ARISTA CATERING

Menu Guide



ARISTA CATERING 888-98-CATER cateringseattle.com

BEST IN THE PNW The Seattle Times WINNER 2025 THE PEOPLE'S CHOICE

BEST IN THE PNW The Seattle Times WINNER 2024 THE PEOPLE'S CHOICE

BEST IN THE PNW The Seattle Times WINNER 2023 THE PEOPLE'S CHOICE

TABLE OF CONTENTS



Breakfast
- Hot Breakfast Buffet 3
- Continental Breakfast 4
- Breakfast Add-ons 4-5

Lunch/Dinner
- Hot Lunch Buffet 5-7
- Italian 7-8
- Barbecue 8-9
- Deli Sandwiches 10
- Salad Party Bowls 11

Hot Plated or **Buffet Selections**
- Poultry 12
- Beef, Pork, Seafood 13
- Duet Plates 14
- Vegetarian & Vegan 14-15
- Salads 15
- Sides 16

Dessert Offerings 16
Hors d'Oeuvres 11-18
Party Trays 18-19
Chef's Made-to-Order Stations 19
Reception Packages 20-21
Service Upgrades 21-22

GENERAL CATERING INFORMATION

• Prices are subject to change. Menu prices will be verified by your consultant.

• Most menu items can be prepared vegetarian or vegan. Discuss options with your consultant.

• Second entrées and a la carte items can be added to your order for an additional charge.

• Special dietary needs can be accommodated with advanced notice. Please discuss any gluten-free, lactose-free, vegan, or other specific needs with your consultant.

• The minimum number for most orders is twenty guests unless otherwise specified.

CONTACT INFO

Phone: 888-98-CATER • Sales: (206) 453-3964 • Email: brett@aristacatering.com

HOT BREAKFAST BUFFET

BREAKFAST RECEPTION

• Vegetarian Quiche
• Breakfast Sausage Wrapped in Puff Pastry
• Muffins, Croissants, & Assorted Danishes
• Seasonal Fresh Fruit Platter

HEARTY BREAKFAST

Cheddar Cheese Scrambled Eggs with Chives
Southern Style Diced Potatoes
Smokehouse Bacon
Seasonal Fresh Fruit Platter

BUILD YOUR OWN BREAKFAST BUFFET

Choose One Bread:
• Breakfast Bread Slices
• Coffee Cake
• Scones
• Muffins

Choose One Potato:
• Griddle Hash Browns *with Onion & Green Pepper*
• Roasted Red Breakfast Potatoes
• Pork Sausage Links
• Southern Style Diced Potatoes

Choose One Meat:
• Smokehouse Bacon
• Chicken Apple Sausage
• Turkey Sausage Links

Choose One Entrée:
• Vegetarian Quiche*
• Vegetarian Vegan Tofu Scramble
• Cheddar Cheese Scrambled Eggs with Chives*
• Sautéed Mushroom, Caramelized Onion & Swiss Frittata*
• Potato, Ham, Cheddar, & Leek Frittata
• Broccoli, Cheddar & Ham Breakfast Strata
• Sweet Cream Pancakes *with Butter, Maple & Marionberry Syrup**
• Belgian Waffles *with Butter, Maple Syrup & Fruit Compote**
• Texas-Style French *Toast with Butter, Maple Syrup & Powdered Sugar**
(* indicates vegetarian entree)

All Breakfasts Come with:
• Seasonal Fresh Fruit Platter
• Regular Coffee • Assorted Hot Teas



CONTINENTAL BREAKFAST

All breakfasts include regular coffee
For an Extra Charge
(Decaf coffee,
Tea assortment, bottle water, juices)

QUICK CONTINENTAL per person
- Petite Muffins
- Breakfast Bread Slices
- Seasonal Fresh Fruit Platter

LIGHT FARE CONTINENTAL per person
- Assorted Bakery Items
- Individual Yogurt Cups & Granola
- Seasonal Fresh Fruit Platter

GOURMET CONTINENTAL per person
- Bagels *with Cream Cheese Spread*
- Seasonal Fresh Fruit Platter
- Danishes & Croissants
- Individual Yogurt Cups & Granola

BREAKFAST ADD-ONS

Please inquire for current pricing.



