

# ARTHUR'S

## WEDDINGS

YOUR AMAZING DAY



# WHY COUPLES RAVE ABOUT ARTHUR'S WEDDINGS

An ARTHUR'S WEDDING reflects your love and personality as a couple, bringing together family and friends to celebrate the joy of a new life together. Your amazing day is a once-in-a-lifetime event — which is why we put our heart and soul into every detail. We don't stop until you are thrilled with the menu and your guests are raving. We've perfected each step of the planning process to ensure that your wedding will be remembered by everyone as a joyous celebration of your one-of-a-kind love.

## IT'S NOT A SECRET

Couples who choose an ARTHUR'S WEDDING love us because we design a unique and creative wedding day that they will never forget. But don't take our word for it. Go to [Wedding Wire](#) or [The Knot](#) to read what they have to say.

## ARTHUR'S WEDDINGS START AT **\$89 PER GUEST**

Whether you are on a budget or the sky is the limit, we know how to make it happen. We are obsessed with weddings — the experts on fresh flavors and fabulous new wedding trends — and we can't wait to work with you!



CONTACT AN ARTHUR'S EVENT DESIGNER



# OUR PROCESS IS SIMPLE

1

We start with a Creative Wedding Consultation to discuss your unique vision for your wedding day and offer sumptuous food, drink and design ideas.

2

We craft a custom, mouthwatering menu specifically reflecting your personal taste and style.

3

We invite you to a free tasting —  
literally a party for the senses!

4

We finalize your ARTHUR'S WEDDING, reviewing each important detail together, to ensure the day is exactly as you dreamed it would be!

## LET'S GET TOGETHER

CONTACT AN ARTHUR'S EVENT DESIGNER



### LAKESIDE AT SUNSET

Christine and Mike exchanged vows on the shores of Lake Osceola in Winter Park. The lakeside gardens and patio of the historic Capen House was a gorgeous venue for both ceremony and reception. Communal tables lit by the warm glow of market lights, and styled with gold accents and red roses added romance to the evening. Arthur's presented a festive family style dinner including the popular Checkerboard Salad.





## ENCHANTED WOODLANDS WEDDING

Veronica and Tom began their fairy tale evening with an outdoor ceremony under giant oak trees draped in crystal chandeliers and roses. The opulent reception was held in a crystal tent adding moonlight and stars to the magical celebration.



## MENU

For Tom and Veronica's  
Enchanted Woodlands Wedding

### PASSED HORS D'OEUVRES

#### Thai Chicken Meatballs

Sweet Chili Sauce

#### Lollipop Lamb Chops

Fig Balsamic Demi-Glace

### APPETIZER STATION

#### The Seafood Bar

Fresh Shucked Oysters

Snow Crab Claws

Jumbo Cocktail Shrimp

Assorted Sauces | Saltine Crackers

### SALAD

#### The Modern Wedge

Butter Lettuce | Diced Tomato Bacon

Spiced Pumpkin Seeds | Frizzled Leeks

Bleu Cheese | Roasted Tomato Vinaigrette

### APPETIZER COURSE

#### Baked Lobster Mac & Cheese

Sharp Cheddar | Gruyere

Fontina | Panko

### MAIN COURSE

#### The Steakhouse Filet

Center Cut Filet Mignon

Roasted Wild Mushrooms

Pea Shoot and Beech Mushroom Salad

Potato Fritter | Merlot Mustard Demi

### DESSERT

#### Flaming Doughnuts

Vanilla Ice Cream

Glazed Doughnuts Holes | Kahlua

Brown Sugar | 151 Rum

### LATE NIGHT SNACK

#### Chicken and Waffles

Southern Fried Chicken

Buttermilk Waffle | Maple Syrup

Creamy Gravy | Hot Sauce



# OUR REPUTATION

**People are still talking** about not just how amazing the food was, especially the flaming donuts, but also how impeccable the service was! From our first e-mail with our Event Designer, to the taste testing until even after the big day Arthur's made sure everything was PERFECT! — **Kayla S.**



**Our Event Designer,** and her team made sure every detail that was discussed was perfect – from the station set-up, table set-up and the staff. To this day, my guests from the wedding said that the food at our wedding was by far the best they have ever had. — **Morgan K.**



**I wish I could give more than 5 stars to Arthur's Catering!** They surpassed our expectation in every area. The day of the wedding, I had no stress because I knew that Arthur's staff had everything taken care of. They took such great care of our guests.

