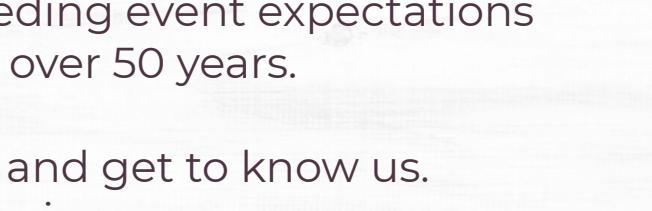
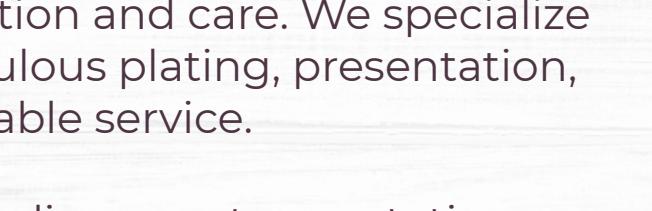
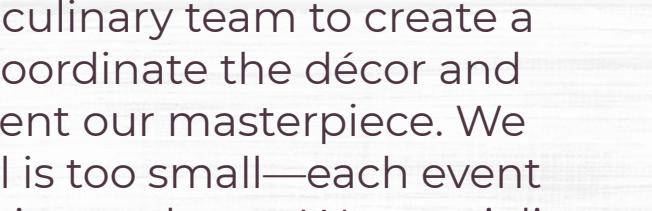
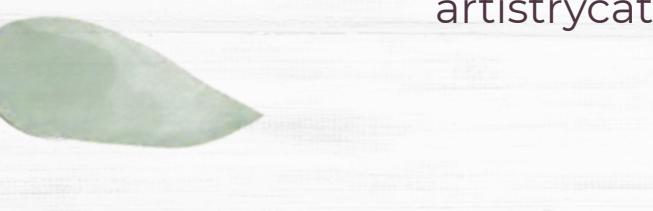
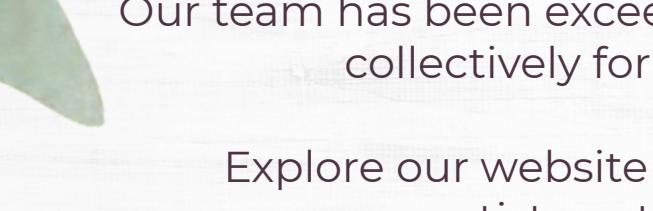
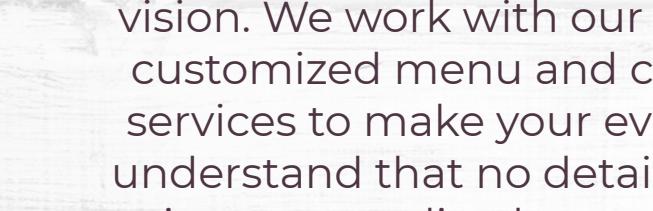




Artistry

CATERING



At Artistry Catering, our talented team of event coordinators take the time to understand your event vision. We work with our culinary team to create a customized menu and coordinate the décor and services to make your event our masterpiece. We understand that no detail is too small—each event requires personalized attention and care. We specialize in fresh menu choices, fabulous plating, presentation, and impeccable service.

Our team has been exceeding event expectations collectively for over 50 years.

Explore our website and get to know us.
artistrycatering.com

Winter 2026

hors D'oeuvres

Prices are per person.

Cheese, Dips & Displays

Domestic & International Cheese Display – Assorted Gourmet Cheeses Artfully Arranged, Served with Crackers and Crostini

Charcuterie Display - Gorgeous display is cheese, cured salamis, prosciutto, fresh and dried fruits, preserves, crackers and crostinis

Hummus Served with Pita Triangles

Hot Spinach, Artichoke, and Parmesan Dip – Served with Tortilla Chips

Seasonal Fresh Fruit – Garnished with Berries

Trio of Mediterranean Dips – Hummus, Caponata, Olive Tapenade

Small Bites, Crostinis, & Tarts

Deviled Egg Trio (Bloody Mary, Candied Bacon, and Vegetarian Caviar) (Classic also available)

