooters

Poached Shrimp in Shot Glasses with Bloody Mary Sauce and Lemon Zest

Kennet Mushroom With Crab Galette

Scallion Aioli

Wasabi Breaded Lobster

Ponzu Aioli

Bacon Wrapped Scallops

Bay Scallops wrapped in Applewood Smoked Bacon on a Bamboo Skewer



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Food Stations
FOOD STATIONS

Spinach Artichoke Dip

Served with Warm Corn Tortilla

Tomato Bruschetta

Ripe Tomatoes, Balsamic, and Basil with Grilled Crostini

Seasonal Vegetable Crudit 

Assorted Fresh Vegetables with Homemade Buttermilk Ranch Dip and Roasted Garlic Hummus

Domestic Cheese and Fruit Board

Assorted Domestic Cheeses including Cheddar and Swiss, Fresh Grapes, Oranges, and Berries. Served with Homemade Fruit Dip

South Philly Pretzel Platter

Warm Pretzel Nuggets served with Spicy Mustard, Pimento Cheese Dip, and Cinnamon Sugar Dip

Buffalo Chicken Dip

Pulled Chicken, Buffalo Cheddar Sauce and Scallions. Served with Corn Tortillas

Hummus Trio Platter

Classic, Roasted Red Pepper, and Black Bean Hummus Served with Pita Chips, Cucumber, and Carrots

Chips & Dips Platter

French Onion Dip, Black Bean Hummus, and Herb Bruschetta Served with Kettle Chips, Pita Chips, and Fresh Vegetables

Flatbread Station

Margherita, Soppresata, and Grilled Vegetable Flatbreads



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Food Stations (cont.)

Rob's Antipasti

Sliced Deli Style Meats and Domestic Cheeses with Assorted Marinated Vegetables and Olives. Served with Fresh Bread and Crackers

Wings Station

Marinated Chicken Wings with Assorted Sauces

Charuterie Board

Assorted Cured Meats Accompanied with Grain Mustard, Dried Fruits, Breads and Jams

International Cheese Board

Assorted French, Italian, and English Cheeses Served with Grapes, Breads and Jams

Sliders Station

Beef Sliders, Chicken Parmesan Sliders, Basil Infused Turkey Sliders. All on Brioche Bun

Dumplings Platter

Bulgogi Dumplings, Chicken Potstickers, and Veggie Spring Rolls served with Ponzu Soy Sauce, Sweet Chili Sauce & Spicy Mustard

Crab Dip

Served With Bay Style Crostini

Smoked Salmon on Broadway

Smoked Atlantic Salmon, Capers, Pickled Red Onion, Chive Cream Cheese and Bagel Chips

Shrimp Cocktail

Gulf Shrimp Served with Lemon Infused Cocktail Sauce



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Salads & Soups

Grilled Caesar Salad

Fire Roasted Gem Lettuce, Lemon Parmesan Dressing,
Pecorino Crisp

Dino Kale Salad

Shaved Kale, Orange Supremes, Pistachio Dressing, Shaved
Manchego

Chardonnay Poached Pear

Bleu Cheese, Candied Pecan, Ver Jus Vinaigrette

Artisan Greens Salad

Artisan Lettuce Blend, Strawberry, Goat Cheese, Lemon Honey
Emulsion

Spinach Salad

Shaved Apple, Carrot Chips, Almond, Rice Wine Reduction

Sweet Pea Bisque

Crème Fraiche, Chili Oil, Lemon Zest (Cold Soup)

Ginger Infused Carrot Coup

Basil Oil, Clotted Cream, Chive



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Entrees
E N F L G G ?

Al la Carte & Buffet Options Available

Poultry

Airline Chicken Breast

Lemon Pepper Potatoes, Herb Roasted Carrots, Pinot Pan Sauce

Espresso Roasted Duck Breast

Sweet Potato Puree, Harcot Vert, Pomegranate Jus

Herb Roasted Chicken

Mashed Potatoes, Lemon Scented French Beans, Pinot Grigio Sauce

Beef & Lamb

Fillet Mignon

Herb Roasted Red Potatoes, Frenched Carrots, Cabernet Reduction,
Chive Oil

Frenched Lamb Chops

Ginger Carrot Puree, Lemon Mint Cream, Steak Frites

Beef Fillet Au Poivre

Chèvre Mashed Potatoes, Broccolini, Beef Demi

Seafood

Sea Bass

Applewood Smoked Wild Rice, Pea Puree, Tomato Confit, Chili Oil

Pan Roasted Salmon

Saffron Risotto, Harcot Vert, Basil Crema, Aged Balsamic

Crab Cakes

Smashed Baby Potatoes, Broccolini, Dijon Remoulade, Chive Oil

Pan Seared Sea Scallops

Coconut Forbidden Rice, Romesco, Fried Basil



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From The Chef
FROM THE CHEF

We at Catering By Armand strive to make sure you have the best event possible! One of our signature ways of achieving that is by being as customizable as possible. Customized menu items are possible with advanced notice. Please reach out to us and let us make you smile!

Armand Robinson

Owner

Catering By Armand



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Terms & Conditions

TERMS & CONDITIONS

Our goal is to enhance the experience of each of your guests with fresh, innovative cuisine and superior service. To ensure a successful event, the following agreement outlines our catering terms and guidelines. All catering orders and final guest counts require minimum of 2 full business days' notice. Orders for 50 guests or greater require 5 business days' notice. Menu changes requested less than 48 hours prior to the event may (or may not) be accepted at the discretion of Catering By Armand L.L.C. Cancellations of your order within 48 hours of your scheduled delivery may result in a 50% charge of the estimated total cost. Your final guest count will be due no later than 2 full business days prior to your event. Full payment shall be due prior to the event, or at the delivery of your event, whichever is confirmed between you and your salesperson.

The Delivery/Cleanup fee is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee. Gratuity is NOT included. If you wish to add a gratuity for your service staff, please coordinate with the salesperson or person in charge of the event. You can predetermine an amount when putting a credit card on file or at the end of the event by communicating to your Catering By Armand L.L.C. Representative. All orders and catered events are served on and with disposable service ware and with disposable plate ware and utensils unless otherwise agreed for plate ware. Linens are available for your event at an additional cost. Prices may vary for colors and sizes. Catering attendants or wait staff can be scheduled for any event if requested. The shift includes set-up, service, and breakdown. There will be \$100 charge for each server. We recommend there be 1 server for every 50 people if requested. There is a minimum of 5 business days' notice for catering staff to be scheduled. A minimum of 10 guests per catering event is required. Tables are available for rental of \$10 per table, \$15 with linen. All caterings are subject to a 5% delivery & cleanup fee, if applicable. We look forward to serving your event.

For Questions and Pricing Info, Please Contact Us at:

info@cateringbyarmand.com

(856) 396-7192