

Artistry

CATERING

All prices are per person. Minimum order 10 people per item.

BREAKFAST

Continental Breakfast (v)
Includes assorted mini Pastries such as Danish, mini croissants, coffee cake, and fruit salad - 9.00
Add Yogurt & Berry Parfait + 2.00 pp

Tex Mex Breakfast
Includes breakfast burritos (eggs, cheese, bacon or sausage, & seasoned potatoes), fiesta fruit bowl, cowboy potatoes and hot sauce - 17.30

French Frittata (v)
Individual frittata With spinach, mushroom, caramelized onion, and Gruyere cheese - 6.95

Italian Frittata (v)
Individual frittata With zucchini, asparagus, onion, peppers, tomato, basil, and mozzarella cheese - 6.95

Kitchen Sink Frittata
Individual frittata with potatoes, sausage, bacon, cheese, onions, chives - 6.95

Bagels & Smoked Salmon
Sliced Smoked salmon, sliced onions, tomatoes, capers and assorted cream cheese with fresh assorted sliced bagels - 13.65

French Toast Casserole (v)
Brioche bread soaked in milk and egg custard topped With powdered sugar. Served with maple syrup - 6.95

Breakfast Sandwiches
Fresh Egg with Cheese and choice of Bacon, Pork Sausage, Turkey Sausage or Veggie Sausage. 5.85

Avocado Toast (v)
Fresh smashed avocado, sea salt, radishes, and microgreens with chili lime or everything bagel seasoning on multigrain toast
12.60

BREAKFAST

Bagels (v)
Served with assorted cream cheese, butter, and jam - 4.20

NEW **Avocado and Egg Puff Tart**
Everything seasoning Puff Pastry with smashed avocado, topped with hard boiled eggs and microgreens - 5.50

Executive Breakfast
Fresh Fruit Salad; Breakfast Breads and miniature pastries; Diced and Seasoned Potatoes with Onions & Peppers; Bacon or Sausage (2 pieces per person), Choice of Frittata or scrambled eggs, Greek Yogurt Parfaits (contains nuts), and Waffles with Maple Syrup. Served with hot sauce and ketchup. - 21.95

+\$2/pp to substitute French Toast Casserole for Waffles
+\$2/pp extra bacon or sausage

Scrambled Egg Breakfast
Eggs or egg whites served with a choice of sausage or bacon, fruit, cowboy potatoes, breakfast pastries - 18.40

NEW **Roasted Pear/Apple Breakfast Tart**
Puff Pastry with sliced roasted pear/or apple top whipped mascarpone cream. - 6.00

Tofu Scramble (v)
Firm seasoned tofu scrambled with spinach, tomatoes, and bell peppers - 9.45

NEW **Breakfast Corndog**
Maple Pork Sausage or Turkey Sausage coated in crispy panko and potato batter. Served with ketchup and Maple Syrup. 7.10

Assorted Mini Pastries (v)
(2 per person) - 7.85

NEW **Gourmet Breakfast Pastries (v) (Reg. Size)**
1 per person - 3.50

LUNCH BOWLS/SALADS

Mediterranean Quinoa Bowl (v)
Make Your Own Mediterranean Bowl: Quinoa \Rice Mix, Spring Mix, Kalamata olives, tomatoes, chickpeas, pickled onions, and feta cheese with, garlic spread (Toom), Lemon tahini dressing. Served with Pita bread. Choice of herb chicken or steak (choose 1). \$15.75

Optional Add
Falafel +\$2/per person
Lamb Meatballs +\$3/per person

Southwest Quinoa Bowl
Make Your own: With quinoa, brown rice, marinated chicken, tomato, avocado, corn, black beans, onion, and cilantro. Served with zesty lime vinaigrette, rolls, and butter - 13.75

Make Your Own Mongolian BBQ Bowl

Mongolian beef and spicy chicken with lo mein noodles, steamed rice, steamed vegetables, and wonton chips. Served with Sauces (Sweet, Spicy, and Garlicky) - 18.40

