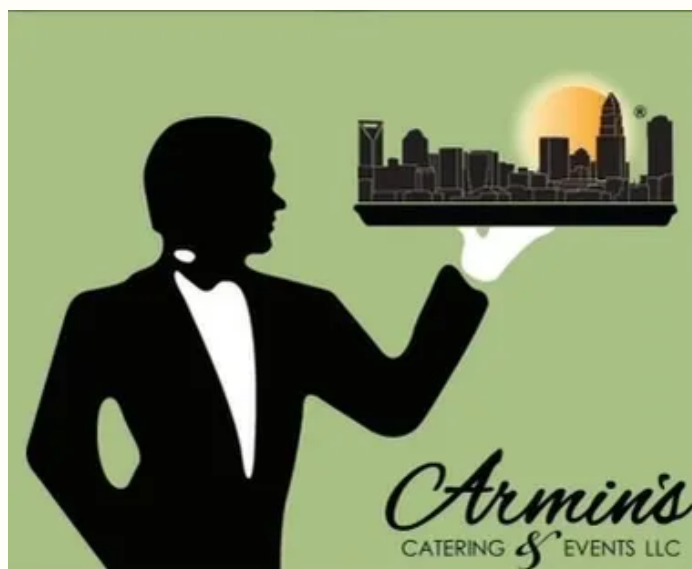




ARMIN'S CATERING



@ The Ivory Barn

Family owned and operated since 2004





COCKTAIL PARTY

BUTLERED HORS D'OEUVRES

Bacon Wrapped Quail

brushed with bourbon maple glaze

Mini Maryland Crab Cakes

served with meyer lemon remoulade

Hierloom Caprese Salad Skewers

fresh mozzarella & heirloom tomato with balsamic glaze

Sausage Stuffed Mushroom Caps

sage sausage & parmesan filled mushrooms

Greek Chicken Strudel Pastry

chicken, spinach & feta served in a pastry cup



STATIONED HORS D'OEUVRES

Huntersville Hummus Trio

traditional, black bean and roasted red pepper

Seasonal Crudite

crisp seasonal vegetables served with avocado ranch

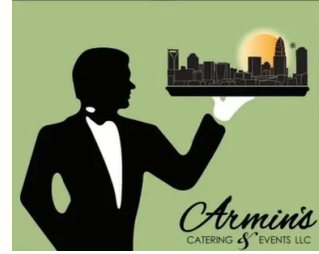
Jumbo Cajun Shrimp Cocktail

served with meyer lemon cocktail sauce

Please ask about our additional options available



BUFFET DINNER



HORS D'OEUVRES

Bacon wrapped Quail

topped with Grand Marnier glaze

Southern Decadence

Pimento cheese & Fried Green tomato crostini

DINNER BUFFET

Slow Roasted Pulled Pork

Southern style pork shoulder

Jumbo Shrimp & Grits

southern style grits with jumbo shrimp and andouille- onion gravy

Mediterranean Chicken

*Grilled Chicken Topped with Artichokes, Tomatoes, Olives, Capers,
Onions and Mushrooms*

Yukon Gold Smashed Potatoes

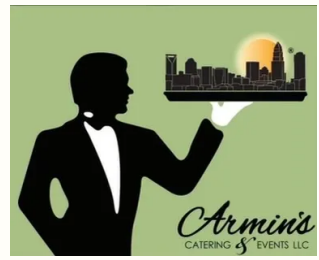
Haricot Verts

Yeast Rolls

Please ask about our additional options available



PLATED DINNER



PASSED HORS D'OEUVRES

Seared Ahi Tuna

Topped with wasabi aioli, black sesame seeds & ginger

Caprese Skewers

Fresh mozzarella & grape tomatoes drizzled with balsamic glaze

PLATED SALAD

Bellini Salad

*Topped with sliced strawberries, Mandarin oranges, roasted
pecans and feta crumbles
Served with Raspberry Vinaigrette*

MAIN ENTREE

Herb Grilled Salmon Filet

topped with herb butter

Shallot & Garlic Roasted Filet Mignon

topped with chimicurri sauce

Creamy Parmesan Risotto

Grilled zucchini & Squash

Yeast Rolls

Please ask about our additional options available