Stuffed Mushrooms with Sausage and Cheese or Spinach, Quinoa, And Vegan Cheese

Classic Caprese Skewers

Stuffed Redskin Potatoes With Sour Cream, Cheddar, Chives (Bacon optional)

Vegetable Samosa With Mint Chutney

Vegetable Spring Rolls With Dipping Sauces

Melted Brie, Caramelized Apple and Onion Tartlet topped with Toasted Almonds

Tomato Soup Shooter and Cheese Crostini

Honey Goat Cheese Phyllo Triangles

Spanish Tortilla Bites Made With Eggs, Potatoes, And Onions

Wild Mushroom Tart With Garlic Aioli and hint of truffle oil

Mini Tacos - Chunk "carne asada" with salsa, cilantro and chopped onion (vegan)

Seaweed Caviar on house made potato chip with crema

Vegetable Summer Rolls served with peanut dipping sauce

Watermelon Radish and Compound Herb Butter Crostini

Mini Sandwiches & Flatbreads

Mini Gourmet Grilled Cheese Sandwiches: Fresh Mozzarella With Tomato And Pesto On Mini Ciabatta, Cheddar & Fig Jam, Brie With Green Apple (Served Room Temp)

Vegetable Quesadillas With Spinach, Caramelized Onions, And Peppers

Assorted Naan Flatbreads: Fig and Burrata, Buffalo Chicken, Pepperoni and Calabrian Chili Pepper, and more

hors D'oeuvres

Poultry

Buffalo Chicken Quesadilla Triangles with Sharp Cheddar Cheese, Pepper Jack, Salsa, and Sour Cream

Asian BBQ Pulled Chicken in Soft Bao Bun with Asian Slaw

Chicken and Lemongrass Pot Stickers with Ginger Soy Dipping Sauce

Chicken Empanadas served with Avocado Crema

Crispy Chicken & Waffles with Maple Syrup or Hot Honey Drizzle

Grilled Chicken Skewers (Pineapple Habanero, Tandoori, Greek)

Roasted Peking Duck with Scallions and Hoisin, Wrapped in a Mandarin Pancake

Asian Chicken Summer Rolls with Vegetables, Vermicelli noodles and Sweet Thai Chili Sauce.

Crispy Chicken Meatballs - chicken, veggies, and jalapeno served with chipotle mayo dipping sauce

Mini Duck Spring Rolls with Sweet and Sour Dipping Sauce

Seafood

“Dubai” Shrimp - Extra large shrimp wrapped in crispy phyllo strands served with sweet Thai chili dipping sauce

Large Roasted Day Boat Scallops wrapped in Bacon

Spanish Style Garlicky Shrimp on a skewer

Hot Maryland Crab Dip with Backfin Crab Meat, Cream Cheese, and Old Bay Seasoning, Served with French Bread

Mini Crab Cakes with Remoulade Sauce

Salmon Cake on Sesame crusted Brioche Round with Teriyaki Ginger Reduction and a Dollop of Asian Slaw

Shrimp and Mango Skewers

Ahi Tuna Poke served with spicy rice paper cracker or mini cone**

Assorted Sushi, Sashimi, and Sushi Rolls MKT**

Grilled Mojito Shrimp Marinated in Coconut Rum, Lime, and Mint

Salmon Tartare with Mustard, Capers, and Green Onions, Served on an edible Spoon**

Shrimp Summer Rolls with Vermicelli, Thai Basil, and Peanut Dipping Sauce

Smoked Salmon with Green Onions, Crème Fraîche, Capers, Onions, and Dill on Pumpernickel

Mini New England Lobster Rolls MKT

hors D'oeuvres

Beef

Mini American Wagyu Burger with American Cheese and Sautéed Onions

Beef Empanadas with Avocado Crema

Beef Tenderloin Bite Stuffed with Spiced Cream Cheese, Wrapped with Bacon, and Grilled

Asian Beef Dumplings with Sesame Ginger Sauce

Herb-Grilled Beef Tenderloin, Served on Baguette Rounds with Creamy Horseradish Sauce and Micro Greens Garnish

Mini Beef Wellington with Horseradish Cream

Beef Skewers (Teriyaki, Thai Satay, Spicy Chinese, or Greek)

