



All prices are per person. Minimum order 10 people per item.

BREAKFAST

Continental Breakfast (v)

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

Add Yogurt & Berry Parfait + 2.00 pp

Tex Mex Breakfast

Includes breakfast burritos, fruit bowl, cowboy potatoes (w/ onion, peppers & spices), and hot sauce - 16.50

French Frittata (v)

With spinach, mushroom, caramelized onion, and Gruyere cheese - 15.95

Italian Frittata (v)

With zucchini, asparagus, onion, peppers, tomato, basil, and mozzarella cheese - 15.95

Scrambled Eggs

Eggs or egg whites served with a choice of sausage or bacon, fruit, cowboy potatoes, breakfast breads, and jam - 17.50

Tofu Scramble (v)

Firm tofu scrambled with spinach, tomatoes, and bell peppers - 8.99

French Toast Casserole (v)

Brioche bread soaked in milk and egg custard topped With powdered sugar. Served with maple syrup - 6.60

Breakfast Sandwiches

With smoked salmon, onion, tomato, and cream cheese on a bagel - 22.00

Avocado Toast (v)

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

Bagels & Smoked Salmon

With smoked salmon, onion, tomato, and cream cheese on a bagel - 22.00

BOXED LUNCHES

Basic Boxed Lunch

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

Sandwich/Wraps

Southwest Chicken Wrap
Roast Turkey and Cheese on Whole Grain
Black Forest Ham & Muenster on Kaiser
Turkey, Bacon & Avocado on Whole Grain
Chicken Salad on Croissant
Chicken Pesto on Ciabatta
Chicken Mango Wrap
Asian Spiced Beef Wrap
Roast Beef with Boursin
Grilled Greek Chicken Wrap
Grilled Chicken Caesar Wrap
Prosciutti, Fig and Brie on Baguette
Veggie Delight with Boursin Wrap (v)
Tomato Basil Mozzarella on Ciabatta (v)

Sides

Quinoa Salad
Red Potato Salad
Seasonal Fruit Salad
Pasta Primavera Salad

Dessert

Cookie
Brownie/Blondie
Lemon Bars

Executive Boxed Lunch

Basic Boxed Lunch + fruit - 16.75

All Sandwiches and Wraps also available on platters - \$9.35 per sandwich/wrap
House Made Potato Chips - 2.99
Gluten Free Available Upon Request

Bagels (v)

Served with cream cheese, butter, and jam 4.00

BOWLS/SALADS

Mediterranean Quinoa Bowl (v)

With quinoa, brown rice, grilled vegetables, roasted red peppers, spinach, tomato, Kalamata olives, cucumber, and feta cheese. Served with your choice of dressing, rolls, and butter - 13.49

w/grilled chicken - 14.85

Southwest Quinoa Bowl

With quinoa, brown rice, marinated chicken, tomato, avocado, corn, black beans, onion, and cilantro. Served with zesty lime vinaigrette, rolls, and butter - 13.75

Kale Farro Salad (v)

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

w/ grilled shrimp - 15.50

w/grilled salmon - 15.50

w/beef tenderloin - 16.50

Caesar Salad (v)

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

w/grilled chicken - 14.50

w/grilled shrimp - 15.50

Make Your Own Mongolian BBQ Bowl

Mongolian beef and spicy chicken with lo mein noodles, steamed rice, steamed vegetables, and wonton chips. Served with Sauces (Sweet, Spicy, and Garlicky) - 17.60

Taco Salad

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

Assorted Mini Pastries (v) and Seasonal Breakfast Breads

7.50



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CHICKEN

Grilled Herb Chicken Breast
With mango salsa. Served with quinoa salad (w/ tomato, corn, onion, peppers, jalapeno, cilantro & lime vinaigrette), house salad, and rolls - 17.05

Chicken Roulades
Stuffed with spinach, sun-dried tomato, Fontina cheese, and roasted red pepper sauce. Served with vegetable rice pilaf, house salad and rolls - 18.15

Chicken Marsala
With Marsala wine and mushroom sauce. Served with rice pilaf, house salad, and rolls - 17.05

Chicken Piccata
Chicken breast in a white wine, lemon, and caper sauce. Served with rice pilaf, house salad, and rolls - 17.05

