



2960 W Enon Rd, Suite 133, Xenia Oh 45385| Phone 937-609-1136

CATERING MENU

Breakfast Offerings

The Continental...\$10

Assorted pastries and muffins, fresh fruit, orange juice, water and coffee.

ARISE Continental...\$13

Assorted pastries and muffins, fresh fruit, yogurt, granola, orange juice, coffee, tea, and water.

Farmers Breakfast...\$16

Continental plus: Scrambled eggs, bacon or sausage and home fries.

Add Ons:

Biscuits & Gravy...\$3

Our homemade sausage gravy with fresh biscuits.

Breakfast Burritos ...\$4

Flour tortillas stuffed with scrambled eggs, cheddar jack cheese and sausage served with salsa.

Assorted Breakfast Sandwiches... \$4

(onsite events only)

English muffins and biscuits with egg and cheese and either bacon or sausage.

Lunch Offerings

DELI BUFFETS

Standard Deli Buffet...\$11

Choose 2 Meats: Ham, Smoked Turkey, Roast Beef, Salami, sliced Swiss & Cheddar cheese.

Arise Deli Buffet...\$14

Choose 3 Meats: Ham, Smoked Turkey, Roast Beef, Salami, sliced Swiss & Cheddar Cheese.

Deli Buffets include:

Condiments Tray:Lettuce, tomato, onion, pickles, mayonnaise, mustard, white & wheat bread

Kettle chips and assorted cookies

Choice of 2: Pasta Salad, Potato Salad, Coleslaw, Broccoli Salad, Fruit Salad

BOXED LUNCHES

Level 1...\$12

Sandwich or Salad All get a bag of chips and cookie. Appropriate condiments included.

Ham & Swiss, lettuce, tomato on a brioche bun.

Turkey & Cheddar, lettuce, tomato on a brioche bun.

Chef Salad with lettuce blend, tomato, cucumber, ham, turkey, bacon, egg, cheddar cheese and choice of dressing.

Level 2...\$15

Sandwich or Salad

Smoked Turkey on Focaccia with lettuce, tomato, cheddar cheese & ARISE sauce.

Pastrami on Rye with lettuce, tomato, provolone & our horsey sauce.

Ham & Swiss on Ciabatta with our spicy mustard, lettuce and tomato.

(Sandwiches get choice of Pasta Salad or Fruit Salad)

Arise Power Salad with spinach, red quinoa, seasonal fresh berries, red onion, cucumber, feta & toasted sunflower seeds. Choice of dressing.

Cobb Salad with lettuce blend, grilled chicken, tomato, cucumber, bleu cheese, bacon and egg. Choice of dressing.

Dressing options: House Vinaigrette, Balsamic Maple Vinaigrette, Italian, Ranch, Chipotle Ranch

All options get Cookie or Brownie

BUFFETS

Hot off the Grill Buffet Option 1...\$12

Choose 2 Meats, Choose 2 Sides

Includes: Lettuce, tomato, onion, pickle, american cheese, mayo, mustard, buns, chips, cookies & brownies.

Hot off the Grill Buffet Option 2...\$16

Choose 3 Meats, Choose 2 Sides

Includes: Lettuce, tomato, onion, pickle, american cheese, mayo, mustard, buns, chips, cookies & brownies.

MEATS:

Hamburgers, Grilled Chicken Breast, All Beef Hot Dogs, Bratwurst, Italian Sausage.

SIDES:

Pasta salad, Potato Salad, Coleslaw, Baked Beans, Macaroni and Cheese, Fruit Salad (Add an extra side for \$2.00)

PASTA BUFFET #1 \$13

Choose one protein: Grilled Chicken, Classic Meatballs, Italian Sausage

Choose two sauces: Marinara, Bolognese, Pesto Cream, Alfredo

Choose two sides: Garden salad with two dressings, green beans, steamed broccoli or steamed vegetable medley.

Served with Bowtie and fettuccine pastas, garlic rolls and butter.

PASTA BUFFET #2 \$17

Choose one protein: Grilled Chicken, Classic Meatballs, Italian Sausage

Choose an Entree: Johnny Marzetti, Pasta Primavera, Classic Meat Lasagna, Vegetable Lasagna

Choose two sauces: Marinara, Bolognese, Pesto Cream, Alfredo

Choose two sides: Garden salad with two dressings, green beans, steamed broccoli or steamed vegetable medley.

Served with Bowtie or fettuccine pasta, garlic rolls and butter.

American Buffet...\$13

Choose 1 entree: Chicken Dijon, Beef Stroganoff w/ egg noodles, roast pork loin w/ gravy. Add another protein for \$3

Choose 2 sides: Garden salad w/ 2 dressings, garlic mashed potatoes, roasted gold potatoes, rice pilaf, fresh vegetable blend or green beans. Add a side for \$1.50.

Served with rolls and butter

BBQ BUFFET...\$17

Choose 2 meats: Smoked pork shoulder, pork ribs, beef brisket or sausage. Served with our own BBQ sauce.

Add a meat for \$3

Choose 2 sides: Coleslaw, Potato Salad, macaroni & cheese, baked beans, corn on the cob, homestyle green beans

Add a side for \$2

FAJITA BAR... \$15

Barbacoa Beef and Fajita Chicken with cilantro lime rice, black beans and corn, sauteed peppers and onions. Toppings include: tomatoes, lettuce, salsa, cheddar jack cheese and sour cream. Flour tortillas and tortilla chips.

