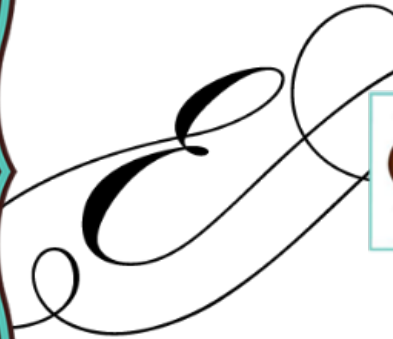


ABRAHAM RESTAURANT INDUSTRIES, INC.



EXPERIENCE THE FLAVOR OF QUALITY

# CATERING MENU

# ARI COVID-19 GUIDELINES

Effective May 26<sup>th</sup> these are the guidelines ARI will follow. While many are not mandatory, we feel them necessary to adequately keep our guests and employees safe. These practices are taking place at both Le Bistro and The Cellar Door.

## SOCIAL DISTANCING

- **INDOOR SEATING CAPACITY**- ARI will limit its seating capacity to a maximum of 50% with all seated tables being at least 6 feet apart
- **BAR**- Guests will not be allowed to gather at any bars, any guests who do not come together will be 6 feet apart at minimum
- **WAITING AREAS**- In the case that more than one group will be waiting at a time we will not allow guests to congregate to wait in a shared space. Any guest that is waiting will be asked to wait in their car or outside and will be called when their table is ready

## REDUCING CONTACT

- **CLEAR PATHS**-Clear paths in and around the restaurants will be designated by signage in the restaurants
- **LIMITED STAFF INTERACTION**- Wait staff will limit the number of times they visit a guest
- **RESERVATIONS ENCOURAGED**- We will encourage reservations so that we can accurately separate guest visits to reduce contact with other guests
- **MENUS**- Disposable and limited menus will be provided to all guests

## New Employee Protocols

- **EMPLOYEE SCREENING**- Employees will be screened to ensure that they have not been in contact with anyone that has any symptoms. We will also confirm that they aren't feeling symptoms. We would much rather operate with a smaller staff than risk endangering anyone
- **EMPLOYEE TEMPERATURES**- Employees will be heavily encouraged to take their temperature before reporting into work. We will also purchase a no-contact thermometer to screen the employees
- **SICK? STAY HOME!** - Any employees that show any sign of being sick will have to leave the premises immediately and should pursue testing for coronavirus, if they show signs, they should not show up to work in the first place
- **TRAINING** – All employees will be trained on the importance of heightened cleanliness and to wash their hands more frequently, there will also be hand sanitizer provided to ensure their hands are always germ free
- **FACE COVERINGS**- All employees will always be required to wear face coverings
- **GLOVES**- All employees will always be required to wear gloves

## Cleaning Standards

- **CLEANLINESS**- Much work has been done to sanitize and clean both Le Bistro and The Cellar Door, the management team spent a month working hard to ensure we could provide our guests with a safe and clean environment
- **CLEANING SOLUTIONS**- The cleaning solutions used are approved by the EPA and sanitization has been done according to the CDC
- **SANIZATION**- Every time a guest leaves the table and chairs will be thoroughly sanitized before another guest can sit there, all surfaces have been sanitized and all product has been removed from the restaurants

- **CLEANING SCHEDULES-** Cleaning schedules more than doubled for all areas including the kitchen, dining rooms, restrooms and hallways

#### Safety

- **NO BUFFET-** No self-serve buffet will be allowed, this is in accordance with the WV guidelines, we apologize to anyone this may inconvenience
- **SIGNAGE-** Signage will be posted stating that anyone with any symptoms of coronavirus is not allowed on the premise
- **CONTACTLESS CASHING OUT-** We will utilize our email receipt technology to keep the cashing out process to the least amount of contact possible, we will also be able to cash out guests without ever touching their card
- **DISPOSABLES ENCOURAGED-** Bottles and cans will be encouraged for beverages
- **DISH SAFETY-** Our dishwasher operates at such a high temperature and with disinfectants so we will be able to safely use glassware, silverware and plate ware. If any guest feels uncomfortable with this, we will have disposable options available

While we are excited to get back to serving our community delicious and inventive food, we want to do so as safely as possible. We apologize in advance for any inconveniences that may occur with the adoption of these new policies. We appreciate your patience and trust as we work hard to ensure every guest, employee and delivery person is kept safe in both Le Bistro and The Cellar Door.