SAVORY ENTREES: *(* indicates vegetarian option)*
- Vegetarian Quiche*
- Vegetarian Vegan Tofu Scramble
- Hard Boiled Eggs
- Cheddar Cheese Scrambled Eggs with Chives*
- Sautéed Mushroom, Caramelized Onion, & Swiss Frittata*
- Broccoli, Cheddar, & Ham Strata
- Potato, Ham, Cheddar, & Leek Frittata
- Chef Made-to-Order Omelet or Crepe Station *(Two weeks advanced notice required)*

SWEET ENTREES:
- Cheese Blintz *with Berry Compote*
- Sweet Cream Pancakes *with Butter & Maple Syrup**
- Belgian Waffles *with Butter, Maple Syrup, & Fruit Compote**
- Texas-Style French Toast *with Butter, Maple Syrup, & Powdered Sugar**

POTATOES:

- Breakfast Potato Sauté *with Onions & Mushrooms*
- Southern Style Diced Potatoes
- Griddle Hash Browns *with Onions & Peppers*
- Roasted Red Breakfast Potatoes

EXTRAS:

- Seasonal Fresh Fruit Platter
- Chicken Apple Sausage Links
- Smokehouse Bacon
- Pork Sausage Links
- Turkey Sausage Links

Pastry

- Individual Yogurt Cups with Granola

PASTRY:

- Muffins
- Coffee Cake
- Scones
- Breakfast Breads
- Danishes
- Croissants
- Bagels

BEVERAGES:

- Assorted Hot Teas
- Regular & Decaffeinated Coffee
- Bottled Water
- Bottled Juices
- Mimosa
- Breakfast Sausage Wrapped in Puff
- Bloody Mary
- Tequila Sunrise

HOT LUNCH BUFFET

BUILD YOUR OWN TACO OR BURRITO BAR

- Taco Ground Beef
- Mild Red Chile Shredded Chicken
- Mexican Rice
- Vegetarian Refried Beans *with Melted Cheese*
- Flour & Corn Tortillas
- Diced Tomatoes, Red Onion, Lettuce, Shredded Cheese, Sour Cream, Salsa, & Guacamole
- Mexican Caesar Salad
- Add Cookies, Brownies, or Churros (extra charge)

ASIAN FUSION BUFFET

Choice of One Entrée:

- Thai Chicken & Basil Stir Fry

or

- Szechuan Beef Stir Fry

Served with:

- Sweet & Sour Julienne Asian Vegetables
- Chow Mein Noodle Salad

Lemon Cabbage Salad
• Steamed White Rice
• Add Cookies, Brownies, or Churros (extra charge)

MIXED GRILL BUFFET

• Roasted Carved New York Strip Steak *with Sautéed Mushrooms & Caramelized Onions* 50%
• Char Grilled Garlic & Lemon Chicken 50%
Served with:
• Roasted Seasonal Vegetables
• Classic Caesar Salad
• Wild Rice
• Tomato & Cucumber Salad *with Italian Herb Vinaigrette*
• Add Cookies, Brownies, or Churros (extra charge)

AMERICAN CLASSICS BUFFET

Choice of One Entrée:
• Slow Braised Pot Roast *with sliced carrots & Roasted Garlic Mashed Potatoes*
or
• Meatloaf *with Brown Sugar Tomato Glaze & Roasted Garlic Mashed Potatoes*
• Gouda Macaroni & Cheese *with Bacon & Herb Breadcrumb Topping (can be prepared vegetarian)*
Served with:
• Spring Green Salad *with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette*
• Hawaiian Dinner Rolls *with Butte*r
• Add Cookies, Brownies, or Churros (extra charge)

DEEP SOUTH BUFFET

• Southern Fried Chicken 50%
• Hickory Barbecued Pork Spare Rib 50%
Served with:
• Corn Bread *with Butter and honey*
• Potato Salad
• Artichoke, Romaine, & Cherry Tomatoes *with Roasted Garlic Vinaigrette & Ranch Dressing*
• Add Cookies, Brownies, or Churros (extra charge)

HEARTY FARE BUFFET

• Grilled Top Sirloin *Steak topped with Sliced Onions, Mushrooms, & Crumbled Blue Cheese*

• Spring Green Salad *with Ranch & Italian Dressings*
• California Pasta Primavera
• Hawaiian Dinner Rolls *with Butter*
• Vegetable Medley *with Lemon Herb Butter*
• Fresh Fruit Salad
• Add Cookies, Brownies, or Churros (extra charge)

BAJA FAJITA BUFFET

Choice of One Entrée:
• Chicken or Beef Fajitas *with Flour Tortillas, Peppers, Onions, Pico De Gallo, Sour Cream, & Guacamole*
• Cheese Enchiladas *with Tomatillo Green Sauce*
• Red Chile Chicken Enchiladas *with Melted Cheese*
Served with:
• Sweet Corn, Iceberg, Baby Spinach Salad *with Tequila Lime Vinaigrette*
• Vegetarian Refried Beans *with Melted Cheese*
• Tortilla Chips & Fresh Salsa
• Spanish Rice
• Add Cookies, Brownies, or Churros (extra charge)

