



**ARLI'S EXCLUSIVE
CATERING
ENTRÉE ENCYCLOPEDIA**

Arli's Exclusive Catering
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COLD TRAY-PASSED HORS D'OEUVRES

CRUDITÉS WITH DILL DIP

Elegant seasonal-best Vegetables served with zippy dill sauce (yogurt or sour cream)

SMOKED SALMON CANAPÉS

English Grivan Salmon carved into florettes served on bite-sized rye decorated with a touch of cream cheese, capers and lemon

PROSCUITTO WITH MELON

Tender bullet-shaped melon bites wrapped with the finest imported Italian Proscuitto

CHICKEN LIVER

Sautéed hand-ground chicken livers piped on bite-size rounds or presented in serving crocks with accompaniments of chopped egg, onion, tiny Cornish pickles and ground pepper

DEVILED EGGS

Individual egg tureens stuffed with a creamy delicate egg yolk, virgin olive oil, sweet relish and garlic filling

SHRIMP WITH COCKTAIL SAUCE

Jumbo hand-selected Guama Shrimp served on a mountain of snow ice with Arli's cocktail sauce

CHERRY TOMATOES STUFFED WITH CREAM CHEESE

Crisp garden fresh cherry tomatoes halves with a creamy Roquefort and basil stuffing

BARQUETTES OF SHRIMP

Mini-pastry shells or snap pea pods filled with tiny fresh sweet shrimp salad

BARQUETTES OF CRAB

Mini-pastry shells or snap pea pods filled with lumps of fresh crab meat

BARQUETTES OF AVOCADO

Mini-pastry shells or snap pea pods filled avocado prepared guacamole style

ENDIVE FILLED WITH ROQUEFORT

Imported Belgian endive with a delicate and creamy Roquefort filling

CARPACCIO ON RYE

Thinly sliced roll of your favorite meat or fish, seared and seasoned outside while rosy and tender inside, carved to the plate

VEGETARIAN HORS D'OEUVRES

CRUDITÉS WITH DILL DIP

Elegant seasonal-best Vegetables served with zippy dill sauce (yogurt or sour cream)

BOUCHÉES OF RATATOUILLE

Piping hot bite-sized pastry shells filled with seasonal best garden vegetables seared to crunchy perfection in sesame oil and Parmesan cheese

SPINACH AND FETA CHEESE ONION PIE

Puff pastry diamonds with a pure salt-less feta cheese, fresh spinach and onion filling

STUFFED MUSHROOMS

Bite-sized oyster mushroom caps seared and piped to the brim with Arli's special Parmesan mushroom filling (buttery taste without the butter!)

VEGETARIAN PIZZA

Seasonal best vegetables in Arli's special sauce on pizza crust topped with warm Monterey Jack and Provolone cheese, served in diamonds

ARLI'S NACHOS

Thin colorful layers of moist tomato chicken and melted Monterey Jack cheese on bite-sized tortillas topped with sweet jalapeno peppers

CHEESE PUFFS

Light Parmesan crusts blanketing warm cheddar cheese centers

TOSTADA COMPUESTO IN SHELL

Bite-sized crispy baked tortillas covered with a lightly tossed and colorful blend of diced tomato, guacamole, premium ground beef, cheese, sour cream and finely sliced lettuce

AVOCADO TEMPURA

Freshly diced avocado chunks seasoned guacamole style rolled in Parmesan cheese and tempura baked (buttery taste without the butter!)

QUICHE, SORREL WITH NUTS

Diamonds of light and tangy Wild Spinach and Pine Nut Quiche

EGG ROLLS

Delicately baked crispy wonton skins filled with garden fresh Chinese vegetables

DOLLAR SIZED POTATO PANCAKES WITH SOUR CREAM AND APPLE SAUCE

Arli's Beverly Hills favorite made with hand-grated Red New and Idaho potatoes served with a dash of sour cream and Arli's own apple sauce, prepared moist and crispy outside with light and warm centers

RED POTATO SKINS WITH LIGHT ROQUEFORT

Crispy broiled Red New Potato skins with a creamy light Roquefort or sour cream and caviar filling

SUSHI WITH SOY SAUCE, GROUND GINGER AND WASABE

Arli's hand-selected seasonal best fresh fish in a variety of sushi favorites, designed into a plated presentation or prepared on-site by one of our top Sushi chefs

CELERY ROOT, ANISE AND YUCCA ON TOAST

Miniatures of toast topped with a warm blend of celery root, anise and yucca, delicately rich in texture and flavors

ARTICHOKE AND MUSHROOM SOUFFLÉ WITH PECANS AND LIGHT CREAM CHEESE

Bite-size treasures of light elegant artichokes and mushrooms with crunchy-diced pecans prepared soufflé style with light cream cheese topping

BRIE EN CROUTE

Rich warm Brie sealed in a light watercress cover topped with pine nuts, served in bite size nuggets or in whole rounds

BBQ PIZZA

Tender marinated chicken in Arli's own special BBQ sauce on pizza crust topped with warm cheese served in diamonds

SEAFOOD HORS D'OEUVRES

SEAFOOD ON ICE SERVED WITH ARLI'S SEAFOOD SAUCES

Arli's hand-selected top fresh seasonal seafood such as Guama Shrimp, Medallions of Australian Lobster tail and large chunks of giant crab legs & claws presented on a mountain of snow ice and served with Arli's own mustard/mayonnaise horseradish and seafood sauces

CRAB CAKES AND LIME SAUCE

Lumps of fresh Dungeness Crab diced with fresh bell pepper, onion, basil, tarragon and light garlic then baked to perfection, served with a zippy lime sauce

