



Banquet Menu

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*Delivering Quality Food & Dependable Service at a
Reasonable Price*



Plated Entrée Options

All Plated Entrees Include Dinner Rolls, Choice of Salad and Two Entrée Accompaniments

Filet Mignon Au Poivre \$30

8oz Beef Tenderloin Filet, Peppercorn Crusted and Finished with a Cognac Cream Sauce

Grilled New York Strip \$35

14oz New York Strip, Grilled and Finished with Red Port Demi-Glace

Sirloin Gorgonzola \$30

12oz Sirloin, Grilled and Sliced, Finished with Gorgonzola and Sun Dried Tomato Cream Sauce

Prime Rib of Beef \$35

12oz Cut, Rubbed in our Secret Spices and Slow Roasted, Served with Natural Au Jus and Horseradish Sour Cream

Roasted Pork Loin \$27

Slow Roasted Pork Loin, Sliced and Served with Sautéed Portobello Mushrooms and Balsamic Cream Sauce

Chicken Picatta \$27

Breaded or Grilled Chicken Breast, Sautéed in a Lemon-Caper White Wine Sauce

Chicken Marsala \$27

Breaded or Grilled Chicken Breast, Topped with Wild Mushrooms and a Rich Marsala Wine Sauce

Stuffed Chicken Florentine \$28

Chicken Breast, Stuffed with Spinach, Mushrooms, Roasted Red Peppers, and Fontina Cheese, Baked And Served with Stewed Tomatoes

Chicken Saltimbocca \$30

Lightly Floured Chicken Breast, Sautéed with Prosciutto and Fresh Sage, Topped with Sage Buerre Blanc

Chicken Oscar \$30

Grilled Chicken Breast, Topped with Asparagus, Lump Crab and Hollandaise Sauce

Sizzlin' Skewers (\$35 choice of two) Chicken,

Pineapple, and Vegetables; Beef, Mushrooms, and Vegetables; or Shrimp and Pineapple. All in our Sizzlin' Glaze

Chicken Parmesan \$27

Breaded Chicken Breast, Topped with Homemade Marinara and Fresh Parmesan, Served over Spaghetti

Pistachio Salmon \$30

6oz Atlantic Salmon, Coated in Pistachio, Pan Roasted and Finished with Saffron-Yellow Pepper Coulis



Combination Plated Entrées

*All Plated Entrees Include Dinner Rolls, Choice of Salad and Two Entrée Accompaniments
Choose One Combination Plated Entrée Selection*

Seafood Combinations

*You may substitute any seafood option
for salmon, Mahi Mahi, scallops, or shrimp*

Filet and Scallops \$45

*6oz Petite Filet, Finished with Cognac Cream
Sauce, Paired with Seared Diver Scallops with
Saffron Buerre Blanc*

Prime Rib and Shrimp \$45

*8oz Prime Rib, Slow Roasted, with Natural Au
Jus, Paired with 3 Jumbo Shrimp and Pineapple
Skewers*

New York Strip and Shrimp \$40

*8oz Grilled New York Strip, Sliced and Finished
with Red Port Demi-Glace, Paired with 3 Jumbo
Breaded Shrimp*

Sirloin and Salmon \$37

*8oz Grilled Sirloin, Sliced and Finished with
Gorgonzola and Sun Dried Tomato Sauce, Paired
with Pan Roasted Atlantic Salmon with Dill
Buerre Blanc*

Chicken Combinations

*Choose from any plated chicken
entrée on the previous page.*

Filet and Chicken \$40

*6oz Petite Filet, Finished with Truffle Demi-
Glaze, Paired with your Choice of Plated Chicken
Entrée*

Prime Rib and Chicken \$40

*8oz Prime Rib, Slow Roasted, with Natural Au
Jus, Paired with your Choice of Plated Chicken
Entrée*

New York Strip and Chicken \$37

*8oz Grilled New York Strip, Sliced and Finished
with Caramelized Shallot and Grape Tomato
Relish, Paired with your Choice of Plated Chicken
Entrée*

Sirloin and Chicken \$35

*8oz Grilled Sirloin, Sliced and Topped with
Roasted Garlic Compound Butter, Paired with
your Choice of Plated Chicken Entrée*