**\*During Covid-19 all self-service buffets are prohibited. Any buffet style event will require additional serving staff and have a \$50 charge. (Additional charges may apply based on size of event/number of staff needed to service event)**

**\*All pricing subject to change due to increased labor and food cost.**

## **Breakfast / Brunch Buffet Menu\***

*\$6/Main Selection, \$2.50/Side Selection | Minimum Order: 2 Mains/1 Side  
Includes Drink Station (Iced Tea, Coffee, Water)*

### **Mains**

- Quiche: Choice of
  - Ham & Cheddar
  - Spinach, Mushroom, & Swiss
  - Chorizo, Gouda, Tomato
- French Toast
  - Classic French Toast Casserole
  - Churro French Toast
  - Strawberry French Toast
  - Banana Nutella French Toast
- Chicken & Waffle Sliders
- Harvest Chicken Salad w/ Sweet Rolls
- Seasonal Fruit Display

### ***Premium Mains (Add \$4/Person/Item)***

- Shrimp & Grits
- French Toast Monte Cristo
- Tenderloin Hash
- Croque Monsieur

### **Sides**

- Bacon
- Sausage
- Ham
- Scrambled Eggs
- Homestyle Potatoes
- Potato Fritter
- Prosciutto wrapped Asparagus
- Assorted Muffins
- Assorted Pastries
- Biscuits (Add Gravy \$1.50/person)
- Bistro Salad Station (Add \$2.00/person)

### **Drinks**

- Non-alcoholic Drink Package: \$3/Person (Pepsi Products, Pink Lemonade, Juices)
- Classic Mimosa: \$3 Each | \$15/Pitcher
- Mimosa Bar: \$15 Setup + \$6/Person
  - Includes Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
  - Assorted Seasonal Fruits
- Classic Bloody Mary: \$5 Each | Specialty Bloody Mary \$8 Each
- Bloody Mary Bar: \$20 Setup + \$8/Person
  - Includes Tomato Juice, House-made Medium, and Spicy Bloody Mary Mixes
  - Assorted cheeses, Prosciutto, Salami, Bacon, Celery, Lemons, Limes, Olives, Cherry Peppers, Horseradish, Tabasco Sauce, Sriracha, Worcestershire, Old Bay Rimmed Glasses | Add Chilled Cajun Shrimp \$2/Person
- Cash Bar: Drinks available for guests to purchase \$0.00

# Lunch Catering Menu

*Available all day. Great for to-go, pick up, or delivery orders.*

## MEAL COMBINATIONS

### **Shrimp & Grits Combo (Serves 8 - 12) \$213.<sup>25</sup>**

The Shrimp & Grits Combo serves 8 - 12 and includes:

- 2 Jumbo Salads (Choice of Bistro or Caesar)
- French bread
- Shrimp & Grits Combo:
  - 1 Pan Shrimp & Grits w/ Asparagus
  - Choice of 1 Pan Pasta Primavera or 1 Pan Fettuccine Alfredo
- Gallon of Fresh-brewed Iced Tea or Lemonade
- Assorted Mini Desserts

### **Braised Short Rib Combo (Serves 8 - 12) \$174.<sup>82</sup>**

The Braised Short Rib Combo serves 8 - 12 and includes:

- 2 Jumbo Salads (Choice of Bistro or Caesar)
- French Bread
- 1 Pan Braised Short Ribs w/ Mashed Potatoes
- Choice of 1 Pan Pasta Primavera or 1 Pan Fettuccine Alfredo
- Gallon of Fresh-brewed Iced Tea or Lemonade
- Assorted Mini Desserts

### **Seared Salmon Combo (Serves 8 - 12) \$179.<sup>11</sup>**

The Seared Salmon Combo serves 8 - 12 and includes:

- 2 Jumbo Salads (Choice of Bistro or Caesar)
- French Bread
- 1 Pan of Seared Salmon w/ Jasmine Rice
- 1 Pan of Chicken Chardonnay w/ Red Peppers, Spinach, and Penne
- Gallon of Fresh-brewed Iced Tea or Lemonade
- Assorted Mini Desserts

### **Roasted Turkey Combo (Serves 8 - 12) 177.<sup>32</sup>**

The Herb Roasted Turkey Combo serves 8 - 12 and includes:

- 2 Jumbo Salads (Choice of Bistro or Caesar)
- French Bread
- 1 Pan of Herb Roasted Turkey w/ Dressing, Mashed Potatoes, Gravy and Cranberry Chutney
- 1 Pan of Pasta w/ Sauce
- Gallon of Fresh-brewed Iced Tea or Lemonade
- Assorted Mini Desserts

