



All prices are per person. Minimum order 10 people.

BREAKFAST

Continental Breakfast (v)

Includes assorted mini Danish, mini croissants, coffee cake, and fruit salad - 9.00

Tex Mex Breakfast

Includes breakfast burritos, fruit bowl, cowboy potatoes (w/ onion, peppers & spices), and hot sauce - 14.00

French Frittata (v)

With spinach, mushroom, caramelized onion, and Gruyere cheese - 14.50

Italian Frittata (v)

With zucchini, asparagus, onion, peppers, tomato, basil, and mozzarella cheese - 14.50

Scrambled Eggs

Eggs or egg whites served with a choice of sausage or bacon, fruit, cowboy potatoes, biscuits, and jam - 14.50

French Toast (v)

With powdered sugar. Served with butter and maple syrup - 6.50

Bagels (v)

Served with cream cheese, butter, and jam - 4.00

Bagels & Smoked Salmon

With smoked salmon, onion, tomato, and cream cheese on a bagel - 18.00

Avocado Toast

Fresh avocado, sea salt, radishes, and microgreens with chili lime or everything bagel seasoning on multigrain toast - 12.00

Assorted Mini Pastries (v) and Seasonal Breakfast Breads

7.50

BOXED LUNCHES

Basic Boxed Lunch

Each box Includes your choice of sandwich/wrap, side salad, and dessert - 13.75

Sandwich/Wraps

Southwest Chicken

Roast Turkey

Black Forest Ham & Muenster

Turkey, Bacon & Avocado

Chicken Salad

Chicken Pesto

Roast Beef

Albacore Tuna Salad

Grilled Greek Chicken

Grilled Chicken Caesar

Veggie Delight with Boursin

Sides

House Salad

Kale, Radicchio & Farro Salad

Quinoa Salad

Red Potato Salad

Seasonal Fruit Salad

Pasta Primavera Salad

Dessert

Cookie

Brownie

Lemon Bars

Executive Boxed Lunch

Basic Boxed Lunch + fruit - 16.75

BOWLS/SALADS

Mediterranean Quinoa Bowl

With quinoa, brown rice, grilled vegetables, roasted red peppers, spinach, tomato, Kalamata olives, cucumber, and feta cheese. Served with your choice of dressing, bread, rolls, and butter - 13.50

Southwest Quinoa Bowl

With quinoa, brown rice, marinated chicken, tomato, avocado, corn, black beans, onion, and cilantro. Served with zesty lime vinaigrette, bread, rolls, and butter - 13.50

Kale Farro Salad

With radicchio and walnuts. Served with lemon miso dressing, bread, rolls, and butter - 9.50

w/ grilled shrimp - 15.50

w/grilled salmon - 15.50

w/beef tenderloin - 16.50

Caesar Salad

Romaine lettuce with crouton and Parmesan cheese. Served with Caesar dressing, bread, rolls, and butter - 10.50

w/grilled chicken - 14.50

w/grilled shrimp - 15.50

Chef Salad

Lettuce with black forest ham, turkey, bacon, cucumber, tomato, onion, and Swiss cheese. Served with ranch dressing, bread, rolls, and butter - 10.50

w/grilled chicken - 14.50

w/grilled shrimp - 15.50

Taco Salad

Lettuce, choice of chicken or steak, tomato, avocado, crunchy tortilla chips, cheddar cheese, sour cream, and salsa - 14.50

Tortellini Primavera Salad

With cheese tortellini, broccoli, peppers, onion, and peppercorn ranch dressing. Served with bread, rolls, and butter - 10.50



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CHICKEN/BEEF

Grilled Herb Chicken Breast
With mango salsa. Served with quinoa salad (w/ tomato, corn, onion, peppers, jalapeno, cilantro & lime vinaigrette), house salad, bread, and rolls - 15.50

Chicken Roulades
Stuffed with spinach, sun-dried tomato, Fontina cheese, and roasted red pepper sauce. Served with vegetable rice pilaf, house salad, bread, and rolls - 16.50