Buffet Entrées

*Buffet Entrées Include Choice of Salad and Relish Tray and Two Entrée Accompaniments
(Additional accompaniments add \$2.50 per person)*

*Choice of One Standard Entrée \$25, Choice of Two Standard Entrées \$35
Additional Entrée Selections \$8 per Person*

Beef, Pork, and Seafood Entrée Selections

Marinated Flank Steak

*Grilled and Sliced, Topped with Onions, Mushrooms and
Natural Au Jus*

Sirloin Gorgonzola

*Grilled and Sliced, Topped with a Creamy Gorgonzola and
Sun Dried Tomato Sauce*

BBQ Beef Brisket

*Slow-cooked, Sliced, and Basted in Armon's Signature
BBQ Sauce*

Roast Beef

Oven Roasted, Sliced and Topped with Natural Pan Gravy

Classic Meatloaf

*All Beef or Turkey Meatloaf Topped with a Rich
Mushroom Gravy*

Baby Back Ribs

*1/3 Rack of Ribs, Grilled and Braised in Beer and Onions,
Topped with Armon's Signature BBQ Sauce*

Beef Stroganoff

*Slow Braised Beef and Sautéed Wild Mushrooms,
Topped with Rich Stroganoff Sauce and
Served Over Egg Noodles*

Mongolian Beef

*Sliced Flank Steak, Broccoli, Bell Peppers and Onions in
Sweet Soy Glaze*

Roasted Pork Loin

*Slow Roasted, Sliced and Topped with Sautéed
Mushrooms, and Balsamic Cream Sauce*

Parmesan Crusted Tilapia

*Tilapia Filet, Crusted in Parmesan Bread Crumbs, and
Topped with Red Bell Pepper Coulis*

Grilled Salmon

Fresh Atlantic Salmon, Topped with a Citrus Buerre Blanc



Buffet Entrées

Buffet Entrées Include Choice of Salad and Two Entrée Accompaniments

(Additional accompaniments add \$2.50 per person)

Choice of One Standard Entrée \$25.00, Choice of Two Standard Entrées \$35

Additional Selections \$8 per Person

Chicken, Turkey, and Pasta Entrée Selections

Stuffed Chicken Florentine

*Chicken Breast, Stuffed with Spinach, Mushrooms,
Roasted Red Peppers and Fontina Cheese, Baked
And Served with Stewed Tomatoes*

Pesto Chicken

*Chicken Breast Strips, Topped with Fresh Pesto Sauce,
roasted red peppers, and Provolone Cheese*

Chicken Parmesan

*Breaded Chicken Breast, Topped with Homemade Marinara
and Parmesan Cheese, and Served Over Spaghetti*

Chicken Picatta

*Breaded or Grilled Chicken, Sautéed in a Lemon-Caper
Sauce*

Chicken Marsala

*Breaded Chicken, Topped with Wild Mushrooms and a
Rich Marsala Wine Sauce*

Bruschetta Chicken

*Lightly Floured Chicken Breast Topped With Roma
Tomato Bruschetta, Mozzarella and Balsamic Glaze*

Chicken Oscar

*Grilled Chicken Breast, Topped with Asparagus, Lump
Crab, and Hollandaise Sauce*

Pecan Crusted Chicken

Baked and Topped with Romesco Sauce

Chicken Saltimbocca

*Lightly Floured Chicken Breast, Sautéed with Prosciutto
and Fresh Sage, Topped with Sage Buerre Blanc*

Roasted Turkey Breast

Oven Roasted, Sliced, and Topped with Natural Pan Gravy

Chicken Diablo

*Grilled Chicken, Sausage, Tomatoes, Mushrooms, and
Penne, Tossed in a Lightly Spiced Cream Sauce*

Lasagna

Choice of Meat, Vegetarian, or Eggplant Lasagna

Eggplant Parmesan

*Sliced Eggplant, Breaded and Topped with Mozzarella
Cheese and Homemade Marinara, Served
Over Spaghetti*

Pasta Primavera

*Zucchini, Yellow Squash, Bell Peppers, Snap Peas, and
Onions, Sautéed and Tossed in a Garlic Cream
Sauce, Served over Linguine and Topped with Fresh
Parmesan Cheese*

Roasted Vegetable Ravioli

*House Made Cheese Ravioli, with Roasted Zucchini,
Squash, Green and Red Peppers, and Red Onions*



Exclusive Entrée Selections

Exclusive Entrée Upgrades Priced Per Selection.