Mixed Grill
Grilled chicken and grilled flank steak, with roasted Yukon gold potatoes, sweet potatoes, and grilled vegetable medley. Served with chimichurri and garlic aioli sauces, house salad, and rolls
23.95

Chicken Kabobs
Seasoned and Marinated chicken breast with seasonal vegetables. Served with rice pilaf, house salad and rolls - 19.95

Thai Basil Chicken
Stir-fried chunks of chicken with fresh chili peppers, bell peppers, onions, and basil leaves in a garlic sauce. Served with steamed rice - 17.60

Chicken Schwarma
Marinated chicken and veggies served with cilantro rice, chopped tomatoes, shredded lettuce, pickled onions, tzatziki and pita bread - 15.95

CHICKEN/BEEF

Texas BBQ
Slow Smoked Beef Brisket, Smoked Pulled Pork or Smoked Kielbasa, Pulled Chicken. Served with onions, jalapenos, cornbread, and BBQ sauce.

(Requires 72 hours advance notice & min 25 people)
19.99

Beef Kabobs
Tender Chunks of beef and vegetables on a bamboo skewer. Served with Tzatziki sauce, rice pilaf, house salad and rolls
19.95

Beef Schwarma
Middle Eastern spiced a marinated strips of steak and veggies with cilantro rice, chopped tomatoes, shredded lettuce, pickled onions, tzatziki sauce and pita bread - 18.15

Bruschetta Chicken
Grilled Chicken topped with fresh chopped tomatoes, shaved parmesan cheese and garlic in olive oil. Served with roasted potatoes, garden salad and rolls - 16.50

Chicken Encliladas
Tender pulled chicken and cheese rolled in a flour tortilla and baked with our housemade red or green sauce. Topped with melted cheese. Served with rice, house salad, chips and salsa - 15.99

Beef Brisket Sliders
Slow braised beef brisket served with brioche slider rolls, coleslaw, and bbq sauce. Served with house potato chips
13.00

(Vegan option available - Jackfruit)

SEAFOOD

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

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

Smoked BBQ Salmon
Dry rubbed and smoked with heirloom tomato and cucumber salad and rolls
18.50

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

Grilled Mahi Mahi
Served with pineapple and mango salsa and brown rice, house salad, and rolls
18.99

Crab Topped Haddock
Tender haddock filet topped with a lump crab and cracker crust with a lemon butter sauce. Served with mashed potatoes, house salad, and rolls - 19.99

Al a Carte Sides

Rice Pilaf
Smashed Potatoes with Boursin
5 Cheese Mac n' Cheese
Roasted Potato Wedges
Green Beans
Grilled Vegetable Medley
4.50



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VEGAN/VEGGIE

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

(vegan option available)

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

(vegan option available)

Southwest Stuffed Pepper (v)
With black beans, squash, onion, zucchini, cilantro, salsa, sriracha, and Monterey Jack cheese. Served with a house salad, and roll - 14.50

(vegan option available)

Stir Fry Tofu (v)
Firm tofu, with red and yellow peppers, broccoli, zucchini, green beans, onions, and celery with a brown medium spice sauce - 10.99

PASTA

Chicken Alfredo
Grilled chicken breast in garlic cream sauce with penne pasta. Served with house salad, and garlic bread - 16.49

Meat Lasagna
With ricotta cheese, Parmesan cheese, mozzarella cheese, and marinara sauce (Available all Beef, Beef/Pork, or Turkey) - 16.95

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

Roasted Root Vegetable Lasagna (v)
Roasted root vegetable layered between fresh pasta, tomato sauce and a blend of cheeses + house salad and roll - 19.99

(vegan option available)

Cheese Tortellini (v)
With sun-dried tomato, peppers, spinach, scallion, Parmesan cheese, and basil cream sauce + house salad and roll - 18.15

w/chicken - 21.95

Penne Pasta
With chicken, Italian sausage, zucchini noodles, peppers, and provencal sauce + house salad and roll - 19.95

Seafood Pasta
Spicy shrimp and scallops with lime zest and a bit of crushed red pepper over angel hair pasta - 18.95

STATIONS

Gourmet Fajita/Taco Bar
Pulled chicken, steak, and veggies. Served with cilantro rice, black beans, flour tortillas, all of the fixings and chips/salsa - 16.50

