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# 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 & Greek 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.

### Kale

Kale, radicchio, green & purple cabbage, broccoli, roasted pumpkin seeds & dried cranberries.

### Taste Spinach

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

### Thai Noodle

Zucchini noodles, Napa cabbage, purple cabbage, carrots, red pepper, cucumber and a soy dressing.

### Quinoa

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

### Mango

Mango, Napa cabbage, daikon, red pepper, carrot, cucumber, cilantro and parsley

## Your choice of two of the following Entree items

### Roast Baron of Beef

Lasagna (Meat, Seafood or Vegetarian)

Stuffed Chicken Breast (Cranberry & Peach or Spinach & Feta)

Parmesan Crusted Tilapia

Meat and Cheese Cannelloni

BBQ Roast Chicken (Drums & Thighs)

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**

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

**Personal menu design always available, everything is possible!**