



Social Event Menu

At Artistic Affairs Catering, we want to make sure that your menu, whether it is a buffet or plated dinner, or just a cocktail party, 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 disposable dinnerware. You have the option to rent linen, china & flatware for an additional charge. Labor is not included, extra labor required for china service.

Hot Cocktail Selections

(* indicates if item can be passed)

Phyllo Dough Pizzas - Served with Artichoke Hearts, Red Onion & Parmesan*	2.00
Grilled Sesame Chicken, Beef or Pork Sate - Served with Teriyaki Glaze, Sesame Seeds & Scallion*	2.50
Mushrooms Rockefeller - Stuffed with Creamed Spinach, Bacon & Asiago Cheese*	2.50
Braised Beef Short Rib Martini - Over Blue Cheese Mashed Potatoes in a Mini Glass*	4.00
Seared Prosciutto Wrapped Shrimp - Served with Chili Aioli Dip*	5.50
Mini Beef Wellingtons - Stuffed with Tenderloin, Mushroom Duxelle & Swiss Cheese*	5.00
Petite Twice Baked Potatoes - Served with Bacon, Cheddar & Sour Cream Infused Potato*	3.00
Sausage & Cheese Stuffed Mushrooms - Mixture of Beef, Pork & Cheese in Caps*	2.50
Succulent Mini Crab Cakes - Served with Chipotle Aioli*	4.50
Buffalo Chicken Roll - Chicken, Buffalo Sauce & Cheese in a Crisp Wrapper*	3.00
St. Louis Toasted Ravioli - Served with Spicy Marinara Sauce*	2.00
Olive, Walnut & Feta Bites - Baked in Crisp Phyllo Cup*	2.50
Oriental Dumplings - Pork or Chicken with Asian Plum Sauce*	2.00
Spinocci - Spinach, Artichoke & Cheese in a Wonton with Pepper Jelly*	2.50
Beef Tenderloin Meatballs - Served in Bourbon Sauce	3.50
Tuscan Risotto Cakes - Served with Pesto Aioli*	3.50
Tarragon Chicken Meatballs - Served in Rich Mornay Cheese Sauce	3.00
Brie & Raspberry Baked in Puff Pastry *	4.00
Philly Cheesesteak Eggroll - Served with Spiced Cheddar Dipping Sauce*	4.00
Mini Tuscan Grilled Cheese Sandwich - Served with Spinach & Caramelized Red Onion*	3.00
Chicken Wings - BBQ, Caribbean Jerk, Buffalo or Oriental with Dipping Sauces	3.00
Greek Mini Potato Skins - Stuffed with Feta, Sun-Dried Tomato & Kalamata Olive	2.50
Crab Stuffed Mushrooms - Crab Stuffing, Mornay Sauce, Parsley & Pimento	3.00
Bacon Wrapped BBQ or Bourbon Glaze Shrimp or Scallop *	5.00
Angus Burger Slider - Served with Peppered Bacon Aioli*	4.50
Pulled Pork Slider - Served with Garlic Slaw*	4.50
Breaded Chicken Tenders - Served with Your Choice Dipping Sauces	3.50
Soft Pretzel Bites - Served with White Cheddar Cheese Sauce	2.00
Baked Asparagus & Gorgonzola in Phyllo Cups *	3.00
Tuscan Chicken Sausage Mini Pizza *	3.00
Mini Spanakopita - Spinach & Feta Cheese Baked in Phyllo*	2.50
Vegetarian Spring Rolls - Served with Soy Ginger Dipping Sauce*	2.50
Spicy Chicken Quesadilla Rolls - Served with Salsa Cream*	3.00

All prices are a per guest cost and subject to change



Cold Cocktail Selections

(* indicates if item can be passed)