Meatballs (Marinara, Bourbon Bacon, Swedish, or Sweet and Sour)

Lamb

Grilled Lamb Lollipops MKT**

Mini Lamb\Beef Gyros with Tzatziki, Tomatoes, and Lettuce in Mini Pita

Pork

Candied Bacon

Fresh Medjool Dates Wrapped in Bacon (Also Stuffed with Cheese)

Pork Belly on a Pillowy Soft Steamed Bun with Asian Slaw and Hoisin Sauce

Steamed Chinese BBQ Pork Bun

Crostini with Brie and Bacon Jam



À la Carte Entrées

Beef & Pork

Grilled Flank Steak**
Grilled Sliced Rib Eye**
Herb-Grilled Tenderloin of Beef**
Prime Rib**
Slow Braised Beef Short Ribs

Choice of Sauce:

Bordelaise with Red Wine and Wild Mushrooms, Horseradish Cream, Brandy Peppercorn, Chimichurri

Coffee Crusted Pork Loin with Brown Sugar, Garlic, and Paprika Served with Pan Sauce

Herb-Grilled and Slow Roasted Apple Cider Brined Roasted Pork Loin with Apples, Golden Currants, Onions, Honey, Cinnamon, and a Dash of Nutmeg

Southern Smoked BBQ (10oz per person) Smoked Brisket, Pork Shoulder, and Smoked Sausage with condiments, cornbread (advanced notice required)

Poultry

Chicken Roulades Stuffed with Fontina, Sun-Dried Tomatoes, and Spinach Dressed with Roasted Red Pepper Sauce and Basil

Bruschetta Chicken Breasts with Herbs, Tomato, and Basil Drizzled with Balsamic and Shaved Parmesan Cheese

Chicken Marsala with Mushrooms, Garlic, and Marsala Wine Sauce

Chicken Piccata with Capers, Mushrooms, Lemon, and Parsley

Herb-Grilled Chicken Breast with Mango Salsa

Herb-Grilled Chicken Breast with Honey, Orange, and White Wine Basil Reduction

Skillet Chicken with Balsamic Caramelized Onion Cream Sauce with Fresh Thyme

Chicken Parmesan

Chicken Shawarma with Middle Eastern Spice Blend

*Don't see exactly what you had in mind.
Talk to us, we very likely can make it!*

Entrées Cont.

Seafood

Grilled Salmon or Pan-Seared Salmon
Roasted Mahi Mahi MKT
Pan Seared Halibut MKT

Choice of Sauce:

Artistry's Lemon Cream with Fresh Dill, Miso Butter, Piccata Sauce with Capers, Mango Salsa, or Roasted Red Pepper Sauce with Basil

Cheesy Shrimp and Grits with Sautéed Peppers, Onions, and Crisp Bacon Garnish

Crab Cake with Remoulade Sauce

Grilled Mahi Mahi with Apple Jicama Slaw on a Bed of Brown Rice with Red Quinoa MKT

Spicy Shrimp and Scallops with Lime Zest and a Bit of Crushed Red Pepper over Angel Hair Pasta

Vegetarian & Vegan

Cheese Tortellini with Spinach, Colored Peppers, Mushrooms, Scallions, and Sun-Dried Tomatoes Topped with Our Basil Cream Sauce

Farfalle with Asparagus Tips, Sun-Dried Tomatoes, Roasted Walnuts with Our Basil Cream Sauce

Portobello Mushroom Stack with Roasted Squashes, Onions, Peppers, Eggplant, and Spinach Layered with Parmesan

Individual Roasted Vegetable Ratatouille Tarts (vegan)

Southwestern Stuffed Peppers with Black Beans, Squashes, Onions, Peppers, Garlic, Southwestern Spices, Salsa, Sriracha Sauce Topped with Melted Monterey Jack, Cheddar Cheese, and Fresh Cilantro

Spring Risotto with Asparagus Tips, Peas, Parmesan, Lemon Zest, and Micro Greens entree/side

Tuscan Stacked Pepper with Roasted Peppers, Onions, Squashes, and Asparagus with Marinara and Parmesan, topped with Mozzarella and Fresh Basil

