

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.

## STATIONARY HORS D'OEUVRES

- Spinach and Artichoke Dip with Pita Chips
- Elegant Display of Seasonal Fresh Fruits with Grapes, Strawberries, Blueberries, and Blackberries
- Charcuterie Display of Cappelletti, Genoa, Prosciutto, Pepperoni, Olives, Roasted Peppers, Marinated Mushrooms, Fresh Mozzarella, Manchego, and Gorgonzola, with Our Savory Pear Chutney (with Crostini, Almonds, and Grapes)
- Mediterranean Display of Lebanese Hummus, Baba Ganoush, Caponata, Greek Olives, Feta Cheese, Pita Bread, Almonds, and Grapes
- Traditional Napoli Bruschetta with Tomato, Garlic, Olive Oil, Balsamic Vinegar, and Basil, Served with Crostini
- International and Domestic Cheeses, Chevre with Roasted Peppers and Fresh Basil, and More Served with Crackers and Crostini
- Chilled Creole Shrimp and Crab Cheesecake, Served with Gourmet Crackers
- Deviled Egg Bar with Bacon, Chives, Smoked Salmon, and Blue Cheese Toppings
- Smoked Salmon with Red Onion, Capers, Tzatziki Sauce, and Cocktail Party Breads



## PASSED HORS D'OEUVRES

### Beef and Pork

- Bacon-Wrapped Dates GF
- Beef Brisket Slider with BBQ Sauce on Mini Brioche Roll
- Candied Bacon with Brown Sugar and Black Pepper GF
- Herb-Grilled Tenderloin with Horseradish Cream on French Bread Round
- Cheesy Sausage Stuffed Mushrooms
- Pork Quesadillas with Cheddar Jack, Onions, and Peppers, and Avocado Crema

### Poultry

- Grilled Chicken Skewers, with choice of Roasted Pineapple Habanero Sauce, Thai Ginger Peanut, Teriyaki Sesame Sauce, Teriyaki with Spring Onion GF
- Handmade Chicken Empanadas with Avocado Crema Sauce
- Mini Chicken and Waffle Skewers Drizzled with Maple Syrup
- Thai Chicken Salad in Tart with Peanuts
- Curried Chicken Salad on Banana Bread with Spring Onion
- Chicken Quesadilla with Cheddar Jack, Onions, and Peppers, with Avocado Crema

### Seafood

- Spicy Shrimp and Mango Skewers GF
- Shrimp (large) with Cocktail Sauce GF
- Mojito Shrimp, marinated in Lime Juice, Rum, & Spices, then grilled GF
- Shrimp and Crab Louie on Shredded Lettuce with Spicy Guacamole GF
- Salmon Cakes with Mango Pineapple Salsa GF
- Mini Maryland Crab Cakes with Remoulade or Garlic Lemon Aioli GF
- Smoked Salmon on Cucumber Round with Crème Fraiche and Dill GF
- Bacon-Wrapped Scallops with Honey Cinnamon Sauce GF
- Shrimp Spring Roll with Chili Paste, Served with our Asian Sweet and Sour Sauce
- Mini Crab Cake and Bacon Slider on Small Brioche Roll with Yum-Yum Sauce, Tomato, and Greens
- Seared Scallop on a Bed of Parmesan Risotto, with Lemon Zest and Micro Greens, on an Asian Soup Spoon



## ENTREES

### Beef and Pork

- Grilled Flank or London Broil Steak
- Grilled Sirloin Steak
- Herb-Grilled Tenderloin of Beef

**Choice of Sauce:**  
Bordelaise with Red Wine and Wild Mushrooms, Béarnaise;  
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 Encrusted Pork Loin with Brown Sugar, Garlic and Paprika served with Pan Sauce

### 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, Lemon, and Parsley with White Wine Sauce
- Chicken with Cherry Wine Pan Sauce and Fresh Thyme
- Herb-Grilled Chicken Breast with Mango Salsa
- Teriyaki Grilled Chicken Breast & Thighs with Pear Marinade and Spring Onions
- Herb-Grilled Chicken Breast with Honey, Orange and White Wine Basil Reduction
- Skillet Chicken with Balsamic Caramelized Onion Cream Sauce with Fresh Thyme