ITALIAN LUNCH BUFFETS

HEARTY ITALIAN

Choice of One Entrée:
• Spaghetti *with Beef & Pork Meatballs & Marinara Sauce*
• Pasta Primavera *with Penne Pasta & Roasted Garlic-Basil Oil*
Served with:
• House Salad *Cucumber, Grape Tomatoes, Black Olive, Red Onion, Pepperoncini, Croutons & Sweet Italian Vinaigrette*
• Italian Bread
• Add Cookies, Brownies, or Churros (extra charge)

BOUNTIFUL ITALIAN

Choice of One Entrée:

• Rainbow Cheese Tortellini *with Pesto Cream Sauce*

• Pasta Primavera *with Penne Pasta & Roasted Garlic-Basil Oil*

• Baked Ziti *with Marinara & Melted Mozzarella*

• Pan-Seared Chicken Marsala *with Rich Marsala Cream Sauce over Linguine Pasta*

• Chicken Parmesan *with Marinara & Melted Mozzarella over Spaghetti Pasta*

• Shrimp Diavolo *sautéed Shrimp, Spicy Arrabiata Sauce, & Linguine Pasta*

• Penne Carbonara *sautéed Chicken, Pancetta, & Peas in rich White Wine Cream Sauce*

Choice of One Salad:

• Tomato & Cucumber Salad *with Italian Herb Vinaigrette*

• House Salad *with Cucumber, Grape Tomatoes, Black Olives, Red Onion, Pepperoncini, & Croutons with Sweet Italian Vinaigrette*

Served with:

• Antipasto Salad *spring greens, salami, provolone, grape tomato, olive, artichoke, & pepperoncini with balsamic vinaigrette*

• Italian Bread

• Add Cookies, Brownies, or Churros (extra charge)

BARBECUE LUNCH BUFFETS

Veggie Burgers available upon request.

CLASSIC BARBECUE BUFFET

• Grilled All Beef Hot Dogs

• Grilled Hamburgers

• Rolls & Condiments

• Herb Roasted Potatoes & Green Beans

• Fixings Platters *with Lettuce, Tomato, Onion, & Cheeses*

• Brownies or Cookie Assortment

• Spring Green Salad *with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette*

Choice of One Salad:

• Southern Potato Salad

• Coleslaw

• Add Cookies, Brownies, or Churros (extra charge)

HEARTY BARBECUE BUFFET

• Honey-Barbecue Pulled Pork or Sliced Smoked Brisket *with Brioche Rolls*

• Barbecue Glazed Bone-in Chicken

• Brown Sugar Baked Beans

• Corn on the Cob

• Cornbread *with Butter*

• Fruit Salad

• Brownies or Cookie Assortment

• Spring Green Salad *with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette*

• Add Cookies, Brownies, or Churros (extra charge)



GOURMET BARBECUE BUFFET

Choose One:

• Mesquite Barbecue Basted Chicken, *Bone-in*

• Marinated Chicken Quarter, *Bone-in*

• Hickory Barbecue Pork Spare Ribs

Choose One:

• Grilled Wild Alaskan Salmon *with Peach Bourbon Barbecue Glaze*

• Citrus-Herb Mahi Mahi (extra)

• New Orleans Citrus Barbecue Shrimp (extra)

Select Two Sides:

• Brown Sugar Baked Beans

• Roasted Seasonal Vegetables

• Campfire Corn Casserole

• Gouda Mac & Cheese

• Roasted Red Potatoes *with Fresh Herb Butter*

Select Two Salads:

• Seasonal Fresh Fruit Platter

• Crudité Platter *with Hummus & Ranch*

• Grilled Balsamic Vegetable Platter

• Arista Classic Potato Salad *with Mustard Vinaigrette*

• Classic Caesar Salad
• Tomato & Cucumber Salad *with Italian Herb Vinaigrette*
• Mediterranean Pasta Salad *with Feta & Greek Vinaigrette*
• Spring Green Salad *with Cucumber, Grape Tomato, & Croutons, served with Ranch & Balsamic Vinaigrette*

Served with:

•Rolls & Butter • Add Cookies, Brownies, or Churros (extra charge)

DELI SANDWICHES

BUILD YOUR OWN DELI BUFFET

• Rolled Deli Meats: Turkey, Ham, & Roast Beef
• Sliced Cheddar, Provolone, & Swiss
• Green Leaf Lettuce, Tomato, & Red Onion
• Assorted Breads & Rolls
• Appropriate Condiments, including Hummus
• Brownies or Cookie Assortment

Choice of One Salad:

• Spring Green Salad *with Ranch & Balsamic Vinaigrette*
• Hearty Vegetable Pasta Salad
• Cucumber & Tomato Salad *with Italian Herb Vinaigrette*
• Fruit Salad

GOURMET SANDWICH BUFFET

Choice of Three Signature Sandwiches:

