

# BURGER BASH

## COURSE ONE

### “The JAM”

Blueberry and Bacon Jam, Herbed Cream Cheese, Arugula, & Tomato on a Sesame Seed Bun

## COURSE TWO

### “Arc Steakhouse”

Wagyu, Caramelized Onions, Manchego, Tomato, & Truffled Thousand Island on a House-made Brioche Bun

## COURSE THREE

### “Brea”

Ribeye, Pepperjack Cheese, Chipotle Aioli, Guacamole, Tomato, & Bibb Lettuce on a Fresh Baked Onion Bun

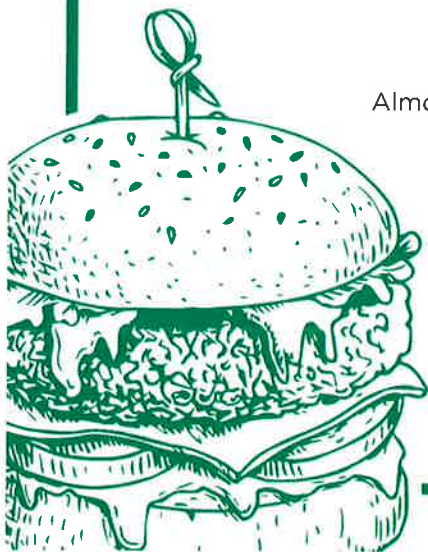
## COURSE FOUR

### “Mez”

Our Premium House Blend of Prime Brisket & Chuck, Sundried Tomato, Havarti Cheese, Roasted Garlic Aioli, & Lolla Rosa on a Pretzel Bun

## COURSE FIVE

Almond Sesame Macaron, Brownie Center, Passion Fruit Insert, & Tropical Fruit Garnish



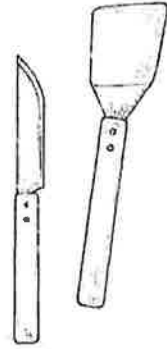
**Arc Culinary**  
Great Food. Great Cause.

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# **“The BBQ”**

**with Funky Buddha Beer Tasting**



## **COURSE ONE**

Arc Broward's Award Winning Smoked Chili served with  
Jalapeño Corn Bread  
**Paired with:** Hop Gun IPA

## **COURSE TWO**

“Elote” Corn on the Cob served with Roasted Garlic Aioli, Tahini  
Lime, and Parmesan Cheese  
**Paired with:** Vibin' Lager

## **COURSE THREE**

BBQ Pulled Chicken served with Caribbean Coconut Arepa  
topped with Mango Slaw  
**Paired with:** Bob's Backyard Mango-Habanero Blonde Ale

## **COURSE FOUR**

St. Louis Style Smoked Guava BBQ Ribs with Purple Mashed  
Potatoes and Grilled Asparagus  
**Paired with:** 8th Seed Passion Fruit Double IPA

## **COURSE FIVE**

Roasted Corn Semifreddo  
**Paired with:** Coconut Cream Pie IPA



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# FRESH Summer Flavors

## Course 1

### **FRESH Summer Salad**

Baby Spinach, Mint, Cilantro, Orange Wedges, Red Onions, Grape Tomatoes, Marinated Strawberries, Fresh Avocado, English Cucumbers, Watermelon Radish, Mango Chunks with Lime and Local Florida Honey

## Course 2

### **Purple Taro Hard Shell Tacos**

Purple Taro Hard Shell Tacos with FRESH Caribbean Conch Salad and Fermented Florida Mango & Avocado Salsa

## Course 3

### **FRESH Honeybell Orange Roasted Chicken**

FRESH Honeybell Orange Roasted Chicken in an Orange, Coconut, & Lemongrass Sauce. Served with FRESH Breadfruit Tostones and Chopped Kale, Shallot, White Bean, and Sunflower Seed Salad with Passionfruit Glaze

## Course 4

### **Elevated FRESH Strawberry Shortcake**



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# Gastronomic Adventure



## COURSE ONE

Caesar Salad with Home-made Caesar Dressing,  
Fresh Baked Garlic Croutons and Parmesan