Build Your Own Buffet

Appetizers

All items are priced per person. Minimum of 20.

Shrimp Cocktail...\$6 - Large shrimp cooked to perfection with our signature cocktail sauce and lemon wedges

Bacon Wrapped Shrimp... \$6.50 - Shrimp wrapped in applewood smoked bacon with our homemade BBQ sauce

Mini Crab Cakes...\$6.50 - bite sized crab cakes with cajun remoulade for dipping

All American Sliders... \$4 - mini beef burgers with american cheese served with assorted sauces.

Smash sauce, BBQ, Spicy Mustard and Ketchup

Cheese Stuffed Mushrooms... \$2.50 - Garlic and herb cheese stuffed mushroom caps baked to melted perfection

Crab Stuffed Mushroom... \$5.50 Our crabcake mix stuffed in button mushroom caps and baked golden

BBQ Meatballs...\$3 meatballs in a tangy BBQ sauce

Chicken Wings (buffalo or bbq)...\$4.50 Deep fried and tossed in your choice of sauce

Mini Quiche...\$3 assorted bite sized quiche

Chips & Salsa...\$2 Tortilla chips and our housemade salsa

Warm Artichoke Dip with Pita Chips...\$3

Spring rolls...\$3 vegetable or pork spring rolls with Thai Chili and Spicy mustard dipping sauces

Vegetable Crudite...\$3 Fresh cut vegetables with our homemade Ranch or Chipotle Ranch for dipping

Fruit display...\$4 assorted fresh fruit

Gourmet Cheese Tray... \$4 assorted gourmet and domestic cheeses with crackers

Charcuterie Board... \$4.50 an array of cured meats, cheese and nuts with a mustard dipping sauce

Entrees

All entree options include the choice of two sides, rolls and butter

Special dietary needs can be accommodated by request

Pasta Primavera...\$12

Fettuccine pasta tossed with fresh vegetables in a creamy alfredo sauce

Classic Meat Lasagna...\$13

A perennial favorite. Lasagna layered with ricotta cheese, meat sauce and topped with mozzarella

Grilled Chicken \$13

Marinated and grilled chicken breast, simple and delicious.

South Western Chicken \$13

Southwest seasoned chicken topped with mild salsa and cheese

Chicken Marsala \$14

Floured and seared chicken topped with mushrooms and a creamy Marsala wine sauce

Mediterranean Stuffed Chicken \$14

Chicken breast stuffed with spinach, sun dried tomatoes, garlic and feta cheese and topped with a pesto cream sauce

Roasted Pork Loin \$13

Herb seasoned and roasted pork cooked to tender perfection

BBQ Pulled Pork \$13

Braised pork shoulder, shredded and mixed with our signature BBQ sauce

Roast Beef \$18

Tender herb crusted beef roasted and served with au jus

Beef Tenderloin ... Market Price

Delicious beef tenderloin seared to medium and served with a rich demi glace or our creamy horseradish sauce

Tilapia \$20

Lemon Pepper or Blackened

Salmon \$25

Seared and topped with a Lemon and wine sauce or BBQ glazed

SIDES

(choice of 2 sides with each entree or purchase additional sides for \$2pp)

Garden Salad - lettuce blend with tomatoes, red onions and cucumbers

Spinach Salad - spinach, seasonal berries, red onion, feta cheese and sunflower seeds

Pasta Salad - bowtie pasta tossed in italian vinaigrette with bell pepper, banana pepper, olives, red onion, cucumber, tomatoes and feta cheese

Potato Salad - Classic american potato salad

Cole Slaw - classic creamy cole slaw

Broccoli Salad - broccoli, sunflower seeds, bacon, onions and a creamy dressing

Fruit Salad - fresh cut cantaloupe, pineapple, grapes and seasonal berries

Green Beans - homestyle green beans cooked with onions in a beef broth

Steamed Broccoli - steamed, tender broccoli with butter, salt and pepper

Roasted Carrots - seasoned with salt, pepper and a touch of brown sugar then roasted

Vegetable Medley steamed broccoli, carrots and cauliflower with a touch of butter, salt and pepper

Herb Roasted Potatoes - Yukon gold potatoes tossed in olive oil and herbs and roasted to golden

Chili Roasted Sweet Potatoes - chunks of sweet potatoes coated in olive oil, salt, pepper, chili powder and a touch of brown sugar then roasted for a sweet and spicy sensation

Garlic Mashed Potatoes - creamy mashed potatoes with garlic

Macaroni and Cheese - creamy, cheesy baked macaroni

Cilantro Lime Rice - Brown rice seasoned with cilantro and lime

Fettuccine or Bowtie Pasta - perfectly cooked and tossed in olive oil. Served with choice of one sauce: marinara, bolognese, alfredo or pesto cream

DESSERTS

Peanut Butter Pie \$3 *Light and creamy peanut butter filling in a graham cracker crust topped with fresh whipped cream*

Apple Pie \$3 *Deep dish apple pie in a flaky, golden crust*

Cherry Pie \$3 *Deep dish cherry pie in a golden, flaky crust*

Assorted Cookies \$2 *Chocolate chip, sugar or peanut butter*

Brownies or Blondies \$3 *Decadent chocolate brownies or White chocolate and Butterscotch Blondies*

Raspberry Bars \$3 *Shortbread topped with raspberry preserves and crumbles*

Chocolate Cake \$4 *Classic chocolate cake with chocolate frosting*

Cheesecake \$4 *Creamy, decadent vanilla cheesecake.*