### **Sandwich Variety Tray Combo (Serves 6+)**

**2 Sides: \$16.<sup>00</sup> / Person | 1 Side: \$13.<sup>50</sup>/Person**

Choose 3:

- Turkey Avocado BLT
- Monte Carlo Wrap
- French Dip
- Chicken Caesar Wrap
- Harvest Chicken Salad on Sourdough

Choose 1 or 2:

- Caesar Salad
- Bistro Salad
- Kettle Chips
- Summer Slaw
- Assorted Cookies
- Brownie Bites

### **½ Sandwich Variety Tray Combo (Serves 6+)**

**\$10.<sup>00</sup> / Person**

Choose 3:

- Turkey Avocado BLT
- Monte Carlo Wrap
- French Dip
- Chicken Caesar Wrap
- Harvest Chicken Salad on Sourdough

Choose 2:

- Caesar Salad
- Bistro Salad
- Kettle Chips
- Summer Slaw
- Assorted Cookies
- Brownie Bites

## APPETIZERS

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Chicken Tenders (Serves 4 - 6)	\$28
Stuffed Mushrooms (Serves 4 - 6)	\$32
Shrimp Cocktail (Serves 4 - 6)	\$30
Spinach Artichoke Gratin (Serves 4 - 6)	\$21
Crab Cakes (Serves 4 - 6)	\$38
Assorted Vegetable Tray (Serves 4 - 6)	\$24

## SALADS & HOMEMADE SOUPS

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Jumbo Bistro or Caesar (Serves 6)	\$24
Half-Gallon Tomato Bisque (Serves 6)	\$20
One-Gallon Soups (Serves 12)	\$40

## A LA CARTE

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Linguini Alfredo (Serves 4 - 6)	\$34
With Chicken or Shrimp	\$54
Cajun Pasta (Serves 4 - 6)	\$64
Creamy Cajun Sauce, Sautéed Vegetables, Asiago, Choice of Chicken or Shrimp	
Shrimp & Grits (Serves 4 - 6)	\$86
With Asparagus	
Braised Short Rib (Serves 4 - 6)	\$67
With Mashed Potatoes	
Chicken Chardonnay (Serves 4 - 6)	\$62
With Red Peppers, Spinach, and Penne	
Seared Salmon (Serves 4 - 6)	\$72
With Jasmine Rice, Asparagus	
Herb Roasted Turkey (Serves 4 - 6)	\$56
With Dressing, Mashed Potatoes, and Cranberry Chutney	

## PERFECT ADDITIONS

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Grilled Chicken Breasts (Serves 4 - 6)	\$26
Sautéed Shrimp (Serves 4 - 6)	\$30
Seared Salmon (Serves 4 - 6)	\$54

## DESSERTS

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Bourbon Bread Pudding (Serves 8)	\$40
French Chocolate Cake (Serves 8)	\$32
With Berry Compote	
New York Style Cheesecake (Serves 12)	\$54
Choice of Chocolate Sauce, Bourbon Caramel Sauce, or Berry Compote	

## LUNCH BUFFET *(Serviced Events Only)*

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*Prices are per guest. Includes Iced Tea & Water  
Station, French Bread & Herb Butter.*

Linguini Alfredo	\$8
With Chicken or Shrimp	\$12
Cajun Pasta	\$14
Creamy Cajun Sauce, Sautéed Vegetables, Asiago, Choice of Chicken or Shrimp	
Shrimp & Grits	\$16
With Asparagus	
Braised Short Rib	\$14
With Mashed Potatoes	
Chicken Chardonnay	\$13
With Red Peppers, Spinach, and Penne	
Seared Salmon	\$18
With Jasmine Rice, Asparagus	
Herb Roasted Turkey	\$11
With Dressing, Mashed Potatoes, and Cranberry Chutney	
Add Soup or Classic House Salad	\$3
Ask about our current selections.	
Add Bistro or Caesar Salad	\$5
Premium Salads Add \$2. Ask about our seasonal selections!	