Tenderloin of Beef Add \$7

Certified Angus Beef Tenderloin, Roasted and Sliced, Topped with Red Port Demi-Glace

New York Strip Steak Au Poivre Add \$6

Grilled Petite Peppercorn Crusted New York Strip Steak, Topped with a Cognac Cream Sauce

Prime Rib of Beef Add \$10

Certified Angus Prime Rib, Rubbed in our Secret Spices, Slow Roasted and Sliced, Served with Natural Au Jus and Horseradish Sour Cream

Stuffed Pork Tenderloin Add \$3

Slow Cooked Pork Loin, Stuffed with Apples, Cranberries, Breadcrumbs and Sage, Topped with a Truffle-Cranberry Glaze

Sizzlin' Skewers

Chicken (add \$3), Beef (add \$4) or Jumbo Tiger Shrimp (add \$5) with Red Onions, Bell Peppers, Pineapple, and Sizzlin' Sweet Chili Glaze

Jumbo Breaded Shrimp Add \$6

Jumbo Tiger Shrimp, Lightly Breaded, Served with Lemons and Cocktail Sauce

Shrimp Scampi Add \$5

Colossal Shrimp, Roasted Red Peppers, Tomatoes, and Red Onions, Sautéed in a Garlic White Wine Sauce, Served Over Linguine, and Topped with Fresh Parmesan Cheese

Chili-Rubbed Mahi Mahi Add \$5.00

Fresh Mahi Mahi Filet, Dusted in our Chili Spices, Roasted and Topped with Grilled Pineapple Salsa

Stuffed Salmon Add \$4.00

Stuffed with Lump Crab, Cream Cheese, Roasted Red Peppers, Caramelized Onions, and Breadcrumbs



Salad Options

Classic Caesar Salad

Romaine Hearts Tossed with Homemade Croutons, Shredded Parmesan Cheese, Cherry Tomatoes, and our Classic Caesar Dressing

Baby Spinach Salad

Baby Spinach Tossed with Spiced Walnuts, Fresh Berries and Raspberry Vinaigrette

Asian Salad

Field Greens with Carrots, Edamame, Mandarin Oranges, Sugar Snap Peas, Bean Sprouts, Wonton Strips, and Sesame Soy Dressing

Garden Fresh Salad

Mixed Field Greens and Romaine, Topped With Cucumbers, Tomatoes, Mushrooms, Green and Red Peppers, Croutons, Cheddar Jack, Green Peas, and your Choice of Dressing

Southwest Salad

Chopped Romaine, Corn, Black Beans, Tomatoes, Red Onions, Tortilla Strips, and Chipotle-Ranch Dressing

Greek Salad

Romaine and Iceberg Lettuce, Tomatoes, Cucumbers, Kalamata Olives, Banana Peppers, Feta Cheese, Fresh Oregano, and Mediterranean Dressing

Italian Salad

Romaine and Iceberg Lettuce, Tomato, Garbanzo Beans, Kalamata Olives, Banana Peppers, Red Onions, Broccoli, Roasted Red Pepper, Provolone Cheese, and Italian Dressing

Caprese Salad

Field Greens Topped with Cherry Tomatoes, Fresh Mozzarella, Chiffonade Basil, Extra Virgin Olive Oil and Balsamic Reduction

Harvest Salad

Romaine Hearts Tossed with Green Apples, Asian Pears, Strawberries, Candied Pecans, Feta Cheese and a Citrus White Balsamic Vinaigrette

BLT Wedge Salad

Iceberg Lettuce Wedge, Applewood Smoked Bacon, Diced Roma Tomato, Red Onion, Croutons, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing

~ Dressing Choices ~

Ranch, French, Balsamic, Italian, Caesar, Mediterranean



Entrée Accompaniments

Vegetables

*Grilled Asparagus**
Glazed Carrots
Green Bean Almondine
Cheesy Broccoli
Roasted Vegetable Medley
*(Zucchini, Squash, Green and Red
Pepper, Red Onions)*
Steamed Vegetable Medley
(Broccoli, Cauliflower, Carrots)
Stir Fried Vegetables
*Buttered Corn & Diced
Red Pepper*