• Roast Beef *with Smoked Provolone, Caramelized Onions, & Horseradish Mayo*
• Brown-Sugar Baked Ham *with Jarlsberg Swiss & Spicy Brown Mustard*
• Smoked Turkey *with Gouda & Cranberry Aioli*
• Roasted Chicken *with Fresh Avocado Spread & Plum Tomatoes*
• Caprese *Fresh Roma Tomatoes, Creamy Mozzarella Cheese, Green Leaf Lettuce and Pesto spread*
• Roasted Vegetable *Layers of Fresh Roma Tomatoes, Spinach, Roasted Red Peppers, Red Onion, Cucumber, & a Red Pepper Hummus Spread*

Choice of One Salad:

• Mediterranean Pasta Salad *with Feta & Greek Vinaigrette*
• German Potato Salad

Served with:

• Spring Green Salad *with Cucumber, Grape Tomatoes, Croutons, Ranch, & Balsamic Vinaigrette*
• Brownies or Cookie Assortment

SALAD PARTY BOWLS

Chow Mein Chicken Salad
Grilled Chicken Breast, Napa & Red Cabbage, Shredded Carrots, Green Onion, Water Chestnuts, Red & Green Pepper & Crispy Chow Mein Noodles over a bed of Mixed Greens served with a Spicy Hoisin Dressing

Lemon Herb Chicken or Shrimp Caesar Salad
Your choice of Grilled Lemon Chicken or Citrus & Garlic Shrimp tossed with Hearts of Romaine Lettuce, Red Onion, Fresh Parmesan, & Home Style Croutons with Caesar Dressing

Cobb Salad
Roast Turkey, Crumbled Bacon, Tomatoes, Scallions, Hard-Boiled Egg, Avocado, & Blue Cheese over Romaine served with Lemon Dijon Vinaigrette

Honey Sesame Chicken Salad
Honey Grilled Chicken Breast tossed with Mixed Greens, Scallions, Jicama Carrot Slaw, Grape Tomatoes, & Spicy Szechuan Almonds served with Toasted Sesame Vinaigrette

Grilled Steak & Roasted Potato Salad
Marinated & Grilled New York Steak thinly sliced atop Fresh Spinach with Mushrooms & Caramelized Red Onions, stuffed with Herb Roasted Red Potatoes & Fresh Green Beans, served with Greek Feta Vinaigrette

Grilled Portobello Salad
Grilled Balsamic Portobello Mushroom & Roasted Red Pepper Strips atop a mix of Spring Greens tossed with Quinoa & Shaved Parmesan, served with Balsamic Vinaigrette

Cran-Raspberry Bash Salad
Bibb Lettuce tossed with Avocado, Red Onion, & Dried Cranberries, topped with Roasted Balsamic Almonds, served with Raspberry Vinaigrette

DINNER SELECTIONS

Included with your entrée selection is the choice of one salad and one side dish, as well as the fresh baked bread of your choice served with butter or olive oil/balsamic, coffee service, and ice water.

POULTRY

Gazpacho Salsa Chicken
Grilled Chicken Breast topped with a Zesty Gazpacho Salsa with Avocado & Tomato Jus

Peach Glazed Chicken

Grilled Chicken Breast with a spicy Peach Glaze, grilled Peach Halves (when in season), & Roasted Almonds

Bruschetta Chicken
Chicken Breast rolled with Tomato, Onion, Basil, & Garlic, with Balsamic Glaze

Chicken en Croute
Chicken Breast with Herbs, Lemon, & Olive Oil, topped with Sautéed Mushrooms, wrapped in Puff Pastry baked golden on a bed of Demi-Glace

Pistachio Chicken
Chicken Breast stuffed with Wild Rice & Pistachios, topped with a Fontina Cream Sauce

Italian Braciole
Chicken Breast rolled with Genoa Salami, Parmigiana Reggiano, Basil, Garlic, Kalamata Olives, baked golden & served with Béchamel Sauce

Olive Chicken
Pan Roasted Chicken plated with Tomato Concasse & Trio Olive Artichoke Tapenade

Chicken Asiago

Chicken Breast stuffed with Bread Crumbs, Asiago, & Pecorino Romano Cheese, Sun-Dried Tomato, Onion, & Garlic, with a light Cream Sauce

Chicken Champagne

Chicken Breast stuffed with Wild Rice & Mushrooms, topped with a Champagne Cream Sauce

Cheese & Herb Stuffed Chicken
Fontina, Sage, & Oregano stuffed Chicken Breast with Roasted Red Bell Pepper Cream Sauce

Almond & Herb Crusted Chicken
With Honey Bourbon Sauce



BEEF

Stuffed Flank Steak

Stuffed with Spinach, Trio Mushrooms & Leeks over a bed of Portobello Mushrooms with a Burgundy Demi-Glace

