



At Artistry Catering, our talented team of event coordinators take the time to understand your event vision. We work with our culinary team to create a customized menu and coordinate the décor and services to make your event our masterpiece. We understand that no detail is too small—each event requires personalized attention and care. We specialize in fresh menu choices, fabulous plating, presentation, and impeccable service. Our team has been exceeding event expectations collectively for over 50 years. Explore our website and get to know us.

**Hors d'Oeuvres are a fun way to enjoy your cocktail party and should not be considered the main meal. For a 2-hour cocktail party guests will eat between 12-16 pieces, especially close to dinner time.**

**Parties lasting longer than 2 hours will need to adjust the number of items and possibly heavier hors d'oeuvres.**

## *Hors D'oeuvres*

### **Poultry**

Chicken and Lemongrass Pot Sticker with Ginger Soy Dipping Sauce

Mini Duck Spring Rolls with Sweet and Sour Dipping Sauce

Chicken Empanadas with Avocado crema

Buffalo Chicken Quesadilla Triangle with Sharp Cheddar Cheese, Pepper Jack, Salsa and Sour Cream

Tandoori Chicken Skewers with Tzatziki Sauce

Crispy Chicken & Waffles with Maple Syrup or Hot Honey Drizzle

Thai Chicken Satay with Ginger Peanut Sauce, Garnished with Spring Onion

Grilled Chicken Skewers with Roasted Pineapple Habanero Sauce

Thai Chicken Salad Tartlet with Cucumber, Peppers, manjo, and green onion in Crispy Shells

Roasted Peking Duck with Scallions and Hoisin, Wrapped in Mandarin Pancake

*hors D'oeuvres*

**Beef, Lamb, and Pork**

Candied Bacon

Dates Wrapped in Bacon (also stuffed with cheese)

Beef Empanadas

Grilled Lamb Lollipops

Mini Lamb Gyros with Tzatziki in Mini Pita

Stuffed Redskin Potatoes with Sour Cream, Cheddar, Bacon, and Chives

Meatballs – Choice of Sweet and Sour, Swedish, or Bourbon Bacon BBQ Sauce

Pulled Pork Quesadilla

Mini Beef Wellington with Dijon Horseradish Sauce

Herb-Grilled Beef Tenderloin, Served on Baguette Rounds with Creamy Horseradish Sauce and Micro Greens Garnish

Beef Tenderloin Bite Stuffed with Spiced Cream Cheese, Wrapped with Bacon

American Wagyu Burger with American Cheese and Sautéed Onions

Bulgogi Beef Dumplings with Sesame Ginger Sauce

Steamed Pork Bao Buns

Pork belly with Crispy skin on a pillowy soft steamed bun with hoisin sauce

Mini Pork Wings with Thai Chili Dipping Sauce



*Hors D'oeuvres*

**Seafood**

Shrimp Summer Rolls with Vermicelli, Thai Basil, and Peanut Dipping Sauce

Garlicky Shrimp

Shrimp and Mango Skewers

Butter Pecan Shrimp with Orange Marmalade Sauce

Maui Shrimp Spring Roll with Chili Paste, Coconut Milk, and Whole Fresh Cilantro

Grilled Mojito Shrimp Marinated in Coconut Rum, Lime, and Mint

Mini Crab Cakes with Cocktail OR Remoulade Sauce

Hot Maryland Crab Dip with Backfin Crab Meat, Cream Cheese, and Old Bay Seasoning, Served with French Bread

Bacon-Wrapped Scallops

Smoked Salmon with Green Onions, Crème Fraiche, Capers, Onions, and Dill on Pumpernickel

Salmon Cake on Brioche Round with Teriyaki Ginger Reduction and a Dollop of Asian Slaw

Ahi Tuna Poke in Mini Corn Taco Shells

Salmon Tartare with Mustard, Capers, and Green Onions served on a spoon

Assorted Sushi, Sashimi, and Sushi Rolls

Mini New England Lobster Rolls



*hors D'oeuvres*

**Vegetarian/Vegan**

Vegetarian Quesadillas with Spinach, Caramelized Onions, and Peppers

Stuffed Mushrooms with Spinach, Quinoa, and Vegan Cheese

Vegetable Samosa with Mint Chutney

Piquillo Peppers Stuffed with Herb Goat Cheese

Honey Goat Cheese Phyllo Triangles

Crostini with White Cheddar, Granny Smith Apple, and Caramelized Onion

Domestic & International Cheese Display - assorted gourmet cheeses artfully arranged,  
Served with Crackers and Crostini

Seasonal Fresh Fruit, Garnished with Berries

Tartlets with Brie, Caramelized Apples, Cinnamon, Nutmeg, and Toasted Almonds

Hot Spinach, Artichoke, and Parmesan Dip Served with Tortilla Chips

Vegetable Spring Rolls with Dipping Sauces

Stuffed Redskin Potatoes with Sour Cream, Cheddar, and Chives

Wild Mushroom Tart with Vegan Garlic Aioli

Roasted Tomato Tartlet

Vegan Summer Rolls with Green Papaya, Cucumber, Mango, and Mint with  
Peanut Dipping Sauce