(corn tortillas available upon request)

Pasta Station (requires chef)
Farfalle, penne, tortellini, marinara, alfredo, pesto sauces, spinach, mushrooms, peppers, sausage, chicken, shrimp, and parmesan - 11.00

Made to Order Grilled Cheese Bar (requires chef)
Choice of sourdough or whole grain bread, choice of cheese including gouda, cheddar, gruyere, and or classic American with choice of other fillings such as sliced ham, turkey, sun-dried tomatoes, avocado, bacon, and fig jam - 14.99

Baked Potato Bar
Baked russet and sweet potatoes, bacon, cheese, chives, sour cream, and bbq pulled pork - 13.99

Made to Order Crepe Bar (requires chef)

Classic French crepes made in front of the guest with choice of fillings including Ham, prosciutto, mozzarella, Gruyere cheese, mushrooms, pesto, chocolate hazelnut spread, fresh strawberries, raspberries, ricotta cheese, whipped cream, and chocolate and caramel sauces - 12.00

Ramen/Pho Soup Station
Rich beef broth simmered with aromatics. Served with choice of ramen noodle or pho rice noodle with choice of accompaniments including sliced brisket, fresh herbs (cilantro, Thai basil, and mint), bean sprouts, lime wedges and sliced chiles. - 13.00

Add Vegetable Spring Rolls - 1.20pp



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DESSERTS

Chocolate Mousse Cups
With whipped cream and chocolate shavings - 2.75

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 petit fours cakes - 7.50

Cannolis
2.50

Key Lime Tarts
3.00

BEVERAGES

Assorted Individual Sodas
Coke, Diet Coke, Sprite - 2.00

Assorted Fruit Juices
Orange, Cranberry - 2.75

Coffee
(creamer, sugar, stirrers, cups and lids included)
3.50

Assorted Individual Hot Teas
3.50

Sparkling Water
2.50

CATERING FAQs

Ask about our happy hour reception and bar services (ABC Licensed in VA and DC)

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 \$12 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 customizes menus and services for your specific event needs, including staffing and bartending services.



Elks Lodge 2025 Supplemental Menu

CHICKEN

Chicken Pot Pie

Delicious tender chicken and vegetables in chef's gray topped with biscuits. Served with a house salad, and roll- 13.50

Tuscan Chicken

Garlic and Herb Chicken with San Marzano tomatoes, artichokes and olives. Served with garlic ad olive oil farfalle pasta. House salad and roll - 14.50

Greek Chicken

Bone-in Roasted Chicken pieces marinated in lots of lemon and greek herbs and spices. Served with rice pilaf, house salad and roll - 14.50

BEEF

Meatloaf

Beef and pork blend with breadcrumbs and spices. Served with mashed potatoes and tomato gravy, house salad and roll 15.99

Prime Rib

8oz slice of slow roasted prime rib. Served with smashed potatoes, house salad and roll. - 24.99

Brisket Carbonnade

Slow roasted brisket and onions in beer. Served with roasted potatoes, house salad and roll - 16.50

Beef Stroganoff

Beef and mushrooms in a classic sour cream sauce served over buttered egg noodles. Served with house salad and roll 15.99

Beef Roulades

Steak pounded thin, filled with prosciutto and pesto rolled and roasted to perfection with a tomato sauce. Served with roasted potatoes, house salad and roll - 16.99

Butter Garlic Steak Tips

Stir-fried steak bites in a buttery, velvety sauce coats made with vermouth and Worcestershire. Served with mashed potatoes, house salad and roll 17.99

BEEF/PORK

Beef Burgundy

Classic French beef stew in a silky red wine sauce with mushrooms and onions. Served mashed potatoes with house salad and roll - 15.99

BBQ Pulled Pork

Marinated and slow roasted pork shoulder. served with kaiser roll, BBQ sauce, macaroni and cheese, coleslaw, and house salad - 16.99

Country Ribs

Boneless Country Pork Ribs slow roasted until tender and juicy. Served with BBQ - sauce, Cheesy Mashed Potatoes, house salad and roll - 15.99

Orecchiette with Broccoli Rabe and Sausage

Orecchiette pasta with broccoli rabe and Italian sausage in a garlic white wine sauce. Served with house salad and roll 13.99