SEAFOOD EGG ROLL WITH TERIYAKI, PLUM AND DIJON SAUCES

Arli's hand-selected seasonal best fresh fish (such as Ahi, Swordfish, Sturgeon & Crab) diced with garden fresh Chinese vegetables, then baked in crispy wonton skins

SCALLOPS SAUTÉ, THOUSAND ISLAND & MUENIERE SAUCE

Golden brown sweet scallops, baked crispy outside and tender inside, served with two of Arli's dipping sauces

SMOKED SALMON CANAPÉS

English Grivan Salmon carved into florettes served on bite-sized rye decorated with a touch of cream cheese, capers and lemon

MUSHROOM STUFFED WITH CRAB

Bite-sized oyster mushroom caps stuffed to the brim with lump crab meat and finely diced garden fresh vegetables, then baked to perfection

SHRIMP BROCHETTES

Large and crunchy golden brown baked shrimp served with a light olive oil and lemon sauce

BITE-SIZED SALMON EN CROUTE, DILL AND CUCUMBER SAUCE

Premium salmon diced with garden vegetables, baked into a flaky puff pastry and served with a garden-fresh ground cucumber, dill and light garlic sauce

GOUJONETTE OF SOLE

Fresh sole fingers browned and baked in a delicate crust served with a light olive oil and lemon sauce

SHRIMP ROLLED WITH TURKEY BACON

Jumbo shrimp wrapped in turkey bacon, baked crispy on the outside and moist yet crunchy on the inside

SEAFOOD QUICHE OR KNISHES

Chopped seasonal best fresh seafood and garden mushrooms baked in quiche pastry (served in bite-sized diamonds) or knish-style

SLICED SEAFOOD SAUSAGE ON RYE WITH TERIYAKI AND GINGER SAUCE

Thick slices of seafood sausage seared crispy golden brown on rye toast points, drizzled with amber and gold (teriyaki and ginger sauces)

SALMON AND CRAB PIZZA

Premium fresh salmon and lump crabmeat on a pizza crust baked in Arli's own tomato and light cream cheese sauces, served in diamonds

SUSHI WITH SOY SAUCE, GROUND GINGER AND WASABE

Arli's hand-selected seasonal best fresh fish in a variety of sushi favorites, designed into a plated presentation or prepared on-site by one of our top Sushi chefs

SEAFOOD POT STICKERS

Gyoza dough filled with a finely diced blend of fresh seafood (such as crab and scallops) and garden vegetables, poached then pan seared to create a crispy bottom with a soft tender bite on top

SEAFOOD BROCHETTES, RANCH DRESSING

Chunks of seasonal best fresh seafood (such as salmon, swordfish or scallops) pan seared in red-hot sesame oil and served with Arli's ranch-style sauce

LOBSTER CURRY & CHUTNEY IN SHELL WITH LEMON SAUCE

Australian Langostinos prepared curry style in puff bouchées topped with a dash of Arli's sweet and zippy Mango Chutney served with a lemon dipping sauce

SEVICHE AND SALSA

Cold fresh seafood salad served with a colorful fiesta blend of red and yellow peppers, onion, parsley, basil and light cilantro

SEAFOOD EMPANADAS

Golden half-moon dollar pastries filled with chopped hand-selected seasonal best fresh seafood

MINI SHELLS OF SHRIMP AND GUACAMOLE

Elegant miniature pastry shells stuffed with chunks of Arli's guacamole and topped with petite bay shrimp

SHRIMP SCAMPI

Large golden butterflied shrimp, dry sautéed with shallots and topped with Arli's zesty lemon sauce

BARQUETTES OF CRAB

Mini-pastry shells or snap pea pods filled with lumps of fresh crab meat

POULTRY HORS D'OEUVRES

CHICKEN QUICHE

Diamonds of delicately seasoned hand-ground tarragon chicken quiche

TOMATO, BASIL & CELERY CHICKEN NACHOS

Bite-sized round tortillas with fine colorful layers of tomato, basil, celery and chicken and warm Monterey Jack cheese topped with diced jalapenos

CHICKEN DUMPLINGS WITH TRIO OF SAUCES

Wonton skins filled with hand-ground tarragon chicken, pan seared to create a crispy bottom with a soft tender bite on top served with Arli's Soy, Mustard and Sweet & Sour sauces

CHICKEN WELLINGTON WITH LINGONBERRY SAUCE

Golden brown puff pastry diamonds filled with a delicate mushroom piping and fresh chicken strips served with Arli's lingonberry sauce

CHICKEN BROCHETTE, MUSTARD, PLUM & TERIYAKI SAUCE

Cubes of tender chicken broiled with colorful garden vegetables (such as red and yellow bell peppers) served with Arli's Mustard, Plum and Teriyaki Sauces

BITE SIZED BARBECUE CHICKEN WITH SWEET RED ONION

Thinly sliced barbecue chicken prepared in Arli's own marinade served on rye toast points and topped with a dash of golden sweet red onion sauce

CHICKEN CURRY WITH MANGO CHUTNEY

Tender chicken prepared curry style served in puff bouchées topped with a dash of Arli's sweet and zippy Mango Chutney

CHICKEN TAQUITOS WITH GUACAMOLE

Oven-baked ground corn tortillas stuffed with fresh chicken and crispy Mexican bacon, served with Arli's garden fresh guacamole

DUCK WITH TOFU, MUSHROOMS & LINGONBERRY SAUCE

Baked diamonds of firm fresh tofu with thin elegant layers of mushroom and duck topped with a dash of ruby lingonberry sauce