They thought of everything. — **Letha W.**



**People say they are the best for a reason.** Their reputation and high reviews aren't for nothing! The food — out of this world, presentation — amazing, staff— kind, hardworking people!

I have friends that are asking if they have a restaurant because they would love to visit

to have more of the delicious food! — **Alexandrea P.**



**Arthur's has a reputation** that seems almost impossible for them to live up to but after having them cater our wedding it is obvious the reputation is very well earned and deserved! The food and professionalism is all around outstanding and the amount of compliments we received on the food was INSANE. They 110% delivered! I would hire them again in a heartbeat! — **Lauren B.**







## CLASSIC GLAMOUR

Anthony and Adeel's black tie affair featured classic glamour in black, gold and ivory. Guests enjoyed a formal Arthur's plated dinner with four entree options: Center Cut Filet Mignon paired with Jumbo Tuscan Shrimp, Chicken Manchego, Miso Glazed Salmon or Pumpkin Cashew Curry — each presented on a gold charger with full wine service. Casa Feliz was the perfect venue adorned in white lights, tulle and crystal chandeliers — growing more beautiful by candlelight as the celebration stretched into the evening.





## HISTORIC FLORIDA OPULENCE

The Howey Mansion — painstakingly renovated in 2017 — reflects the glamour of the 1920's lifestyle of citrus mogul William J. Howey. The 20 room mansion features wrought iron gates, a lengthy horseshoe-shaped drive and a breathtaking curving stone stairway. Arthur's enhanced the old Florida elegance with local flavors, from a luscious Seafood Bar to a plated Citrus Seared Corvina. Individual handcrafted cakes were a sweet surprise at this romantic, *only-in-Florida* wedding of a lifetime.



# THE DELICIOUS DETAILS

Bursting with flavor and beautifully presented, Arthur's offers hundreds of delectable options to choose from. We can assist you in planning a sparkling cocktail hour before an elegant sit down affair. Or maybe an exciting combination of Arthur's legendary food stations. Whatever you're imagining, let your taste buds take the lead — we are about to plan the party of a lifetime — tailoring the perfect event just for you. And yes, we can suggest fabulous ideas for table settings, linens and glassware to make your vision complete.

## HORS D'OEUVRES

### **Seared Ahi Tuna Canapé**

Fried Wonton | Wasabi Soy

### **Smoked Salmon Savory Cone**

Crème Fraîche | Dill

### **Shrimp Puff**

Gruyere | Fontina  
Lemon Zest | Dill

### **Miniature Bacon Cheeseburgers**

Ketchup

### **Soup and Sandwich Shots**

Mini Grilled Fontina Sandwich  
Tomato Bisque

### **Key West Conch Fritters**

Remoulade

### **Mini Cuban**

Mojo Pork | Ham | Swiss Cheese  
Mustard | Pickle

### **Goat Cheese & Caramelized Onion Flatbread**

Rosemary | Chili Pepper Flakes

### **Thai Chicken Meatballs** GF

Garlic | Ginger | Sweet Chili

### **BBQ Beef on Tamale Pancake**

Barbecued Beef | Avocado Salsa  
Sour Cream

### **Beef Empanada**

Sweet Chili Sauce

### **Wild Mushroom Tartlets**

Fontina | Parmesan  
Goat Cheese

### **Savory French Macaron** GF

Almond Macaron | Goat Cheese  
Soppressata

### **Artichoke Fritters**

Sun-Dried Tomato | Parmesan

### **Pesto Chicken Flatbread**

White Sauce | Sautéed Spinach  
Tomatoes

### **Butternut Squash Tartlets**

Caramelized Onions | Herbs

### **Grilled Tuscan Shrimp** GF

Garlic Aioli

### **Smoked Paprika Beef Tenderloin**

Piquillo Pepper Jam  
Lemon Aioli  
Arugula | Naan Bread

### **Strawberry Macarons** GF

Black Pepper Boursin Cheese

### **Coconut Shrimp**

Rum | Pineapple | Lime Juice  
Sweet Chili Sauce

### **Buffalo Chicken Meatballs** GF

Bleu Cheese and Celery Fondue

### **Caribbean Bacon Wrapped Scallops**

Mango Beurre Blanc

### **Wild Mushroom Flatbread**

Ricotta | Fontina | Leeks

### **Ginger Chili Tuna on a Fork**

### **Watermelon Tomato Basil**

**Skewers** Vegan | GF  
Balsamic Syrup

# CHEF INSPIRED STATIONS

## COCKTAIL HOUR STATIONS

### Cocktail Buffet

Farmer's Market Crudité  
& Craft Hummus GF  
Gourmet Cheeses | Crackers  
Spinach Artichoke Dip GF  
Tortilla Chips

