

# Artistry

CATERING

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

Fresh Egg with Cheese and choice of Bacon, Pork Sausage, Turkey Sausage or Veggie Sausage. 5.85

### 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

Sliced Smoked salmon, sliced onions, tomatoes, capers and assorted cream cheese with fresh assorted sliced bagels - 12.99

## BOXED LUNCHES

### Basic Boxed Lunch

Each box Includes 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)

### Side Salads (Choose 1)\*

Quinoa Salad  
Red Potato Salad  
Seasonal Fruit Salad  
Pasta Primavera Salad

### Dessert (Choose 1)\*

Cookie or Brownie  
Blondie  
Lemon Bars

### Executive Boxed Lunch

Basic Boxed Lunch + fruit salad - 16.75

All Sandwiches and Wraps also available on platters - 9.35 per sandwich/wrap  
House Made Potato Chips - 2.99  
Add Bag of Chips - 1.50  
Gluten Free Options Available Upon Request

### Bagels (v)

Served with assorted 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

### Side Salads

Cesar  
Mixed Green  
Arugula with Walnuts and Strawberries  
Winter Salad with Roasted Pear or Apple  
Fiesta Salad (Arugula, Corn, Cucumber Tomato with Chili Lime Dressing)  
Thai Green Mango Salad  
Greek Cucumber Tomato Salad  
Fattoush Salad

## 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 and 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 with 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