



Banquet Menu

Mobile : (414) 803-5659

Office : (262) 238-0878

E-Mail: Info@Armons.com

Website: www.Armons.com

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



Armon's Combo Buffet

\$40 per person

Two main entrees, one pasta dish, two hot accompaniments

Relish tray, choice of salad with dressing, dinner rolls & butter cups.

(Additional accompaniments add \$4.00 per person,

Additional Entrée Selections \$10.00 per Person)

Beef, Pork, and Seafood Entrée Selections

Tenderloin of Beef

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

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

Baby Back Ribs

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

Sizzlin' Skewers

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

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*

Stuffed Pork Tenderloin

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

Grilled Salmon

Fresh Atlantic Salmon, Topped with a Citrus Buerre Blanc

Shrimp Scampi

*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*



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Chicken, 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*

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*



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
on Mini Buns*

BBQ Meatballs \$75

Beef 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
(25 Pieces)*

Tomato Bruschetta \$55

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

Vegetable Platter \$65

Assorted Fresh Vegetables, Ranch Dip

Cheese Platter \$65

Cheddar, Swiss, Pepper-Jack, Served with Crackers

Antipasto Platter \$75

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

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

Roasted Corn, Black Beans, Cilantro, Tortilla Chips

Taco Dip \$65

*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
(Minimum Order of two trays)*

Deluxe Cold Skewers (Choice of 3) \$85

(36 Pieces)

*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
(Minimum Order of two trays)*

Fresh Fruit Skewers \$75

*Fresh Pineapple, Melon, Strawberries, and Grapes
(25 Skewers)*

Prosciutto Wrapped Melon \$75 (20 Pieces)

Fresh Fruit Platter \$65



Hors D'oeuvres Packages

Served for 1 hour with your dinner buffet

Light Hors D'oeuvres

Choice of 3 for \$6.00, 4 for \$8.00

*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 \$7.00, 4 for \$9.00

*Angus Beef Sliders
Chicken Wings
BBQ Meatballs
Antipasto Platter
Artichoke Dip with Toasted Naan and Crackers*

Casual Hors D'oeuvres

Choice of 3 for \$8.00, 4 for \$10.00

*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 9.00, 4 for \$12.00

*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 \$9.00, 4 for \$12.00

*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*