Saag Paneer Spinach Lasagna



Sides

Starches

- Brown Rice with Quinoa
- Five Cheese Macaroni and Cheese
- Herb Roasted Fingerling Potatoes
- Jasmine Rice
- Roasted Yukon Gold and Red Potatoes With Olive Oil, Rosemary, and Garlic
- Smashed Red Potatoes with Boursin And Chives
- Scalloped Potatoes
- Smashed Yukon Gold Potatoes with White Cheddar and Sage
- Warm Herbed Orzo

Vegetables

- Glazed Carrots with Goat Cheese and Honey
- Grilled Vegetable Medley with Peppers, Onions, Squashes, Brussels Sprouts, and Asparagus
- Sauteed Matchstick Vegetables (Zucchini, Yellow Squash, and Carrots)
- Petite Green Beans with Sautéed Red Pepper Strips
- Roasted Brussels Sprouts with Roasted Onions, Bacon, and Balsamic Drizzle
- Roasted Rainbow Carrots with Olive Oil and Fresh Ginger
- Curried or Roasted Cauliflower

Side Salads

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



Stations

Asian Station

Grilled Chicken Skewers with Thai Peanut Sauce, Coconut Shrimp, Steamed Dumplings with Ginger Soy Dipping Sauce, Spicy Chicken Lettuce Wrap

Gourmet Salad Station

Romaine, Spinach, Mixed Greens, Grape Tomatoes, Artichoke Hearts, Spring Onions, Eggs, Cucumber, Shredded Carrots, Peppers, Shredded Cheese, Croutons, Dried Cranberries

Dressings: Balsamic, Raspberry, Creamy Caesar, Ranch, Italian

Gourmet Taco And Fajita Station

Grilled Flank Steak**, Grilled Chile Lime Chicken, Fajita Veggies, Cilantro Lime Rice, Black Beans, Soft Tortillas, Avocado Crema, Pickled Onions, Sour Cream, Southwest Slaw, Shredded Cheese, and Housemade Pico De Gallo, Chips, and Housemade Red Salsa

Interactive Carving Station (Requires Chef)

Herb Roasted Prime Rib MKT**

Herb-Grilled Tenderloin of Beef**

Herb-Roasted Pork

Whole Honey Baked Ham

Rosemary Roasted Turkey Breast

Side Sauces for Meats: Horseradish Cream, Brandy Peppercorn, or Red Wine with Mushroom, Pan Sauce, Gravy, Assortment of Mustards

International Dumpling Station

Beef Mandu Potstickers with Ginger Soy Dipping Sauce, Chicken and Lemongrass Dumpling with Ginger Soy Dipping Sauce, Potato and Cheese Pierogi with Sour Cream, Chicken Empanadas with Avocado Crema, Fried Raviolis with Marinara Sauce

Mac And Cheese Station

Our Five Cheese Mac Cheese Accompanied with Bacon, Crispy Onion Straws, Pulled Pork BBQ, Sun-Dried Tomatoes, and Green Onions

Mediterranean Station

Hummus, Tzatziki, Chicken Souvlaki Skewers, Grilled Vegetables, Stuffed Grape Leaves, Fresh Mozzarella and Tomatoes, Olive and Feta salad, Grilled Manouri Cheese, Marinated and Fresh Vegetables, Pita, and Naan Bread

Pasta Action Station (Requires Chef)

Farfalle, Penne, Tortellini, Marinara, Alfredo, Pesto Sauces, Spinach, Mushrooms, Peppers, Sausage, Chicken, Shrimp, Parmesan

Slider Station (Choose 2; 2 Sliders per person)

Braised Beef Brisket With House BBQ Sauce, Pulled Pork, Pulled Chicken, Pulled BBQ Jackfruit (Vegan), or Mini Hamburger

(Crab Cake and Beef Tenderloin Sliders available for additional per-person charge)
Served with BBQ Sauce and Coleslaw

Smashed Potato Bar

Yukon Gold Smashed Potatoes, Sour Cream, Roasted Peppers, Bacon, Spring Onions, Cheddar, Onion Straws

Let's talk about your custom request!

