

# ARIÖ



Group Menus 2018  
*Chef Gerald Sombright*



# ARIO

## Standard

\$95 pp

*excite the palate upon arrival...*

### PETITES

one piece per person

Poached Shrimp | Cocktail Sauce, Yuzu (GF)

Heirloom Tomato Bruschetta | Basil (V)

Roasted Mushroom on Toast | Herbs (V)

*refresh the palate as you continue...*

### SALAD

Ario Wedge | Tomato, Bacon, Bleu Cheese (GF)

*satisfy the palate as you dine...*

### ENTRÉES

Groups over 50 guests choose 3

Choice of;

6 oz. Prime Black Angus Filet (GF)

Joyce Farm Chicken | Manchego, Black Bean Puree, Tomatillo, Mole

Miso Roasted Black Cod | Sous Vide

Vegetarian | (Chef's Whim) (V)

Shared Sides:

Pimenton Potatoes, Macaroni & Cheese, Creamed Spinach

*something sweet as you commence...*

### DESSERT

select one per group

Chocolate Macchiato Bar | Coffee, Chocolate, Chips (V)

Strawberry "Shortcake" | Roasted Strawberries, Key Lime, Avocado Ice Cream (V)

(V) Vegetarian, (GF) Gluten Free, (N) Contains Nuts

22% Gratuity & 6% Tax not included

All items are subject to change based on season and availability



# ARIO

## Deluxe

\$120 pp

*Excite the palate upon arrival...*

### PETITES

one piece per person

Caviar | Whipped Goat Cheese, Crostini  
Poached Shrimp | Cocktail Sauce, Yuzu (GF)  
Heirloom Tomato Bruschetta | Basil (V)  
Mushroom Bruschetta | Herbs (V)

*Refresh the palate as you continue...*

### SALAD

choice of,

Ario Wedge | Tomato, Bacon, Bleu Cheese (GF)  
Black Caesar | Baby Romaine, Black Bread, Black Garlic

*Satisfy the palate as you dine...*

### ENTRÉES

Groups over 50 guests choose 3

Choice of;

6 oz. Prime Black Angus Filet (GF)  
Joyce farm Chicken | Manchego, Black Bean Puree, Tomatillo, Mole  
Miso Roasted Black Cod | Sous Vide  
Vegetarian | (Chef's Whim) (V)  
Line Caught Local Fresh Catch (GF)  
12 oz. In House Dry Aged Ribeye (GF)

Shared Sides:

Pimenton Potatoes, Macaroni & Cheese, Creamed Spinach

*Something sweet as you commence...*

### DESSERT

select one per group

Chocolate Macchiato Bar | Coffee, Chocolate, Chips (V)  
Strawberry "Shortcake" | Roasted Strawberries, Key Lime, Avocado Ice Cream (V)  
Corn Custard | Blueberry, Corn Husk Meringue, Salted White Chocolate Ice Cream (V)

(V) Vegetarian, (GF) Gluten Free, (N) Contains Nuts

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# ARIO

## Ultimate

\$155 pp

(page 1/2)

*excite the palate upon arrival...*

### PETITES

one piece per person

Caviar | Whipped Goat Cheese, Crostini  
Thai Beef Tartare | Puffed Tendon, Chili Garlic  
Poached Shrimp | Cocktail Sauce, Yuzu (GF)  
Heirloom Tomato Bruschetta | Basil (V)  
Mushroom Bruschetta | Herbs (V)  
Beef Tataki | Horseradish

*engage the palate as you feast*

### APPETIZER

select one per group

Charred Watermelon Gazpacho | Cucumber, Lime, Yogurt  
Seared Scallop | Sunchoke, Mushroom, Tamarind Soy

*refresh the palate as you continue...*

### SALAD

choice of,

Ario Wedge | Tomato, Bacon, Bleu Cheese (GF)  
Black Caesar | Baby Romaine, Black Bread, Black Garlic