Entree Caesar Salad (v)
Romaine lettuce with crouton and Parmesan cheese. Served with Caesar dressing, roll, and butter - 9.85
w/grilled chicken - 13.30
w/grilled shrimp - 14.45

NEW **Herb Grilled Chicken Salad**
Herb Grilled Chicken with mixed greens, with roasted beets, goat cheese, and toasted pecans with balsamic vinaigrette, roll and butter - 16.50

NEW **Nicoise Salad**
A spin on a French classic with grilled chicken breasts, baby new potatoes, hard boiled eggs, haricot verts, boston lettuce, cherry tomatoes, nicoise olives and caper berries in a light French vinaigrette dressing. 17.50

NEW **Cobb Salad**
Fresh Greens with Grilled Chicken Breast, Grape Tomatoes, Red Onion, Crumbled Bleu Cheese, Bacon, Hard Boiled Eggs, Avocado and Choice of Bleu Cheese, Creamy Ranch, Italian or Balsamic Vinaigrette, served with Bread and Butter - 16.50

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BOXED LUNCHES

Basic Boxed Lunch

Each box Includes sandwich/wrap, side salad, dessert and utensils/napkins 13.75

Sandwich/Wraps

Chicken Salad on Croissant;

-Grilled Greek Chicken Breast with Feta, Kalamata Olives, Cucumber & Red Onion in Wrap;

-Grilled Sliced Pesto Chicken with Mozzarella. Sauteed Shallots & Fresh Basil on Ciabatta Roll;

-Chicken Salad Waldorf with julienne apples, toasted chopped walnuts, celery & golden raisins with Hellman's mayo and a dash of lemon on French Bread;

-Chicken Caesar Salad (Wrap only);

-Southwestern Grilled Chicken with Avocado mango salsa slaw in Wrap;

-Roast Beef with Boursin Cheese and Horseradish Cream on Whole Grain Bread;

-Italian with Genoa Salami, Capocollo, Pepperoni, Onions, Peppers, & Red Wine Vinaigrette on Sub Roll;

-Asian Spiced Beef, marinated & grilled, with Napa slaw of green onions, julienne peppers, & cilantro in Wrap;

-Turkey with Pesto Mayo on ciabatta roll;

Turkey, Bacon, Avocado and Chipotle mayo on whole grain bread;

-Honey-roasted Turkey with Bacon, julienne Granny Smith apples and white cheddar on French Bread;

-Black Forest Ham with Caramelized Onions, Provolone Cheese and Dijon Mustard on Kaiser Roll;

-Prosciutto, Brie and Fig Jam on French Baguette

-Ham with Muenster cheese and Champagne mustard on French Bread;

-Albacore Tuna Salad with celery, onion, a dash of Old Bay mixed with Hellman's mayo on a Croissant;

-Vegetarian Delight of Boursin Cheese, Cucumbers, Tomato, Red Pepper and Peppers with Lettuce on French Bread;

-Herb-Grilled Vegetables with Havarti Cheese and Pesto Mayo on a sub roll;

-Caprese with fresh mozzarella, sliced Roma tomatoes, fresh basil & evoo on ciabatta;

-Grilled Vegetables (peppers, onions, squashes, asparagus tips evoo, and fresh spinach in a spinach wrap;

-Hummus, feta, cucumber, red onion and roasted red peppers on a sub roll;

-Egg Salad (house favorite) mixed with celery and onion with Tomato and Lettuce on Croissant

Side Salads (Choose 1)*

Quinoa Salad (GF\Vegan) | Red Potato Salad (GF\V)

Seasonal Fruit Salad (GF\Vegan) | Pasta Primavera (Vegan)

Dessert (Choose 1)*

Cookie or Brownie

Blondie | Lemon Bars

Executive Box Lunch

Basic Boxed Lunch + fruit salad - 16.75

Ordering Guidelines Orders less than 25 ppl, please select up to 3 sandwiches. Orders over 25 please select up to 5 sandwiches. Choose One Side Salad and One Dessert for all boxes.