CHICKEN TRIANGLE PUPUSAS

Pupusas dough filled with hand-ground tarragon chicken grilled to pancake-like perfection, served with green sweet salsa

CHICKEN QUESADILLAS

Floured tortillas layered with fresh chicken and a special blend of creamy cheeses served in bite-sized wedges

CHICKEN LIVER

Sautéed hand-ground chicken livers piped on bite-size rounds or presented in serving crocks with accompaniments of chopped egg, onion, tiny Cornish pickles and ground pepper

DEVEILED EGGS

Individual egg tureens stuffed with a creamy delicate egg yolk, virgin olive oil, sweet relish and garlic filling

BITE SIZE RAVIOLI

Delicate fresh shallot and hand-ground tarragon chicken ravioli, firm outside to hold the toothpick while carrying a moist and creamy bite inside

SWEET CORN CHICKEN ON RYE

Brilliant sweet yellow corn and diced chicken blended to creamy perfection with garden fresh vegetables served on rye or pumpernickel toast points

CHICKEN POT STICKERS

Gyoza dough filled with a finely diced blend of hand-ground tarragon chicken and garden vegetables, poached then seared to create a crispy bottom with a tender bite on top served with Arli's Teriyaki, Mustard and Sweet & Sour sauces

TURKEY BACON ROLLED WITH DATES, FIGS OR PRUNES

Bite sized rolls of baked turkey bacon filled with dates, figs or prunes creating a lightly salted crispy crust covering a moist sweet center

THAI CHICKEN PIZZA

Rich Thai amber sauce with creamy-ground shallots, peanuts and garden vegetables drizzled on top of pizza dough covered with fresh chicken, served in diamonds

BEEF, LAMB & VEAL HORS D'OEUVRES

BEEF CARPACCIO

Marinated Bismo Beef, seared then rack-dried, carved to the plate and served on rye

BEEF NACHOS

Thin layers of freshly ground premium beef, tomato, shallots and melted Monterey Jack cheese on round tortillas topped with sweet diced jalapeno peppers

LAMB BROCHETTE WITH MINT SAUCE

Bite-sized cubes of tender baked lamb loin served medium rare with a fresh boiled mint sauce

BEEF BROCHETTE WITH SWEET BASIL SAUCE

Bite-sized cubes of tender baked beef loin served with a freshly ground sweet basil brown sauce

BEEF, MUSHROOMS & MAUI ONIONS

Individual skewers baked with bite-sized beef loin cubes, mini oyster mushrooms, and flavorful Maui onions served with Arli's special brunette beef sauce

MINI LAMB CHOPS WITH MINT SAUCE

Selected crowns of lamb frenched into chops served with a fresh boiled mint sauce

PIGS IN A BLANKET, MUSTARD STYLE

Mini kosher dogs rolled into puff pastry and baked golden brown, served with Arli's Mustard Sauce

SMOKED BEEF OR LAMB SAUSAGE WITH ENGLISH MUSTARD

Thick slices of premium sausage served on rye toast with Arli's zippy English Mustard sauce

MINIATURE CHEESEBURGERS

One of our most requested hors d'oeuvres: bite sized cheeseburgers on sour dough topped with finely diced onions, pickles and a dash of mustard and ketchup

TOSTADA COMPUESTO, BEEF OR LAMB

Bite-sized crispy baked tortillas covered with a lightly tossed and colorful blend of diced tomato, guacamole, premium ground beef or lamb, cheese, sour cream and finely sliced lettuce

ITALIAN SAUSAGE

Thick slices of premium Italian sausage topped with Arli's rich tomato and bell pepper sauce served on rye or pumpernickel

DEVILED BEEF BROCHETTES WITH CILANTRO AND GUACAMOLE

Nuggets of diced New York Sirloin, light mustard and Parmesan baked crispy violet outside and warm inside, served on individual skewers with cilantro and guacamole dipping sauces

BEEF TAQUITOS

Miniature corn tortillas stuffed with fresh shredded beef and crispy Mexican bacon, served with Arli's garden fresh guacamole

BEEF POT STICKERS

Gyoza dough filled with a finely diced blend of premium beef and garden vegetables, poached then pan seared to create a crispy bottom with a soft tender bite on top

LAMB PUPUSAS

Pupusas triangles filled with seasoned lamb grilled to pancake-like perfection, served with Arli's ruby or emerald sauce

PROSCIUTTO WITH MELON & DATES

Melon miniatures alongside sweet dates wrapped with the finest imported Italian Prosciutto creating pleasingly light salty and sweet flavor bites

CHILI IN MINI SHELLS

One of the dishes we're most famous for: Arli's special Chili containing his 10 top-secret ingredients, served in bite sized puff pastries

RAMAKI

Chicken livers and water chestnuts wrapped in bacon, lightly crusted and oven baked to crispy perfection outside while warm and tender inside

SOUPS
Some Can Be Served Cold

CREAM OF SORREL

BOUILLABAISSÉ

TOMATO BISQUE

LENTIL

ERISTE W/LENTIL, KESK & MINT

WEDDING SOUP

Mini-meatballs & basil

LOBSTER BISQUE

EGGPLANT, TOMATO & GINGER

VICHYSOISE

A cold cream of potato soup

SENEGALESE

A creamed and curried potato soup

SQUASH

WHITE GAZPACHO

A cold creamy Spanish soup

MINISTRONE

ASPARAGUS

ASSORTED CONSOMMÉS WITH MICADO & MONTE CARLO

*With Mikado rice and diced tomatoes, topped with very tiny “good luck, money chips”
miniature-pancakes*

