



HORS D'OEUVRES

2023

100 CHELMSFORD ST | LOWELL, MA 01851
ARTISANCHEFCATERING.COM





FALL AND WINTER

PLEASE INQUIRE ABOUT ADDITIONAL GLUTEN FREE ITEMS

SOME OPTIONS CAN BE PREPARED GLUTEN FREE

V-VEGETARIAN

GF-GLUTEN FREE

- Maine Crab Cakes with Remoulade and Sliced Caper Berry (Upgraded)
- Scallops in Bacon with a Drizzle of Maple (Upgraded, GF)
- Wild Mushroom Risotto Arancini with Marinara (V)
- Harvest Risotto Arancini with Cranberry Chutney (V)
- Buffalo Chicken Wontons with Blue Cheese
- Steak and Cheese Egg Roll with Spicy Ketchup
- Marinated Tenderloin with Horseradish Cream (GF)
- Peppercorn Tenderloin with Gorgonzola Cream (GF)
- Beef Skewers with Thai Sesame Sauce
- Rueben Spring Roll with Thousand Island Dressing
- Pecan Chicken with Cranberry Chutney
- Pulled Pork Crostini with Apple Slaw and BBQ Drizzle
- Rare Sliced Sirloin on Crostini with Herbed Chevre
- Grilled Shrimp with a Hot Pepper Jelly (Upgraded, GF)
- Autumn Pasta Cups with Roasted Butternut Squash, Sauteed Baby Red Chard, Feta Cheese and Cream finished with Fried Sage Leaves, Toasted Hazelnuts and Shredded Asiago (Upgraded)
- Basil and Gorgonzola Filo Nest with Sliced Pear and Balsamic (V)
- Brie, Dried Cherry and Caramelized Onion Quesadilla served with Candied Orange Relish (V)
- Caramelized Onion and Fig Tartlets with Goat Cheese (V)
- Chicken Dumplings with Honey Ginger Dipping Sauce
- Chicken Satay with Spicy Peanut Sauce (GF)
- Burricotta Crostini with Butternut Mista and Walnuts (V)
- Pulled Pork Quesadilla with Sour Cream and Scallions
- Baby Potato with Gorgonzola and Walnuts (GF, V)

SPRING AND SUMMER

PLEASE INQUIRE ABOUT ADDITIONAL GLUTEN FREE ITEMS

SOME OPTIONS CAN BE PREPARED GLUTEN FREE

V-VEGETARIAN

GF-GLUTEN FREE

- Mini Baked Brie in a Filo Nest with Raspberry (V)
- Caprese Skewer with Basil Oil (GF, V)
- Mozzarella, Prosciutto and Fresh Thyme Quesadilla with Tomato, and Red Onion Relish
- Spanakopita (V)
- Feta Honey and Almond Filo Nest (V)
- Asparagus and Cheddar Crepes (V)
- Ginger Shrimp with Sweet Chili (Upgraded, GF)
- Jumbo Shrimp with Horseradish Cocktail Sauce (Upgraded, GF)
- Shrimp and Lobster Arancini (Upgraded)
- Lobster Salad on Crostini or Cucumber Round with Chipotle Mayo (Upgraded, GF)
- Spring Rolls with Sweet Chili (V)
- BLT Bites (GF)
- Sun-Dried Tomato and Asiago Bruschetta (V)
- Hazelnut Chicken with Mango Salsa
- Coconut and Macadamia Chicken with Pineapple Curry
- Avocado and Tomato Ceviche in a Corn Tortilla Cup (GF, V, Vegan)
- Avocado Crab Cakes with Red Pepper Aioli (Upgraded, V)
- Basil and Gorgonzola Filo Nests with Sliced Strawberry and Balsamic (V)
- Coconut Shrimp with Mango Salsa or Pineapple Curry (Upgraded)
- Sesame-Crusted Chicken with a Ginger & Maple Dipping Sauce
- Pureed Edamame on Cucumber Rounds with Togarashi Fried Leek (GF, V, Vegan)

STATIONARY HORS D 'OEUVRES

Cheese Display:

Assorted Domestic Cheese Display with Cranberry Wensleydale, Vermont Cheddar, Smoked Gouda, Blue Cheese, Goat Cheese, Coastal Cheddar, and Brie. Accompanied by Crackers and Fresh Fruit Garnish (GF, V)

Crudites Of:

Seasonal Vegetable Selections with Cucumber Dill (GF, Vegan dip available)

Fruit Salad (GF, Vegan)

Nacho Bar

Homemade Queso, Tortilla Chips, Salsa, Sour Cream, Guacamole, Diced Tomatoes, Chopped Onions, and Black Olives (GF, V)

Mediterranean Display:

Traditional Tastes of Tabouleh, Hummus, and Baba Ganoush with Pita Crisps, Red Onion, Tomato, Cucumbers, and Black Olives (GF, V, Vegan)

Mascarpone Cheese Torte:

Layers of Italian Cream Cheese with Pesto, Pine Nuts, Artichoke Hearts, Olives, and Sun Dried Tomato and Crostini and Assorted Crackers: (GF, V)

Pinwheel Sandwich Canapes:

Grilled Vegetable, Sliced Turkey, Ham, and Roasted Beef with Assorted Cheeses and our Savory Sauces (V)

Bruschetta Bar:

Crostini, GF Crackers, Fresh Breads, Sun Dried Tomato Tapenade, Eggplant Caponata, Olive and Tomato Tapenade, Fresh Tomatoes with Basil and Fresh Mozzarella (GF, V, Vegan)

Charcuterie Display: (Upgraded)

Imported Italian Meats, Cranberry Wensleydale, Vermont Cheddar Cheese, Coastal Cheddar, Smoked Gouda, Goat Cheese, Bleu Cheese, Brie, Fresh Berries, Assorted Fruit Preserves, Mixed Nuts, Olives, Served with Crusty Breads and Crackers (GF Crackers as an option) (GF, V)

Buffalo Chicken Dip:

Served with Tortilla Chips and Crusty Breads

Antipasto: (Upgraded)

Marinated Vegetables, Imported Italian Meats, Caprese Salad, and Cheese Served with Crusty Breads (GF, V)

Raw Bar: (Upgraded)

Cherrystones, Shrimp Cocktail, Oysters on the Half Shell, Shucked to Order. Served with Horseradish, Lemons, and Mignonette sauce (GF)

Rustic Cheese Display: (Upgraded)

Fresh Berries, Assorted Fruit Preserves, Mixed Nuts, Olives, and Fruit Garnish Served with Flat Breads, Crusty Breads, and Crackers (GF Crackers Included (GF, V)

Hot Spinach and Artichoke Dip:

Served with Pita Crisps and GF Crackers (GF, V)

Vietnamese Summer Rolls:

Nuoc Mam and Peanut Sauce (GF, V, Vegan, Upgraded)

Slider Bar with Home Made Chips:

Choose Two (Upgraded)

- Burger with Lettuce, Tomato, Pickles, Onions, Mayo, Mustard, and Ketchup
- Pulled Pork with Cole Slaw and BBQ Sauce
- Asian Salmon Burgers with Vegetable Slaw, Hoisin and Wasabi Aioli
- Southwestern Turkey Burgers with Chipotle Mayo, Lettuce, and Tomato
- BBQ Crispy Chicken with Bacon, Ranch, and Cheddar
- Salmon Slider with Dill Capers, and Lemon Pepper Mayo

**Served with Homemade Chips*

**GF Rolls available upon request*



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