### Spanish Antipasto GF

Serrano Ham | Spanish Chorizo  
Manchego Cheese | Spanish Bleu Cheese  
Mushrooms | Asparagus | Roasted Peppers  
Crackers

### The Seafood Bar GF

Jumbo Cocktail Shrimp | Housemade Cocktail Sauce  
Peruvian Ceviche | Lime | Cilantro | Peppers  
House Wood Smoked Salmon | Green Goddess

### The Hokee Poke Station

Create Your Own Poke Bowl  
Jasmine Rice or Shredded Lettuce  
Ahi Tuna or Teriyaki Chicken  
Toppings: Cucumbers | Green Onions  
Pickled Ginger | Wakame | Jalapeño  
Kimchee | Macadamia Nuts  
Sesame Seeds | Wonton Strips  
Sauces: Teriyaki Pineapple | Creamy Miso  
Spicy Gochujang

### Seasonal Avocado Bar Vegan GF

Lump Crab | Bacon | Chickpeas  
Feta | Parmesan | Grilled Corn  
Grape Tomatoes | Balsamic Syrup  
EVOO | Southwest Ranch  
Lemon Vinaigrette | Tortilla Crisps

### Bison & Buffalo Bar

Bison Sliders  
Poppyseed Bun | Bourbon Glazed Onions  
Roasted Tomato Ketchup  
Homemade Kettle Chips

### Buffalo Chicken Meatballs

Bleu Cheese Celery Fondue

## DINNER STATIONS

### Short and Sassy

Boneless Braised Beef Short Ribs  
Roasted Poblano Cheddar Polenta  
Ancho Coffee Demi

### Savannah Shrimp and Grits GF

Shrimp | Bacon | Mushrooms | Corn  
Onions | Cheese Grits | Green Onions  
Pickled Jalapeño Corn Muffins | Hot Sauce

### Mexican Street Corn with Chopped Brisket GF

Crema | Cotija Cheese | Chopped BBQ Brisket  
Lime Squeeze | Chili Powder Sprinkle  
Garnished with Crispy Pork Rind

### Creamy Mascarpone Polenta Bar GF

Select Two of the following toppings:  
Roasted Wild Mushrooms  
Sautéed Kale | Bacon | Goat Cheese  
Short Rib Bolognese

## SHORT PLATE STATIONS

### Grains and Grill

Lollipop Lamb Chops | Wild Mushroom Farro  
Asparagus | Spring Peas | Micro Mint  
Romesco Carrot Purée | Fig Balsamic Demi

### Herb Seared Fresh Catch

Seared Seasonal White Fish | Florida Citrus Beurre Blanc  
Charred Corn and Edamame Succotash | Wilted Spinach

### Mahi BLT

Candied Bacon | Arugula  
Red and Yellow Tomatoes  
Roasted Garlic Lemon Aioli | Brioche

### Sea Scallop & Pumpkin Ravioli

Citrus Seared Diver Sea Scallop  
Pumpkin Ravioli | Brussel Sprout Leaves  
Brown Butter Sage Cream Sauce

### Smoked Brisket Chop Chop

Sweet Potato Hash | BBQ Sauce  
Sour Cream | Scallions

### Arthur's Classic Caesar Salad

Croutons | Parmesan | Black Pepper

## SALADS

### **Caribbean Salad** GF

Baby Greens | Strawberries | Mangoes  
Goat Cheese | Caramelized Pecans  
Passion Fruit Vinaigrette

### **Checkerboard Salad** GF

Yellow & Red Tomatoes | Cucumber  
Watermelon | Feta | Cracked Coriander  
EVOO | Balsamic Syrup

### **Citrus Caprese** GF

Blood Orange | Navel Orange  
Tangerine | Ruby Red Grapefruit  
Fresh Mozzarella | EVOO  
Honey | Sea Salt | Cracked Pepper  
Micro Basil

### **Grilled Zucchini Salad** GF

Arugula | Bibb Lettuce | Radish  
Sliced Almonds  
Shaved Parmesan  
Lemon Vinaigrette

