

THREE-HOUR EVENT PACKAGES  
SHOWERS, ENGAGEMENTS, BIRTHDAYS, BEREAVEMENTS, & MORE

THESE PRICES DO NOT INCLUDE VENUE FEES OR PERMITS IF APPLICABLE.  
RENTAL AND BAR SERVICES MAY BE ADDED IF NEEDED.  
MINIMUMS REQUIRED ON PRIME WEEKENDS DURING PEAK SEASONS.



# BRUNCH MENU

- Mini Pastry Basket with Croissants, Danish, and Muffins
- Spinach Salad with Strawberries, Red Onion, Gorgonzola, and a Orange Ginger Vinaigrette
- Assorted Quiche Selections including Lorraine, Asparagus, Tomato with Brie, Spinach Feta and Mushroom
- Apricot Champagne Chicken or Chicken Picatta
- Blueberry Coffee Cake French Toast with Maple Syrup
- Bacon and Sausage
- Roasted Red Bliss Potatoes with Rosemary and Lemon Zest
- Fruit Salad
- Coffee, Tea, and Decaffeinated Coffee

**\$60.00 PER PERSON PLUS LOCAL MEALS TAX  
PLUS 20% MANAGEMENT FEE, INCLUDES ON-SITE STAFF  
AND BAMBOO DISPOSABLES  
(BASED ON 40+ GUESTS FOR A 3 HOUR EVENT)**

**PRICING 3 HOUR EVENTS**



# SANDWICH BUFFET

## **PICK FOUR SANDWICH SELECTIONS:**

- Chicken Salad with Cranberries on Croissants
- Grilled Chicken Caesar Wrap
- Turkey, Bacon, Guacamole, Greens, Tomato, Chipotle Mayo on a Sub Roll
- Roast Beef with Caramelized Onions, Swiss, and Horseradish Cream on a Brioche Roll
- Greek Vegetarian with Feta, Artichokes, Olives, Tomatoes, and Chickpeas in a Wrap
- Mediterranean Tuna Salad with Cucumbers, Olives, Roasted Red Pepper and Red Onion in a Wrap
- BLT Wrap with Mayo
- Black Forest Ham with Cheddar and Whole Grain Mustard Aioli on a Brioche Roll

## **PICK TWO SIDES:**

- Red Bliss Potato Salad with Creamy Dijon Dressing
- Old Fashion Macaroni Salad
- Homemade Truffle Chips
- Fruit Salad

## **PICK ONE DESSERT:**

- Assorted Cookies
- Brownies (M+M Or Plain)

## **PICK ONE SALAD:**

- Lavender Caesar Salad with Herbed Caesar Dressing and Homemade Cornbread Croutons
- Cranberry Gorgonzola Salad with Gorgonzola, Spiced Pecans, Dried Cranberries with Orange Ginger Vinaigrette
- Mixed Green Salad with English Cucumbers and Grapes with Sun Dried Tomato Vinaigrette
- Garden Salad with Romaine, English Cucumbers, Carrots, Peppers, Onions and Grape Tomatoes served with Ranch and Balsamic Dressing

**\$45.00 PER PERSON**

**INCLUDES ON-SITE STAFF AND BAMBOO DISPOSABLES  
PLUS 20% MANAGEMENT FEE, PLUS LOCAL MEALS TAX  
(BASED ON 40+ GUESTS FOR A 3 HOUR EVENT)**

**PRICING FOR 3 HOUR EVENTS**

# LUNCH OR DINNER MENU

## 3 HOUR EVENTS ONLY

### CHOOSE ONE SALAD

- Lavender Caesar Salad with Cornbread Croutons
- Mixed Green Salad with Spiced Pecans, Gorgonzola, and Dried Cranberries in an Orange Ginger Vinaigrette
- Mixed Green Salad with Grape Tomatoes, English Cucumbers and Sun-Dried Tomato Vinaigrette
- Apple Cheddar Salad with Mixed Greens, Spiced Pecans, and Dried Cranberries in a Cider Vinaigrette
- Mixed Greens and Arugula Salad Served with Feta, Artichokes, Cucumbers, Tomatoes, Red Onions with a Balsamic, Lemon, Basil, and Honey Vinaigrette

### CHOOSE ONE ENTREE

- Chicken Picatta with Lemon and Capers
- Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & Fresh Thyme Sauce
- Cornbread and Dried Cranberry Stuffed Chicken with a Pan Gravy
- Sliced Sirloin with a Bacon and Pearl Onion Demi (add \$8 per person)
- Boneless Braised Short Ribs (add \$12 per person)
- Maple and Mustard Glazed Salmon (add \$5 per person)
- Macadamia and Sweet Chili Salmon (add \$5 per person)
- New England Baked Haddock (add \$5 per person)

### CHOOSE ONE STARCH

- Caramelized Onion and Cheddar Mashed Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes with Garlic and Rosemary
- Penne with Asparagus, Grape Tomato, and Parmesan Cream
- Homemade Macaroni and Cheese

### CHOOSE ONE VEGETABLE

- Grilled Vegetable Display
- Roasted Broccolini
- Spring Vegetable Medley
- Roasted Fall Vegetable Medley with a Maple Balsamic Glaze
- Steamed Vegetable Medley

**\$55.00 PER PERSON**

**LOCAL MEALS TAX & 20% MANAGEMENT FEE**

**(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**

**MORE TIME CAN BE ADDED FOR \$300 PER HOUR FOR STAFFING**

**\*ADD AN ADDITIONAL ENTRÉE TO BUFFET FOR \$14-\$18 PER PERSON**

**ARTISAN CHEF**  
cateri ng co.

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# COCKTAIL PARTY

## STATIONARY HORS D'OEUVRES

### ASSORTED CHEESE DISPLAY

Vermont Cheddar, Coastal Cheddar, Smoked Gouda, Goat Cheese, Cranberry Wensleydale and Brie Cheeses with Fresh Garnish and Crackers