### Seafood

- Pan-Seared or Grilled Salmon  
**Choice of Sauce:**  
Artistry's Pear and Fig Chutney; Lemon Cream with Fresh Dill; Piccata Sauce with Capers; Mango Salsa; Cantaloupe & Pineapple Salsa; Irish Whiskey & Honey; or Roasted Red Pepper Sauce with Basil
- Spicy Shrimps and Scallops with Lime Zest and a bit of Crushed Red Pepper over Angel Hair Pasta
- Salmon Oscar with Crabmeat, Asparagus and Hollandaise
- Grilled Mahi Mahi with Apple Jicama Slaw on a bed of Brown Rice with Red Quinoa
- Crab Cake with Remoulade Sauce ADD \$5.00/ person GF
- 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



## 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
- Brown Rice with Quinoa
- Macaroni and Cheese
- Rice Pilaf

## VEGETABLES

- Petite Green Beans with Sautéed Red Pepper Strips
- Matchstick Vegetables ( Zucchini, Yellow Squash, and Carrots)
- Vegetable Medley with Peppers, Onions, Squashes, 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
- Grilled Vegetables | Squashes, Colored Peppers, Onions, Asparagus

## STATIONS (minimum of 40 guests)

### Pasta Interactive Station

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

### Mac and Cheese Station

- Bacon, Sautéed Onions, Pulled Pork BBQ, Sun-Dried Tomatoes, Green Onions

### Mediterranean Station

- Hummus, Baba Ghanoush, Tabbouleh, Chicken Souvlaki Skewers, Grilled Vegetable Skewers, Feta Cheese, Tzatziki Sauce, Pita and Naan Bread



### Salad Station (select 3)

- Romaine, Spinach, Mixed Greens, Grape Tomatoes, Spring Onions, Eggs, Cucumber, Shredded Carrots, Peppers, Monterey Jack, Bleu, Cheddar Cheeses, Croutons, Dried Cranberries, Mandarin Oranges
- Dressings: Balsamic, Greek, Raspberry, and Spiced Apple Cider Vinaigrette, Creamy Caesar, Ranch, Italian

### Slider Station

- Beef Brisket with House BBQ Sauce, Pulled Pork or Chicken with North Carolina or Texas Barbecue Sauce, Petite Crab Cake with Yum-Yum Sauce, Veggie Burger

### Smashed Potato Bar Station

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

### Asian Station

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

### Taco and Fajita Station

- Ground Beef, Grilled Skirt Steak, Grilled Chile Lime Chicken, Cilantro Lime Rice, Black Beans, Soft Tortillas, Corn Tortillas, Crispy Taco Shells, Guacamole, Sour Cream, Monterey Jack, and Pico de Gallo, Assorted Hot Sauces

### Interactive Carving Station

- Herb Roasted Prime Rib
- Herb-Grilled Tenderloin of Beef
- Her-Roasted Pork
- Whole Honey Bakes Ham
- Rosemary Roasted Turkey
- Side Sauces for Meats: Horseradish Cream, Bearnaise, Brandy Peppercorn, or Red Wine with Mushrooms, Pan Sauce, Gravy, Assortment of Mustards





## CURATED PACKAGES

### **Picasso \$85.00 p/p**

#### Hors d'Oeuvres

- International & Domestic Cheese Board
- Thai Chicken Skewers with Peanut Sauce
- Scallops Wrapped in Bacon
- Caprese Skewers

#### Main Course

- Autumn Salad
- Chicken Marsala with Mushroom Sauce
- Smashed Potatoes with Boursin
- Fresh Green Beans with Toasted Almonds
- Fresh Rolls & Butter

### **Warhol \$95.00 p/p**

- Mexi-Cali Station
- Mediterranean Trifecta Station
- Pasta Station
- Coconut Shrimp with Dipping Sauce
- Thai Chicken Skewers with Peanut Sauce
- Stuffed Yukon Gold Potatoes with Truffle Oil
- Beef Wellington with Bearnaise

### **da Vinci \$105.00 p/p**

#### Hors d'Oeuvres

- Deviled Egg Bar Station
- Candied Bacon
- Sushi
- Beef Wellington with Bearnaise
- Chicken Empanadas

#### Main Course

- Winter Salad
- Beef Tenderloin with Horseradish Sauce
- Jumbo Grilled Shrimp
- Potatoes au Gratin
- Fresh Grilled Asparagus
- Fresh Rolls & Butter

Beverage Packages Available

Desserts are available from \$5 up

All packages come with necessary equipment of tablecloths, napkins, china, and glassware for Bar and Guest tables. Buffet/serving ware is also included as is Staff for your Bar, Kitchen, and Floor/Serving duties.

Prices listed are based on 100 guests; your event may be different based on the number of guests and/or menu changes.

**Let Artistry Make Your Event....Our Masterpiece!**

**Artistry Catering**

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