

ARISTA Catering

Russell Investments Corporate Menu



HOT BREAKFAST BUFFET

BREAKFAST RECEPTION

\$8.25 per person

- Vegetarian Quiche
- Breakfast Sausage Wrapped in Puff Pastry
- Muffins, Croissants, & Assorted Danishes
- Seasonal Fresh Fruit Platter

HEARTY BREAKFAST

\$7.75 per person

- Cheddar Cheese Scrambled Eggs with Chives
- Southern Style Diced Potatoes
- Smokehouse Bacon
- Seasonal Fresh Fruit Platter

CONTINENTAL BREAKFAST

LIGHT FARE CONTINENTAL

\$7.25 per person

- Assorted Bakery Items
- Individual Yogurt Cups & Granola
- Seasonal Fresh Fruit Platter

HOT LUNCH BUFFET

ASIAN FUSION BUFFET

\$9.95 per person

- Thai Chicken & Basil Stir Fry
- Sweet & Sour Julienne Asian Vegetables
- Chow Mein Noodle Salad
- Lemon Cabbage Salad
- Steamed White Rice

MIXED GRILL BUFFET

\$10.75 per person

- Roasted Carved New York Steak with *Sautéed Mushrooms & Caramelized Onions*
- Char Grilled Garlic & Lemon Chicken
- Classic Caesar Salad
- Tomato & Cucumber Salad with *Italian Herb Vinaigrette*
- Roasted Seasonal Vegetables

BAJA FAJITA BUFFET

\$9.75 per person

Choice of One Entrée:

- Chicken Fajitas with *Flour Tortillas, Peppers, Onions, Pico De Gallo, Sour Cream, & Guacamole*
- Cheese Enchiladas with *Tomatillo Green Sauce*

Served with:

- Sweet Corn, Iceberg, Baby Spinach Salad with *Tequila Lime Vinaigrette*
- Spanish Rice
- Vegetarian Refried Beans with *Melted Cheese*
- Tortilla Chips & Fresh Salsa

AMERICAN CLASSICS BUFFET

\$9.75 per person

Choice of One Entrée:

- Hearty Beef Stroganoff served with *Egg Noodles & Roasted Mushroom Sour Cream Sauce*
- Meatloaf with *Brown Sugar Tomato Glaze & Roasted Garlic Mashed Potatoes*
- Gouda Macaroni & Cheese with *Bacon & Herb Breadcrumb Topping (can be prepared vegetarian)*

Served with:

- Spring Green Salad with *Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette*
- Assorted Artisan Dinner Rolls with *Butter*

DEEP SOUTH BUFFET

\$9.75 per person

- Southern Fried Chicken
- Corn Bread Muffins *with Butter*
- Potato & Corn Gratin
- Artichoke, Romaine, & Cherry Tomatoes *with Roasted Garlic Vinaigrette*
- Barbecued Spare Ribs

HEARTY FARE BUFFET

\$10.25 per person

- Slow Roasted Beef Brisket *with Sliced Onions, Mushrooms, & Crumbled Blue Cheese*
- Fettuccine Alfredo
- Spring Green Salad *with Ranch & Italian Dressings*
- Vegetable Medley *with Lemon Herb Butter*

BUILD YOUR OWN TACO OR BURRITO BAR

\$8.95 per person

- Taco Ground Beef
- Mild Red Chile Shredded Chicken
- Mexican Rice
- Black Beans *with Melted Cheese*
- Flour & Corn Tortillas
- Diced Tomatoes, Red Onion, Lettuce, Shredded Cheese, Sour Cream, Salsa, & Guacamole
- Corn, Roasted Pepper, & Black Bean Salad *with Cilantro Vinaigrette*

HEARTY ITALIAN

\$9.95 per person

Choice of One Entrée:

- Spaghetti *with Beef & Pork Meatballs & Marinara Sauce*
- Pasta Primavera *with Penne Pasta & Roasted Garlic-Basil Oil*

Served with:

- House Salad *with Cucumber, Grape Tomatoes, Black Olive, Red Onion, Pepperoncini, Croutons & Sweet Italian Vinaigrette*
- Italian Bread

