

Arrington Gourmet

Catering Menu



"...the possibilities are endless!"

Hors d'oeuvres

\$3 per person

Olive Tapenade
Pimento Cheese
Fruit & Cheese Display
Vegetable Crudit 
Gougeres
Old South Cheese Straws and Candied Pecans
Antipasti Platter with Artisan Breads
Asparagus en Croute
Savory Beef and Pork Empanadas with Mango-Chili Cream
Mediterranean Orzo Salad
Artichoke dip with Pita Chips
Southwestern dip with Tortilla Chips
Fresh Hummus with Pita
"Soup-Sips"

\$5 per person

Appetizer Quiche
Chicken Salad Puff
Strawberry and Walnut Salad
Prosciutto i Melone
Caprese Salad
Bistro Tray of Sandwich Meats and Cheeses

\$7 per person

Smoked Salmon with Capers
Virginia Ham with Sweet Roll and Wild Mustard
Pork Tenderloin with Wild Berry Compote
Marinated Chilled Shrimp
Maryland Crab Cakes with Pineapple Aioli
Beef Tenderloin with Yeast Roll and Horseradish Sauce

\$3 per person

Chocolate Torte
Cheesecake
Sour Cream Cinnamon Chocolate Cake with Ganache
Strawberry Shortcake with Chantilly Cream
Chess Pie
Pecan Pie
Sweet Potato Pie

\$5 per person

Cheesecake with Fresh Strawberries
Chocolate Mousse with Cr me Anglaise

Meals

Casual Country Dinner	\$17
Bacon and Cheese Grits	
Buttermilk Cornbread	
Pulled Pork or Beef Brisket or Fried Chicken	
Cole Slaw	
Mashed Potatoes	
Succotash or Collard Greens	
Strawberry Shortcake	
Tuscan Feast	\$19
Caesar salad	
Prosciutto Wrapped Asparagus	
Linguini Alfredo	
Artichoke Stuffed Chicken or Chicken Parmesan	
Roasted Root Vegetables and Potatoes	
Fresh Hearth-Baked Bread	
Tiramisu	
French Steakhouse Dinner	\$25
Choice of hors d'oeuvres	
Salade des Herbes	
Steak au Poivre	
Haricots Verts	
Baked Sweet Potatoes	
Chocolate Torte	
English Tea	\$12
Cranberry Scone	
Cucumber Sandwich	
Pimento Cheese	
Chicken Salad	
Fresh Fruit	
Candied Pecans	
Petits Fours	

Other meal options and ideas

Wine Dinners

\$ Market

Chef Cochrane will prepare multiple courses of artfully plated gourmet tasting portions, each paired with wine. Together we will craft a menu designed to highlight your wine collection, a wine-producing region or a melange of favorite varietals.

"Build your own..." buffets: \$13

Loaded Baked Potato

Bacon, Cheese, Chives, Sour Cream, Butter, Broccoli

Latin Sizzle

Fajita Chicken, Ground Beef, Cheese, Guacamole, Black Beans, Salsa, Sour Cream, Cheese, lettuce,

tortillas, chips

Pasta

Linguini, Cavatappi, Rigatoni pastas; Alfredo, Marinara and Bolognese sauces, Artichoke Hearts,

Stewed Tomatoes,

Sautéed Mushrooms, Baked

Chicken, Parmesan Cheese,

Italian Bread

Gourmet Grilled Cheese (grilled to order)

Cheddar, Gruyere, Mozzarella, Chèvre and Bleu cheeses; bacon, mushrooms, pickles, ham, avocado,

pizza, Caprese,

mac-n-cheese, Buffalo chicken,

Jalapeño, strawberries,

peaches, herbs...

Notes

All prices include tax.

Server fee varies on style of service: buffet, plated, etc.

Beverage and Bar Service available upon request

Appetizer Portions:

2.5 pieces per person

2 ounces of dip

4 ounces of protein

4 ounces salad, fruit, cheese, vegetables and antipasti

Select desserts plated as individual servings

Meals:

Can be plated or buffet

3 ounces each side dish
6 ounces of protein
Dessert plated as individual servings
Includes Tea, Water and Coffee