All Sandwiches and Wraps also available on platters - 9.35 per sandwich/wrap

House Made Potato Chips - 2.99, Add Bag of Chips - 1.50, Gluten Free Options Available Upon Request

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CHICKEN

Grilled Herb Chicken Breast

With mango salsa. Served with quinoa salad (w/ tomato, corn, onion, peppers, jalapeno, cilantro & lime vinaigrette), house salad, and roll - 17.90

Chicken Roulades

Stuffed with spinach, sun-dried tomato, Fontina cheese, and roasted red pepper sauce. Served with vegetable rice pilaf, house salad and rolls - 19.00

Chicken Marsala

With Marsala wine and mushroom sauce. Served with rice pilaf, house salad, and rolls - 17.90

Chicken Piccata

Chicken breast in a white wine, lemon, mushroom and caper sauce. Served with rice pilaf, house salad, and rolls - 17.90

Mixed Grill (Chicken & Steak)

Grilled chicken and grilled flank steak, with roasted Yukon gold and sweet potato wedges, and grilled vegetable medley. Served with chimichurri and garlic aioli sauces, house salad, and rolls - 25.00

Chicken Kabobs

Seasoned and Marinated chicken breast with seasonal vegetables. Tzatziki sauce. Served with rice pilaf, house salad and pita - 20.95

Thai Basil Chicken

Stir-fried chunks of chicken with fresh chili peppers, bell peppers, onions, and basil leaves in a garlic sauce. Served with steamed rice - 18.50

Chicken Shawarma

Middle Eastern spiced and marinated chicken and veggies served with cilantro rice, chopped tomatoes, shredded lettuce, pickled onions, tzatziki and pita bread - 16.75

CHICKEN

Greek Chicken

Bone-in Roasted Chicken pieces marinated in lots of lemon and greek herbs and spices. Served with rice pilaf, house salad and roll - 15.25

Marry Me Chicken

Marinated Chicken breast pieces cooked in dreamy creamy sundried tomato sauce. Served with Choice of Orzo, Roast Potatoes or Penne Pasta Garden Salad and roll - 14.50

Bruschetta Chicken

Grilled Chicken topped with fresh chopped tomatoes, shaved parmesan cheese and garlic in olive oil. Served with roasted potatoes, garden salad and rolls - 16.50

Chicken Enchiladas

Tender pulled chicken and cheese rolled in a flour tortilla and baked with our housemade red or green sauce. Topped with melted cheese. Served with rice, house salad, chips and salsa - 15.99

Butter Chicken

Boneless chicken breast simmered in delicious mild tomato curry sauce served with jasmine rice. House Salad and Naan Bread. -15.00

Lemongrass Chicken

Boneless skinless chicken breast marinated in lemongrass, soy, garlic and fish sauce, then grilled to juicy perfection. Served with Nuac Cham Dipping Sauce (Lime, Thai Chili, Fish Sauce and Garlic) Served with Steamed Rice. 14.50

Peri Peri Chicken

Boneless chicken pieces marinated in a bold spicy chili marinade and grilled to juicy perfection. Served with roasted potatoes, house salad, and rolls. 16.50

BEEF

Southern BBQ

Slow Smoked Beef Brisket, Smoked Pulled Pork, Smoked Kielbasa, AND Pulled Chicken. Served with onions, jalapenos, cornbread, and BBQ sauce.

(Requires 72 hours advance notice & min 15 people)

20.99

Beef Kabobs

Tender Chunks of beef and vegetables on a bamboo skewer. Served with Tzatziki sauce, rice pilaf, house salad and rolls

20.95

Beef Shawarma

Middle Eastern spiced and marinated strips of steak and veggies with cilantro rice, chopped tomatoes, shredded lettuce, pickled onions, tzatziki sauce and pita bread - 19.05

Chili Board

Choice of All beef chili with or without beans, Chicken Chili or vegetarian all bean chili served with all of the toppings (corn chips, onion, cheese, jalapenos, ditalini pasta, and sour cream) and fresh cornbread. - 10.00

