

ARMITAGE

CATERING MENU

Appetizers

Mixed Olives

(Marinated 5 Olive Mix)

Crudités

(Seasonal Vegetables Accompanied by a Ranch Dip)

Caprese Salad

(Vine Ripe Tomatoes, Buffalo Mozzarella, & Mixed Greens Tossed in Balsamic Vinaigrette)

Hearts of Romaine

(Marinated Tomatoes, Pesto Chicken, & Shaved Parmesan, Tossed in Caesar Dressing)

Hummus

(Mediterranean Salsa, Feta Cheese, & Toasted Pita Points)

Assorted Bruschetta 3pc

(Tomato & Mozzarella, Chevre & Prosciutto, Marinated Artichoke, Brie & Apple, Mushroom & Gorgonzola)

Assorted Cheese & Fruit Platter

(House Selected Cheeses, Dried Fruits, & Sliced Green Apple)

Antipasto Platter

(Cured Meats & Marinated Vegetables)

Heavier Fare

Mediterranean Chicken Skewers 4-5pc

(Marinated & Grilled; Served w/ Roasted Garlic & Basil Aioli)

Marinated Beef Skewers 4-5pc

(Marinated & Grilled; Accompanied by a Horseradish Remoulade)

Ahi Tuna Carpaccio & Asian Slaw 4oz portion (Available in Tucson)

(Ponzu Marinated Ahi, Seared, Sliced & Served Chilled)

Smoked Salmon 4oz portions (Available in Scottsdale)

(Apple Cider Glazed, Sliced Cucumbers, Red Onions, & Curry Remoulade)

Roast Beef Tenderloin 4-5oz portion

(Whole Roasted Filet; Shaved, & Served with Sliced Cheese, Mini Potato Rolls, & Remoulade)

Sweet Ending

Chocolate Covered Strawberries

(Warm Chocolate & Fresh Strawberries)

Selected Desserts

(Tiramisu, Chocolate Rush Cake, Cheesecake)