### **Harvest Salad**

Mesclun | Poached Pears  
Bleu Cheese | Sugared Walnuts  
Sugarcane Vinaigrette

### **Roasted Pear Salad**

Mesclun | Gorgonzola | Sugared Nuts  
Balsamic Vinaigrette

### **Modern Wedge** GF

Butter Lettuce | Diced Tomato | Bacon Spiced Pumpkin Seeds  
Frizzled Leeks | Red Onion | Bleu Cheese  
Roasted Tomato Vinaigrette

### **Strawberry Salad** GF

Baby Spinach | Spring Mix  
Sliced Strawberries | Sunflower Seeds  
Jicama | Feta Cheese | Vinaigrette

## ENTREES

### **Caribbean Chicken**

Pineapple Cilantro Rice  
Roasted Broccoli  
Pineapple Papaya Sauce

### **Chicken Chardonnay**

Provolone Cheese | Spinach  
Prosciutto | Wild Mushrooms  
Caramelized Onions  
Parmesan Risotto Cake  
Haricot Vert  
Chardonnay Cream Sauce

### **Champagne Chicken**

Wild Mushroom and Roasted Carrot  
Farro | Swiss Chard  
Champagne Cream Sauce

### **Chicken Manchego**

Prosciutto | Manchego Cheese  
Fresh Herbs | Roasted Broccoli  
Yukon Gold Mashed Potatoes  
Sun-Dried Tomato Sauce

### **Center Cut Filet with Jumbo Tuscan Shrimp**

Yukon Gold Mashed Potato  
Roasted Broccolini  
Cabernet Demi-Glace

### **Center Cut Filet Mignon**

Roasted Asparagus  
Sweet Potato & Yukon Gold Gratin  
Herb Compound Butter

### **Coriander Crusted Lamb Chop with Citrus Seared Scallops**

Lemon Parmesan Polenta Cake  
Haricot Verts | Blistered Tomatoes  
Smoked Paprika Butter

### **Braised Boneless Beef Short Ribs**

Roasted Poblano Cheddar Polenta  
Roasted Broccoli & Carrots  
Fig Balsamic Demi

### **Herb Seared Fresh Catch**

Charred Corn & Lima Bean Succotash  
Wilted Baby Kale  
Citrus Beurre Blanc



# ENTREES (continued)

## **Braised Short Ribs**

and Pan Roasted Snapper  
Coffee Roasted Carrots | Grilled Zucchini  
Sweet Plantains | Romesco Sauce

## **Citrus Wild Salmon**

Lemon Zested Chive Mashed Potatoes  
Roasted Broccoli  
Green Goddess Horseradish

## **Citrus Seared Corvina**

Asparagus | Crab | Chervil Salad  
Roasted Tomato Broth

## **Pumpkin Cashew Curry**

Coconut Milk | Red Onion | Ginger | Cumin  
Basmati Rice

## **Red Thai Curry**

Cauliflower | Carrots | Zucchini | Mushrooms | Peppers  
Basmati Rice

## **Wild Mushroom Ravioli**

Spinach | Toasted Walnuts | Gorgonzola Cream Sauce  
Frizzled Leeks

# DESSERTS

## PLATED

## **Buttermilk Panna Cotta**

Blueberries | Pistachios  
Brown Butter | Nectarines

## **Caramel Hazelnut Chocolate Tart**

Salted Caramel Sauce  
Roasted Strawberries

## **Chocolate Crèmeux**

Crushed Graham | Earl Grey Whipped Cream | Pepitas  
Honey Praline Cream

## **Coconut Crème Brûlée**

Whipped Cream | Toasted Coconut

## **Orange Ricotta Cheesecake**

Dried Cherry Compote  
Orange Segments

## **Sticky Toffee Pudding**

Cinnamon Whipped Cream | Pecans

## **Vegan Avocado Chocolate Pot D'Crème**

Berries | Whipped Topping

## DESSERT STATIONS

## **Doughnut Bar**

A selection of our chef's favorites

## **Flaming Doughnuts**

Glazed Doughnut Holes | Kahlua  
Brown Sugar | Cinnamon  
1 51 Rum | Vanilla Ice Cream

## **New Orleans Bananas Foster**

Banana Liqueur | Brown Sugar  
1 51 Rum | Vanilla Ice Cream

## **Flaming S'mores**

Marshmallows | Chocolate Chips | Crushed Graham

## **Twisted Ice Cream Bar**

Vanilla Ice Cream | Bacon | Cocoa Puffs  
Caramel Popcorn | Pretzels | Dark Chocolate Chips  
Peanut Brittle | Salted Caramel Sauce | Cinnamon  
Whipped Cream