BEAN

BARLEY

CREAM OF MUSHROOM

POTATO & LEEK

MATZO BALL

BROCCOLI FLOWERETTES

CAULIFLOWER & CHEESE

MINI-DUMPLING WITH PAPRIKA CREAM

CIOPPINO

Fresh premium seafood cioppino, especially made for large parties

SALADS

WALDORF SALAD

With Apple, Celery Root, Walnuts, Lingonberries & Tangerine Sections

CAESAR SALAD

Crispy Hearts of Romaine tossed with Parmesan, homemade croutons and Arli's Caesar Dressing

BABY GREENS

With Feta Cheese and Vinaigrette

ARUGULA

With Belgian Endive Spears, Tomato and Balsamic Vinegar

WATERCRESS

With Belgian Endive Spears, Tomato and Balsamic Vinegar

TRIO OF LETTUCE, TOMATO, CHIVES, ROQUEFORT

Served with Creamy Ranch

HEARTS OF PALM AND HEARTS OF ARTICHOKE

With Lettuce and Tomato, Beans, Scallions, and Cucumber Tart Vinaigrette

RED CABBAGE COLESLAW

TOMATOES AND CUCUMBER

With Sweet Diced Onion, Bell Pepper, Dill, oil, lemon and vinegar

CHINESE CHICKEN SALAD

With Dry Noodles and Arli's Chinese Salad Dressing

WILTED SPINACH SALAD

With Hot Dill Vinegar & Bacon

HOT POTATO SALAD

With Bacon, Scallions, Sautéed Cabbage, oil, lemon and vinegar

COBB SALAD

With Turkey, Avocado, Bacon and Monterey Jack or Cheddar Cheese

MIMOSA AND LETTUCE

With Tomato, Watercress, Celery, Chopped Egg and Thousand Island

LARGE FRESH ARTICHOKE CUP

Cooked with extra virgin olive oil and filled with Peas, Cubed Carrots & Dill

ASPARAGUS, HEARTS OF PALM AND GRAPEFRUIT SECTIONS
Beautifully decorated on each plate

ITALIAN SALAD
With Provolone, Lettuce, Endive, Mozzarella, Pepper, Garbanzo Beans

AVOCADO
Filled with Bay Shrimp or Tuna

PAPAYA
Filled with Bay Shrimp

MEXICAN COLESLAW
With Shredded Lettuce, Red Bell Pepper and Avocado

GRILLED DUCK OR CHICKEN SALAD

TOMATOES, ONION & ANCHOVY
Sliced hearty beefsteak tomatoes, onion and anchovy salad

GARDEN VEGETABLE SALAD

CAPRESE
Sliced Roma Tomatoes, Fresh Buffalo Mozzarella and Basil Leaves

BREADS

ASSORTED BREADS
Select your favorites

OLIVE & BAGUETTE

ARLI'S SPECIAL PARMESAN CHEESE TOAST

BISCUITS

CROSTINI TOPPED WITH ARLI'S SPECIALITIES

POPOVERS

HAND ROLLED CROISSANTS

FOCACCIA

ASSORTED MUFFINS

SCONES

CROISSANTS

PASTA

ANGEL HAIR

With a delicate Marinara, Pink Vodka or Primavera Sauce, as you wish

CHEESE LASAGNE

With a rich blend of five cheeses and Arli's own zesty tomato sauce with fresh herbs

VEGETARIAN LASAGNE

With a colorful array of dry pan grilled vegetables, layers of Ricotta cheese and Arli's own rich tomato sauce with fresh herbs

VEGETARIAN FILO PIE

Extra virgin filo dough filled with feta cheese, eggplant, grated tomatoes and fresh herb seasonings

FETTUCCINE ALFREDO

Creamy rich sauce with Parmesan and mushrooms topped with garden sweet snow peas

CHICKEN LINGUINE

With julienne vegetables, chicken & light cream sauce

PENNE PINK VODKA SHRIMP, PESTO PARMESAN AND SUN DRIED TOMATOES

VEGETARIAN WELLINGTON

Garden-fresh vegetable nuggets with a delicate mushroom shallot piping, rolled in a light golden pastry and cut into colorful rounds

SEAFOOD LINGUINE

Fresh premium hand selected seafood in Arli's zesty tomato or cream sauce

RAVIOLI

Filled with goat cheese and your choice of lamb, chicken or beef

SPINACH, CHICKEN & SEAFOOD

Served with assorted tomato or cream sauces

BOW TIES WITH THREE DIFFERENT SAUSAGES

Select your favorite sausages from a wide array of choices including many varieties of fresh meat, seafood, vegetable and contemporary blends

MANICOTTI

RISOTTO

Arborio baked al dente with choice of fresh vegetables and meat

ENCHILADAS

MARINARA

Your favorite pasta with Arli's own fresh tomato and sweet basil sauce

CHECCA

With fresh raw tomato, basil, garlic & olive oil

FLORENTINA

With olive oil, garlic, shallots, mushrooms, garden spinach and light cream

MELENZANE FRITTE

With sauteed eggplant and fresh tomato sauce

PRIMAVERA

With garden vegetables in creamy white sauce

PUTTANESCA

With green & black olives, capers, red pepper, fresh tomato and a touch of anchovy

BOLOGNESE

A hearty spaghetti selection with flavorful ground beef, Parmesan cheese and fresh garden herbs such as oregano and basil

AMERICANA

Your favorite pasta with Arli's own rich tomato sauce and grated American Cheddar topped with colorful diced vegetables

SEAFOOD

FILET OF SOLE HITCHCOCK

A favorite created especially for Alfred Hitchcock: Dover sole dipped in egg, Parmesan cheese and crackers then dry-pan browned and baked, served with a tomato-based hollandaise sauce

