



FINE FOODS
& Celebrations

easy entertaining
CATERING CARRYOUT

Our *Easy Entertaining Menu* is prepared by hand daily, from only the freshest, local ingredients; we assure exceptional quality and beautiful presentation, with care by our professional and courteous Arcadia Farms Catering team of chefs, bakers, and catering staff. Ordering is easy - advance notice required to ensure availability of your menu selections and prepayment to confirm all your order. Our Catering Department is excited to hear from you! Please call 480-947-2666 or email concierge@arcadiafarmscfe.com

BRUNCH

A LA CARTE

BREAKFAST STRADA CASSEROLE	\$75
sausage, cheddar, grilled seasonal vegetables, brioche, eggs and cream (serves 8-12)	
POTATO FRITTATA (serves 6 to 8)	
with sautéed onions, red peppers, thinly sliced potatoes, and fresh herbs	\$42
9" QUICHE (serves 6 to 8)	
Southwest Chicken	\$42
Ham + Cheese	\$42
Wild Mushroom, Leek + Goat Cheese	\$42
5" QUICHE (individual serving)	
Ham + Cheese	\$12
Wild Mushroom, Leek + Goat Cheese	\$12
Southwest Chicken	\$12
FRESH FRUIT SKEWERS (minimum 1 dozen)	\$5 each
8" single serving skewers with pineapple, cantaloupe and fresh strawberries (gf)	
MUESLI CUP	\$84/dozen
9oz single serving cup with cold oatmeal cereal, organic yogurt apples, golden raisins and pecans (df, gf)	
GRANOLA PARFAIT	\$84/dozen
9oz single serving cup with honey yogurt, seasonal berries, dried apricot + pecan granola	
HAM + CHEESE CROISSANT	\$48/dozen
PETITE CHAMPAGNE EGG SALAD CROISSANT SANDWICHES	\$48/dozen
ALMOND CREAM FILLED CROISSANT	\$48/dozen
NUTELLA FILLED CROISSANT	\$48/dozen
BUTTER CROISSANT	\$30/dozen
CHOCOLATE CROISSANT	\$42/dozen
ARCADIA FARMS SIGNATURE ASSORTED MUFFINS	\$42/dozen
Lemon-Blueberry, Orange Cranberry, Chocolate Toffee	
CINNAMON-PECAN ROLL	\$42/dozen
BLUEBERRY COFFEECAKE	\$24/cake
FRESH BERRY TART	\$60/dozen
PAIN RAISIN	\$48/dozen
ARCADIA FARMS FAMOUS STRAWBERRY SCONES	\$42/dozen
RUGELACH	\$30/dozen



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SALADS (platters for 10)

FARMER'S MARKET	\$160
field greens, chopped grilled vegetables, corn, tomatoes, goat cheese and citrus vinaigrette (v, gf)	
ARCADIA GREEK	\$160
romaine, red onion, kalamata, cucumber, garbanzo, feta, tomato, feta cheese vinaigrette, hummus, pita chips (v)	
ITALIAN CHOP	\$140
shredded lettuce, smoked turkey, salami, soppressata, provolone, tomatoes, olives & garbanzo beans, Italian vinaigrette (gf)	
STRAWBERRY CHICKEN	\$160
grilled chicken, toasted almonds, organic field greens, poppy seed dressing (gf)	
PESTO GRILLED SHRIMP	\$190
baby lettuces, avocado, tomato, goat cheese, grilled corn, lime vinaigrette, frizzled tortilla strips	
TUNA NICOISE	\$160
hard boiled eggs, green beans, diced potatoes, tomato, olives, lemon-tarragon dressing (gf)	
TURKEY COBB	\$140
bacon, tomato, cheddar, hard boiled egg, avocado, creamy blue cheese dressing (gf)	
ORIENTAL CHICKEN	\$170
shredded chicken, julienned red peppers, carrots, crispy rice noodles, crushed peanuts, ginger-peanut dressing (gf)	
FRENCH CHICKEN SALAD	\$160
grilled chicken, chopped romaine, Campari tomatoes, fresh corn, roasted almonds, avocados, Sphinx dates, Crow's Dairy goat chevre, dijon dressing	