## **Campfire Cookie Station**

Select Two of the following flavors:

Chocolate Chip Brownie  
Apple Butterscotch Oatmeal  
Pretzel Peanut Butter  
Whipped Cream | Chocolate Sauce  
Caramel Sauce  
Served with Vanilla Ice Cream

## **Shortbread Fondue Station**

Vanilla Bean and Chocolate Shortbread Cookies  
Dark Chocolate Fondue  
Peanut Butter Chocolate Fondue  
Myers Dark Rum Dulce de Leche Fondue  
Served with Vanilla Ice Cream

## MINIATURE DESSERT

## **Almond Cream Bars**

Chocolate | Coconut  
Vanilla Wafers | Meringue Frosting

## Butterscotch Pudding

Caramel Bacon Popcorn

## Dark Chocolate Berry Cups

Blueberries | Raspberries  
Strawberries | Blackberries  
White & Dark Chocolate

## Double Dipped Strawberries

Dark & White Chocolate

## Espresso Brownie Bars

Cinnamon Cream Cheese  
Coffee Ganache

## French Macarons

### Blondies

Almond Buckle | Pecan  
Brown Sugar Frosting

### Passion Fruit Clouds

Passion Fruit Curd | Puff Pastry  
Seasonal Berries

### Specialty Cupcakes

Maple Whiskey | Piña Colada  
Red Velvet | Strawberry

## LATE NIGHT SNACK

### Mini Burgers & Chips

Ketchup | Pickles | Kettle Chips

### Mini Chicken & Waffles

Cream Gravy | Maple Syrup

### Milk & Cookies

Ice Cold Milk Shots  
Warm Chocolate Chip Cookie

### Walking Tacos

Fritos | Lettuce | Taco Seasoned Beef  
Black Beans | Cheese | Sour Cream  
Green Onions | Pico | Jalapeños

## BEVERAGES

### Elderflower Mule

Bombay Gin | Elderflower Liqueur  
Lemon | Ginger Beer

### Champagne Mojito

Champagne | Rum | Bitters  
Simple Syrup | Limes | Mint

### Couple's Toast

Peach Schnapps | Champagne  
Strawberry Garnish

### Cranberry Jalapeno Margaritas

Jalapeno Infused Tequila  
Cranberry Juice | Fresh Jalapeno Slice

### Italian Fizz

Limoncello | Prosecco | Raspberry

### Mimosa Bar

Champagne | Pineapple Juice  
Orange Juice | Cranberry Juice  
Grapefruit Juice | Strawberries  
Pineapples | Oranges

### Peach Sangria

Peaches | Lemons | Blueberries  
Kiwis | Apples

### Non-Alcoholic Red Sangria

Lemons | Limes | Oranges | Apples  
Pears

### Non-Alcoholic Winter

#### Chai Sangria

Pomegranate | Oranges | Grapefruit  
Chai Tea



# WE GO BEYOND GREAT TASTE

## IMPECCABLE SERVICE

Over and over wedding couples rave about our service. Our highly skilled team ensures that each task is precisely implemented from start to finish, so everyone remembers the day as amazing.

## FLEXIBLE BEVERAGE OPTIONS

Whether your wedding requires delicious daytime beverages or a full bar with signature cocktails, your Event Designer will assist with creative ideas to perfectly match your theme, taste and venue.

## SPECIAL DIETARY OPTIONS

We are proud to craft menus to meet virtually any preference or diet — including Gluten-Free, Vegan, Vegetarian and Ethnic options.

## QUALITY LINENS

Our trusted vendor partners allow us to provide the highest quality linens in a multitude of dramatic and creative options. Your Event Designer will assist you with color palette ideas, and distinct linen textures and styles to reflect your personal style.

## UNIQUE PARTY SETTINGS

We can provide an extensive array of furnishings — from tents, tables and chairs to china, flatware and glassware to style your venue. We offer creative ideas to match the feel of any theme or location. We can also share informed advice on countless event venues in the area.

## EXCLUSIVE PARTNERS

From florists to photographers, Arthur's has a long-established list of resources in the wedding industry. We partner only with the most respected local vendors — who share our high commitment to quality and service — to ensure exceptional results.

FOR OUR COMPLETE MENU  
VISIT [ARTHURSCATERING.COM](http://ARTHURSCATERING.COM)  
CONTACT AN EVENT DESIGNER  
AT 407.331.1993



WE ARE LOCATED AT 860 SUNSHINE LANE, ALTAMONTE SPRINGS, FL 32714