HEARTY BARBECUE BUFFET

\$9.95 per person

- Honey-Barbecue Pulled Pork *with Artisan Rolls*
- Barbecue Glazed Chicken
- Brown Sugar Baked Beans
- Cornbread *with Butter*
- Spring Green Salad *with Cucumber, Grape Tomatoes, Croutons, & Balsamic Vinaigrette*

BUILD YOUR OWN DELI BUFFET

\$9.25 per person

- Rolled Deli Meats: Turkey, Ham, & Roast Beef
- Sliced Cheddar, Provolone, & Swiss
- Green Leaf Lettuce, Tomato, & Red Onion
- Assorted Breads & Rolls
- Assorted Condiments, including Hummus
- Brownies or Cookie Assortment

Choice of One Salad:

- Spring Green Salad *with Ranch & Balsamic Vinaigrette*
- Hearty Vegetable Pasta Salad
- Cucumber & Tomato Salad *with Italian Herb Vinaigrette*

GOURMET SANDWICH BUFFET

\$9.75 per person

Choice of Three Signature Sandwiches:

- Roast Beef with Smoked Provolone, Caramelized Onions, & Horseradish Mayo
- Brown-Sugar Baked Ham with Jarlsberg Swiss & Spicy Brown Mustard
- Smoked Turkey with Gouda & Cranberry Aioli
- Roasted Chicken with Fresh Avocado Spread & Plum Tomatoes
- Caprese Fresh Roma Tomatoes, Creamy Mozzarella Cheese, Green Leaf Lettuce and Pesto spread
- Roasted Vegetable Layers of Fresh Roma Tomatoes, Spinach, Roasted Red Peppers, Red Onion, Cucumber, & a Red Pepper Hummus Spread

Served with:

- Spring Green Salad with Cucumber, Grape Tomatoes, Croutons, Ranch, & Balsamic Vinaigrette
- Mediterranean Pasta Salad with Feta & Greek Vinaigrette

SALAD PARTY BOWLS

*Include fresh-baked rolls, butter, and dressing on the side
Most Salads can be prepared vegetarian for the corresponding price.*

Small Salad serves 10-14 guests. Vegetarian: \$32/salad, Standard: \$48/salad.

Large Salad serves 20-25 guests. Vegetarian: \$48/salad, Standard: \$76/salad.

Chow Mein Chicken Salad

Grilled Chicken Breast, Napa & Red Cabbage, Shredded Carrots, Green Onion, Water Chestnuts, Red & Green Pepper & Crispy Chow Mein Noodles over a bed of Mixed Greens served with a Spicy Hoisin Dressing

Lemon Herb Chicken or Shrimp Caesar Salad

Your choice of Grilled Lemon Chicken or Citrus & Garlic Shrimp tossed with Hearts of Romaine Lettuce, Red Onion, Fresh Parmesan, & Home Style Croutons with Caesar Dressing

Cobb Salad

Roast Turkey, Crumbled Bacon, Tomatoes, Scallions, Hard-Boiled Egg, Avocado, & Blue Cheese over Romaine served with Lemon Dijon Vinaigrette

Honey Sesame Chicken Salad

Honey Grilled Chicken Breast tossed with Mixed Greens, Scallions, Jicama Carrot Slaw, Grape Tomatoes, & Spicy Szechuan Almonds served with Toasted Sesame Vinaigrette

Grilled Steak & Roasted Potato Salad

Marinated & Grilled New York Steak thinly sliced atop Fresh Spinach with Mushrooms & Caramelized Red Onions, stuffed with Herb Roasted Red Potatoes & Fresh Green Beans, served with Greek Feta Vinaigrette

Grilled Portobello Salad

Grilled Balsamic Portobello Mushroom & Roasted Red Pepper Strips atop a mix of Spring Greens tossed with Quinoa & Shaved Parmesan, served with Balsamic Vinaigrette

Cran-Raspberry Bash Salad

Bibb Lettuce tossed with Avocado, Red Onion, & Dried Cranberries, topped with Roasted Balsamic Almonds, served with Raspberry Vinaigrette



BOXED LUNCHES

Served with potato chips, cookie or brownie, and bottled water.