New York Steak

With Grilled Onions & Mushrooms, Yellow, Red & Green Bell Peppers Jus

Prime Rib

Roasted with Thyme & Whole Grain Mustard Jus

Filet Mignon o

Red Wine, Fresh Oregano, & Garlic marinated Filet served with a rich Roasted Tomato Leek Demi-Glace

PORK

Jamaican Pork & Mango Stir Fry

Pork, Mango, Pineapple, Cilantro, Green Onion, & Black Beans, with Honey Rum Sauce & Red Pepper Stir Fry

Pork Medallions

With Apricot Sauce & Fresh Sage

Stuffed Pork Loin

Roasted & stuffed with Spinach, Prosciutto & roasted Pine Nuts drizzled with Fontina Beurre Sauce

Herb Crusted Pan Seared Pork Chop

With Parsley Salad Garnish

SEAFOOD

Both Plated and Buffet option costs correspond with current market prices.

Pacific Halibut

Baked with Leeks, Fennel, & Potato broth

Mahi Mahi

Baked with Lemon Butter & Cilantro

Wild Alaska Cedar Plank Baked Salmon

Baked with Lemon, Garlic, Tomato, & Spinach, with a light Tomato Jus

Hazelnut Crusted Wild Alaska Salmon

With Dijon & Thyme Apple Butter

Pan Seared Ahi Tuna

Seared with Garlic, Sesame, & Ginger, served over a bed of sautéed Spinach & Leeks



DUET PLATES

Pistachio Chicken & Kale, Hummus, and Chickpea Ravioli

Cheese and Herb Stuffed Chicken & New York Steak

Jumbo Prawns & Beef Tenderloin Medallions *(cost corresponds with current market prices)*

VEGETARIAN

Polenta Torta
Polenta layered with Romano Cheese, Garlic, & Fresh Basil, served with Balsamic Onions on a bed of Spinach, Leeks, & Roasted Potatoes

Eggplant Rollatini
Thinly sliced Eggplant rolled with Plum Tomatoes, Mozzarella, & Fresh Basil dressed with a Marinara Sauce & Roasted Pine Nuts

Rosemary Parmesan Polenta Cakes
Topped with Mushroom & Blistered Tomato Ragout & Shaved Parmesan

Kale, Hummus, & Chickpea Ravioli

Portobello Manicotti $28.50
Portobello & Italian Cheese Stuffed Pasta in Pesto Cream Sauce, topped with crumbled Pecorino Romano & Toasted Pine Nuts

Vegetable Wellington
Julienne Vegetables wrapped in Puff Pastry & baked golden, served with Tomato Leek Consommé

Portobello en Croûte
With Wild Rice Cous Cous & Portobello, wrapped in a Puff Pastry & baked golden, served over a Wild Mushroom Cream Sauce

Mushroom Risotto Au Gratin
With Wild Mushrooms & Parmesan Crumb Crust

VEGAN

Balsamic Portobello Steak
Stuffed with Mirepoix Quinoa & Roasted Vegetable Jus

Charred Corn Polenta



Served with Grilled Tomato Vinaigrette

Stuffed Pepper
With Wild Rice & Quinoa blend topped with Tomato Provençale Sauce

Pumpkin Ravioli
Vegan Ravioli with Red Bell Pepper Jus & Fresh Basil

SALADS

Options below are available for both Plated and Buffet service.

• Avocado, Mango, & Jicama Spring Mix *with Orange Vinaigrette*
• Bibb Lettuce, Avocado, & Dried Cranberries *with Raspberry Vinaigrette*
• Spinach Salad *with Red Onion, Feta, & Warm Bacon Vinaigrette*
• Baby Greens *with Nut-Crusted Goat Cheese & Italian Florentine Dressing*
• Avocado, Beet, & Pink Grapefruit Salad *with Champagne Vinaigrette*
• Spring Greens *with Roasted Parsnips, Fried Shallots & Red Wine Vinaigrette*
• Grilled Vegetable Salad *with Feta Cheese over Greens with Roasted Garlic Balsamic Dressing*
• Arugula Salad *with Shallot Vinaigrette & Crostini Croutons*
• Spring Green Salad *with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette*
• Peach & Berry Salad *over Greens with Raspberry Vinaigrette (seasonal)*
• Classic Caesar Salad

Options below are limited to Buffet service only.

