



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 \$23.50 per hour.
 Labor includes travel, set up, service and clean

Servers Labor is billed \$23.50 per hour.
 Labor includes travel, set up, service and clean

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

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

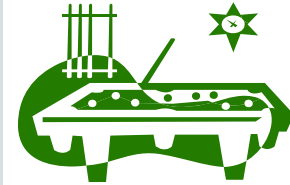
Personal/Company Checks

Cash



*Armin's
 Catering*

Menu



Billiards Party Menu

*This menu has been
 designed specifically
 for our*

**Dilworth Billiards
 customers. We hope
 you enjoy!**

Phone: 704-947-1670

Fax: 704-947-1675

www.arminscatering.com

www.dilworthbilliards.com

Suzu Ques Break



Rosemary & Garlic Shrimp

Jumbo shrimp with fresh rosemary and garlic in virgin olive oil. A zesty treat for the senses.

Baked Brie

Baked brie wrapped in flaky puffed pastry and served with fresh baked bread and crackers.

Vegetable Crudities

An assortment of market-fresh veggies served with our mouthwatering artichoke dip.

Pita Toast

Toasted pita bread points served with a rich roasted red pepper and garlic dip.

\$12.99 per person. Plus Tax and Labor.

Disposable Supplies

Tremont Dinner Buffet

Appetizers

Southern Crab Cakes with cocktail sauce,

Pimento cheese with celery, carrot sticks & crackers.

Entrees

Southern Pulled Pork Barbecue

Grilled Barbecued Chicken Breast served with soft buns, creamy Cajun slaw, redskin potato salad and grilled veggie salad.

Price includes Table Cloth

\$15.99 per person. Plus Tax and Labor.

Kim's Big Fiesta

Served with Her favorite Margarita's

Served on the Bar

Home Made Chips and Salsa

Diced Cheese and Crackers

Disposable Supplies



\$6.99 per person. Plus Tax and Labor.

The Big Eight



Sliced Pork Tenderloin

Delicious. Served with fresh baked dinner rolls, horseradish mayo and honey mustard. (*Sliced beef tenderloin available/\$4.95 extra.*)

Mini Maryland Crab Cakes

Served with cocktail or key lime dipping sauce.

Chips & Salsa

Homemade chips with pineapple salsa, tomato salsa and guacamole.

Baked Brie

Baked brie with walnuts and brown sugar served in puffed pastry with

Jumbo Cajun Shrimp

Jumbo Cajun spiced shrimp cocktail with traditional cocktail sauce.

Fruit n' Veggies

Chicken Wings

Served with blue cheese and ranch dressing

Dessert

Small white chocolate macadamia nut cookies.

\$17.95 per person. Plus Tax and Labor.

Eric's Pool Party



After work Party

- Beef Tenderloin Served with yeast rolls horseradish mayonnaise and honey mustard.
- Homemade Chips with homemade dips.
- Assorted tea sandwiches (cucumber/pimento cheese/chicken salad).
- Buffalo Chicken Tenders- served with blue cheese and ranch dressing.
- Hot artichoke and spinach dip with pita toast points.
- Jumbo Cajun Shrimp Cocktail

\$16.95 Per person plus tax and Labor

Patio Wedding Dinner

- Jumbo Shrimp with cocktail sauce
- Sliced smoked salmon Capers, sour cream, onion and chives.
- Fruit Kabob's
- Carving station with beef tenderloin served with fresh baked dinner rolls, mayo and spicy mustard.
- Grilled vegetable platter.
- Smoked gouda mashed potatoes

\$18.95 Per person

Dessert Selections Upon Request