## Hors d'oeuvre CYO Package

*Minimum order of 3 Selections*

*2-4 pieces per person, 30-60 minutes before dinner, cocktail hour*

*5-6 pieces per person, 1.5-2 hour event, preceding dinner time*

*8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres*

*12-15 pieces per person 4+ hour event, dinner replacement*

*Each Selection Guarantees 1 to 3 pieces per person, depending on selection*

*Tier 1: \$5.50 per person, per selection*

- Classic Shrimp Cocktail Shooters
- Smoked Salmon on Toasted Brioche with Dill Crème Fraiche
- Spicy Shrimp Mango Shooters
- Signature Mini Crab Cakes with Spicy Remoulade
- Crab Stuffed Cremini Mushrooms with Mornay Sauce
- Beef Tenderloin with Dijonaise and Sweet Rolls
- Le Bistro's Shrimp and Grits (served Hors d'oeuvres style in Asian spoons)
- Assorted Skewers (Antipasta, Caprese, and Tortellini Skewers)
- Beef Tenderloin Crostini's with Horseradish Cream

### New:

- **Tacos- Choose 2: Shrimp, Hawaiian Carnitas, Jamaican Jerk Chicken, Vegan Coconut Curry, Shredded Beef Short Rib**
- **Chorizo Stuffed Pepper w/ Queso Blanco**
- **Premium Bruschetta- Choose 1:**
  - Goat Cheese, Spiced Honey, Spec Americano Prosciutto
  - Smoked Salmon, Cream Cheese Mousse, Everything Dusting
  - Prosciutto, Grilled Cremini, Caramelized Onion, Bleu Cheese
  - Goat Cheese Mousse, Vanilla Poached Melons, Lemon Zest

*Tier 2: \$3.50 per person, per selection*

- Sweet & Spicy Pulled Pork Sliders, optionally served with Coleslaw
- Bacon Spinach Dip
- Breaded Chicken Strips with Sauce
- Mini Ham Sliders
- Prosciutto Wrapped Chilled Asparagus
- Jalapeno Corn Cakes
- 3 Cheese Arancini
- Charcuterie Board
- Artisan Cheese Board



- Antipasta Skewers
- Caprese Skewers
- Tortellini Skewers (Cheese Tortellini's marinated in olive oil, garlic, and fresh herbs served with fresh mozzarella and grape tomatoes)
- Fresh Seasonal Fruit Display
- Chocolate Dipped Strawberries
- Assorted Cheesecake Bites

**New:**

- *Frenched Joyce Farms Naked Chicken Wings w/ choice of 3 Sauces*
  - *Sauces: Classic Buffalo, Hot Honey, Teriyaki, Sweet Barbeque, Thai Chili, Mango Habanero, Ranch, Bleu Cheese*
- *Chorizo Dip w/ Tortilla Chips & Fresh Baguette*
- *Spinach & Artichoke Phyllo Cups*
- *Mini Mixed Berry Citrus Parfait*
- *Chicken & Waffle Sliders*
- *Bruschetta- Choose 1:*
  - *Tomato, Mozzarella, Basil, Balsamic*
  - *Bacon, Lettuce, Tomato, Cilantro Aioli*
  - *Ricotta, Lemon, Basil, Spiced Honey*
  - *Roasted Grapes, Thyme, Goat Cheese*

**Signature Food Stations** <sup>*New!*</sup>

*Select stations are available as an option in the various packages. Ask us for more details!*

**Slider Bar:**     **\$11 / Person**

**Proteins:** Choose 3: *Pulled Pork, Beef Slider, Chicken Croquette, Black Bean Cake (Vegetarian)*

**Buns:** Choose 2: *Pretzel, Brioche, Hawaiiin Rolls with Dijon Butter Glaze*

**Condiments:** Included: *Classic Ketchup, Whole Grain Mustard, Classic Yellow Mustard*

Choose 3 **House Condiments:** *Cheerwine BBQ Sauce, Blackberry BBQ Sauce, Classic BBQ Sauce, Spiced Ketchup, Mornay Sauce, Honey Mustard*

**Toppings (Included):** *Pickles, Pickled Onions, Sliced Tomato, Onion, Summer Slaw, Bleu Cheese, Sliced Cheddar, Sliced Swiss, Bacon,*

**Mashed Potato Station:**     **\$5 / Person**

**Mashed Potatoes:** *Classic Idaho, Ginger Sweet Potato, Redskin Rosemary & Thyme*

**Toppings:** *Shredded Cheddar Cheese, Sour Cream, Bacon Bits, Scallions, Demi-Glace Gravy, Classic White Gravy, Caramelized Onions, Shredded Candied Brussel Sprouts, Honey Marshmallow Fluff, Candied Nuts*



**Picasso Nacho Station:                    \$6.5 / Person (Taco Station Entrée Portion \$12 / Person)**

**Chips:** *Wonton Nachos, Classic Tortilla*

**Toppings:** *Spanish Braised Short Rib, Jamaican Jerk Chicken, Bacon Bits, Shredded Lettuce, Shredded Cheddar Cheese, Diced Tomato, Scallions, Chopped Cilantro*