Napoli Tomato Bruschetta served with Crispy Crostini

Gazpacho Soup Shooter - Fresh Tomato and Cucumber soup

Spanish Tortilla Bites made with Eggs, Potatoes, and Onions

Caprese Skewers with Grape Tomatoes, Fresh Basil, and Mozzarella

Mini Gourmet Grilled Cheese Sandwiches: Fresh Mozzarella with Tomato and Pesto on Mini  
Ciabatta; Cheddar & Fig Jam; Brie with Green Apple

Hummus Served with Pita Triangles

Trio of Mediterranean Dips: Hummus, Caponata, Olive Tapenade

## Stations

### **Pasta Action Station (Requires Chef)**

Farfalle, Penne, Tortellini, Marinara, Alfredo, Pesto Sauces, Spinach, Mushrooms, Peppers, Sausage, Chicken, Shrimp, Parmesan

### **Mac and Cheese Station**

Our Five Cheese Mac Cheese accompanied with Bacon, Crispy Onion Straws, Pulled Pork BBQ, Sun-Dried Tomatoes, and Green Onions

### **Mediterranean Station**

Hummus, Beet Hummus, Tzatziki, Chicken Souvlaki Skewers, Grilled Vegetable Skewers, Grape Leaves, Fresh Mozzarella, Grilled Manouri Cheese, Marinated and Fresh Vegetables, Pita, and Naan Bread

### **Gourmet Salad Station**

Romaine, Spinach, Mixed Greens, Grape Tomatoes, Artichoke hearts, Spring Onions, Eggs, Cucumber, Shredded Carrots, Peppers, Shredded Cheese, Croutons, Dried Cranberries

Dressings: Balsamic, Raspberry, Creamy Caesar, Ranch, Italian

### **Slider Station (Choose 2; 2 sliders per person)**

Beef Brisket with House BBQ Sauce, Pulled Pork, Pulled Chicken, Pulled BBQ Jackfruit (vegan), or Mini Hamburger. (Crab Cake and Beef Tenderloin sliders available for additional per person charge) served with BBQ sauce and coleslaw.

### **Smashed Potato Bar**

Yukon Gold Smashed Potatoes, Sour Cream, Roasted Peppers, Bacon, Spring Onions, Cheddar, Onion Straws

### **Asian Station**

Grilled Chicken Skewers with Thai Peanut Sauce, Coconut Shrimp, Steamed Dumplings,, with Ginger Soy Dipping Sauce, Spicy Chicken Lettuce Wrap

### **Gourmet Taco and Fajita Station**

Grilled Skirt Steak, Grilled Chile Lime Chicken, Mixed Veggies, Cilantro Lime Rice, Black Beans, Soft Tortillas, Corn Tortillas, Avocado Crema, Sour Cream, Shredded Lettuce, Shredded Cheese, and Housemade Pico de Gallo, Chips and Housemade Red Salsa

### **Interactive Carving Station (Requires Chef)**

Herb Roasted Prime Rib  
Herb-Grilled Tenderloin of Beef  
Herb-Roasted Pork  
Whole Honey Baked Ham  
Rosemary Roasted Turkey

Side Sauces for Meats: Horseradish Cream, Brandy Peppercorn, or Red Wine with Mushroom, Pan Sauce, Gravy, Assortment of Mustards

### **Deviled Egg Bar**

Deviled Eggs with Toppings Include: Bacon, Green Onions, Smoked Salmon, and Capers

### **International Dumpling Station**

Beef Mandu potstickers with ginger soy dipping sauce  
Steamed Char Sui Pork Bun  
Leek Dumpling with ginger soy dipping sauce  
Potato and Cheese Pierogi with sour cream  
Chicken Empanadas with avocado crema  
Fried Raviolis with marinara sauce

## Entrées

### Beef and Pork

Grilled Flank Steak

Prime Rib

Slowed Braised Beef Short Ribs

Grilled Sirloin Steak

Herb-Grilled Tenderloin of Beef

**Choice of Sauce:**

**Bordelaise with Red Wine and Wild Mushrooms, Horseradish Cream and Onion Straws,  
Brandy Peppercorn; Chimichurri**

Herb-Grilled and Slow Roasted Apple Cider Brined Roasted Pork Loin with Apples, Golden Currants, Onions, Honey, Cinnamon, and a Dash of Nutmeg

Coffee Crusted Pork Loin with Brown Sugar, Garlic, and Paprika served with Pan Sauce

Texas Style Slow Smoked BBQ Brisket, Pork Shoulder, and Sausage

### Poultry

Chicken Roulades Stuffed with Fontina, Sun-Dried Tomatoes, and Spinach Dressed with Roasted Red Pepper Sauce and Basil

Bruschetta Chicken Breasts with Herbs, Tomato, and Basil Drizzled with Balsamic and Shaved Parmesan Cheese

