



Armin's Catering  
15901 NC Hwy 73  
Huntersville, North Carolina 28078

**Services** A carving station is available. \*Items are \$2.50 extra per person.

**Bar Service** Labor is billed \$22.50 per hour.  
Labor includes travel, set up, service and clean up.

**Servers** Labor is billed \$22.50 per hour.  
Labor includes travel, set up, service and clean up.

**Chef** Labor is billed \$30.00 per hour.  
Labor includes travel, set up, service and clean up.

**Service Charge** An 18% service charge will be added to all catering orders. Our service charge covers the use of miscellaneous equipment, trays, kitchen-essentials, buffet décor, insurance fees, permits (and other administrative expenses), provisions of white folded dinner napkins, beverage napkins and a backup of clear, plastic plates, forks and cups if needed. When outside vendors are used and you request Armin's Catering to handle the billing, our service charge will be added to the amount of the vendor's final invoice. North Carolina sales tax will be added to the total cost of the event.

**Event Coordination Fee** A 15% handling fee will be added to the use of all rentals, florals and coordinated items.

**We accept:**

Mastercard

Visa

American Express

Personal/Company Checks

Cash



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15901 NC Hwy 73  
Huntersville, NC  
28078



*Wedding Menu*

*Let us help you plan the  
perfect menu for your  
special day!*

Phone: 704-927-1670  
Fax: 704-947-1675  
[www.arminscatering.com](http://www.arminscatering.com)



## Antipasto

Prosciutto Wrapped Melons  
 Baby Pepperoni  
 Soppresatta Salami  
 Assorted Imported Olives  
 Roasted Red Peppers  
 Grilled Hearts of Artichoke  
 Assorted Goat Cheese Balls  
 Vine Ripe Tomatoes with Mozzarella and Basil  
 Cherry Peppers Stuffed with Prociutto and Mozzarella  
 Peperoncinis  
 Italian Flat Bread and Fresh Baked Bread Sticks

## Hors D'oeuvres



Cilantro Grilled Chicken Satays  
 Sesame Beef Tenderloin Satays -served with Peanut  
 Sauce  
 Scallops wrapped in Bacon  
 Baked Brie wrapped in Puffed Pastry, served with  
 Toast Points  
 Mini Quiche  
 Cajun Seafood in Pastry Cups  
 Salmon Gravlax with Mustard Dill Sauce, served on  
 Black Bread  
 Grilled Swordfish Skewers with Honey Ginger Sauce  
 Jerk Tuna Burgers with Mango Salsa  
 Carving Station - Beef Tenderloin and Smoked  
 Turkey sliced with Horseradish  
 Mayonnaise and Honey Mustard LaBrea Dinner Rolls

***Menu Planning and complete pricing is available upon appointment.***

## Butlered Hors D'oeuvres



Asparagus Cigars  
 Martini Olives wrapped in Puffed Pastry  
 Honey Coconut Shrimp  
 Maryland Crab Cakes  
 Fresh Baked Brochette



## Italian Pasta Luncheon

Baked Ziti/Penne Pasta with Marinara, Sausage, Ricotta  
 and Freshly Grated Parmesan Cheese  
 Seafood Fettuccine Alfredo with Shrimp and Steamed  
 Vegetables  
 Balsamic Chicken  
 Chicken Marsala  
 Homemade Italian Style Meatballs  
 Angel Hair Pasta with Roasted Red Pepper Alfredo  
 Bellino Salad  
 Chopped Romaine Lettuce topped with Madera in Oranges,  
 Strawberries, Feta Cheese and Raspberry Vinegarette...  
 finished with Honey Roasted Pecans  
 Focaccia Bread

## Traditional Southern Wedding



### Appetizers

Mini Low Country Crab Cakes  
 Cajun Jumbo Shrimp Cocktail  
 Mini Biscuits with Chicken Salad and Arugula  
 Baskets of Fresh Fruit and Vegetables

### Dinner Menu

Pulled Pork Barbeque  
 Boneless Barbeque Chicken Breast  
 Assorted Soft Buns  
 Spicy Cole Slaw  
 Yukon Gold Potato Salad  
 Grilled Vegetables Salad  
 All the Fixings

## Casual Dining



### Appetizers

Buffalo Chicken Wings with Blue Cheese and  
 Celery  
 Sweet and Savory Homemade Meatballs  
 Assorted Cheese Platter

### Dinner Menu

Grilled Cilantro Chicken served with Key Lime  
 Dipping Sauce  
 Roasted Yukon Gold Potatoes with Rosemary and  
 Garlic  
 Steamed Green Beans  
 Garden Salad  
 Dinner Rolls / Butter



## Plated Dinner

*The evening begins with a room filled with Hors d'oeuvres*

### Hors D'oeuvres

Jumbo Shrimp Cocktail (Ice Carving optional)  
 Cornucopia of Fresh Fruit and Vegetables  
 Greek Chicken Strudel  
 Baked Brie wrapped in Puffed Pastry served with  
 Toast Points and Crackers  
 Mini Maryland Crab Cakes  
 Mushrooms stuffed with Mozzarella Cheese and  
 Spinach  
 Pancetta topped with Sliced Duck and Wasabi

### Plated Entree Menu

First Course - Plated Garden Salad on tables as guests arrive  
 Salad topped with Gorgonzola Cheese, Roasted  
 Walnuts and Sliced Apples  
 Served with Raspberry Vinegarette

### Second Course

Creamy Curried Pumpkin Soup  
 Dinner Rolls / Butter

### Main Course

Crispy Chicken Marsala topped with mushrooms and  
 wine sauce  
 Beef Tenderloin Medallions served with Peppercorn  
 Sauce  
 Roasted Yukon Gold Potatoes with Rosemary and  
 Garlic  
 Grilled Peppers, Onions, Zucchini and Squash