

Catering Menu

ARIGNA IRISH PUB @ R1 INDOOR KARTING



1. Pick one menu for your entire group. Optional: Add one dessert option.

2. A flat catering fee of \$25 will be added to every order.

MENU A: \$19.95 per person

Sandwich Station + Soup

Assorted wraps: Turkey, Chix Salad, Roast Beef, Veggie Wrap

Choose style:

- Tomato Basil
- White
- Spinach
- Arigna's Assorted Selection

Choose soup:

- Chicken Noodle
- Chili

Conditions:

The minimum order quantity is 8 persons.

- You cannot mix menus and you have to pick one menu for the entire group.

- Your catering package has to be booked 5 business days in advance. If you do not make that deadline your group can choose from the R1 LAST MINUTE GROUP MENU.

- We need your final head count 3 business days in advance.

- 7% Sales Tax and 1% Meal Tax will be added to your order.

- We recommend a gratuity of 18% when you are satisfied.

MENU B: \$19.95 per person

Social Starters

Choose 3 of the following options:

B1 Cheese & Charcuterie Plate: An assortment of artisan cheeses & cured meats.

B2 Buffalo Chicken Potato Skins: Creamy Spicy Buffalo Chicken served in a half baked potato with blue cheese dressing.

B3 Buttermilk Tenders: Farm fresh chicken tenders soaked in buttermilk & lightly breaded (buffalo, teriyaki, bbq, sriracha honey).

B4 Arigna Coal Fire Wings: 10 coal fire roasted wings with signature dry rub seasoning.

B5 Caprese Board: Sliced Fresh Mozzarella & Vine Ripe Tomatoes Drizzled With Olive Oil, Aged Balsamic

B6 Stuffed Mushrooms: Stuffed Mushrooms With Sausage Corn Bread Stuffing.

B7 Cheesesteak Spring Rolls: Shaved steak, onions & cheese in a spring roll served with Guinness Ketchup

B8 Bucket Bites: A bite sized version of our signature Bucket Burger served with cheese, caramelized onions & Guinness Ketchup

MENU C: \$19.95 per person

Salad + Pasta Party

Choose One salad option:

C1 Garden: Mixed Greens, Tomato, Red Onion, Cucumber, Shredded Carrot.

C2 Caesar: Crisp Romaine Lettuce, Garlicky Croutons, Shaved Parmesan.

Choose One pasta Option:

C3 Blackened Chicken Alfredo: Cajun seared chicken served over penne pasta tossed in a garlic parmesan cream sauce

C4 Chicken Penne Vodka: Sautéed chicken, vodka tomato cream sauce, crushed red pepper, parmesan & penne pasta

C5 Fire Roasted Rigatoni: Coal Fire Roasted Garden Vegetables, Garlic, Olive Oil, Red Pepper Flake & Crumbled Feta Cheese

C6 Meatballs: Slow simmered homemade meatballs, peppers in our red sauce served over pasta

BUILD YOUR OWN MENU

MENU D: \$24.95 per person

Choose One Entrée

Choose One Side

MENU E: \$34.95 per person

Choose Two Entrées

Choose Two Sides

MENU F: \$44.95 per person

Choose Three Entrées

Choose Two Sides

ENTREES

D1 Steak Tips

Grilled marinated steak tips served with mashed potato & vegetable

D2 Pot Roast

Slow cooked tender pot roast served with mashed potato & vegetable

D3 Black Velvet Short Rib

Braised in Guinness Irish Stout & Cider, Served With Mashed Potato & Spinach

D4 Shepherds Pie

Ground Sirloin, Onions, Peas, Carrots In Savory Gravy & Mashed Potato.

D5 Fire Roasted Rigatoni

Coal Fire Roasted Garden Vegetables, Garlic, Olive Oil, Red Pepper Flake & Crumbled Feta Cheese. (Add Chicken or Shrimp)

D6 Turkey Tips

Grilled Garlic & Dijon Marinated Turkey Tips Served With Potato & Vegetable.

SIDES

E1 Spinach

E2 Broccoli

E3 Mashed Potatoes

E4 Mixed Vegetables

E5 Roasted Potatoes

E6 Brussel Sprouts