



Picnic & BBQ Menu

At Artistic Affairs Catering, we want to make sure that your menu, whether it is served as a buffet or plated dinner, is as unique as the rest of your occasion. You will find that our menu is a la carte; this allows us to customize your perfect menu. All events will include all equipment and black disposable china. You have the option to rent linen, china & flatware for an additional charge.

Labor is not included, extra labor required for china service.

Picnic & BBQ Entrée Selections

All Picnic & BBQ entrées include 2 side selections & savory breads with butter

All prices are a per guest cost and subject to change

<i>Rosemary Garlic BBQ Grilled Chicken Breast</i>	13.00
<i>Angus Beef, Turkey or Black Bean Veggie Burgers-</i> with Buns and Condiments	9.00
<i>Smoked Hog Wings-</i> in Chili BBQ Glaze	16.00
<i>Bacon Wrapped BBQ Jumbo Shrimp</i>	17.00
<i>BBQ Pulled Pork-</i> with Buns and Condiments	11.00
<i>Hickory Smoked Brisket of Beef-</i> in Budweiser Mop Sauce	14.00
<i>Slow Grilled Bone-In BBQ Chicken</i>	10.00
<i>Grilled Bratwurst-</i> with Sauerkraut, Buns and Condiments	9.00
<i>Italian Sausage-</i> with Smoked Peppers and Sweet Onions	9.00
<i>Apple Wood Smoked Turkey Breast-</i> with Dipping Sauces	13.00
<i>Spicy Marinated and Grilled Pork Kabobs</i>	14.00
<i>Baby Back or St. Louis Style Pork Ribs</i>	16.00
<i>Grilled Salmon-</i> in Chili BBQ Glaze	14.00
<i>All Beef Frank Fritter</i>	9.00
<i>Honey Glazed Grilled Chicken Breast or Salmon-</i> with Cantaloupe Relish	14.00
<i>Thick Cut Slow Smoked Pork Steaks</i>	13.00
<i>BBQ Whole Suckling Pig</i>	Market Price
<i>Todd's Smoked Meatloaf-</i> Country Style Slow Smoked Meatloaf with Ground Beef, Pork, Herbs, Celery and Onions in Rich Smokey BBQ "Gravy"	13.00
<i>Smoked Adobe Beef or Pork-</i> Rubbed with Southwestern Spices and Served with Yellow Rice, Latin Black Beans, Assorted Salsas and Tortillas	15.00



Leaf Salads and Dressings

All salads are 3.95 per guest with entree

Classic Caesar Salad- Romaine, asiago, black olive, grape tomato & croutons with a creamy Caesar dressing

Spinach/Strawberry Salad- Spinach, red onion, candied pecans, strawberries and poppy seed dressing

Harvest Salad- Mixed greens, dried cranberries & apricots, walnuts, eggs, carrot, gorgonzola, red onion & raspberry vinaigrette

Classic Italian- Fresh greens, roasted red peppers, pepperoncini, red onion, artichoke hearts, asiago, sweet Italian dressing and croutons

Spring Mix Salad- Fresh field greens, golden raisins, pine nuts, red onion, mandarin orange, goat cheese, carrots and balsamic vinaigrette

Garden Salad- Blended greens, tomato, cucumber, pepperoncini, black olive, red onion, blended cheese, garden ranch dressing and croutons

Greek Salad- Fresh greens, kalamata olive, sun-dried tomato, red onion, feta, Greek dressing & croutons

Cider/Pear Salad- Mixed greens, candied pecans, goat cheese, grape tomatoes, red onion, carrot, sliced pears and cider-Dijon vinaigrette

Washington Salad- Mixed greens, sour apples, toasted almonds, red onions, grape tomatoes, white cheddar, carrots, Sherry-peppercorn vinaigrette & croutons

Tomato & Mozzarella Salad- Slices of ripe tomatoes, fresh mozzarella, crisp prosciutto, pesto and balsamic drizzle over mixed greens

Classic Waldorf- Toasted Walnuts, Celery, Grapes, Golden Raisins, Pomegranate Seeds & Sweet Red Apple on Boston Lettuce with a Mayonnaise Base Dressing

Picnic Sides

Hot Sides:

Country French Beans

Cowboy Pit Baked Beans

Corn Bread Soufflé

Baked 3 Cheese Macaroni

Cheese Potato Casserole

Corn on the Cob with Herb Pepper Butter

Garlic Parmesan Roasted Potatoes

Roasted Garlic Smashed Potatoes

Cold Sides:

BBQ Kettle Chips with Herb Bleu Cheese Dip

Toasted Barley and Grilled Vegetable Salad

Grilled Sumer Vegetable Salad

Roasted Corn and Black Bean Salad

Twice Baked Potato Salad

Fruited Wild Rice Salad

Creamy Traditional Cole Slaw

Fresh Tropical Fruit Salad

Creamy Tomato Cucumber Salad

Dilled Red Potato Salad

Pasta Primavera Salad

Cranberry and Toasted Almond Slaw

Bowtie Pasta with Roasted Red Peppers and Pine Nuts

Tomato Basil Pasta Salad

Greek Orzo Pasta Salad



Desserts

Old-Fashioned Bread Pudding with Cinnamon Carmel Cream
Wild Berry Shortcake with Fresh Whipped Cream
Assorted Mini Cupcakes
Chocolate Covered Strawberries
Roasted Carmel Apple Crisp
Ted Drew's Ice Cream Cups or Sundae Bar
Chocolate Mocha Martini
Assorted Mini Cheesecakes
White Chocolate Cheesecake with Fresh Berries
Lemon Tart with Fresh Strawberries

Assorted Gourmet Dessert Bars
Tiramisu Cake with Chocolate Drizzle
Pumpkin Spice Mousse
Fresh Baked Cookies
Warm Fruit Cobblers
Black Bottom Banana Cream Pie
Chocolate Dipped Cheesecake Bites
Dessert Shooters
Individual Fruit Tarts
Mississippi Mud Cake with Raspberry Coulis
Rice Krispy Treats (assorted flavors)

Please inquire about current & seasonal dessert choices
Price range from 1.35-4.95 per guest

Buffet and Seated Dinners include our fresh savory bread display with butter.

Combo entrées of the above selections are available for an additional charge of 4.50 per guest.
Additional side items are also available for 2.00 per guest.

Passed appetizers or stationary appetizer displays are available at an additional charge.

Service charge, tax, labor charge, facility rental & bar charges are in addition to the prices listed above.