• Wild Mushroom Salad *with Couscous, Quinoa, & Smoked Bacon*
• Mediterranean Bell Pepper Quinoa Salad *with Feta Dill Vinaigrette*
• Red Potato Green Bean Salad *with Dijon Vinaigrette*
• Tuscan White Bean Salad *with Spinach, Olives & Sun-Dried Tomatoes*
• Portobello & Roasted Vegetable Salad *with Balsamic Honey Mustard*
• Crunchy Green Pea & Peanut Salad *over Bibb Lettuce with Sesame Ginger Vinaigrette*
• Mango & Wild Rice Salad *with Herbed Cilantro Vinaigrette*
• Greek Salad *with Feta Cheese, Grape Tomato, Artichoke, Cucumber, & Kalamata Olives with Mediterranean Vinaigrette*
• Nicoise Penne Pasta Salad
• Creole Red Beans & Rice Salad



SIDES

- Lemon & Thyme Potatoes
- Cheddar Garlic Smashed Potatoes
- Mediterranean Couscous & Wild Rice Blend
- Parmesan Polenta *with Artichoke Ragout*
- Sweet Potato & Caramelized Onion Gratin
- Spinach Fettuccine *with Roasted Garlic Beurre Blanc*
- Red Bell Pepper Fettuccine & Alfredo Sauce
- Lemon, Leek & Mushroom Risotto
- Scalloped Potatoes
- Potato Gratin
- Citrus CousCous
- Wild Rice Pilaf
- California Jasmine Rice
- Asparagus Risotto
- Wild Rice

DESSERT OFFERINGS

Assorted Bar Desserts *per person*

Includes brownies, Nanaimo bars, lemon bars, & coconut chocolate bars.

Upscale Petite Desserts *per person*

Includes cream puffs with lemon sour cream glaze, petit four cakes, lemon tartlets, & assorted cheesecake bites.

Classic Cake Options *per person*

- Lemon Layer Cake *with Sour Lemon Crème Sauce*
- Caramel Granny Apple Turnovers
- Strawberry Shortcake (seasonal) *with Round Cake, Fresh Berry Compote, & Whipped Cream*
- Chocolate Layer Cake
- Wild Berry Cobbler
- Tiramisu
- Bourbon Pecan Pie

Upscale Dessert Options *per person*

- Seasonal, Turtle, or Raspberry Cheesecake
- Pots de Crème Chocolate Mousse Cups *with Brandy Whipped Cream*
- Trio of Chocolates Bread Pudding
- Gourmet Carrot Cake
- Almond Raspberry Torte

HORS D'OEUVRES

Minimum order for all hors d'oeuvres is two dozen pieces.

Recommended Amounts for Hors d' Oeuvres

A variety of factors should be considered to determine ideal quantities: length of event, time of day, etc. Please call for customized recommendations for your event. We suggest the following basic guidelines:

Before Dinner: 3-5 pieces per guest
Light Hors d' Oeuvres: 6-9 pieces per guest
Heavy Hors d' Oeuvres: 12-16 pieces per guest

TIER 1 per dozen

COLD:
- Italian Party Spirals
- Rainbow Cheese Tortellini Skewers *with Pesto**
- Classic Deviled Eggs
- Cucumber & Dill Canapés

HOT:
- Cheddar Cheese Puff*
- Hot Sweet Salsa Meatballs
- Vegetarian Egg Roll *with Hoisin Dipping Sauce**
- Chicken & Spinach Pot Stickers *with Wasabi Dipping Sauce*
- Spicy Boneless Buffalo Wings *with Ranch Dip*
- Sausage Wrapped in Puff Pastry

TIER 2 per dozen

COLD:
- Antipasto Kabobs (*Prosciutto & Sage, Olive, Mozzarella, Tomato, & Marinated Mushroom)*
- Prosciutto Wrapped Melon
- Prosciutto Wrapped Asparagus Tips
- Polenta Crostini

HOT:
- Bleu Cheese Puff Pastry
- Petite Vegetarian Quiche*
- Stuffed Mushrooms *(Feta, Garlic, & Bread Crumbs*- OR - Andouille Sausage & Asiago Cheese)*
- Chicken Quesadilla Cone
- Breakfast Sausage Wrapped in Puff Pastry
- Spinach & Cheese Spanakopita*
- Samosas *with Cilantro Salsa**

TIER 3 per dozen

COLD:
- Fresh Fruit Skewers*
- Assorted Canapé

HOT:
- Mushroom Profiterole*
- Kalamata & Artichoke Tart
- Crab Rangoon
- Jamaican Beef Empanada
- Coconut Shrimp
- Thai Chicken Satay
- Potato Latkes *with Chive Sour Cream**
- Cheese Roasted Garlic Puff



TIER 4 per dozen

COLD:
- Dried Apricots Stuffed *with Bleu Cheese & Pecan**
- Roasted Red Pepper, Mint, & Goat Cheese Wraps*
- Tiger Prawns *with Cocktail Sauce*

