Fall/Winter 2026/2027 Seasonal Menu

In addition to our full menu, below are some seasonal flavors to delight your guests

BREAKFAST

Pumpkin Spice & Pecan Brioche French Toast Casserole: Rich brioche soaked in a warm pumpkin spice egg custard, baked with a brown sugar and toasted pecan crumble, served with warm maple syrup.

Maple Sage Sausage & Sweet Potato Frittata: Fluffy egg frittata baked with house-made maple sage pork (or turkey) sausage, roasted sweet potato cubes, caramelized onions, and sharp white cheddar cheese.

Cranberry-Orange & Spiced Apple Breakfast Tarts: Crispy puff pastry baked with spiced apples or orange-glazed cranberries over a sweetened vanilla bean ricotta spread.

Fall Yogurt Parfaits: Cinnamon spiced vanilla Greek Yogurt, Pumpkins Seeds, Granola, and Cranberry Compote.

Ask about our assortment of Fall flavored breakfast pastries

LUNCH

Salads & Bowls

Autumn Harvest Kale & Roasted Squash Salad: Tender baby kale tossed with roasted butternut squash, pomegranate seeds, goat cheese, toasted pumpkin seeds (pepitas), and a maple-cider vinaigrette. Side

Roasted Sweet Potato & Grain Bowl: Warm farro and wild rice blend topped with roasted sweet potatoes, warm garbanzo beans, steamed kale, dried cranberries, and a roasted garlic-tahini dressing. (Add Grilled Chicken + 4; Add Salmon +6)

Warm Brussels Sprout & Farro Salad: Shaved Brussels sprouts and farro tossed with crisp bacon bits, toasted pecans, shaved Parmesan, and a warm mustard-apple cider vinaigrette. Side

Sandwiches & Wraps (available in Boxed Lunches)

Roasted Turkey, Cranberry & Brie Baguette: Slow-roasted turkey breast with creamy Brie, house-made spiced cranberry chutney, and arugula on a crisp French baguette.

Roasted Squash & Goat Cheese Wrap (Vegetarian): Roasted butternut squash, whipped goat cheese, caramelized onions, toasted pepitas, and baby spinach wrapped in a spinach tortilla.

Artistry CATERING

INFO@ARTISTRYCATERING.COM | 703.239.0102 | ARTISTRYCATERING.COM

Fall/Winter 2026/2027 Seasonal Menu

Hors d'Oeuvres

Butternut Squash & Sage Arancini: Crispy risotto bites filled with creamy butternut squash and fresh sage, served with a warm cranberry-balsamic reduction or garlic aioli.

Bacon, Fig & Goat Cheese Crostini: Toasted crostini topped with whipped goat cheese, warm black mission fig jam, and crispy peppered bacon crumbled on top (optional).

Glazed Pork Belly & Spiced Apple Slaw Mini Sliders: Slow-braised pork belly brushed with a maple-bourbon glaze, served on a mini brioche slider with a spiced apple-cabbage slaw.

Fall Bruschetta: Crostini topped with whipped goat cheese, roasted butternut squash and apples, chopped pecan and dried cranberries, all drizzled with a balsamic glaze.

Tenderloin Crositini with Tamari Pearls: French bread crostini with tender roasted beef topped with tamari pearls to provide a burst of flavor.

Fall/Winter 2026/2027 Seasonal Menu

Lunch/Dinner Entrees

Cranberry & Sage Stuffed Chicken Roulade: Chicken breast stuffed with dried cranberries, toasted pecans, fresh sage, and goat cheese, draped in a light poultry jus. Entree

Apple Cider & Bourbon Glazed Chicken: Boneless chicken thighs roasted in an apple cider, bourbon, and brown sugar reduction, garnished with caramelized apple slices and fresh thyme.

Creamy Mushroom & Rosemary Skillet Chicken: Pan-seared chicken breast simmered in a rich cream sauce with wild mushrooms, garlic, and fresh rosemary.

Fall Mixed Grill
Rosemary and Garlic Flank Steak, Maple-Thyme Chicken Thighs, Roasted Sweet Potato & Yukon Gold Wedges: Tossed with olive oil, rosemary, and smoked paprika. Served with Cranberry-Balsamic Reduction and Smoky Maple Aioli.