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SANDWICHES

PLATTERS FOR 10

TOMATO + BASIL + MOZZARELLA organic tomatoes, fresh mozzarella, arugula, pesto, focaccia (v)	\$120
SMOKED SALMON CLUB cucumbers, organic tomatoes, red onions, arugula, herb-caper cream cheese, multigrain	\$160
CHICKEN SALAD diced chicken, celery, grapes, almonds, fresh tarragon, croissant	\$140
TURKEY CLUB smoked turkey, applewood smoked bacon, avocado, tomatoes, lettuce, sour dough	\$140
VERY VEGGIE red pepper, heirloom tomato, red cabbage, cucumber, arugula, avocado, hummus spread, multigrain (ve)	\$130
ALBACORE TUNA SALAD chopped pecans, jicama, scallions, cucumbers, tomato, multigrain	\$170
PLT prosciutto, organic tomatoes, arugula, artichoke aioli, focaccia	\$140
GROQUE MONSIEUR (open-faced) ham, gruyere, béchamel, sour dough	\$120
PRESSED CHICKEN diced chicken, applewood smoked bacon, brie and caramelized onion, baguette	\$140
VEGGIE MELT marinated oven cured tomatoes, roasted peppers, artichokes, zucchini, mushrooms, smoked mozzarella, hummus, ciabatta (v)	\$130
EURO SUB prosciutto, soppressata, mortadella, aged provolone, yellow and red roasted peppers, baguette	\$150
TURKEY + BRIE smoked turkey, brie, sliced Granny Smith Apples, fig jam, walnut bread	\$140



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APPETIZERS

TUSCAN ANTIPASTO	\$115
Sliced Salami, Reggiano Parmesan, Grilled Red Peppers, Marinated Mushrooms, Roasted Artichokes, Olives, and Whipped Ricotta with Focaccia Bread (serves 8 to 12)	
MINI SANDWICH PLATTER	\$145
Tomato, Basil and Mozzarella; Smoked Turkey and Brie; Rosemary Ham and Cheddar; Prosciutto and Provolone (serves 8 to 12)	
PETITE CROISSANT SANDWICH PLATTER	\$75
Chicken Salad; Tomato, Basil, and Mozzarella (vt); Smoked Turkey + Brie (15 pieces)	
MINI BEEF TENDERLOIN CROISSANTS	\$96/dozen
With horseradish aioli (1 dozen minimum)	
ARTISANAL CHEESE PLATTER	\$125
Locally Made Goat Cheese, Blues, Cheddar and Manchego, beautifully displayed with Toasted Walnut Bread, dried fruits & nuts (vt; serves 8 to 12)	
GRILLED VEGETABLE PLATTER	\$135
Fire Roasted Season's Best Vegetables with Red Pepper Hummus (gf, vt, vg; serves 8 to 12)	
CARAMELIZED BRIE	\$115
Large wheel of Brie topped with Caramelized Apples and served with Toasted Baguettes (vt; serves 8 to 12)	
SMOKED SALMON*	\$135
Sliced for cocktails with herb butter and brown bread, Sliced for breakfast with tomatoes, onions, bagels and cream cheese (serves 8 to 12)	
TURKEY STUFFED MUSHROOMS	\$42 /dozen
MINI CRABCAKES*	\$52 / dozen
Our famous Crab Cakes with Remoulade Sauce	
SHRIMP COCKTAIL*	\$38 / dozen
Jumbo Shrimp with Spicy Cocktail Sauce and Lemon Wedges (gf)	
HEIRLOOM TOMATO SALAD	\$95
Organically grown and delicious, with Fresh Mozzarella and Basil Pesto (gf,vt; serves 8 to 12)	
PROSCIUTTO WRAPPED MELON	\$105
Sweet segments of mlon wrapped in thinly sliced prosciutto (gf; serves 8 to 12)	
WILD MUSHROOM, SPINACH AND LEEK TARTLETS	\$354/dozen
With Smoked Mozzarella and Crow's Dairy Goat Cheese (vt; 1 dozen minimum)	
MINI CROISSANTS (1 dozen minimum)	\$2 each
SPINACH DIP AND TOSTED PITA CHIPS (serves 8 to 12)	\$85
GRILLED BEEF TENDERLOIN	\$185
Marinated and grilled beef tenderloin, thinly sliced and served with horseradish aioli (gf; serves 8 to 12)	