FILET OF SOLE MEUNIERE

Fresh Dover sole with a creamy shallot lemon butter sauce and a sprinkle of parsley

SALMON AMBASSADOR

Elegant pink and white tournedos of salmon rolled with fillet of sole poached to al dente, served with your choice of sauces and toppings

WHITE FISH SARDOISE

Delicate skin-on white fish pan-seared and then baked, topped with eggplant, garden tomato and Arli's own rich tomato sauce with fresh herbs

SHRIMP SCAMPI

Large crispy shrimp pan seared to crunch to the bite, laced with a garlic, shallot and lemon butter sauce

STEAMED LOBSTER OR YOUR FAVORITE SEAFOOD

SWORDFISH ALMANDINE

Premium baked swordfish and Arli's exceptional lemon butter sauce with almonds

SEA BASS TERIYAKI

Hand-selected sea bass baked with Arli's delectable teriyaki sauce

CAJUN SALMON

Whole or portion salmon with Arli's own blend of Cajun spices, baked to perfection

PAELLA

Traditional colorful baked Spanish dish of rice, tomato, red pepper and onion blended with a combination of chicken, seafood, fish and lamb

LOBSTER NEWBURG

Chunks of lobster simmered in a light creamy paprika sauce elegantly decorated with mashed potato

LOBSTER PARISIENNE

Beautiful cold-sliced lobster medallions served on a lobster-shaped pillow of pea, carrot and potato salad

STUFFED SHRIMP

Jumbo butterflied shrimp seared in shell and stuffed with tiny colorful sliced garden vegetables and mushrooms

CHICKEN

CHICKEN SAUTÉ WESTMINSTER

Golden brown chicken breasts and thighs topped with a savory mushroom, artichoke and shallot sauce, served with a dash of parsley

EGGPLANT WRAPPED CHICKEN

Exquisite eggplant purses filled with hand-diced chicken topped with a basil marinara sauce, specially baked until the eggplant melts with the bite

CHICKEN CURRY WITH CONDIMENTS

Chicken simmered in an Indian Curry sauce served with an artistic and colorful array of condiments such as: pineapple, raisins, coconut, nuts, apples, and tomatoes

FRIED CHICKEN ALA JERRY LEWIS

Comedian Jerry Lewis's favorite chicken recipe with a secret 4-layer light garlic crust baked to golden brown

BARBECUE CHICKEN

Whole fresh chicken marinated in Arli's famous BBQ sauce, overhead broiled to seal the flavors and then oven-roasted to barbecued excellence

STUFFED ROASTED CHICKEN

Amber gold chicken stuffed with a delightful garden herb blend, oven-roasted to perfection

HALF BROILED CHICKEN

Plump chicken half (bone-in) barbecue broiled with special grillettes

DEVILED CHICKEN WITH MUSTARD SAUCE

Golden baked chicken half with a crispy and flavorful Parmesan mustard crust

TERIYAKI CHICKEN

Boneless and skinless chicken breasts marinated and baked in Arli's own teriyaki sauce, served with teriyaki topping sauce

CHICKEN WELLINGTON IN CRUST W/ HERBS

Golden brown puff pastry filled with hand-plaited layers of chicken breasts surrounded by a delicate mushroom and shallot piping, served with Arli's lingonberry sauce or forest mushroom sauce

CHICKEN PARMESAN

Your choice of either baked chicken breasts topped with marinara sauce and lightly melted cheese or baked parmesan crusted chicken breasts topped with a petite ladle of marinara sauce

CHICKEN ORLOF

Chicken breasts split and seared then sliced into layers with mushrooms, served in Arli's distinctive béchamel and mushroom sauce

CHICKEN KIEV

Golden breaded roulades of tender herbed chicken breasts topped with a spoon of maitre d' butter

CHICKEN PICCATA

Thin delicate medallions of chicken sauteed with lemon butter, capers and shallots

CHICKEN ZUCCATA W/ SAUTÉED ZUCCHINI

Golden brown medallions of wafer-tender chicken and egg-puff zucchini layers, served with a lemon butter, capers and shallot sauce

CHICKEN SALTIMBOCCA

Chicken breasts topped with crab meat, asparagus, prosciutto and a touch of cheese, very colorful and flavorful

CHICKEN PEPPERONATTA

Chunky nuggets of tender chicken slowly simmered with red pepper and onion in Arli's secret seasoning blend

CHICKEN MARSALA

Medallions of chicken, delicately baked in a delectable brunette Marsala, porcini and oyster mushroom sauce

COQ AU VIN

Chunky nuggets of tender chicken with an elegant and colorful chardonnay, red pepper and shallot sauce, served in a puff pastry cup

CHICKEN RAVIOLI

Delicate fresh garden vegetable and hand-ground tarragon chicken ravioli served with a light creamy sauce or Arli's own rich tomato sauce

BREADED CHICKEN STRIPS W/ ASSORTED SAUCES

Golden brown bite-sized chicken fingers served with Arli's special Teriyaki, mustard and sweet and sour sauces

SWEET CORN CHICKEN

Arli's popular sweet and tangy cold entree created with hand-diced chicken, scallions, garden fresh sweet corn tossed with Arli's special vinaigrette

CRISP DUCK WITH BING CHERRY SAUCE

Ruby-red crispy roasted Peking duck with your choice of Arli's celebrated sweet cherry sauce or any other traditional or gourmet favorite

MINIATURE STUFFED CORNISH HENS, SERVED WITH LINGONBERRY SAUCE

Golden baked mini Cornish game hens, partially deboned, stuffed with wild rice and cheddar cheese or spicy sausage, topped with lingonberry sauce

