

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.

## HORS D'OEUVRES

### Vegetarian/Vegan

- Vegetarian Quesadillas with Spinach, Caramelized Onions, and Peppers
- Stuffed Mushrooms with Spinach, Quinoa, Topped with Vegan Cheese
- Vegetable Samosa with Mint Chutney
- Piquillo Peppers Stuffed with Herb Goat Cheese
- Honey Goat Cheese Phyllo Triangles
- Crostini with White Cheddar, Granny Smith Apple, and Caramelized Onion
- Domestic & International Cheese Display - assorted gourmet cheeses artfully arranged, Served with Crackers and Crostini
- Seasonal Fresh Fruit, Garnished with Berries
- Tartlets with Brie, Caramelized Apples, Cinnamon, Nutmeg, and Toasted Almonds
- Hot Spinach, Artichoke, and Parmesan Dip Served with Tortilla Chips
- Vegetable Spring Rolls with Dipping Sauces
- Stuffed Redskin Potatoes with Sour Cream, Cheddar, and Chives
- Wild Mushroom Tart with Vegan Garlic Aioli
- Roasted Tomato Tartlet
- Vegan Summer Rolls with Green Papaya, Cucumber, Mango and Mint with Peanut Dipping Sauce
- Napoli Tomato Bruschetta served with crispy crostini
- Gazpacho Soup Shooter - Fresh Tomato and Cucumber soup
- Spanish Tortilla Bites made with Eggs, Potatoes, and Onions



- Caprese Skewers with Grape Tomatoes, Fresh Basil, and Mozzarella
- Mini Gourmet Grilled Cheese Sandwiches: Fresh Mozzarella with Tomato and Pesto on Mini Ciabatta; Cheddar & Fig Jam; Brie with Green Apple
- Hummus Served with Pita Triangles
- Trio of Mediterranean Dips: Hummus, Caponata, Olive Tapenade

### Poultry

- Chicken and Lemongrass Pot Sticker with Ginger Soy Dipping Sauce
- Mini Duck Spring Rolls with Sweet and Sour Dipping Sauce
- Chicken Empanadas – Hand Made
- Buffalo Chicken Quesadilla Triangle with Sharp Cheddar Cheese, Pepper Jack, Salsa and Sour Cream
- Tandoori Chicken Skewers with Tzatziki Sauce
- Crispy Chicken & Waffles with Maple Syrup or Hot Honey Drizzle
- Thai Chicken Satay with Ginger Peanut Sauce, Garnished with Spring Onion
- Grilled Chicken Skewers with Roasted Pineapple Habanero Sauce
- Thai Chicken Salad Tartlet with Cucumber, Peppers, manjo, and green onion in Crispy Shells
- Roasted Peking Duck with Scallions and Hoisin, Wrapped in Mandarin Pancake

## HORS D'OEURVES



### Seafood

- Shrimp Summer Rolls with Vermicelli, Thai Basil, and Peanut Dipping Sauce
- Garlicky Shrimp
- Shrimp and Mango Skewers
- Butter Pecan Shrimp with Orange Marmalade Sauce
- Maui Shrimp Spring Roll with Chili Paste, Coconut Milk, and Whole Fresh Cilantro
- Grilled Mojito Shrimp Marinated in Coconut Rum, Raw Sugar, Lime, and Mint
- Mini Crab Cakes with Cocktail OR Remoulade Sauce
- Hot Maryland Crab Dip with Backfin Crab Meat, Cream Cheese, and Old Bay Seasoning, Served with French Bread
- Bacon-Wrapped Scallops
- Smoked Salmon with Green Onions, Crème Fraiche, Capers, Onions, and Dill on Pumpernickel
- Salmon Cake on Brioche Round with Teriyaki Ginger Reduction and Dollop of Asian Slaw
- Ahi Tuna Poke in Mini Corn Taco Shells
- Salmon Tartare with Mustard, Capers, Green Onions served on a spoon
- Assorted Sushi, Sashimi and Sushi Rolls

### Beef, Lamb, and Pork

- Candied Bacon
- Dates Wrapped in Bacon (also stuffed with cheese)
- Beef Empanadas
- Grilled Lamb Lollipops
- Mini Lamb Gyros with Tzatziki, Tomatoes, and Lettuce in Mini Pita
- Stuffed Redskin Potatoes with Sour Cream, Cheddar, Bacon, and Chives
- Meatballs – Choice of Sweet and Sour, Swedish, or Bourbon Bacon BBQ Sauce
- Pork Quesadilla
- Mini Beef Wellington with Chipolte Mayo or Bourbon BBQ
- Herb Grilled Beef Tenderloin, Served on Baguette Rounds with Creamy Horseradish Sauce, and Micro Greens Garnish
- Beef Tenderloin Bite Stuffed with Spiced Cream Cheese, Wrapped with Bacon, and Grilled on Pick
- American Wagyu Burger with American Cheese and Sautéed Onions
- Bulgogi Beef Dumplings with Sesame Ginger Sauce
- Steamed Pork Buns
- Pork belly with Crispy skin on pillowy soft steamed bun with hoisin sauce
- Mini Pork Wings with Thai Chili Dipping Sauce