HOT:
- Bacon Wrapped Scallops
- Hawaiian Chicken Brochette
- Mini Crab Cakes *with Dill Sauce*
- Roasted Corn & Poblano Chile Tartlet
- Fig & Goat Cheese Canapé*
- Szechuan Beef Satay
- Stuffed Red Potato *with Cheddar & Bacon*
- Vietnamese Vegetarian Spring Roll *with Thai Sweet Chili Sauce**

PARTY TRAYS

Antipasto Platter
Salami, Prosciutto, Capercola, Provolone, Fresh Mozzarella, Italian Olive Trio, Artichokes, Roasted Peppers, Hot Cherry Peppers & Pepperoncini with Sliced Baguettes

Brie en Croute
Baked Wheel of Brie wrapped in golden brown Pastry Crust, Choice of Toasted Pine Nut & Pesto or Apricot, served with Sliced Baguettes

Gourmet Fruit Platter
Spectacular tray of both Seasonal & Exotic Fruits with Honey-Lime Yogurt

Hot Spinach & Artichoke Dip *Baked with Shaved Parmesan, served with Sliced Baguettes & Tortilla Chips*

International Cheese Board
Array of Imported & Domestic Semi-Soft Wedges & Sliced Cheeses with Fresh Fruits, served with Sliced Baguettes & Artisan Crackers

Classic Chilled Spinach Dip
Served with Sliced Baguettes

Chilled Mediterranean Roasted Vegetable Platter
Bell Peppers, Sweet Potatoes, Yellow Squash, Zucchini & Portobello Mushrooms Marinated in Mediterranean Herbs & Balsamic Vinaigrette, roasted to perfection, & served with Sliced Baguettes

Vegetable Crudités
English Cucumber, Bell Peppers, Celery, Broccoli, Baby Carrots, & Grape Tomatoes served with Hummus & Ranch Dressing

Tex Mex Chips & Salsa
Corn, Roasted Pepper, & Black Bean Salsa served with Tortilla Chips

Greek Isle Dips
Roasted Eggplant Dip & Hummus served with Cucumber & Fresh Pita Chips

Mexican Fiesta Platter
Layered with Spicy Vegetarian Refried Beans, Cheddar & Jack Cheeses, Sour Cream, Guacamole, Green Onion, Tomato, & Olives served with Tortilla Chips

Fresh Fruit Platter
A platter beautifully arranged with Sliced Fresh Seasonal Fruits

Domestic Cheese Board
Sliced Cheddar, Swiss, & Pepper Jack Cheese served with Artisan Crackers

Buffalo Chicken Cheese Dip
Spicy and Creamy Dip, served with Sliced Baguettes, Tortilla Chips, & Celery

CHEF MADE-TO-ORDER STATIONS

You may add items from the section below to any of our buffet dinners as a second entrée or you can order a stand-alone station for an added price. All carved meats include a chef to carve on site.

BREAKFAST

OMELET STATION per person + Chef Labor
With choices of Bacon, Ham, Cheese, Tomato, Broccoli, Green Onion, Mushrooms, & Red Onions

CREPE BAR per person + Chef Labor
Served with Seasonal Fruit Compote, Whipped Cream, & Fresh Berries

RECEPTION PACKAGES

SWEET THINGS: - *minimum order is 30*
- Mini Baklava
- Apricot Brie en Croute *with Sliced French bread*
- Mini Tarts *Banana Cream, Chocolate Cream, & Lemon Meringue*

TEX MEX MIXER: *minimum order is 24*

- Seasonal Fresh Fruit Platter
- Italian Party Spirals
- Spicy Boneless Buffalo Wings *with Ranch Dip*
- Tortilla Chips & Salsa
- Chicken Quesadilla Cones
- Black Bean Empanada

INTERNATIONAL AFFAIR: - *minimum order is 24*

- Antipasto Platter
- Samosas *with Cilantro Salsa*
- Chicken & Spinach Pot Stickers *with Wasabi Dipping Sauce*
- California Sushi *with Wasabi & Soy*
- Kalamata & Artichoke Tart
- Thai Chicken Satay

THE ACROPOLIS: - *minimum order is 24*

- Antipasto Platter
- Open-Face Focaccia Sandwiches
- Andouille Sausage & Asiago Cheese Stuffed Mushrooms
- Apricot Brie en Croute
- Kalamata & Artichoke Tart
- Spinach & Cheese Spanakopita

HARVEST FEST RECEPTION: - *minimum order is 30*

- Fresh Fruit, Vegetable, & Antipasto Displays
- Smoked Salmon Pinwheels
- Chicken Quesadilla Cones
- Cranberry & Pistachio Brie en Croute
- Mushroom Profiteroles

THE DINNER RECEPTION: - *minimum order is 30*

- Seasonal Fresh Fruit Platter
- Hot Spinach Artichoke Dip *with Sliced Baguettes*
- California Sushi *with Wasabi & Soy*
- Vegetarian Egg Roll *with Hoisin Dipping Sauce*
- Trio Salad Platter
- Thai Chicken Satay
- Hot Sweet Salsa Meatballs

