



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 - 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 (v)

With powdered sugar. Served with butter and maple syrup - 6.60

Bagels & Smoked Salmon

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

Assorted Mini Pastries (v) and Seasonal Breakfast Breads

7.50

Bagels (v)

Served with cream cheese, butter, and jam - 4.00

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
Chicken Mango
Asian Spiced Beef
Roast Beef
Albacore Tuna Salad
Grilled Greek Chicken
Grilled Chicken Caesar
Veggie Delight with Boursin

Sides

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 - 14.85

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 - 13.75

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

Tortellini Primavera Salad

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

Taco Salad

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

Make Your Own Mongolian BBQ Bowl

Stir-fried chunks of chicken with fresh chili peppers, bell peppers, onions, and basil leaves in garlic sauce - 17.60



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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 - 17.05

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 - 18.15

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

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

Mixed Grill
With mesquite chicken, flank steak, roasted Yukon gold potatoes, and sweet potatoes. Served with grilled vegetable medley, house salad, bread, and rolls - 23.95

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

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

Gourmet Fajita/Taco Bar
Choice of chicken, steak, carnitas or ground beef. Served with rice, beans, all of the fixings, and chips/salsa - 16.50

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

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

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 + salad and roll - 19.99

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

w/chicken - 21.95

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

Cheese Ravioli (v)
With asparagus, sun-dried tomato, toasted walnuts, basil chiffonade, and basil cream sauce - 18.15

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



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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
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
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 \$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.