FULL ARTISTRY CATERING SPECIAL OCCASIONS MENU

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 Cappicola, 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'OEURVES

Vegetarian

- ☐ Spinach Quesadilla with Caramelized Onions, Topped with Sour Cream and Salsa
- ☐ Wild Mushroom Profiterole
- ☐ Watermelon, Feta and Mint Skewers with Balsamic Drizzle GF
- ☐ Aged Gruyere and Summer Leek Tart
- ☐ Crostini with Julienne Apples, Caramelized Onions, and White Cheddar
- ☐ Stuffed Mushroom Caps with Boursin and Sun-Dried Tomato GF
- ☐ Mini Stuffed Yukon Gold Potato Shells with Truffle Oil. GF

Vegan

- ☐ Grilled Vegetable Skewers with Basil
- ☐ Mushroom Caps Filled with Ratatouille
- ☐ Gazpacho Soup Shooter
- ☐ Roasted Butternut Squash Soup Shooter with Fresh Thyme – Seasonal
- ☐ Indian Samosa with Spiced Potatoes and Peas
- ☐ Edamame Dumpling
- ☐ Indian Vegetable Pekora Fritter with Fresh Vegetables
- ☐ Vegetable Spring Roll with Sweet/Sour Sauce
  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 Cream Sauce
- ☐ Mini Chicken and Waffle Skewers Drizzled with Maple Syrup
- ☐ Thai Chicken Salad in Tart with Peanuts and Slaw
- ☐ Curried Chicken Salad on Banana Bread with Spring Onion
- ☐ Chicken Quesadilla with Cheddar Jack, Onions, and Peppers, with Sour Cream and Salsa

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, Served in Shell with a Small Fork 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 Orange Dipping 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

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
- ☐ Capellini Pasta with our Beef Short Rib Ragu on a tiny plate

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

Pasta Interactive Station

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

Grits Station

- ☐ Creamy Homemade Grits, Crispy Bacon, Sautéed Shrimp, Sautéed Onions and Peppers

Mac and Cheese Station

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

Salad Station

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

Slider Station

- ☐ Vegetarian Burgers, Beef Brisket with House BBQ Sauce, Pulled Pork or Chicken with North Carolina or Texas Barbecue Sauce, Petite Crab Cake with Yum-Yum Sauce, Salmon Cake with Mango Pineapple Salsa, Sliced Beef Tenderloin with Horseradish Cream

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

Smashed Potato Bar Station

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

Interactive Carving Station

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

Surf and Turf Station

- ☐ Maryland Lump Crab Cake, Petite Herb Grilled Tenderloin of Beef, Smashed Yukon Gold Potatoes with White Cheddar and Toasted Sage, House Salad

Mediterranean Station

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

Asian Station

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