Al a Carte Sides

Rice Pilaf
Mashed Potatoes with Boursin
Herb Roasted Fingerling Potatoes
5 Cheese Mac n' Cheese
Green Beans
Quinoa/Brown Rice
Grilled Vegetable Medley
...and many more
4.50

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BEEF

Meatloaf

Beef and pork blend with breadcrumbs and spices. Served with mashed potatoes and tomato gravy, house salad and roll - 15.99

Prime Rib*

6oz slice of slow roasted prime rib. Served with smashed potatoes, house salad and roll. - 28.99

Brisket Carbonnade

Slow roasted brisket and onions in beer. Served with roasted potatoes, house salad and roll - 17.30

Beef Stroganoff

Beef and mushrooms in a classic sour cream sauce served over buttered egg noodles. Served with house salad and roll - 15.99

Beef Roulades

Steak pounded thin, filled with prosciutto and pesto rolled and roasted to perfection with a tomato sauce. Served with roasted potatoes, house salad and roll - 16.99

Butter Garlic Steak Tips*

Stir-fried steak bites in a buttery, velvety sauce coats made with vermouth and Worcestershire. Served with mashed potatoes, house salad and roll - 17.99

Rigatoni Bolognese

Classic all beef bolognese sauce over rigatoni pasta. Caesar Salad and Rolls. - 15.99

BEEF/PORK

Beef Burgundy

Classic French beef stew in a silky red wine sauce with mushrooms and onions. Served with mashed potatoes with house salad and roll - 17.90

BBQ Pulled Pork

Marinated and slow roasted pork shoulder. served with kaiser roll, BBQ sauce, macaroni and cheese, coleslaw, and house salad - 16.99

Country Ribs

Boneless Country Pork Ribs slow roasted until tender and juicy. Served with BBQ - sauce, Cheesy Mashed Potatoes, house salad and roll - 16.80

Orecchiette with Broccoli Rabe and Sausage

Orecchiette pasta with broccoli rabe and Italian sausage in a garlic white wine sauce. Served with house salad and roll - 14.70

SEAFOOD

Seared Salmon &

Roasted Red Pepper Sauce
Served with mashed potatoes, house salad and rolls - 19.40

Seared Salmon &

Lemon Basil Cream Sauce
Served with mashed potatoes, house salad and rolls - 19.40

Smoked BBQ Salmon

Dry rubbed and smoked with heirloom tomato and cucumber salad and rolls - 19.40

Garlicky Shrimp

Marinated and grilled garlic shrimp. Served with orzo, Caesar salad, and rolls - 18.75

Grilled Mahi Mahi

Served with pineapple and mango salsa and brown rice, house salad, and rolls - 18.99

Crab Topped Haddock

Tender haddock filet topped with a lump crab and cracker crust with a lemon butter sauce. Served with mashed potatoes, house salad, and rolls - 20.99

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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VEGAN/VEGGIE

Eggplant Stack (v)
With zucchini, tomato, mozzarella cheese, balsamic dressing, and olive oil. Served with a house salad, and roll - 14.50

(vegan option available)

Stuffed Pepper (v)
With squash, zucchini, onion, peppers, basil, mozzarella cheese, Parmesan cheese, and marinara sauce. Served with a house salad, and roll - 14.50

(vegan option available)

Southwest Stuffed Pepper (v)
With black beans, squash, onion, zucchini, cilantro, salsa, sriracha, and Monterey Jack cheese. Served with a house salad, and roll 14.50

(vegan option available)

Stir Fry Tofu (v)
Firm tofu, with red and yellow peppers, broccoli, zucchini, green beans, onions, and celery with a brown medium spice sauce - 11.50

Vegan Ratatouille Tart (v)
Slow Roasted Vegetables in a vegan puff pastry lattice tart served with Garden Salad. 16.80

ASK ABOUT
VEGAN/VEGETARIAN
OPTIONS FOR
ALMOST ANY ENTREE

VEGAN "MEAT"
OPTIONS AVAILABLE

STATIONS

Gourmet Fajita/Taco Bar
Pulled chicken, steak, and veggies. Served with cilantro rice, black beans, flour tortillas, all of the fixings and chips/salsa 17.50