Cold Sides

Potato Salad
Creamy Coleslaw
Asian Coleslaw
Cheese Tortellini Salad
Corn and Black Bean Salad
Ramen Noodle Salad
Pasta Salad
Beet & Goat Cheese Salad
Marinated Vegetable Salad
Tomato & Cucumber Salad
B.L.T. Pasta Salad

Potatoes and Starches

*Parmesan Baby Red
Potatoes*
Au Gratin Potatoes
Potatoes Lyonnaise
Seasoned Mashed Potatoes
Whipped Sweet Potatoes
Baked Beans
Parmesan Risotto
Rice Pilaf
Basmati White Rice
Basmati Dill Rice
*Saffron Basmati Rice**
Macaroni and Cheese

**add \$1.00 if accompanying a buffet*



A la Carte Hors D'oeuvres

(More than 5 Selections of Hors D'oeuvres subject to extra charge)

Hot Hors D'oeuvres

Petite Crab Cakes \$100(32 Pieces)

Maryland Style, Sweet Chili Aioli

BBQ Bacon Wrapped Shrimp \$125(50 Pieces)

Tiger Shrimp, Bacon, Armon's Signature BBQ Sauce

Chicken and Pineapple Skewers \$85(32 Pieces)

Chicken Breast, Grilled Pineapple, Teriyaki Glaze

Thai Style Satays \$85(32 Pieces)

Beef, Chicken, or Shrimp, with Thai Peanut Sauce

Bacon Wrapped Chestnuts \$75(50 Pieces)

Marinated Chestnuts, Bacon, Balsamic Reduction

Chicken Wings \$100 (70 Pieces, 10 lbs.)

BBQ, Buffalo, or Asian Sesame

Bacon Wrapped Shrimp \$125(50 Pieces)

*Tiger Shrimp Marinated and Dusted with Breadcrumbs
and Wrapped in a Strip of Bacon*

Prosciutto Wrapped Scallops \$135

*Chunks of Marinated Sea Scallops, Dusted with
Breadcrumbs, Served on Rosemary Skewers*

(32 Pieces)

Hibachi Chicken (\$125) or Beef (\$150) Skewers

*Bell Peppers, Green Onions, Monterey Jack Cheese, and
Jalapenos, Wrapped in a Strip of Chicken or Beef
Tenderloin, Marinated in Sweet Chili Sizzlin' Sauce*

(36 Pieces)

Stuffed Mushrooms \$100(50 Pieces)

*Mushrooms Filled with Crabmeat and Breadcrumbs
Vegetables and Cheese*

Beef and Mushroom Brochettes \$100

*Skewers of Marinated Beef Tenderloin Chunks and
Mushrooms(32 Pieces)*

Chicken (\$125) or Shrimp (\$150) Quesadillas

(32 Pieces)

*Chicken or Shrimp, a Blend of Cheeses, Jalapeno Peppers,
Tomatoes, Bell Peppers, Cilantro, Onions, and Garlic.*

Served with Salsa, Guacamole, and Sour Cream.

Beef Tenderloin Fajitas \$125(32 Pieces)

*Fajita Seasoned Strips of Beef Tenderloin with Sautéed Green
and Red Peppers, Onions, Cilantro, and Lime Juice, in a
Crisp Tortilla Wrapper. Served with Salsa, Guacamole, and
Sour Cream.*

Sesame Chicken \$75(50 Pieces)

*Chicken Breast Seasoned with Garlic, Sesame Oil and
Teriyaki Sauce, and Coated with Sesame Seeds and
Breadcrumbs*

Sliders \$90(32 Pieces)

*Angus Beef Patties with Cheese, or BBQ Pulled Pork with
Coleslaw on Mini Buns*

BBQ Meatballs \$50 (70 Pieces)

Homemade Meatballs, Armon's Signature BBQ Sauce

Baked Spinach and Artichoke Dip \$75 (5 lbs.)