*Choose 2: Beer Cheese Sauce, Queso Blanco, Cheddar Poblano Cheese Sauce*

*Choose 2: Black Bean and Corn Salsa, Pico de Gallo, Classic Salsa,*

**Bistro Salad Station:     \$7 / Person**

*Chopped Romaine, Mixed Greens, Herb Croutons, Shredded Asiago Cheese, Grape Tomatoes, Onions, Kalamata Olives, Cucumbers, Radishes, Roasted Red Peppers*

*Choose 3: Caesar Dressing, Balsamic Vinaigrette, Ranch, Champagne Vinaigrette, Raspberry Vinaigrette, Pumpkin Vinaigrette, Roasted Red Pepper Vinaigrette*

**Shrimp Cocktail Station:                \$5 / Person**

**Shrimp Selections:** *Classic Lemon Boiled, Mediterranean Marinated, Cajun Spiced*

**Sauces:** *Classic Cocktail Sauce, Spicy Remoulade, Avocado Crema, Spiced Mango Chutney*

**Garnishes:** *Star-cut Lemons, Parsley, Cilantro, Capers*

**Shrimp & Grits Station:                \$7.50 / Person (Entrée Portion \$15 / Person)**

**Protein Selections:** *Classic Lemon Boiled Shrimp, Cajun Spiced Shrimp, Andouille Sausage*

**Sauces:** *Cajun Cream, Spicy Remoulade*

**Sides & Toppings:** *Stone Ground Corn Grits, Cheddar Cheese & Gouda Grits, Asparagus, Okra, Roasted Red Pepper, Asiago Cheese, Green Onion*

# Dinner Packages

*Dinner Packages include Bistro Salad, French Bread with Butter, & Chef's selection of vegetable*

*\*Side Substitutions, Vegetarian & Special Dietary Options Available Upon Request*

## Plated Dinner Package

*\*Please note, due to current economic circumstances, the menu pricing below is subject to adjustments based on market value pricing. If there is a change in pricing, you will be provided a new invoice proposal no less than two weeks prior to your event date, at which time you can make changes if desired\**

*Please select up to 3 entrées to be served to your guests:*

### **Poulet Rouge 36**

With Mashed Potatoes

### **Herb Roasted Turkey and Dressing 28**

With Mashed Potatoes and Cranberry  
Chutney

### **Chicken Chardonnay 32**

With Choice of Jasmine Rice or Penne Pasta

### **Apple Chutney Pork Loin 36**

With Mashed Sweet Potatoes

### **Maple Pork Osso Bucco 38**

With Gouda Grits

### **Bourbon Braised Short Ribs 36**

With Mashed or Roasted Potatoes

### **8oz Tenderloin Filet 48**

With Roasted Potatoes

### **Seared Atlantic Salmon 34**

With Jasmine Rice

### **Blackened Mahi Mahi 36**

With Roasted Potatoes

### **Cajun Shrimp 30**

With Smoked Gouda Grits

### **Signature Crab Cakes 34**

With Jasmine Rice

## Buffet Dinner Package

### **Filet Mignon 48**

With Roasted Potatoes

### **Beef Tenderloin 30**

With Roasted Potato

### **Lobster Thermidor**

*Market Pricing*

### **Poulet Rouge 32**

With Mashed Potatoes

### **Herb Roasted Turkey and Dressing 24**

With Mashed Potatoes and Cranberry Chutney

### **Chicken Chardonnay 28**

With Choice of Jasmine Rice or Penne Pasta

### **Cajun Pasta 22**

### **Apple Chutney Pork Loin 32**

With Mashed Sweet Potatoes

### **Bourbon Braised Short Ribs 30**

With Mashed or Roasted Potatoes

### **Seared Atlantic Salmon 30**

With Jasmine Rice

### **Blackened Mahi-Mahi 32**

With Roasted Potatoes

### **Cajun Shrimp 28**

With Smoked Gouda Grits

### **Signature Crab Cakes 30**

With Jasmine Rice

### **Pasta Primavera 22**

## Appetizer Buffet Package – Additional \$8/ Guest

*Choice of up to 3 items*

Bruschetta

Shrimp Cocktail

Spinach Artichoke Gratin

Seasonal Fruit Display

Artisan Cheese Display

Assorted Vegetable Tray

## Dessert Package

*1 Choice: Additional \$5/Guest*

*2 Choices: Additional \$8/Guest*

Vanilla Bean Crème Brulee

French Chocolate Cake

Bourbon Bread Pudding

Dark Chocolate Mousse

Vanilla Bean Cheesecake

Chocolate Dipped Strawberries