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# ARIO

## Ultimate

\$155 pp

( page 2/2 )

*satisfy the palate as you dine...*

### ENTRÉES

*Groups over 50 guests choose 3*

Choice of;

- 8oz. Prime Black Angus Filet (GF)
- Joyce Farm Chicken | Manchego, Black Bean Puree, Tomatillo, Mole
- Miso Roasted Black Cod | Sous Vide
- Vegetarian | (Chef's Whim) (GF)
- Line caught Local Fresh Catch (GF)
- 16 oz. In House Dry Aged Ribeye (GF)

Shared Sides:

Sautéed Mushroom, Pimenton Potatoes, Macaroni & Cheese,  
Creamed Spinach, Szechwan Asparagus, Smoked Mash Potato

*something sweet as you commence...*

### DESSERT

Select one per group

- Chocolate Macchiato Bar | Coffee, Chocolate, Chips (V)
- Strawberry "Shortcake" | Roasted Strawberries, Key Lime, Avocado Ice Cream (V)
- Corn Custard | Blueberry, Corn Husk Meringue, Salted White Chocolate Ice Cream (V)

(V) Vegetarian, (GF) Gluten Free, (N) Contains Nuts

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# ARIO

*take it to the next level...*

## Menu Enhancers

for the table

Pre-set display as the guest arrives

### **CURATED CHEESE BOARD**

A selection of domestic and imported cheese with appropriate house made jam, fruit, and preserves

\$15 pp

### **CHILLED CRUDITE**

Domestic and local Vegetable with house made Pinot noir mustard sauce *(GFV)*

\$12 pp

*(V) Vegetarian, (GF) Gluten Free, (N) Contains Nuts*

*22% Gratuity & 6% Tax not included*

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# ARIO

*Imbibe yourself...*

## Beverage Packages

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In addition to food package  
Max 2 hours

### **SOMMELIER COURSE WINE PAIRING**

Consider 2oz pour per wine

Standard Menu | 4 Wines \$24 pp

Deluxe Menu | 5 Wines \$36 pp

Ultimate Menu | 6 Wines \$48 pp

**BEER & WINE \$32 pp**

Domestic & Imported Beers

Sommelier choice of Sparkling, White & Red Wine

**PREMIUM BAR \$55 pp**

Domestic & Imported Beers

Sommelier choice of Sparkling, White & Red Wine

Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Bacardi Light Rum,  
JW Black Blended Scotch, Woodford Bourbon, Macallan 12yr single Malt Scotch,  
Remy VSOP, Baileys, Grand Marnier

**ADD ANY SIGNATURE COCKTAIL \$9 pp**

22% Gratuity & 6% Tax not included

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# ARIO

*Imbibe yourself...*

## Specialty BAR Stations

(page 2/2)

In addition to food package  
Max 2 hours

### **SMOKED MANHATTAN CART \$32 pp**

Perfectly chilled,  
Woodford Reserve Bourbon & Antica Carpano Aged Vermouth, smoked live,  
custom bitters bouquet

### **THE CHAMPAGNE CART**

Domestic | Piper Select Brut, Mumm Brut, Chandon Rose \$38 pp  
Imported | Taittinger, Moet et Chandon, Veuve Clicquot \$65 pp  
Luxury | Ruinart, Dom Perignon, Krug \$155 pp

### **GENTLEMEN's BOURBON TRAIL \$65 pp**

Consider 1oz pour per whisky  
Presented on our custom board accompanied by individual tasting notes

Old Forester 1870 | Old Forester Birthday  
Woodford Reserve Double Oaked | Woodford Master's Collection  
Blanton's

### **THE FRENCH CONNECTION \$185 pp**

Consider 1oz pour per cognac  
Presented on our custom board accompanied by individual tasting notes  
white glove service

Hennessy VSOP | Hennessy XO  
Remy Martin VSOP | Remy Martin XO  
Remy Martin Louis XIII (1/2 oz pour)

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