All Boxed Lunches

\$9.75 per person

SANDWICHES

Roast Beef with Smoked Provolone, Caramelized Onions, & Horseradish Mayo

Brown Sugar Baked Ham with Jarlsberg Swiss & Spicy Brown Mustard

Smoked Turkey with Gouda & Cranberry Aioli

Roasted Chicken with Fresh Avocado Spread & Plum Tomatoes

Caprese with Fresh Roma Tomatoes, Creamy Mozzarella Cheese, Green Leaf Lettuce, & Pesto spread

Roasted Vegetable with Layers of Fresh Roma Tomatoes, Spinach, Roasted Red Peppers, Red Onion, Cucumber, & a Red Pepper Hummus Spread

Smoked Salmon with Lettuce, Onions, & Chives, accented with Cream Cheese & Lemon Zest



WRAPS

Turkey & Provolone with Tomato & Green Leaf Lettuce dressed in Ranch in a Spinach Tortilla

Chicken Caesar Grilled Chicken, Romaine Lettuce, & Tomatoes with Caesar Dressing wrapped in a Flour Tortilla

Shrimp Sautéed Shrimp garnished with Julienne Vegetables & Cilantro, dressed in a Tangy Mango Sauce, and wrapped in a Flour Tortilla

Salmon Salad Baked Salmon & Goat Cheese with local Seasonal Vegetables wrapped in a Flour Tortilla

SALADS

Tuna with Celery, Onion, Cilantro, Mayonnaise, & Tomatoes atop Butter Lettuce

Grilled Portobello with roasted Red Pepper strips & Mixed Greens tossed with Cous Cous & shaved Parmesan, served with Balsamic Vinaigrette

Cobb Roast Turkey, Fresh Spinach, Bacon, Tomatoes, Scallions, Hard-boiled Egg, Avocado, & Bleu Cheese served with Lemon Dijon Vinaigrette

Lemon Chicken Caesar Grilled Lemon Chicken, Hearts of Romaine Lettuce, Red Onion, fresh Parmesan, & Home Style Croutons tossed with a classic Caesar Dressing

Vegan Apple Greens Apple, Mixed Greens, & Cucumber with Lemon Vinaigrette

Mediterranean Tuna with Artichoke, Roasted Tomatoes, Black Olives, & fresh Baby Greens accented with Olive Oil

Tri-Colored Garden Rotini Salad with Black Olives, Artichoke Hearts, Asparagus, & Red Onion

HORS D'OEUVRES

Minimum order for all hors d'oeuvres is two dozen pieces.

** indicates vegetarian item*

Recommended Amounts for Hors d' Oeuvres

A variety of factors should be considered to determine ideal quantities: length of event, time of day, etc. Please call for customized recommendations for your event. For your convenience, we suggest the following basic guidelines on how to order.

Before Dinner: 3-5 pieces per guest

Light Hors d' Oeuvres: 6-9 pieces per guest

Heavy Hors d' Oeuvres: 12-16 pieces per guest

TIER 1 \$18.75 per dozen

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| COLD: | • Rainbow Cheese Tortellini Skewers <i>with Pesto*</i> | • Deviled Eggs <i>with Olive Relish*</i> |
| HOT: | • Hot Sweet Salsa Meatballs | • Spicy Boneless Buffalo Wings <i>with Ranch Dip</i> |
| | • Chicken & Spinach Pot Stickers <i>with Wasabi Dipping Sauce</i> | • Breakfast Sausage Wrapped in Puff Pastry |
| | | • Spinach & Cheese Spanakopita* |

TIER 2 \$21.75 per dozen

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| COLD: | • Antipasto Kabobs (<i>Prosciutto & Sage, Olive, Mozzarella, Tomato, & Marinated Mushroom</i>) | • Prosciutto Wrapped Asparagus Tips |
| | | • Polenta Crostini |
| HOT: | • Chicken Quesadilla Cone | • Petite Vegetarian Quiche* |
| | • Stuffed Mushrooms (<i>Feta, Garlic, & Bread Crumbs*</i> - OR - <i>Andouille Sausage & Asiago Cheese</i>) | • Samosas <i>with Cilantro Salsa*</i> |
| | | • Vegetarian Eggroll <i>with Hoisin Dipping Sauce*</i> |