Lemon Cracked Pepper Chicken Salad- Served in Crisp Phyllo Cup*	3.00
Watermelon Cube with Toasted Pistachios- Drizzled with Balsamic Glaze*	2.50
Jumbo Chilled Shrimp- Served with Spicy Cocktail Sauce*	5.00
Tomato Gazpacho Shooters* Add Grilled Shrimp +3	3.50
Assorted Pinwheel Sandwiches*	3.00
Gorgonzola, Sour Apple & Honey on Baguette Toast*	2.50
Antipasto Skewers- Artichokes, Salami, Provel Cheese, Olive & Tomato*	3.50
Caramelized Bacon*	2.50
Roasted Turkey on Herb Rolls- Served with Roasted Pepper-Chive Aioli*	3.00
Beef Tenderloin & Mozzarella Crostini- Served with Cheese & Tomato Compote*	5.00
Garden Santa Fe Salsa in Tortilla Cups*	2.50
Fresh Fruit Kabobs- Served with Dipping Sauce	3.00
Mini Italian Muffaletta Sandwich on Focaccia*	3.00
Shrimp Bruschetta*	4.50
Seared Tuna Bites- Served with Soy Dip & Wasabi Cream*	4.50
California Rolls- Served with Wasabi, Pickled Ginger & Soy Sauce	2.50
Herb & Lime Crusted Grilled Shrimp- Served with Chili Aioli	5.50
Roast Beef Slider- Served with Roma Tomato & Herb Goat Cheese	4.00

Displays and Dips

25 guest minimum on all displays

Domestic Cheese Display- Served with Assorted Crackers & Flatbreads	2.50
Fresh Vegetable Crudités- Served with Assorted Dipping Sauces	2.50
Exotic Fresh Fruit- Served with Yogurt Dip	2.50
Artisan Cheese & Exotic Fruit- Served with Assorted Gourmet Crackers	4.00
Fresh Smoked Salmon- Served with Red Onion, Capers, Egg, Dill Cheese, Lemon & Baby Rye	5.00
Marinated & Grilled Garden Vegetable Display	5.00
Antipasto- Elaborate Selection of Italian Meats, Cheese & Marinated Vegetables	4.00
Grilled Tenderloin- Served with Appropriate Sauces, Capers, Red Onion & Assorted Artisan Rolls	6.50
Trio of Hummus- Tomato-Basil, Roasted Garlic & Tuscan Spice with Pita Triangles & Crostini	3.50
Savory Spinach & Artichoke Dip- Served with Assorted Flatbreads, Crostini & Chips	3.00
Layered Mexican Dip- Served with Tri Colored Tortilla Chips	3.00
Warm Bacon & Crab Dip- Served with Crostini & Pita Chips	3.50
Key West Smoked Fish Dip- Served with Capers, Crudités, & Butter Crackers	4.50



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

Entrée Selections

All entrées include 2 side selections & savory breads with butter

Chicken

Walnut Crusted Chicken- Walnut breading served in red wine demi glaze 13.00

Chicken Bianco- Sautéed with mushrooms, provol cheese, white wine sauce & fresh parsley 12.00

Chicken Roulade- Stuffed with prosciutto, spinach & sun-dried tomatoes in Marsala wine sauce 14.00

Chicken Asiago- Italian breaded chicken breast in zesty marinara sauce topped with asiago cheese 13.00

Tuscan Chicken- Fontina cheese, spinach, sun dried tomatoes & artichokes in champagne sauce 13.00

Caribbean Glazed Chicken- Honey glazed grilled chicken breast with cantaloupe relish 13.00

Chicken Marsala- Served with provol cheese, tri color peppers, onions, mushroom, tomatoes & wine sauce 14.00

Boursin Chicken- Stuffed with garlic herb boursin cheese and enhanced by sauce supreme 16.00

Chili-lime Chicken- Grilled and topped with roasted corn-black bean relish 13.00

Beef

Pepper Crusted Beef Tenderloin- Served carved or Medallions with assorted sauces 22.00

Filet with Crab- Grilled filet topped with crab meat & marchands de vin sauce 26.00

Prime Rib of Beef- Served with rich au jus demi sauce & horseradish cream 17.00

Filet Modeiga- Grilled filet topped with breadcrumbs, capers, mushrooms & lemon butter sauce 25.00

Veal Saltimbocca- Tender veal, sage, prosciutto & fontina cheese in white wine sauce 25.00

Grilled Strip Steaks- Served with horseradish cream 19.00

Charred Flank Steak- Glazed with whiskey peppercorn sauce 14.00

Petite Shoulder Tenders- Served with pomegranate chipotle sauce & caramelized onions 14.00