Chicken Marsala
With Marsala wine and mushroom sauce. Served with rice pilaf, house salad, bread, and rolls - 15.50

Chicken Piccata
Breaded chicken in a white wine, lemon, and caper sauce. Served with rice pilaf, house salad, bread, and rolls - 15.50

Mixed Grill
With mesquite chicken, flank steak, roasted Yukon gold potatoes, and sweet potatoes. Served with grilled vegetable medley, house salad, bread, and rolls - 21.95

Chicken/Beef Skewers
Choice of chicken or beef tenderloin. Served with seasonal roasted vegetables. Served with rice pilaf, house salad, bread, and rolls - 19.95

Enchiladas
Choice of chicken or beef. Served with quinoa salad (w/ corn, avocado, tomato, onion, jalapeno, cilantro & lime vinaigrette), house salad, bread, and rolls - 14.95

Fajita/Taco Bar
Choice of chicken, steak, carnitas or ground beef. Served with rice, beans, all of the fixings, and chips/salsa - 15.95

SEAFOOD/VEGGIES

Seared Salmon & Red Pepper Sauce
Served with mashed potatoes, house salad, bread, and rolls - 18.50

Seared Salmon & Lemon Basil Cream Sauce
Served with mashed potatoes, house salad, bread, and rolls - 18.50

Sesame Crusted Tuna
Served with seaweed, napa cabbage, and glass noodle salad - 20.00

Garlicky Shrimp
Marinated and grilled garlic shrimp. Served with orzo, Caesar salad, bread, and rolls - 18.00

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

Vegan option available

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

Vegan option available

Southwest Stuffed Pepper (v)
With black beans, squash, onion, zucchini, cilantro, salsa, sriracha, and Monterrey Jack cheese. Served with a garden salad, bread, and butter - 14.50

Vegan option available

PASTA

Meat Lasagna
With ricotta cheese, Parmesan cheese, mozzarella cheese, and marinara sauce - 16.95

Spinach Lasagna (v)
With spinach, ricotta cheese, Parmesan cheese, mozzarella cheese, and marinara sauce - 16.96

Garden Vegetable Lasagna (v)
With mixed vegetables, ricotta cheese, Parmesan cheese, mozzarella cheese, and marinara sauce - 16.95

Cheese Tortellini (v)
With sun-dried tomato, peppers, spinach, scallion, Parmesan cheese, and basil cream sauce. - 16.95

w/chicken - 16.95

Penne Pasta
With chicken, Italian sausage, zucchini noodles, peppers, and provencal sauce - 17.95

Cheese Ravioli (v)
With asparagus, sun-dried tomato, toasted walnuts, basil chiffonade, and basil cream sauce - 17.95

Seafood Pasta
Spicy shrimp and scallops with lime zest and a bit of crushed red pepper over angel hair pasta - 16.95



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DESSERTS

Chocolate Mousse Cups
With whipped cream and chocolate shavings - 2.50

Lemon Meringue Cups
2.50

Tiramisu Cups
2.50

Cookies
2.50

Brownies
2.50

Lemon Bars
2.50

MORE DESSERTS

Assorted French Pastries
Fruit tartlets, napoleons, cream puffs, and cakes - 6.00

Cannolis
2.50

Key Lime Tarts
2.50

BEVERAGES

Assorted Individual Sodas
Coke, Diet Coke, Sprite - 1.50

Assorted Fruit Juices
Orange, Cranberry - 2.50

Coffee
3.50

Assorted Individual Hot Teas
3.50

Sparkling Water
2.50

CATERING FAQs

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, and American Express.

Artistry provides delivery to Washington DC, Maryland, and Northern Virginia.

Disposable chafing dishes are available for \$10 per set-up. Your drop-off order will be presented on disposable white plastic platters. If specified, white ceramic platters are available at an additional charge. Artistry can provide linens, glassware, and china as requested.

Artistry Catering is a full-service catering company that will customize and tailor menus and services for your specific event needs.