



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 is required for china service.

Hot Cocktail Selections

(* indicates if item can be passed)

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

All prices are a per guest cost and subject to change



Cold Cocktail Selections

(* indicates if item can be passed)

Assorted Pinwheel Sandwiches*	3.00
Beef Tenderloin & Mozzarella Crostini- Served with Cheese & Tomato Compote*	5.50
California Rolls- Served with Wasabi, Pickled Ginger & Soy Sauce	4.00
Gorgonzola, Sour Apple & Honey on Baguette Toast*	2.50
Herb & Lime Crusted Grilled Shrimp- Served with Chili Aioli	5.50
Jumbo Chilled Shrimp- Served with Spicy Cocktail Sauce*	5.50
Lemon Cracked Pepper Chicken Salad- Served in Crisp Phyllo Cup*	3.00
Mini Italian Muffaletta Sandwich on Focaccia*	3.50
Roast Beef Slider- Served with Roma Tomato & Herb Goat Cheese	4.50
Roasted Turkey on Herb Rolls- Served with Roasted Pepper-Chive Aioli*	4.00
Shrimp Bruschetta*	4.50
Watermelon Cube with Toasted Pistachios- Drizzled with Balsamic Glaze*	3.50

Displays and Dips

25 guest minimum on all displays

► Displays...

Antipasto- Elaborate Selection of Italian Meats, Cheese & Marinated Vegetables	6.00
Artisan Cheese & Exotic Fruit- Served with Assorted Gourmet Crackers	4.50
Domestic Cheese Display- Served with Assorted Crackers & Flatbreads	3.50
Exotic Fresh Fruit- Served with Yogurt Dip	3.50
Fresh Smoked Salmon- Served with Red Onion, Capers, Egg, Dill Cheese, Lemon & Baby Rye	6.00
Fresh Vegetable Crudités- Served with Assorted Dipping Sauces	3.50
Grilled Tenderloin- Served with Appropriate Sauces, Capers, Red Onion & Assorted Artisan Rolls	7.00
Marinated & Grilled Garden Vegetable Display	6.00
Trio of Hummus- Tomato-Basil, Roasted Garlic & Tuscan Spice with Pita Triangles & Crostini	3.50

► Dips...

Caramelized Onion & Bacon dip -Served with Crostini & Tortilla Chips	3.00
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

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

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

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

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

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

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

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

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

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

Entrée Selections

All entrées include 1 leaf salad & 2 side selections...comes with assorted rolls & butter

Chicken

Boursin Chicken- Stuffed with garlic herb boursin cheese and enhanced by sauce supreme	21.95
Caribbean Glazed Chicken- Honey glazed grilled chicken breast with cantaloupe relish	18.95
Chicken Asiago- Italian breaded chicken breast in zesty marinara sauce topped with asiago cheese	18.95
Chicken Bianco- Sautéed with mushrooms, provol cheese, white wine sauce & fresh parsley	17.95
Chicken Marsala- Served with provol cheese, tri color peppers, onions, mushroom, tomatoes & wine sauce	19.95
Chicken Roulade- Stuffed with prosciutto, spinach & sun-dried tomatoes in Marsala wine sauce	19.95
Chili-lime Chicken- Grilled and topped with roasted corn black bean relish	18.95
Tuscan Chicken- Fontina cheese, spinach, sun dried tomatoes & artichokes in champagne sauce	18.95
Walnut Crusted Chicken- Walnut breading served in red wine demi glaze	18.95

Beef

Charred Flank Steak- Glazed with whiskey peppercorn sauce	20.95
Filet Modeiga- Grilled filet topped with breadcrumbs, capers, mushrooms & lemon butter sauce	Market
Filet with Crab- Grilled filet topped with crab meat & marchands de vin sauce	Market
French Onion Brisket- Slow roasted with a rich onion glaze	20.95
Grilled Strip Steaks- Served with horseradish cream	21.95
Pepper Crusted Beef Tenderloin- Served carved or Medallions with assorted sauces	Market
Petite Shoulder Tenders- Served with pomegranate chipotle sauce & caramelized onions	20.95
Prime Rib of Beef- Served with rich au jus demi sauce & horseradish cream	Market
Seared Veal Scaloppini- Served with mushrooms & cream sherry sauce	25.95



Pork

Grilled Pork Chop - Glazed with maple apple brandy butter	19.95
Pepper Crusted Pork Loin - Served with red wine demi sauce or red onion marmalade	19.95
Pork Normandy - Roasted in apple-cream sauce & mushrooms	19.95
Pork Scaloppini - Sautéed in a creamy white wine lemon sauce with capers	19.95
Pork Tenderloin Noisettes - Bacon wrapped tenderloin in a bourbon pecan sauce	21.95
Roasted Pork Loin - Served with bourbon-glazed roasted apples & dried cherries	19.95

Seafood

Caribbean Spiced Mahi Mahi - Served in island sweet-sticky sauce	21.95
Crab Stuffed Jumbo Shrimp - Served atop rich Mornay cheese sauce	24.95
Herb Marinated Grilled Sea Bass - Served with roasted shallot & burnt-butter sauce	Market
Parmesan Crusted Tilapia - Served with tomato, basil-caper relish	19.95
Roasted Salmon Filet - Served with fresh dill, capers & beurre blanc sauce	20.95
Rosemary Grilled Shrimp Skewers - Served with roasted garlic butter drizzle	21.95

Pasta & Vegetarian

Baked Ziti - Rich tomato sauce with spicy salsiccia & provolone cheese	17.95
Cannelloni - Meat, Seafood, or chicken baked with white & red sauce	19.95
Cheese Tortellini - Mushrooms, sun-dried tomato, pesto sauce & toasted pine nuts	18.95
Chicken & Portabella Ravioli - Creamy red sauce with fresh basil & asiago	18.95
Pasta Pomodoro - Ziti with fresh tomato, mushrooms, basil & garlic butter sauce	17.95
Pasta Primavera - Penne pasta with pan seared vegetables, garlic, olive oil & asiago cheese	18.95
Smoked Shrimp Penne Pasta - Smoked shrimp, peas & mushrooms in creamy sauce	20.95

Carving Station Options – All Market Price

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,
 Dijon Mustard Sauce & Balsamic Mayonnaise



Entrée Sides

*indicates up charge

Vegetables:

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

Starches:

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

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

Cutting, plating and serving of wedding cake is included.

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

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.

For any questions or to begin creating your custom Wedding Menu, please contact us by phone, 636-922-3003 or email, artisticaffairscatering@gmail.com