



Artistry

CATERING

Race Day Menus

Middleburg Spring Races 23 April 2022 Glenwood Park, Middleburg, Va
Gold Cup 23 October 2022 Great Meadow The Plains, VA

AWAY RACES - PARTY AT YOUR OWN PADDOCK!

Kentucky Derby	May 7, 2022	Louisville, Kentucky	OR Your Paddock
The Preakness	May 21, 2022	Pimlico Race Track	Baltimore, MD
Belmont Stakes	June 6, 2022	Belmont Stakes Race Course	Elmont, NY

Steeple Chase & Derby Day Fare

**Artistry Catering offers festive fare for the races.
Entertain in-home, onsite with full or drop-off service.**



Butlered or Displayed Small Bite Hors d'Oeuvres

Prices are per piece with a minimum of 24 pieces per item.

- * Herb-Grilled Beef Tenderloin Julienne on Grilled Crostini with Horseradish Cream and Boursin \$4.00
- *Thai Chicken Salad Cups with Peanuts, Spring Onions and Asian Sauce \$2.50
 - *Mini Croissant with Chicken Salad House Favorite \$3.00
- *Bacon Wrapped Scallops with our Honey Cinnamon Sauce (GF) \$3.50
- *Country Ham on Cheddar Jalapeno Biscuits with Apricot Jam \$2.75
- *Mojito Grilled Large Shrimp with Light & Golden Rum, and Mint (GF) \$2.75
 - *Aoli Grilled Large Shrimp \$2.50
 - *Deviled Egg Halves \$2.00
- *Bruschetta with Roasted Vegetables, Sun-Dried Tomato and Fresh Basil Garnish (VE, GF, DF) \$2.50
- *Grape Tomato, Fresh Mozzarella, and Basil Skewers (V, GF, DF) \$2.25
- *Pear Slices with Bleu Cheese, Arugula and wrapped with Prosciutto \$2.75
- Cucumber Sandwiches - \$2.00



Timber Fence Hors d'Oeuvres

Feeds 20-24 Guests

Displayed on Upscale Trays and Chafers for Full Service or Festive Disposable Trays

- *Bourbon Bacon BBQ Meatballs (DF, GF) \$100.00
- *Bourbon Bacon BBQ Grilled Chicken Skewers (GF, DF) \$100.00
- *Domestic and International Cheeses with Artisan and (GF) Crackers, garnished with Grapes \$155.00
- *Charcuterie with assorted Italian meats, aged cheeses, olives, roasted red peppers, nuts, fig jam, dried apricots, mustards, crostini, and crackers \$220.00
- *Spinach and Artichoke Dip with French Baguette Points (VE, GF) \$95.00



Heartier Fare for Those Staying the Course

Feeds 24 Guests

- *Honey Basil Chicken with White Wine Blood Orange Sauce and Shallots (GF) \$230.00
- *Pan Seared Chicken with Fresh Thyme and our Cherry Wine Sauce(GF) \$240.00
- *Herb-Grilled Tenderloin Sliced with Horseradish Cream and Stoneground Mustard and Parker House Rolls \$430.00
- *Pan Seared Salmon with Mango Salsa OR our Pear Chutney (GF, DF, V) \$300.00
- *Sharon's Southern Fried Chicken \$120.00 (26 pieces - breasts, legs, and thighs)
- *Cheese Tortellini with Asparagus Tips, Sun-Dried Tomatoes, Fresh Basil and Roasted Walnuts in our Basil Cream Sauce \$250.00



Tailgate Must-Haves

Feeds 24 Guests

- *Sharon's Old Fashion Redskin Potato Salad House Favorite GF \$70.00
- *Sharon's Mac N Cheese Yummy House Favorite (GF) \$75.00
- Mac N Cheese with Rail Sides, Bacon, Chives, Tomatoes, Extra Cheese \$25.00
- *Grilled Marinated Asparagus with Feta & Lemon (GF, VE) \$70.00
- *Sharon's Redskin Smashed Potatoes with Boursin and Scallions (GF) \$70.00
- *Mandarin Orange Salad with Fresh Crisp Greens, Scallions, Toasted Almonds, Feta Cheese, Fresh Thyme and our Spiced Apple Cider Vinaigrette (GF) \$70.00
- *Granny Smith Apple Salad with Fresh Greens, Toasted Pecans, Dried Cranberries, Red Onions, Bleu Cheese, and our Raspberry Vinaigrette (GF) \$75.00



Purses for the Sweet Tooth

minimum 12 pieces per item

- Fruit, Pecan, Apple, Lemon Meringue, and Chocolate Tarts
- *Fresh Strawberries, Chocolate Dipped Strawberries \$2.95
- *Chocolate Chip Cookies \$1.00
- *Blondies, Brownies & Cream Cheese Brownies \$2.00
- *Chocolate Bourbon Pecan Bars \$2.75

****Due to Supply Chain Issues, prices and availability are subject to change. If an item is not available, we will provide another item of equal or greater value****



Beverage Packages

Maiden Package

Coke, Diet Coke, Sprite Bottled Water, Ice Tea

\$6.00/Guest Minimum 12 Guests

Allowance Package

Tonic Water, Club Soda, Cranberry and Orange Juice,

Bloody Mary Mix, Mint, Lemons, Limes

Coke, Diet Coke, Ginger Ale, Sprite, & Ice

\$13.00/Guest Minimum 12 Guests

Novice Package

Requires Full-Service Catering

Wine, Beer and Ice

\$28.00/Guest Minimum 12 Guests

4 Furlong Package

Requires Full-Service Catering

\$40.00/Guest Minimum 15 Guests

Full Bar ~ Vodka, Gin, Bourbon, Scotch, Whiskey

Mimosas, Mint Juleps, and Bloody Marys

Mixers, Bar Fruit, Ice Soft Beverages and

Bottled Water





Wings & Stewards for Your Event

Equipment & Staff

*Full-Service Catering Clients

Eco-friendly plates, utensils, quality napkins,
buffet requirements and plastic bar glasses \$4.00/Guest

*Upgraded linens, China, Cloth Napkins, and Glassware are
available by contacting your event manager

*Friendly professional staff and bartenders are available at the rate of
\$45/hour based on set up and clean up for your event. Artistry requires
one server and one bartender per 50 guests.

Pricing is subject to 22% service fee and 5.3% sales tax.

Ciddy Up! We will see you There!

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CATERING

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