



# *Banquet Menu*

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

*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*