TIER 3 \$26.75 per dozen

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| COLD: | • Fig & Goat Cheese Canapés* | • Fresh Fruit Skewers* | • Assorted Canapés |
| HOT: | • Mushroom Profiterole* | • Artichoke Beignet* | • Coconut Shrimp |
| | • Peking Duck Roll | • Shrimp & Pork Potstickers | • Thai Chicken Satay |
| | • Potato Latkes <i>with Chive Sour Cream*</i> | • Jamaican Beef Empanada | • Crab Rangoon |

TIER 4 \$30.75 per dozen

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| COLD: | • Roasted Red Pepper, Mint, & Goat Cheese Wraps* | • Tiger Prawns <i>with Cocktail Sauce</i> |
| | • Vietnamese Vegetarian Spring Roll <i>with Thai Sweet Chili Sauce*</i> | • Dried Apricots Stuffed <i>with Bleu Cheese & Pecans*</i> |
| HOT: | • Bacon Wrapped Scallops | • Chicken Pastry Purse |
| | • Hawaiian Chicken Brochette | • Szechuan Beef Satay |
| | • Mini Crab Cakes <i>with Dill Sauce</i> | • Stuffed Red Potato <i>with Cheddar & Bacon</i> |
| | • Roasted Corn & Poblano Chile Tartlet | • Beef Wellington |

BEVERAGES

Coffee & Tea Service \$1.50 per person

Regular & decaf coffee and assorted hot teas served with creamer & sweeteners.

Standard Canned Sodas \$1.25 each

Includes Coke, Diet Coke, Sprite, etc.

Specialty Local Sodas \$2.50-2.75 each

Includes Thomas Kemper, Jones Soda, Dry Soda

Bottled Juices \$2.00 each

Individual Orange and Apple Juices

Punch Display \$1.50 per person

Self-serve Iced Water, Cranberry Punch, Lemonade, and Iced Tea

SNACKS & PARTY PLATTERS

Fresh Fruit Platter \$3.25 per person

A platter beautifully arranged with Sliced Fresh Seasonal Fruits

Tex Mex Chips & Salsa \$2.25 per person

Corn, Roasted Pepper, & Black Bean Salsa served with Tortilla Chips

Domestic Cheese Board \$4.25 per person

Sliced Cheddar, Swiss, & Pepper Jack Cheese served with Artisan Crackers

Chilled Mediterranean Roasted Vegetable Platter \$3.75 per person

Bell Peppers, Sweet Potatoes, Yellow Squash, Zucchini & Portobello Mushrooms Marinated in Mediterranean Herbs & Balsamic Vinaigrette, roasted to perfection, & served with Sliced Baguettes

Hot Spinach & Artichoke Dip \$4.25 per person

Baked with Shaved Parmesan, served with Sliced Baguettes & Tortilla Chips

DESSERTS

Assorted Bar Desserts \$2.25 per person

Includes Lemon Bars, Nanaimo Bars, Brownies, and Chocolate

Assorted Cookies \$1.75 per person

Chocolate Chip, Oatmeal Raisin, and ARISTA Royal Cookies

Nutty Caramel Rockslide Brownies \$2.95 per person

Fresh-Baked Eclairs \$2.25 per person

Blondie Bars \$1.75 per person

Warm Berry Crisp with Vanilla Ice Cream \$3.75 per person

SERVICE UPGRADES



Linens

All Beverage Station and Buffet Display linens included in service at no charge.

Tablecloths 90" by 90" white: *\$6.00 each*

Tablecloths 90" by 90" black: *\$8.00 each*

Linen napkins *\$0.50 each*

Server Labor

Professional waiter in black button down collared shirt and black dress pants to handle set up, service of buffet, busing and clean up after party.

Two general servers are included at no cost for set up and cleaning of events taking place at Russell Investments throughout the day. For larger events, dedicated servers may be required at \$22.50/hr for a minimum of 4 hours each.