ROAST TURKEY

Arli's traditional specialty with his exceptional chestnut, orange, apricot and oregano stuffing, roasted to perfection

BEEF

WHOLE ROASTED TENDERLOIN OR NEW YORK STRIP

Bismo beef tenderloin or New York Strip served with Arli's own Béarnaise, Mustard and Brown Sauces

BEEF GRENADINE

Medallions of tender beef sautéed and simmered slowly in a zippy burgundy sauce

FILET MIGNON

Beautifully large rounds of bismo filets cooked and baked up to your request, served with Arli's distinctive béarnaise sauce on the side

NEW YORK STEAK

Hand-selected New York prime, carved into thick 1" slices and broiled up to your request

BUTTERFLY

Hand-selected New York prime, carved into thick slices and then butterflied in the center, broiled up to your request and served with Arli's mustard sauce on the side

PRIME RIBS OF BEEF

Prime Rib of Beef slowly roasted in rock-salt dough (to seal its rich flavors), then hand-carved to au jus in an English butterfly or California cut, served with creamy horseradish on the side

DEILED BEEF BONES

Meaty twice-baked beef roast bones with a zesty mustard and Parmesan crust

BEEF STROGANOFF

Hand-sliced tenderloin fingers, slowly simmers and served in a light creamy brown onion sauce topped with oven-baked miniature french fries

BEEF PAILLARD

Large filet mignons, hand-pounded to medium-wafer thinness, broiled or sautéed and then flamed in cognac to create an elegant demi-glaze, topped with Arli's rich brown sauce

TOURNEDOS OF ROSSINI

Distinctively flavorful mini-filet mignons, wrapped in crispy bacon topped with fine gooseliver and a light burgundy sauce

BEEF WELLINGTON

Golden brown puff pastry blanketing a perfectly seared beef tenderloin gently brushed with shallot piping and served with Arli's Truffle Sauce

MEDALLIONS OF BEEF SAUTÉ MARSALA

Medallions of bismo beef, porcini and oyster mushrooms in a rich brown Marsala wine sauce

BEEF BOURGUIGNON

Hand-sliced bismo beef filets simmered slowly in a hearty burgundy sauce with peas and carrots, served with parisienne potatoes

ASSORTED GOURMET BEEF HOT DOGS

Hand selected and prepared to your request

BEEF MARENGO

Bite-sized bismo beef nuggets slowly braised in Arli's distinctive tawny-brown olive, onion and pepper sauce, decorated with parisienne potatoes

BEEF TERIYAKI

Hand-selected bismo beef marinated and baked in Arli's own teriyaki sauce, served with teriyaki topping sauce

BEEF ENCHILADA

Corn Tortillas filled with chunks of beef dipped in Arli's special enchilada sauce topped with Arli's secret melted cheese blend and his zippy tomato sauce

PEPPER STEAK

New York Steak or Tenderloin crusted with hand-crushed peppercorns served up to your request

CAJUN STEAK

Fresh Cajun herbs and seasonings coat bismo steaks that are seared and then baked up to your request

CORNED BEEF

Premium caterers' cut of corned beef, slowly braised and simmered to perfection in Arli's secret blend of garden vegetables and herbs

BRISKET OF BEEF

Hand-selected brisket of beef, braised with moist heat to bring out the natural flavors and exceptional tenderness

SALT CURED STEAK

Served on sour dough

BEEF PEPPERONATTA

Medallions of beef steeped with slivers of flavorful peppers and onions, slow simmered in Arli's brown sauce

LAMB

CROWNED ROASTED RACK OF LAMB WITH MINT SAUCE AND BROWN SAUCE

A frenched crown of lamb is seasoned with Arli's secret herb blend and baked sizzling crisp and brown on the outside and a delicate pink and moist on the inside, then carved into double thick chops

LAMB LOIN

Top "surloin" of lamb is seared to hold the rich flavors and then baked to perfection, carved to the plate and served with special mustard or brown au jus sauce

ROASTED LEG OF LAMB CARVED AT TABLE

Arli's secret blend of herbs and spices covers a succulent leg of lamb, seared sizzling crisp on the outside and baked to pink and moist on the inside, which is carved tableside by one of our Captains

LAMB CHOPS SARATOGA

Golden brown chops of lamb served on a delectable pillow of curried potatoes and diced onion

GRILLED LAMB BROCHETTE

Chunky colorful braised nuggets of peppers, onions, oyster mushrooms and savory lamb line individual skewers that are served with Arli's own light garlic, shallot and fresh herb lamb sauce

LAMB AND BEAN CASSEROLE

Distinctive golden-brown bone-in lambettes floating on a colorful and flavorful simmered bed of fresh beans, diced tomatoes, peppers, scallions and Arli's own herb blend

PINE NUT CRUSTED LAMB CHOP

Extra thick triple cut chops are seared in a blanket of Arli's hand-ground forest herb pine nut blend, creating a beautiful crispy mosswood-color coat covering a moist and flavorful chop of lamb, baked to perfection

VEAL

VEAL CUTLET - GRENBLOIS, HOLSTEIN, PARMESAN OR VIENNOISE

Large and delicately thin cutlets of veal are crusted with a Parmesan blanket and pan fried, then served with your choice of: Grenblois (lemon butter, capers, shallots), Holstein (fresh egg, fried up to your request), Parmesan (Arli's tomato sauce), or Viennoise (lemon butter, capers, diced egg & dash of fresh parsley)

VEAL MARSALA

Medallions of veal, porcini and oyster mushrooms in a rich brown Marsala wine sauce

VEAL ORLOFF

An exceptional and distinctive preparation of veal served for a minimum of 10 guests. Arli's secret and elaborate double baking process is used to create an exquisite veal roast ribboned with streams of fresh dark forest truffle and wild truffle piping, topped with Arli's own béchamel sauce.