Desserts

Mini French Pastries

Assorted Mini French pastries including Fruit Tarts, Eclairs, Napoleons, Macarons, Cream Puffs and Petit Fours. (May contain nuts)

Mousse Cups

Assortment of Mini Dessert Cups includes Tiramisu, Chocolate, Lemon & Berry (Contains Nuts).

Cheesecake Drops

Bite size cheesecake drops in assorted flavors

Cookies, Brownies, Bar Cookies and Blondies

Assorted Flavors

Tiramisu

Traditional Italian Dessert with espresso soaked ladyfingers, whipped sweetened mascarpone cream, and a dusting of cocoa powder.

Cake Shooters

Individual shooters with layers of cake and frosting in dozens of different flavors

Sheet Cakes, Cupcakes and More! Just ask us!

Bar Service

Beer and Wine Open Bar Service

Curated and Seasonal Selection of Red Wines, White Wines, Sparkling Wine, and Domestic and International Beers.

Full Open Bar Service

Tito's Vodka, Bombay Sapphire Gin, Jack Daniels Whiskey, Johnny Walker Black Scotch, Woodford Bourbon, Casa Amigos Tequila, Bacardi Rum
2 Red Wines & 2 White Wines, Sparkling Wine, Domestic and International Beers. Bar Mixers and Ice included. Signature Cocktail(s) included.

Artistry Catering Bartender Required for bar service.



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Tea Parties, Brunch and More

Classic Tea Party

Tea Sandwiches (Pick 3)

- Cucumber with Boursin
- Egg Salad with Celery and Onion
- Olive-Pimento Cheese Spread
- Ham Salad with a Hint of Cinnamon
- Tuna Salad with Thyme
- Chicken Salad on Mini Croissant
- Curried Shrimp Salad
- Tomato, Fresh Mozzarella and Pesto on Mini Ciabatta
- Turkey, Brie and Apple on Mini Brioche

Scone (Pick 1)

- Plain
- Lemon Lavender
- Cinnamon

Served with jam and clotted Cream

Mini Desserts (Pick 2)

- Individual Strawberry Shortcake; Mini Eclairs, Cream Puffs; Mini Tarts (Lemon Meringue, Chocolate Mousse, Fruit Tarts); Assorted Mini Dessert Mousse Cups (contain nuts) (Chocolate, Lemon Meringue, Vanilla Raspberry with Pistachios, & Tiramisu); Chocolate Dipped Strawberries

Beverages available separately. Tea Cups and China not included (rentals available).

Tea Parties, Brunch and More

From the Hen House Frittata Brunch

Fresh Fruit Salad; Assorted Mini Breakfast Pastries;

Choice of Frittata;

French with Spinach, Mushrooms, Caramelized Onions, & Gruyere Cheese;

Italian with Zucchini, Asparagus, Onions, Colored Peppers, Smothered with Mozzarella & Topped with Diced Tomatoes & Basil;

Southwestern with Sausage, Roasted Corn, Black Beans, Green Chiles, topped with Pepper Jack Cheese & Diced Tomatoes;

Farmers Kitchen Sink with Ham, Sausage, Bacon, Potatoes, Onion, topped with Sharp Cheddar & Spring Onion

From the Hen House Scrambled Egg Brunch

Old Fashioned Soft Scrambled Eggs; Cowboy Potatoes with Onions & Peppers; Bacon &/or Sausage; Fresh Fruit Salad; Assorted Mini Breakfast pastries

Executive Breakfast/Brunch

Fresh Fruit Salad; Assorted Mini Breakfast 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.

+\$2/pp to substitute French Toast Casserole for Waffles

+\$2/pp extra bacon or sausage

Bagels and Smoked Salmon Display

Assorted Fresh Bagels, Cream Cheese, Sliced Smoked Salmon, Sliced Tomatoes, Onions, and Capers

Omelette Action Station (requires Chef)

Made to order omelette and eggs

Crepe Station (requires Chef)

Made to order sweet and savory crepes

Let Artistry Catering make your event... a Masterpiece!

IMPORTANT INFORMATION

Please advise us of any food allergies.

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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

We reserve the right to substitute items of equal or greater value if a selected item becomes unavailable. Artistry Catering follows FDA Guidelines regarding the selection, preparation, and cooking of our food.