Seared Veal Scaloppini- Served with mushrooms & cream sherry sauce 24.00



Pork

Pork Tenderloin Noisettes - Bacon wrapped tenderloin in a bourbon pecan sauce	17.00
Pork Normandy - Roasted in apple-cream sauce & mushrooms	14.00
Pork Scaloppini - Sautéed in a creamy white wine lemon sauce with capers	16.00
Roasted Pork Loin - Served with bourbon-glazed roasted apples & dried cherries	15.00
Pepper Crusted Pork Loin - Served with red wine demi sauce or red onion marmalade	14.00
Grilled Pork Chop - Glazed with maple apple brandy butter	14.00

Seafood

Crab Stuffed Jumbo Shrimp - Served atop rich Mornay cheese sauce	21.00
Parmesan Crusted Tilapia - Served with tomato, basil-caper relish	14.00
Roasted Salmon Filet - Served with fresh dill, capers & beurre blanc sauce	15.00
Caribbean Spiced Mahi Mahi - Served in island sweet-sticky sauce	16.00
Asian Sesame Tuna Steak - Served with plum wine reduction & crispy won-ton fizzle	21.00
Rosemary Grilled Shrimp Skewers - Served with roasted garlic butter drizzle	18.00
Blackened Catfish - Served in a spicy jalapeno jelly sauce	14.00
Herb Marinated Grilled Sea Bass - Served with roasted shallot & burnt-butter sauce	31.00

Pasta & Vegetarian

Smoked Shrimp Penne Pasta - Smoked shrimp, peas & mushrooms in creamy sauce	16.00
Baked Ziti - Rich tomato sauce with spicy salsiccia & provolone cheese	11.00
Chicken & Portabella Ravioli - Creamy red sauce with fresh basil & asiago	15.00
Pasta Pomodoro - Ziti with fresh tomato, mushrooms, basil & garlic butter sauce	11.00
Pasta Primavera - Wheat penne with pan seared vegetables, garlic, olive oil & asiago cheese	13.00
Cannelloni - Meat, Seafood, or chicken baked with white & red sauce	14.00
Cheese Tortellini - Mushrooms, sun-dried tomato, pesto sauce & toasted pine nuts	14.00

Carving Station Options

Pepper Crusted Grilled Tenderloin of Beef
Apple Wood Smoked Maple Glazed Turkey Breast
Apple Wood Smoked Herb Crusted Pork Loin
BBQ Basted Smoked Brisket of Beef
Honey Glazed Pit Ham
Mesquite Smoked Tri-Tip of Beef

All Meats Served with Savory Breads, Rolls & your choice of Specialty Sauces to Include:
Béarnaise Sauce, Red Onion Marmalade, Horseradish Cream, Classic Sweet & Spicy BBQ Sauce,
Chipotle Aioli, Honey Mustard BBQ Sauce, Cranberry Chutney,
Dijon Mustard Sauce & Balsamic Mayonnaise
Prices range from 4.50-11.50 per guest



Entrée Sides

Vegetables:

French Beans & Carrots in Dill Butter
Balsamic Glazed Grilled Asparagus
French Beans with Sun Dried Tomatoes & Walnuts
Sautéed Asparagus & Grape Tomato with Basil
Vinaigrette
Ginger Sugar Peas & Carrots
Spring Vegetables with Penne Pasta
Sherry-Herb Mushrooms, Sweet Carrots & Leeks
Matchstick Julienne Vegetables
Roasted Medley of Vegetable
French Beans with Tri Color Peppers
Pan Roasted Sweet Corn, Zucchini & Peppers
French Beans with Toasted Almonds & Shallots
Broccoli, Carrots & Zucchini in Herb Butter

Starches:

Smashed Potato with Cheddar & Chives
Fruit & Nut Wild Rice Pilaf
Twice Baked Potatoes
Duchess Potato
Lemon Orzo with Toasted Pinenuts
Bowtie Pasta Milanese
Anna Potato with Caramelized Onions
Old Bay Roasted Potato
Mediterranean Cous Cous
Roasted Garlic Smashed Potato
Angel Hair Pasta with Tomato & Basil
Wild Rice & Toasted Pecan Pilaf
Penne Pasta with White Cheddar Sauce
Garlic & Rosemary Roasted Potatoes
New Potatoes with Fresh Wild Chive
Garden Rice Pilaf