## COURSE TWO

Mussels, Scallops and Calamari prepared in a  
Delicate Broth of Coconut and Saffron

## COURSE THREE

Roasted Rack of Lamb served with Purple Potato  
Mash and Crispy Fried Brussel Sprouts with  
Rum-infused Almonds

## COURSE FOUR

Tropical Fruit Gateau



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# Memphis Style



## COURSE ONE

**Southern Comfort BBQ Pulled Pork Sliders  
with a Blue Cheese and Jalapeno Slaw and Onion Rings**

## COURSE TWO

**Smokey Memphis Style  
BBQ Chicken with a Creamy Mac n Cheese**

## COURSE THREE

**Memphis Style BBQ Ribs  
served with Southern Cheesy Grits**

## COURSE FOUR

**Southern Peach Shortcake Oatmeal Crumble**



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# STREET FOOD

## 5 Course Dinner & Funky Buddha Beer Pairing



### COURSE ONE

#### **Korean Fried Cauliflower Bao Buns**

Korean Bao Buns Stuffed with Fried Cauliflower tossed in a Soy Garlic Glaze with Kimchi

### COURSE TWO

#### **Pinchos**

Sous Vide Chicken Pinchos with Homemade Yuca Roti Bread and Guava BBQ Sauce

### COURSE THREE

#### **Tacos De Birria**

Shredded Slow Cooked Beef in Homemade Corn Tortillas with Cotija Cheese, Diced Onions, and Cilantro served with Beef and Guajillo Pepper Consommé

### COURSE FOUR

#### **Lobster Roll**

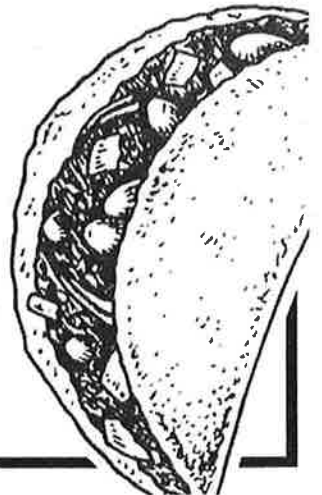
Fresh Lobster, Slow Cooked in Simmering Clarified Butter, Tossed in the Classic Mayo Lobster Roll Mix and served over a Toasted Brioche Bun with VooDoo Chips

### COURSE FIVE

Funnel Cake, Strawberry Cremeux, and Malted Milk Ice Cream

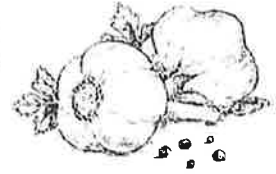
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# GASTRONOMY & WINE EXPERIENCE DINNER



## Course One

Consomme Sphere over Melted Jarlsberg Swiss Cheese Crouton served in a Caramelized Mixed Allium Nest

## Course Two

Roasted Onions, Shallots, Cauliflower, and Cabbage Salad in a Citrus Dressing topped with Grilled Green Scallions

## Course Three

Black Garlic & Shallot Bucatini in a Creamy Shitake Mushroom Sauce

## Course Four

Sous Vide NY Steak with a Leek Aujus, Grilled Asparagus, and Crispy Layered Potatoes cooked in Duck Fat

## Course Five

"Gin Martini" Cocktail Onions with a Lemon Twist



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# Purple Rain

## course one

### **Just a Purple Starch**

Crystal Potato Chips with a Bruschetta Pearl Mix of Tomatoes, Basil,  
& Balsamic Vinegar

## course two

### **Purple Potatoes**

Purple Sweet Potato Croquet Stuffed with Garlic Lobster over a  
Watercress Salad topped with Thermidor Sauce

## course three

### **Purple Mollusk and "Chips"**

Octopus over a Crispy Layered Potato with House Made Garlic  
Confit Aioli and Brava Sauce with Lemon & Lime Pearls

## course four

### **Airline Purple Gnocchi**

Sous Vide Airline Chicken Breast over Potato and Beet Root Gnocchi  
served with Parmesan Reggiano Cheese, Pancetta, and Fried Basil

## course five

Yuzu Blueberry Cheesecake



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