### SPINACH AND ARTICHOKE DIP

Served with Homemade Pita Crisps

## PASSED HORS D'OEUVRES

### WILD MUSHROOM ARANCINI WITH MARINARA

### RARE SLICED SIRLION WITH HERBED CHEVRE

Served on Crostini

### PECAN CRUSTED CHICKEN

With an Orange and Cranberry Chutney

### FETA FILO NEST

With Honey and Almond

### MAINE CRAB CAKES

With Remoulade and Caper Berries

### PULLED PORK QUESADILLA

With Sour Cream and Scallions

**\$50.00 PER PERSON**

**PLUS 20% MANAGEMENT FEE, LOCAL MEALS TAX  
(BASED ON 40+ GUESTS)**

**INCLUDES ON-SITE STAFF**

## PRICING FOR 3 HOUR EVENTS

**\*PRICE INCLUDES TWO STANDARD STATIONARY APPETIZERS AND SIX  
STANDARD PASSED. MENU CAN BE ALTERED AND UPGRADES MAY BE MADE.**

# BAR PACKAGES

## BEER & WINE

(select 4 wines)

20 ACRES CABERNET  
JOSH PINOT NOIR  
BOGLE MERLOT  
KENDAL JACKSON CHARDONNAY  
OYSTER BAY SAUVIGNON BLANC  
BOGLE PINOT GRIGIO  
OYSTER BAY ROSÉ  
LA MARCA PROSECCO

## 3 BEERS

SEASONAL, IPA, BUDLIGHT  
(SELECT BASED ON SEASONALITY & AVAILABILITY)

INCLUDES: WATER, SPARKLING WATER, COKE,  
SPRITE, DIET COKE, GINGER ALE, PLASTIC CUPS,  
COCKTAIL NAPKINS, BEVERAGE TUBS, ICE,  
& BAR TOOLS

+MA Meals Tax & 20% Management Fee

## PRICING:

2 HOURS \$15

3 HOURS \$18

4 HOURS \$21

5 HOURS \$24

\*50 PERSON MINIMUM

## FULL BAR

(select 4 wines)

20 ACRES CABERNET  
JOSH PINOT NOIR  
BOGLE MERLOT  
KENDAL JACKSON CHARDONNAY- KENDALL  
OYSTER BAY SAUVIGNON BLANC  
BOGLE PINOT GRIGIO  
OYSTER BAY ROSÉ  
LA MARCA PROSECCO

## 3 BEERS

SEASONAL, IPA, BUDLIGHT  
(SELECT BASED ON SEASONALITY & AVAILABILITY)

TITOS VODKA  
CAPTAIN MORGAN'S RUM

GIN

TEQUILA

WHISKEY

INCLUDES: WATER, SPARKLING WATER, COKE, SPRITE,  
DIET COKE, GINGER ALE, CRANBERRY, ORANGE JUICE,  
GRAPEFRUIT JUICE, PINEAPPLE JUICE, TONIC, CLUB SODA,  
SOUR MIX, & GARNISH, PLASTIC CUPS, COCKTAIL NAPKINS,  
BEVERAGE TUBS, ICE, & BAR TOOLS

+MA Meals Tax & 20% Management Fee

## PRICING:

2 HOURS \$20

3 HOURS \$25,

4 HOURS \$30

5 HOURS \$35

\*50 PERSON MINIMUM

## BARTENDERS ONLY (all alcohol and soft drinks provided by client)

**\$65.00** PER HOUR PER BARTENDER. 1 BARTENDER PER 50 GUESTS. MINIMUM OF 2 HOURS SERVE TIME WITH 2 HOURS OF SET UP AND 1 HOUR OF BREAKDOWN- 5 HOURS MINIMUM TOTAL.

**\$2.00** PER PERSON CORKAGE FEE (MINIMUM OF \$100.00).

CASH TIPS RETAINED BY BARTENDER, WHERE APPROPRIATE

ALL ALCOHOL PROVIDED BY CLIENT AND DISPENSED BY ARTISAN CHEF CATERING.

BAR EQUIPMENT FOR EVENTS INCLUDES PLASTIC CUPS, COCKTAIL NAPKINS, BEVERAGE TUBS, ICE AND BAR TOOLS.

INCLUDES TIPS CERTIFIED BARTENDERS AND LIQUOR LIABILITY INSURANCE. CLIENT TO PROVIDE ALL ALCOHOL AND MIXERS UNLESS A MIXER PACKAGE HAS BEEN ADDED TO BAR QUOTE.

## ADDITIONAL SERVICES

**MIXER PACKAGE: \$5** PER PERSON. INCLUDES WATER, SPARKLING WATER, COKE, DIET COKE, GINGER ALE, SPRITE, WATER, CRANBERRY, ORANGE JUICE, GRAPEFRUIT JUICE, PINEAPPLE JUICE, TONIC, CLUB SODA, SOUR MIX AND GARNISH

2 bar tables and linen toppers \$75

**HYDRATION STATION:** FRESH LEMONADE, ICED TEA, WATER

**\$5** PER PERSON FOR 3 HOURS OF SELF SERVE.

MINIMUM OF 50 GUESTS

**GLASSWARE: \$3** PER PERSON

**\*CUSTOM WRITTEN SIGNATURE CRAFT COCKTAILS AVAILABLE UPON REQUEST**

**CELEBRATORY GLASS OF BUBBLY (CHAMPAGNE TOAST) \$7 (FLUTE RENTALS \$1 PER STEMLESS FLUTE)**

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