



# Mediterranean

MENU

## ENTREES

Garlic Greek Chicken

Chicken Souvlaki

Mediterranean Grilled Steak

Grilled steak topped with a Mediterranean sauce

Soutzoukakia

Delicious Greek meatballs simmered in a rich tomato sauce

Poached Salmon



## SIDES

Risotto

(3 Cheese or wild Mushroom)

Farfalle Pasta

with Lemon & Fennel

Lemon Pilaf

Moroccan Cous Cous

Confetti Quinoa



\$34

per person

# Italian

MENU

## ENTREES

### Spaghetti

Served with either Italian meatballs or a traditional meat sauce

### Beef Ragu

Rich & hearty sauce, made with tender beef. Served with egg noodles

### Chicken Piccata

Lightly breaded chicken, served with a savory lemon sauce with capers

### Chicken Marsala

Pan fried chicken served with mushrooms and a savory Marsala wine sauce

### Parmigiana

Dish is served with chicken or Eggplant that is layered with parmesan, mozzarella and sauce

### Shrimp Scampi

Sauteed shrimp in a buttery garlic sauce

### Alfredo

Classic alfredo sauce paired with fettuccine noodles and either chicken or shrimp



## SIDES

### Caponata

(cheese or wild Mushroom)

### Tortellini Pasta Salad

Balsamic Vinaigrette

### Catalina Bean Stew

\$30  
per person

# Caribbean

## MENU

### ENTREES

#### Jerk Chicken

Our iconic jerk chicken marinated for hours in our authentic seasoning & marinade. Made mild, a kick, or spicy

#### Drunken Chicken

Marinated grilled chicken, then sautéed in a TN mango/pineapple rum

#### Caribbean Rib Tips

Smoked rib tips are covered with a homemade Bar-B-Que sauce made with guava & tamarind

#### Guava Glazed Shrimp

Grilled shrimp, which is then sautéed in a glaze made from sweet guava & passionfruit

#### Rasta Pasta

Penne pasta with an Alfredo based sauce infused with a mild jerk marinade for a robust flavor

#### Bahama Mama Shrimp

Grilled shrimp, then sautéed in a sauce made from the classic Bahama Mama cocktail

#### Margarita

Grilled chicken or shrimp, sautéed in a sauce with lime/citrus flavors



### SIDES

Mango Slaw

Sweet Plantains

Bahamian Mac & Cheese

Cilantro-Lime Rice

\$30

per person



# *Cors d'Oeuvres*

## MENU

Bruschetta

Shrimp Cocktail

Chicken Chimichurri Bites

Salmon Bites

Stuffed Miniature Bella Mushrooms

Apple & Brie Spoons

Bacon Wrapped Dates

(seasonal)

Fruit & Cheese Skewers

Strawberry Mango Salad

(seasonal)



We do accommodate special requests.  
Please contact us if you have a  
special item request

# The Ark

Nathan and Lisa McPhee began their journey fueled by passion, which blossomed into a dream.

In 2020, The Ark launched its business and since earned the title of the best #1 food truck in Cherokee County. With 32 years of experience as a chef, Nathan pours his heart into every meal he prepares. While Lisa guarantees exceptional quality in both service and presentation.



*Staffing Rates*  
**BANQUET MANAGER \$50/HR**  
**SERVER \$30/HR**



**\*1 SERVER PER 25 GUESTS IS REQUIRED FOR THIS VENUE. PAYMENT OF STAFF AND GRATUITY TO BE MADE AT THE END OF THE EVENT**