**ENTREES**

**Beef and Pork**

- Grilled Flank Steak
- Prime Rib
- Slowed Braised Beef Short Ribs
- Grilled Sirloin Steak
- Herb-Grilled Tenderloin of Beef  
**Choice of Sauce:**  
**Bordelaise with Red Wine and Wild Mushrooms, Horseradish Cream and Onion Straws, Brandy Peppercorn; Chimichurri**
- Herb-Grilled and Slow Roasted Apple Cider Brined Roasted Pork Loin with Apples, Golden Currants, Onions, Honey, Cinnamon, and a Dash of Nutmeg
- Coffee Crusted Pork Loin with Brown Sugar, Garlic, and Paprika served with Pan Sauce
- Texas Style Slow Smoked BBQ Brisket, Pork Shoulder, and Sausage

**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 with White Wine Sauce
- Herb-Grilled Chicken Breast with Mango Salsa
- Teriyaki Grilled Chicken Breast & Thighs
- 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 Schwarma with Middle Eastern spice blend

**Seafood**

- Pan-Seared or Grilled Salmon  
**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**
- Spicy Shrimp and Scallops with Lime Zest and a bit of Crushed Red Pepper over Angel Hair Pasta
- Grilled Mahi Mahi with Apple Jicama Slaw on a bed of Brown Rice with Red Quinoa
- Crab Cake with Remoulade Sauce
- Cheesy Shrimp and Grits with Sautéed Peppers, Onions, and Crisp Bacon Garnish



**Vegetarian and Vegan**

- Tuscan Stacked Pepper with Roasted Peppers, Onions, Squashes, and Asparagus with Marinara and Parmesan Topped with Mozzarella and Fresh Basil
- Vegetarian Lasagna with Thinly Cut Zucchini Layered with Fresh Vegetables
- Cheese Tortellini with Spinach, Colored Peppers, Mushrooms, Scallions, and Sun-Dried Tomatoes Topped with Our Basil Cream Sauce
- Portobello Mushroom Stack with Roasted Squashes, Onions, Peppers, Eggplant and Spinach Layered with Parmesan
- 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
- Roasted Vegetable Ratatouille Tart
- Spring Risotto with Asparagus Tips, Peas, Parmesan, Lemon Zest, and Micro Greens
- Farfalle with Asparagus Tips, Sun-Dried Tomatoes, Roasted Walnuts with Our Basil Cream Sauce

**STARCHES**

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

**VEGETABLES**

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

**STATIONS (minimum of 20 guests)**

**Charcuterie Board**

- Aged and Cured Meats such as Genoa Salami, Prosciutto, and Capicola, Cheeses such as Gouda, Brie, Manchego, Cheddar and others. Along with dried fruits, fresh fruit, mustards and preserves. Served with crostini and crackers

**Pasta Interactive Station (Requires Chef)**

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

**Pizza Station (Requires 2 Chefs)**

- Interactive make your own pizza, we bring the indoor/outdoor pizza oven and make individual 6" pizzas right before you

**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, Beet Hummus, Tzatziki, Chicken Souvlaki Skewers, Grilled Vegetable Skewers, Grape Leaves, Fresh Mozzarella, Grilled Manouri Cheese, Marinated and Fresh Vegetables, Pita, and Naan Bread

**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

**Slider Station (Choose 2; 2 sliders per person)**

- Beef Brisket with House BBQ Sauce, Pulled Pork, Pulled Chicken, Pulled BBQ Jack Fruit (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

**Asian Station**

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

**Gourmet Taco and Fajita Station**

- Grilled Skirt Steak, Grilled Chile Lime Chicken, Fajita Veggies, Cilantro Lime Rice, Black Beans, Soft Tortillas, Corn Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Shredded Cheese, and Housemade Pico de Gallo, Chips and Housemade Red Salsa

**Interactive Carving Station (Requires Chef)**

- Herb Roasted Prime Rib
- Herb-Grilled Tenderloin of Beef
- Herb-Roasted Pork
- Whole Honey Baked Ham
- Rosemary Roasted Turkey
- Side Sauces for Meats: Horseradish Cream, Brandy Peppercorn, or Red Wine with Mushroom, Pan Sauce, Gravy, Assortment of Mustards

**Deviled Egg Bar**

- Deviled Eggs with Toppings Includings: Bacon, Green Onions, Smoked Salmon, and Capers

**International Dumpling Station**

- Beef Mandu potstickers with ginger soy dipping sauce
- Steamed Char Sui Pork Bun
- Leek Dumpling with ginger soy dipping sauce
- Potato and Cheese Pierogi with sour cream
- Chicken Empanadas with avocado crema
- Fried Raviolis with marinara sauce



*Many (but not all) of our desserts can be available gluten free with sufficient advance notice*

## DESSERTS

### French Desserts

- Chocolate glazed cream puffs
- Mini Eclairs
- Mini Napoleons
- Mini Fruit Tarts
- Mini Key Lime Tarts
- Mini Lemon Meringue Tarts

### Dessert Cups and Shooters

- Chocolate Mousse
- Tiramisu Cups
- Lemon Merguine Cups
- Vanilla Raspberry Cups
- Cake Shooters

### Cookies & Pies

- Macarons (Assorted Flavors)
- Cookie Bars
- Lemon Bars
- Brownies
- Fresh Baked Cookies (Chocolate Chunk, Double Chocolate)

Cheese Cake Drops (Assorted Flavors)

Fresh Baked Pies (requires 72 hours advanced notice)

Alcoholic and non-Alcoholic Beverage Packages Available

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

**Artistry Catering**  
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## IMPORTANT INFORMATION

Please advise us of any food allergies.

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.

Consuming raw or undercooked meats, seafood, poultry, or eggs, may increase your risk of a food borne illness.