(corn tortillas available upon request)

Baked Potato Bar
Baked russet and sweet potatoes, bacon, cheese, chives, sour cream, and bbq pulled pork - 14.70

Grilled Cheese and Soup Bar
Made to Order Gourmet Grilled Cheese Sandwiches with choice of soup - 18.99 (requires chef attendant)

Crepe Station
Made to Order Sweet and Savory Crepes - choice of filling including: Ham, Prosciutto, Mozzarella, Gruyere Cheese, Mushrooms, Pesto, Chocolate Hazelnut Spread, Fresh Strawberries, Raspberries, Ricotta Cheese, Chocolate and Caramel Sauces 12.50 (requires chef attendant)

Pasta Bar
Made to order pasta with choice of 3 pasta shapes, 3 sauces and proteins (chicken, shrimp and meatballs) and vegetables- 21.50 (requires chef attendant)

Omelette Bar
Made to order omelettes and fresh eggs. Served with Potatoes, bacon, sausage, fruit, and mini pastries - 17.60 (requires chef attendant)

Side Salads

- Ceasar
- Mixed Green
- Arugula with Walnuts & Strawberries
- Winter Salad with Roasted Pear or Apple
- Fiesta Salad (Arugula, Corn, Cucumber Tomato with Chili Lime Dressing)
- Kale & Farro Salad
- Thai Green Mango Salad
- Greek Cucumber Tomato Salad
- Fattoush Salad with Pomegranate Molasses Vinaigrette Dressing
- Caprese Pasta Salad
- Cold Herbed Orzo Salad
- Pasta Primavera Salad
- Thai Cucumber and Peanut Salad
- Ginger Peanut Pasta Salad

4.65/pp

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DESSERTS	MORE DESSERTS	BEVERAGES
Chocolate Mousse Cups* With whipped cream and chocolate shavings - 3.75	Assorted Mini French Pastries** Mini Fruit tartlets, napoleons, cream puffs, and eclairs, petit fours cakes (2 pieces per person) - 8.00	Assorted Individual Sodas and Bottled Water Coke, Diet Coke, Sprite - 2.00
Assorted Mini Dessert Cups* (Vanilla Raspberry, Tiramisu, Chocolate, Lemon Meringue) 3.15	Mini Cannolis 2.60	Assorted Fruit Juices Orange, Cranberry - 2.75
Assorted Freshly Baked Cookies (Chocolate Chip, Red Velvet, Triple Chocolate, Sugar and Oatmeal Raisin)** 2.60	Mini Tarts (Ask about Flavors) 3.00	Coffee (creamer, sugar, stirrers, cups and lids included) 3.50 (add Decaf +\$1/pp)
Brownies\Bar Cookies** 2.60	Gluten Free and Vegan Dessert Options Available	Assorted Individual Hot Teas 3.50
Lemon Bars 2.60		Sparkling Water 2.50

*Contains nuts **May contain nuts

Artistry Catering is NOT a nut-free environment. While we take precautions to minimize cross-contamination, we cannot guarantee nut-free food. Customers with nut allergies should exercise caution and consider dining elsewhere. We will not be liable for adverse reactions.

CATERING FAQs

Ask about our happy hour reception and bar services (ABC Licensed in VA and DC)

Breakfast orders must be placed by noon for the next business day. Lunch orders by 2pm for the next business day.

We accept Visa, MasterCard, Discovery, and American Express.

Artistry provides delivery to Washington DC, Maryland, and Northern Virginia. Delivery fees starts at \$35 depending on distance and complexity of order.

Disposable chafing dishes are available for \$12 per set-up. Your drop-off order will be presented on disposable white plastic platters. Artistry can arrange rentals for linens, glassware, silverware and china. Onsite hourly staffing/serving/bartending available (5 hour minimum).

Artistry Catering is a full-service catering company that customizes menus and services for your specific event needs, including staffing and bartending services.