VEAL PICCATA

Thin delicate medallions of veal sautéed with lemon butter, capers and shallots

VEAL CHOP

Your choice of loin chop or t-bone chop baked or broiled up to your request, served with your favorite traditional or gourmet side sauce

VEAL TENDERLOIN

Hand-selected tenderloin of veal, seared to seal in the flavor, then roasted to perfection, table carved to the plate by one of Arli's Captains and served with our traditional brown sauce or Arli's own veal sauce

OSSO BUCCO

Tender braised veal shanks slowly simmered to draw its full flavor essence into a colorful and flavorful tomato and herb serving sauce

VEAL MARENGO

Bites of savory veal slowly simmered with colorful nuggets of garden vegetables and black olives, served on the bed of your choice: mashed potatoes, rice, polenta or other favorite

VEAL ZUCCATA

Golden brown medallions of wafer-tender veal and egg-puff squares of garden zucchini aligned on their sides and served with ribbons of lemon butter or brown sauce

VEAL SALTIMBOCCA

Hand-carved veal topped with crabmeat, asparagus, proscuitto and warm Provolone, very colorful and flavorful

VEAL PEPPERONATTA

Medallions of veal steeped with slivers of flavorful peppers and onions, slow simmered in Arli's brown sauce

VEGETABLES

ASSORTED GRILLED VEGETABLES VINAIGRETTE

GRILLED PORTOBELLO MUSHROOMS

BLUE LAKE GREEN BEANS

CREAMED HASH POTATOES OR CREAMED CORN

Finely diced onion and fresh dairy cream applied to new potatoes or sweet corn, simmered to velvety perfection

O'BRIEN POTATOES

Fine potato cubes, bright garden peppers and onions, sautéed for delightful flavor and colors

ROASTED RED PEPPER, GARLIC AND MASHED POTATOES

ANNA POTATOES

Arli's magical twenty layers of thinly sliced and seasoned potatoes, elegantly baked in individual glass pyrexes that display the beautiful crispy golden edges that blanket the warm moist flavorful potato centers

RED NEW POTATOES LIONNAISE

Mini-medallions of thinly sliced red new potatoes and flavorful onions are seasoned and baked to perfection

RISOTTO

Combined with your favorite vegetable with onion and sweet basil, for your discussion with Arli

YAM AND CARROT SOUFFLÉ

SPECIAL BAKED STUFFED POTATO

Your choice of traditional or gourmet stuffings applied to your taste or served on the side, for your discussion with Arli

VEGETABLE AU GRATIN

Your favorite vegetable prepared in Arli's classic au gratin style

STEWED TOMATOES

CREAMED SPINACH AND CARROT

SOUFFLÉ POTATOES

GREEN PEAS AND PEARL ONIONS

CORN ON THE COB

POTATO PANCAKES, SOUR CREAM AND APPLE SAUCE

“Serve it again, Arli”, one of our most requested favorites made with hand-grated Red New and Idaho potatoes served with a dash of sour cream and Arli’s own apple sauce

ASSORTED RICES

MOUSAKA

Flavorful eggplant stew, a colorful combination of tastes

EGG PLANT PARMESAN

EGG PLANT AND VEGETABLE POCKETS

BROCCOLI AND CAULIFLOWER FLOWERETTES, TOMATO, PEAS

FRESH ASPARAGUS

CELERY ROOT WITH OLIVE OIL

ARLI’S ARTICHOKE CUP

Individual cups of artichoke filled with carrot centers drizzled with extra virgin olive oil and balsamic vinegar

MINI POTATO BASKETS

Filled with your choice of favorite vegetable, for your discussion with Arli

DESSERTS

ASSORTED FRESH FRUIT AND BERRIES

Your choice to discuss with Arli, elegantly served with Crème Fraiche

POACHED PEARS

"Serve it again, Arli!" Dazzling sweet white pears, glazed in Arli's secret chardonnay and cinnamon coat

BAKED QUINCES AND APPLE

Farm fresh apples and quinces are slowly simmered to bring out their full naturally rich flavor, then topped with your favorite ice cream or freshly whipped dairy cream

STRAWBERRIES ROMANOFF

Ruby-colored strawberries laced with grand marnier, brandy and brown sugar are blanketed with snow-white vanilla ice cream

APPLE TARTE TATIN

A light flaky golden crust blankets a warm vanilla cinnamon apple center

BANANA SHORTCAKE

Arli's pineapple-sherbet flavored vanilla sauce adds an exceptional flair to traditional banana shortcake with chocolate, simple and tasty

STRAWBERRY SHORTCAKE

Especially light and delicate, exquisite in presentation

ASSORTED CAKES

Your choice of traditional or exotic Cakes for your discussion with Arli

ASSORTED PIES

Select your favorite to compliment the occasion

ASSORTED TARTS

Your preferred selection is available at your request

TIRAMISU

Imported Italian mascapone cheese makes the delectable difference in this dessert

CRÈME BRULEE

One of our most requested desserts, a traditional favorite created with Arli's flair

ENGLISH TRIFLE

Sponge cake laced with sherry port and 7 fresh fruit favorites are the cornerstones for this colorful and elaborate dessert layered with sweet milk custard and fresh dairy cream

SAFFRON PUDDING

A beautiful pudding of pearl-white rice and golden saffron threads

RICE PUDDING

Arli's traditional favorite, the secret is in his attentive stirring and the special steel simmering tureen