Chicken Marsala with Mushrooms, Garlic, and Marsala Wine Sauce

Chicken Piccata with Capers, Mushrooms, Lemon, and Parsley with White Wine Sauce

Herb-Grilled Chicken Breast with Mango Salsa

Teriyaki Grilled Chicken Breast & Thighs

Herb-Grilled Chicken Breast with Honey, Orange, and White Wine Basil Reduction

Skillet Chicken with Balsamic Caramelized Onion Cream Sauce with Fresh Thyme

Chicken Parmesan

Chicken Shawarma with Middle Eastern spice blend

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## Entrées

### Seafood

Pan-Seared or Grilled Salmon

**Choice of Sauce:**

**Artistry's Lemon Cream with Fresh Dill, Miso Butter, Piccata Sauce with Capers, Mango Salsa, or Roasted Red Pepper Sauce with Basil**

Spicy Shrimp and Scallops with Lime Zest and a bit of Crushed Red Pepper over Angel Hair Pasta

Grilled Mahi Mahi with Apple Jicama Slaw on a bed of Brown Rice with Red Quinoa

Crab Cake with Remoulade Sauce

Cheesy Shrimp and Grits with Sautéed Peppers, Onions, and Crisp Bacon Garnish

### Vegetarian and Vegan

Tuscan Stacked Pepper with Roasted Peppers, Onions, Squashes, and Asparagus with Marinara and Parmesan Topped with Mozzarella and Fresh Basil

Vegetarian Lasagna with Thinly Cut Zucchini Layered with Fresh Vegetables

Cheese Tortellini with Spinach, Colored Peppers, Mushrooms, Scallions, and Sun-Dried Tomatoes Topped with Our Basil Cream Sauce

Portobello Mushroom Stack with Roasted Squashes, Onions, Peppers, Eggplant, and Spinach Layered with Parmesan

Southwestern Stuffed Peppers with Black Beans, Squashes, Onions, Peppers, Garlic, Southwestern Spices, Salsa, Sriracha Sauce Topped with Melted Monterey Jack, Cheddar Cheese and Fresh Cilantro

Roasted Vegetable Ratatouille Tart

Spring Risotto with Asparagus Tips, Peas, Parmesan, Lemon Zest, and Micro Greens

Farfalle with Asparagus Tips, Sun-Dried Tomatoes, Roasted Walnuts with Our Basil Cream Sauce





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Sides  
**Starches**

Smashed Red Potatoes with Boursin and Chives

Roasted Yukon Gold and Red Potatoes with Olive Oil, Rosemary, and Garlic

Smashed Yukon Gold Potatoes with White Cheddar and Sage

Herb Roasted Fingerling Potatoes

Five Cheese Macaroni and Cheese

Brown Rice with Quinoa

Jasmine Rice, Rice Pilaf, Cilantro Rice

Israeli Couscous

Orzo with Fresh Herbs and Olive Oil

**Salads**

Fiesta Salad (Arugula, Cucumber, Tomatoes, Corn with lime chili Vinaigrette)

Winter Salad (Mixed Greens Roasted Pears, Dried Cranberries and Goat Cheese)

Fattoush Salad (Romaine, Radish, Cucumber, Pita Chips, and Mint with Pomegranate

Curried Cauliflower Salad (Arugula lettuce with warm quinoa, Shredded, crunchy red cabbage, Roasted curried cauliflower, Golden raisins, Sliced cucumber with a Creamy yogurt-tahini dressing and Fresh cilantro)

Charred Kale and Citrus Salad with green tahini dressing

Strawberry, Arugula Goat Cheese Salad

**Vegetables**

Petite Green Beans with Sautéed Red Pepper Strips

Matchstick Vegetables ( Zucchini, Yellow Squash, and Carrots)

Grilled Vegetable Medley with Peppers, Onions, Squashes, Brussels Sprouts, and Asparagus

Glazed Carrots with Goat Cheese and Honey

Roasted Heirloom Carrots with Olive Oil and Fresh Ginger

Roasted Brussels Sprouts with Roasted Onions, Bacon, and Balsamic Drizzle



## Dessert

### French Desserts and Tarts

Chocolate Glazed Cream Puffs | Mini Eclairs | Mini Napoleons  
Mini Fruit Tarts | Mini Key Lime Tarts Mini | Lemon Meringue Tarts

### Dessert Cups and Shooters

Chocolate Mousse | Tiramisu Cups | Lemon Meringue Cups  
Vanilla Raspberry Cups | Assorted Cake Shooters

### Cookies and Bars

Macarons (Assorted Flavors) | Cookie Bars | Lemon Bars | Brownies  
Fresh Baked Cookies (Chocolate Chunk, Double Chocolate)

Cheese Cake Drops (Assorted Flavors)

In House Pie (requires minimum 48 hours advance)  
Ask about seasonal and custom flavors  
4" individual or 9" traditional

## Ask About Additional Options

### MENUS

Breakfast and Brunch  
High Tea  
Celebration of Life

### BAR SERVICE

Beer and Wine Packages  
Full Liquor Packages  
Mocktails, Softdrinks, and Drink Stations