Braised Beef Short Ribs with Cabernet Reduction: Slow-braised beef short ribs cooked until fork-tender in a rich Cabernet Sauvignon and root vegetable sauce.

Maple-Bourbon Glazed Pork Tenderloin: Roasted pork tenderloin encrusted with cracked black pepper and finished with a warm maple-bourbon pan glaze.

Braised Lamb Shank with Rosemary & Figs: Tender lamb shank slow-braised with dried figs, rosemary, and red wine, served with natural pan drippings.

Pan-Seared Salmon with Maple-Pecan Crust: Atlantic salmon topped with a crunchy brown sugar, maple, and pecan crust, finished with a lemon-butter sauce. 1

Butter-Poached Cod with Leeks & Fennel: Flaky white cod poached in a buttery white wine sauce with sautéed leeks, sliced fennel, and fresh dill.

Cranberry-Glazed Mahi Mahi: Pan-seared Mahi Mahi topped with a tart-sweet fresh cranberry and citrus glaze.

Fall/Winter 2026/2027 Seasonal Menu

Vegetarian & Vegan Entrées

Butternut Squash & Sage Risotto (Vegetarian/GF): Creamy Arborio rice folded with roasted butternut squash puree, fresh sage, and aged Parmesan cheese.

Stuffed Acorn Squash (Vegan/GF): Roasted acorn squash halves filled with wild rice, quinoa, dried cranberries, toasted walnuts, and sautéed spinach. 1

Wild Mushroom & Leek Shepherd's Pie (Vegan): Sautéed wild mushrooms, leeks, carrots, and green peas simmered in a savory herb gravy, topped with fluffy vegan Yukon Gold mashed potatoes.

Starches & Vegetables (Sides)

Roasted Butternut Squash & Sweet Potato Mash: Creamy mashed sweet potatoes and butternut squash folded with brown butter and fresh thyme.

Maple-Balsamic Roasted Brussels Sprouts & Bacon: Brussels sprouts roasted with crispy bacon pieces and tossed in a dark maple-balsamic glaze.

Wild Rice Pilaf with Cranberries & Pecans: Fluffy wild and brown rice blend tossed with tart dried cranberries, toasted pecans, and fresh herbs.

Stations

Gourmet Chili & Stew Bar: Choice of slow-cooked Beef Bourguignon, Creamy White Chicken Chili, and Sweet Potato-Black Bean Chili, served with cornbread, sour cream, shredded cheddar, scallions, and tortilla strips.

Warm Winter Comfort Food Action Station: Live carving of slow-braised beef short ribs and maple-glazed turkey breast, paired with custom-loaded Yukon Gold mashed potato martini glasses.

Hot Apple Cider & Gourmet Hot Cocoa Bar: Warm spiced apple cider and rich Dutch cocoa served with cinnamon sticks, whipped cream, caramel drizzle, mini marshmallows, crushed peppermint, and flavored syrups.

Desserts

Fall Cake Shooters (by dozen only): Chocolate/Pumpkin, Chai, Caramel Apple

S'Mores Mini Tarts

Dark Chocolate-Pecan Mini Tarts: Rich dark chocolate ganache set in a pastry shell, topped with a gooey pecan pie layer.

Individual Apple Cranberry Bundt Cakes

Artistry CATERING

INFO@ARTISTRYCATERING.COM | 703.239.0102 | ARTISTRYCATERING.COM

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

Artistry Catering | info@artistrycatering.com | 703.239.0102

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

**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.

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

**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.

A 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

**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.

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

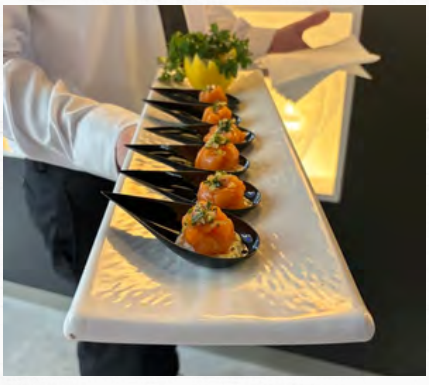
Individual Roasted Vegetable Ratatouille Tarts (vegan)

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



**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.

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

Ceasar

-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

**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.

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 Mozarella 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.