WALLA WALLA VINEYARD RECEPTION: - *min order is 40*

- Grape Clusters & Strawberries
- Cheese Fonduta *with sliced Baguettes & Artisan Crackers*
- Fig & Goat Cheese Flatbreads
- Chocolate-dipped Strawberries
- Saltimbocca Bites

THE TRUSTEE RECEPTION: - *min order is 24*

- Roasted Red Pepper, Mint, & Goat Cheese Wraps
- Mini Crab Cakes *with Dill Sauce*
- Rainbow Cheese Tortellini Skewers *with Pesto*
- Sliced French Bread *served with Flavored Olive Oils & Balsamic*
- Seasonal Fresh Fruits & Berries
- Mushroom Profiteroles
- Szechuan Beef Satay
- Saltimbocca Bites

SERVICE UPGRADES

Linens:

Tablecloths 90" by 90" (black or white)
Seating tablecloths (120" round)
Linen napkins
Consult with your salesperson regarding additional colors, fabric choices and pricing.

Zero Waste Catering:

Arista Catering is proud to offer environmentally responsible low waste catering. Biodegradable products are made of fully compostable materials. The charges associated with this service covers additional costs involved in securing these products. Low waste events require a minimum of 3-4 weeks advance notice and must be coordinated with Arista Catering. Please note, biodegradable utensils do not have the strength of regular disposables and are not recommended for all menus.

Upscale Disposable for Breaks, Meals and Receptions:

Upscale black, chrome, or clear plastic ware.

Conference Service for Buffet Meals:

China plates on the buffet table. Rolled linen napkins with stainless steel cutlery on the buffet. Pitchers of cold beverages on the dining tables with hard plastic tumblers. Hot beverages on a table in the room with regular disposable or upscale plastic cups.

Abbreviated China Service for Buffet Meals:

China plates on the buffet table. Rolled linen napkins with stainless steel cutlery on the buffet. Pitchers of (ordered) cold beverages on the dining tables with glassware. Hot beverages on a table in the room with china cups and saucers.

China Full Service for Buffet Meals:

China plates on the buffet table. Seating tables set with linen tablecloths, linen napkins, stainless steel cutlery and glassware for all beverages. Pitchers of (ordered) cold beverages on dining tables or served by our staff, if requested and ordered. Hot beverages served by our staff.

Banquet Captain:

Lead waiter in a black button up collared shirt and black dress pants responsible for the organization of staff, implementation of tasks, and communication with the client.

Server Labor:

Professional waiter in black button up collared shirt and black dress pants to handle setup, service of buffet, bussing and, clean up after party for up to 8

hours from the start of the party until we leave (additional hours available upon request).

Chef Labor:

To add to the ambiance of your event, let one of our chefs put on a show for your guests! Whether barbecuing on site for an outdoor barbecue, demo cooking at a made to order omelet station, or carving a prime rib roast at the end of the buffet line, our chefs are available to assist you.

Multiple Entree Services:

A multiple entrée is two or more different entrées offered on a plated menu. Assigned seating is the easiest and most accurate method for serving multiple entrées. If you desire this service, we recommend that each guest is assigned a place and a color coded dot is put on the place card indicating the guests' entrée selection. A less accurate alternative to assigned seating is for each guest to be given a color-coded ticket to indicate their entrée selection when they arrive at the registration table. The guest must place the colored ticket near their water glass to indicate the entrée selection to the wait staff. Please allow additional service time for multiple entrées.

Meals with Limited Time for Service:

You should allow approximately one and one half hours for a full service plated or buffet meal. If time is limited, we recommend that the salad and/or dessert be preset prior to your guests being seated. If speed is of the essence, avoid choosing multiple entrée service for your meal as it does take longer. Most importantly, if you only have limited time for your meal service, please indicate this on your order so catering staff can be prepared.

Buffet Menus and Picnics:

Buffet and beverage tables will be set with linen and high quality paper products. Guests serve themselves the buffet and beverages. Catering staff will replenish the buffet table and assist guests as necessary. Linen can be provided for the dining tables at an additional cost. If you require event service longer than the initial buffet set up and later take down, additional labor charges apply.

Receptions:

Receptions include high quality paper products and can always be upgraded (see upgrade options***). Attendants are required at receptions when both hot and cold food items will need to be replenished***. An attendant will maintain the appearance of the buffet tables and see to your guests' needs. Attendants are required in all instances where food needs to be replenished. If they have not been ordered on your catering contract they will be automatically added. If you prefer to have hors d' oeuvres or beverages passed on trays, additional attendants can be provided upon request.