



Catering MENU



Our most popular tier starts at \$17.95 per person includes two entrees, one starch, one vegetable, one salad, and bread.

BEEF & PORK



Roast Beef

Prime beef delicately shredded, seasoned with herbs, and slow-roasted to perfection.

Country Fried Steak

Hand-battered and fried flank steak served with house-made white pepper gravy on the side.

Kalua Pork

Tender pulled pork seasoned with classic spices and a delicate touch of smoky flavor.



Brown Sugar Pork

Pork tenderloin infused with a delicious brown sugar marinade that balances sweetness and savoriness.

Caribbean Marinated Pork

Juicy pork tenderloin seasoned with a delightful mix of tropical spices.

Meatloaf

A flavorful mixture of ground beef, breadcrumbs, and aromatic spices, baked until perfect.

Oven Roasted Ham

Thick slices of juicy ham oven baked to perfection.

CHICKEN



Poppysseed Chicken

Tender chicken breast smothered in a creamy sauce and finished with a buttery cracker topping.

Chicken with Chive Sauce

Tender chicken breast coated in a zesty lemon chive sauce.

PREMIUM ENTREES

an additional \$2.95 pp



Alaskan Grilled Salmon

Smoked Beef Brisket

Chicken Parmesan

Honey & Spiced Glazed Chicken

Juicy boneless chicken thighs coated in a sweet and spicy glaze and baked to perfection.

Fried Chicken

Juicy and tender bone-in chicken, hand battered and fried to perfection.



House Specialty

PASTA & FISH

Chicken Alfredo

Tender chicken breast and penne noodle tossed in a velvety fresh alfredo sauce.



Lasagna

A locally renowned dish featuring delicate layers of pasta, flavorful tomato sauce, seasoned ground beef, and creamy cheese.

Spinach Lasagna

An indulgent twist on lasagna featuring tender pasta layers, creamy spinach sauce, and plenty of ricotta cheese.

Mostaccioli

Al dente tubular noodles, tossed in a flavorful tomato sauce, ground beef, italian sausage, and a blend of cheeses.



Blackened Swai Catfish

Tender and delicate fish with a subtle taste, coated in a blend of butter and spices, then baked until perfection.

*Catering minimum is 20 people. The menu is subject to change based on availability.

(Price does not include tax and an 18% service charge)

For more information, call 916-289-2583 or email events@arcadiaacademy.com





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STARCH

Mashed Potatoes

Creamy, buttery mashed potatoes, perfectly seasoned and accompanied by a side of rich brown gravy.

Red-Skinned Mashed Potatoes

Creamy and velvety, with a hint of skin for added texture and flavor.

Four Cheese Mac & Cheese

Al dente elbow macaroni enveloped in a creamy blend of four hand-shredded cheeses.



Potato Casserole

Layers of hand-shredded potatoes smothered in a creamy cheese sauce, topped with chives and breadcrumbs.



Sweet Potato Casserole

Creamy mashed sweet potatoes, baked to perfection and topped with roasted candied pecans and marshmallows.

Roasted Red Potatoes

Bite-sized potatoes tossed in olive oil and aromatic herbs, then roasted to crispy perfection.

Baked Potato

A fluffy interior encased in a crispy skin, baked to perfection and ready to be topped with your favorite ingredients.

VEGETABLE



Green Beans with Bacon and Onion

Green beans cooked with a savory blend of seasonings, bacon, and onions, then steamed to perfection.

Italian Green Beans

Green beans cooked with garlic, olive oil, and herbs, then baked and sprinkled with breadcrumbs.

Roasted Asparagus

Seasonal only Tender asparagus, lightly seasoned with oil and salt then roasted to perfection.

Vegetable Medley

A seasonal mixture of broccoli, cauliflower and carrots, seasoned and steamed.

Corn on the Cob

Juicy cob, boiled and steamed.

SALAD



Garden Salad

Chopped romaine lettuce mixed with cheddar cheese and carrots, accompanied by house-made ranch dressing and croutons.

Mixed Greens

Arcadian blend lettuce accompanied by tomatoes, red onions, and cheddar cheese. Served with House Dressing and croutons on the side.

Seasonal Fruit Salad

Fresh spinach salad adorned with a seasonal fruit, candied pecans, dried cranberries, and feta cheese, accompanied by Raspberry Vinaigrette dressing.

Caesar Salad

Fresh romaine lettuce mixed with a creamy Caesar dressing and garnished with homemade croutons.

BREAD

White Dinner Roll

Wheat Dinner Roll

Breadsticks

Sliced French Bread



House Specialty

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Thee Abbey Kitchen

Tier One: \$15.95 PP includes one entree, one starch, one vegetable, and one bread.

Tier Two: \$17.95 PP includes two entrees, one starch, one vegetable, and one bread.

Tier Three: \$21.95 PP includes three entrees, two starches, one vegetable, and one bread.

The catering by The Abbey Kitchen is presented buffet style and features refined chafing dishes, black plastic plates and cutlery, catering staff, complimentary iced teas, lemonade, water, and containers for any remaining food.

Appetizers The below choices are priced for 100 servings.

Starting at \$150 each:

Cocktail Franks wrapped in
pastry
Guacamole Wontons
Toasted Ravioli
Tater Kegs

Starting at \$250 each:

Pork Boudin Balls
Duck Bacon Wontons
Wild Mushroom Tartlet
Potato Muncher
Loaded Potato Skins
Quesadilla Cones

Starting at \$350 each:

Beef Tenderloin Encroute
Asparagus Filo with Asiago
Brie Filo with Raspberry
and Almond
Chicken Satay in your
choice of sauce/seasoning

Grazing Table (a large seasonal selection of meats, cheese, fruit, vegetables and dip) includes set up and decor: \$10.95 per person if main meal/8.95 per person if appetizer only

25% DEPOSIT REQUIRED TO RESERVE YOUR DATE

(Price does not include tax and 18% service charge)



Bakery

MENU



DESSERTS

CAKE: Starting at \$100.00 one-tiered cake (Consultation Required)

Made with buttercream icing.

Flavor options: White, Chocolate, Yellow, Carrot, Watermelon, Grape and Strawberry

CUPCAKES: Starting at \$2.95 per cupcake (Consultation required)

Flavor options: White, Chocolate, Yellow, Carrot, Watermelon, Grape and Strawberry

COOKIES: \$9.50 per dozen

Flavor options: Chocolate Chip, Peanut Butter, Goopy Butter, Oatmeal Raisin and Red Velvet.

BROWNIES: \$12.50 per dozen

Flavor options: Chocolate, Chocolate Pecan, White Lightening: Additional Charge (Cream Cheese frosting swirl)

PIE: Starting at \$24.95 (Price Varies depending on flavor and season)

Flavor options: Apple, Pecan, Key Lime, Cherry, Blackberry, Blueberry

OH MY PASTRY: \$4.25

Flavor options: Apple, Cherry, Blackberry, Blueberry

CREAM CHEESE STOLLEN: \$4.95

FAMOUS CINNAMON ROLLS: \$4.95 per roll / Bulk (100 or more): \$3.50 per roll

Cream Cheese frosting or Caramel Pecan

BREADS

LOAF OF BREAD: \$5 per loaf

DINNER ROLLS: \$.75 per roll / \$7.95 per dozen

*All bakery items are house made and customizable. Designs and colors vary depending on your needs. Photographs of inspiration are highly encouraged.

(Price does not include tax and an 18% service charge)

For more information, call 573-546-4249 or email events@arcadiaacademy.com

