
The Arkell Buffet

Prices based on a minimum of 50 people

Your choice of two salads

Perfect Garden

Mixed greens, julienne carrot, tomato, cucumber, croutons and pepperoncini with Italian vinaigrette.

Classic Greek

Tomatoes, cucumber, red onion, romaine & vinaigrette topped with Kalamata olives and feta.

Traditional Caesar

Romaine lettuce, bacon bits, seasoned croutons tossed with Caesar Dressing and Parmesan

Gourmet Greens

Organic greens, sunflower seeds, blueberry and goat cheese with balsamic honey dressing.

Taste Spinach

Baby spinach topped with Gorgonzola, apple bits and slivered almond with pear vinaigrette.

Thai Noodle

Zucchini noodles, micro greens, red pepper, cucumber and a soy dressing.

Quinoa

Ancient grain quinoa, chick peas, green onion and parsley with lime olive oil dressing.

Mango Salad

Mango, Napa cabbage, radish, cucumber, cilantro and parsley

Your choice of two of the following Entree items

Roast Baron of Beef

Lasagna (Meat, Seafood or Vegetarian)

Cranberry and Peach Stuffed Chicken Breast

Stuffed Sole

Meat and Cheese Cannelloni

BBQ Roast Chicken

Penne with Meat Sauce or Tomato Basil Sauce

Your choice of two of the following Side Dishes

Broccoli & Carrots, Baby Carrot & Bean Mix, Creamed Cabbage & Bacon, Roasted Vegetables,

Seasoned Green Beans, Cinnamon Maple Carrots, Creamed Cauliflower, Stuffed Tomato,

Baby Bok Choy Ragout, Roasted Beets & Onion, Grilled Mushroom Medley, Mashed Squash,

Roasted Root Vegetables, Classic Potato Mash, Rosemary Roasted Potato, Parisian Potato,

Herb & Garlic Mashed Potato, Sweet Potato Mash, Rice Pilaf

\$29.95 per person

Above price does not include taxes, delivery or admin fee.

Personal menu design always available, everything is possible!