Baguette, Toasted Naan

Miniature Ruben Sandwiches on Cocktail Rye \$85

(32 Pieces)

Salami and Cream Cheese Cornet \$85(32 Pieces)



A la Carte Hors D'oeuvres

(More than 5 Selections of Hors D'oeuvres subject to extra charge)

Cold Hors D'oeuvres

Beef Tenderloin Crostini \$120

Seared Tenderloin, Baguette, Horseradish Crème Fraiche

Jumbo Shrimp Cocktail \$115

Tiger Shrimp, Meyer Lemon Cocktail Sauce

Lobster and Avocado Salad \$125

Maine Lobster, Tarragon, Avocado, Phyllo Cup

Ahi Tuna Nachos \$130

Seared Ahi Tuna, Wonton Chips, Wasabi Crème Fraiche

Caprese "Salad" Skewers \$75

Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Balsamic

Tomato Bruschetta \$45

Roma Tomato, Red Onion, Basil, Balsamic, Garlic Crostini

Vegetable Platter \$45

Assorted Fresh Vegetables, Ranch Dip

Cheese Platter \$45

Cheddar, Swiss, Pepper-Jack, Served with Crackers

Antipasto Platter \$65

Prosciutto di Parma, Cappicola, Genoa Salami, Marinated Artichokes, Grape Tomatoes, Assorted Olives, Roasted Garlic, Grilled Asparagus, Crostini, Flatbread Crackers

Corn and Black Bean Salsa \$40 (5 lbs.)

Roasted Corn, Black Beans, Cilantro, Tortilla Chips

Taco Dip \$45

Cream Cheese, Taco Seasoning, Lettuce, Tomato, Cheese, Black Olives, Tortilla Chips

Homemade Hummus \$35

With Toasted Naan

Tabbouleh Salad \$45 (5 lbs.)

Cracked Wheat, Parsley, Tomato, Cucumbers, Olive Oil, Kalamata Olives, Lemon Juice, Toasted Naan

Deluxe Cold Canapés (Choice of 3) \$110

Smoked Turkey Breast; Asparagus in Prosciutto; Ham Cornet; Salmon Rose; Brie Cheese Wedge; Shrimp Canapé; Scallop Medallion; Blue Cheese Canapé with Pecans and Grapes; Grape Canapé; Cream Cheese and Olive Canapé

Deluxe Cold Skewers (Choice of 3) \$85

Grilled Pear and Brie; Port Salut, Mustard, and Pickled Mushrooms; Jicama, Mango, and Blueberry; Grilled Pineapple and Shrimp; Salami, Radishes, and Seasoned Olives; Honey Glazed Ham and Cornichon

Fresh Fruit Skewers \$75

Fresh Pineapple, Melon, Strawberries, and Grapes

Whole Smoked Salmon \$150

Prosciutto Wrapped Melon \$75

Fresh Fruit Platter \$45



Hors D'oeuvres Packages

Served for 1 hour with your buffet or plated dinner

Light Hors D'oeuvres

Choice of 3 for \$5.50, 4 for \$7.50

Vegetable or Fruit Platter

Taco Dip with Tortilla Chips

Caprese "Salad" Skewers

Assorted Cheese Platter

Tomato Bruschetta with Garlic Crostini

Tailgate Style Hors D'oeuvres

Choice of 3 for \$5.50, 4 for \$7.50

Angus Beef Sliders

Chicken Wings

BBQ Meatballs

Antipasto Platter

Artichoke Dip with Toasted Naan and Crackers

Casual Hors D'oeuvres

Choice of 3 for \$7.50, 4 for \$9.00

Petite Crab Cakes with Sweet Chili Aioli

Bacon Wrapped Chestnuts

Baked Spinach Artichoke Dip with Toasted Pita

Tomato Bruschetta with Crostini

Sesame Chicken

Premier Hors D'oeuvres

Choice of 3 for \$7.50, 4 for \$10.00

Beef Tenderloin Crostini with Horseradish Crème

Jumbo Shrimp Cocktail with Meyer Cocktail Sauce

Bacon Wrapped Chestnuts

Hibachi Chicken Skewers

Beef and Mushroom Brochettes

Asian Hors D'oeuvres

Choice of 3 for \$7.50, 4 for \$10.00

Hibachi Beef Skewers

Chinese Chicken Salad in Phyllo Cups

Thai Style Chicken or Beef Satays

Ahi Tuna Nachos with Wasabi Crème Fraiche

Vegetable Egg Rolls