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ENTRÉES

SERVES 8 TO 10

GRILLED VEGETABLE LASAGNA	\$92
Roasted seasonal vegetables, housemade marinara, ricotta, mozzarella, parmesan and fresh herbs (vt)	
ITALIAN LASAGNA	\$92
Italian sausage + ground beef, housemade marinara, ricotta, mozzarella, parmesan and fresh herbs	
CHICKEN ENCHILADA CASSEROLE	\$92
Pulled chicken breast, corn tortillas, green chilis, tomatillo cream sauce, cheddar cheese	
CHICKEN POT PIE	\$92
A traditional dish of chicken and vegetables in a creamy sauce topped with a flaky crust	
GRILLED SALMON NICOISE*	\$195
Grilled salmon filets, haricots verts, new potatoes, tomato, hard boiled eggs, kalamata olives, tarragon dressing (gf)	
CHICKEN MARSALA	\$170
Pan-fried chicken cutlets, cremini mushrooms and rich Marsala wine sauce served with whipped mashed potatoes	
GRILLED PORK TENDERLOIN	\$170
Grilled herbed pork tenderloin, sliced and served with housemade apple chutney	
SEARED SALMON FILETS	\$180
Filets of salmon served with cucumber dill sauce on the side (gf)	

DESSERT

COUNTRY DESSERTS	\$95
Decadent brownies, lemon squares, pecan tarts, lemon cake cookies, blueberry coffecake, chocolate chip cookies and fresh strawberries (serves 8-10)	
SIGNATURE COOKIE PLATTER	\$75
Fresh baked, miniature cookies, including snickerdoodle, peanut butter, chocolate toffee, and oatmeal cranraisin (serves 8-10)	
SEASONAL FRESH FRUIT PLATTER	\$95
A selection of the season's best melons and berries (serves 8-10)	
10" STRAWBERRIES & CREAM CAKE	\$80
Rich vanilla cake piled high with strawberries and cream (serves 12-18)	
10" COCONUT CREAM CAKE	\$80
Layered coconut cake, vanilla bean pastry cream, fresh coconut icing and shredded coconut (serves 12-18)	
TRES LECHES CAKE	\$85
Ultra light single layer sponge cake, soaked in sweet mixture of 3 milks, topped with vanilla whip and fresh strawberries (serves 8-10)	
TIRAMISU SHOOTERS	\$55/dozen
Individual shooters layered with espresso soaked lady finger cookies, vanilla pastry cream, topped with whipped cream and cocoa dusting (gf)	
LEMON MOUSSE SHOOTERS	\$55/dozen
Individual shooters layered with sweet lemon mousse topped with whipped cream and lemon zest (gf)	
CHOCOLATE MOUSSE SHOOTERS	\$55/dozen
Individual shooters layered with chocolate mousse, topped with Grand Marnier whipped cream and seasonal berries (gf)	



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KEY LIME TART WITH COCONUT CRUST	\$75
Tart & sweet key lime filling with toasted coconut crust (serves 8-10)	
CHOCOLATE FLOURLESS CAKE	\$75
Decadent chocolate and almond, single layer cake (serves 8-10)	
FLOURLESS COCONUT MACAROONS	\$42/dozen
Soft & chewy, with shredded coconut (gf)	
DOUBLE CHOCOLATE BROWNIES	\$42/dozen
WHITE CHOCOLATE LEMON BARS	\$42/dozen
GLUTEN-FREE CHOCOLATE CHIP COOKIES	\$42/dozen

BAKERY

BY THE DOZEN

ARCADIA FARMS SIGNATURE MUFFINS	\$42
Lemon-Blueberry, Orange Cranberry, Chocolate Toffee	
CINNAMON-PECAN ROLL	\$42
BLUEBERRY COFFEECAKE (slices)	\$48
BUTTER CROISSANT	\$36
CHOCOLATE CROISSANT	\$42
ALMOND CROISSANT	\$48
HAM + CHEESE CROISSANT	\$48
FRESH BERRY TART	\$60
PAIN RAISIN	\$48
ARCADIA FARMS FAMOUS STRAWBERRY SCONES	\$42
RUGELACH	\$30

*dg - dairy free | gf - gluten free | vg - vegan | vt - vegetarian | *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



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BEVERAGES

BOTTLED WATER

\$2 each

ICED TEA

\$35/gallon

Traditional Black, Blackberry Jasmine Green, Southern Peach Black, Decaf Passionfruit
served with sliced lemons, sugar, cups and ice

ORANGE JUICE

\$35/gallon

HOT COFFEE SERVICE

\$35

Regular or Decaf fresh brewed Roastery of Cave Creek Coffee
served with creamers, sugar, cups + stirrers

COLD BREW

\$35

Served with creamers, sugar, cups + stirrers