

**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 up.

**Servers** Labor is billed \$23.50 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

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



## Armin's Catering

### Menu



A Whole Lotta  
YACHTA, YACHTA,  
YACHTA  
Choices!

*This menu has been  
designed specifically for  
our Yachta customers.  
We hope you enjoy!*

Phone: 704-947-1670

Fax: 704-947-1675

[www.arminscatering.com](http://www.arminscatering.com)

[www.YachtaYachtaYachta.com](http://www.YachtaYachtaYachta.com)

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## Under The Tuscan Moon

### Mediterranean Chicken

Mediterranean Chicken Grilled to Perfection and Topped with Olives, artichokes, red peppers

### 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

### Pita Toast

Toasted pita bread points served with a rich

### Mediterranean Treats

Imported olives, nuts and grapes.

### Roma Tomatoes

Fresh sliced Roma tomatoes served with

### Desserts/ Cookies/ Brownies

*\$22.99 per person. Plus Tax and Labor.*

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## Dockside Barbecue

### Appetizers

Southern Crab Cakes with cocktail sauce, Pimento cheese with celery, carrot sticks &

### Entrees

Southern Pulled Pork Barbecue or Grilled Barbecued Chicken Breast served with soft buns, creamy Cajun slaw, redskin potato salad and grilled veggie salad with corn

### Dessert

Peach cobbler with vanilla bean ice cream.

*\$18.99 per person. Plus Tax and Labor.*

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## The Captain's Big Fiesta

*Brian's Favorite - Served with his fresh frozen Margarita's*

### Big Fiesta

Homemade chips served with tomato salsa, pineapple salsa, roasted red pepper dip and guacamole.

Ice bowl filled with jumbo shrimp cocktail and garnished with grapes.

### Burrito Bar

Grilled Cilantro chicken strips.

Chopped pulled pork seasoned with tequila and spices.

Flour tortillas

Shredded cheese, diced onions and salsa.

Three bean salad.

### Dessert

Apple empanadas.

*\$18.99 per person. Plus Tax and Labor.*

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## The Three Hour Tour

### Jamaican 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.

### Fruit n' Veggies

Fresh fruit and vegetables combo tray with artichoke dip.

### Dessert

Small white chocolate macadamia nut cookies.

*\$22.95 per person. Plus Tax and Labor.*

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## The Love Boat Selections

*Perfect for your Wedding!*

### Afternoon Soiree

Imported cheese (blue/cheddar/gouda) served with fresh grapes and crackers.

Large display of fresh fruit and veggies with homemade dips.

Assorted tea sandwiches (cucumber/pimento cheese/chicken salad).

Homemade rainbow pasta salad.

Hot artichoke and spinach dip with pita toast points.

\$14.95 Per person plus tax and Labor

### Sunset Dinner

Shrimp with cocktail sauce.

Sliced smoked salmon.

Caviar.

Capers, sour cream, onion and chives.

Carving station with beef tenderloin served with fresh baked dinner rolls, mayo and spicy mustard.

Grilled vegetable platter.

Smoked gouda mashed potatoes.

\$25.95 Per Person plus tax and Labor

### Dessert Selections

Priced upon request.