ASSORTED MOUSSE

Served up to your request

ASSORTED FRENCH PASTRIES

FLORENTINE SHELL COOKIES

Filled with Berries and Sorbet

FLAMED DESSERTS (CREPE SUZETTE, CHERRIES JUBILEE, BANANA FOSTER)

At tableside or for the entire group, Arli's Captain prepares your brilliant flaming dessert

COBBLERS

An all-time favorite from Arli's dessert menu, brown sugar and spices blend with rich brown cane sugar and creamery butter to naturally thicken and bring up the full fruit flavor of farm fresh peaches, apples, plums or berries

COUPE SNOWBALL

Hearty chocolate sauce covers a tasty coating of freshly toasted coconut that wraps a rich vanilla ice cream center, an extremely flavorful selection

ASSORTED ICE CREAMS

Served with your choice of toppings, nuts and sauces

CHEESECAKES

Your favorite traditional or gourmet cheesecake will compliment the occasion

ASSORTED FLAVORS OF SORBET

Light and sweet, a top palate pleaser to complete the perfect meal

FLORENTINE CHOCOLATE CUPS

Filled with your choice of mousse or fruit

FLANS

ASSORTED MUFFINS

SCONES

ASSORTED COOKIES AND BROWNIES

LUAU FEAST MENU

HORS D'OEUVRES

RAMAKI
BBQ CHICKEN WINGETTES
CRAB STUFFED MUSHROOMS

ENTREES

WHOLE ROASTED PIG
BROCHETTES OF BEEF
BROCHETTES OF LAMB
BROCHETTES OF CHICKEN
BROCHETTES OF PORK
BABY BACK RIBS
BBQ, TERIYAKI, SWEET & SOUR, MINT SAUCES

ACCOMPANIMENTS

WATERMELON BOAT FILLED WITH FRESH ASSORTED FRUITS
RICE W/ GREEN ONION, WATER CHESTNUTS, GREEN PEA PODS
SWEET POTATO CASSEROLE
CARROT, PINEAPPLE, RAISIN SALAD

DESSERTS

MACADAMIA NUT BROWNIES TOPPED WITH SHREDDED COCONUT
BANANA SHORTCAKE WITH RUM SAUCE & HOT FUDGE SAUCE

BRUNCH MENU SELECTIONS

Select your favorite entrees for your discussion with Arli

ASSORTED MINIATURE BAGELS, CROISSANTS & MUFFINS

EGGS BENEDICT

OMELETTE BAR

SMOKED SALMON GRIVAN

ASSORTED SMOKED FISH (TROUT, WHITEFISH, ETC.)

SHRIMP, LOBSTER, CRAB & COD IN FRESH CUPS OF PAPAYA OR ARTICHOKE

AVOCADO FILLED WITH GARDEN DILL PEAS

ASSORTED SALADS (WALDORF, NICOISE, COB, AND MORE)

SALMON AMBASSADOR

Elegant pink and white tournedos of salmon rolled with fillet of sole poached to al dente, served with your choice of sauces and toppings

POACHED SEA BASS

VARIETY OF BLINTZES – CREPES

VOL-AU-VENT

Large golden pastry shells are filled with tender chunks of chicken, red bell pepper and mushrooms that have been simmered to perfection in Arli's light creamy sauce

STUFFED FILLET OF SOLE, LIGHT CUCUMBER SAUCE

CORNED BEEF HASH

ASSORTED QUICHES

ASSORTMENT OF FRESH FRUIT

AFTERNOON HIGH TEA

For your consideration to discuss with Arli

ASSORTED FINGER SANDWICHES:
CUCUMBER AND DILL
WATERCRESS

ASSORTED CHEESES

SMOKED SALMON

DEVILED EGGS WITH CAVIAR

ASSORTED FRUITS

MINI QUICHES

CHOCOLATE DIPPED STRAWBERRIES

MINI SCONES, CROISSANTS, MUFFINS AND PASTRIES

DEVONSHIRE SAUCE

LIGHT WHIPPED BUTTER

ASSORTED JELLIES, CURRANTS & PRESERVES

MIDNIGHT BUFFET

For your consideration to discuss with Arli

ARLI'S WORLD-RENOWN CHILI AND CONDIMENTS

POT PIES

EGGS BENEDICT

LETTUCE AND TOMATO WITH CREAMY DRESSING

ASSORTED BREADS

POACHED FISH

CORNED BEEF HASH

HASH BROWN POTATOES

ARLI'S EXCLUSIVE CATERING

ANY OTHER MENU CHOICE WILL BE CREATED PER YOUR REQUEST AND ACCORDING TO
YOUR OCCASION'S NEED

PRICE WILL BE DETERMINED ACCORDING TO YOUR MENU SELECTIONS

LABOR COST IS CONTINGENT UPON THE NUMBER OF GUESTS

ARLI CAN PROVIDE ALL NECESSARY EQUIPMENT AND KITCHEN ACCOUTERMENTS

ARLI WILL ALSO PROVIDE ANY OTHER SERVICES AT MODERATE COSTS

WE ARE EXPERIENCED IN CONTINENTAL CUISINE AND MOST MEDITERRANEAN DISHES.
ITALIAN, LATIN, CHINESE AND THAI DISHES ARE ALSO AVAILABLE.

PROVIDING MERCHANT SERVICES AND ATM

REFRIGERATED DELIVERY AND CATERING SERVICES

40 YEARS IN BUSINESS

FORMERLY 22 YEARS AT THE ORIGINAL CHASEN'S

LOVING PEOPLE AND LOVING FOOD

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