



CORPORATE MENU 2024

100 CHELMSFORD ST | LOWELL, MA 01851
ARTISANCHEFCATERING.COM



**CORPORATE PRICING IS AVAILABLE FROM
8:00 A.M. THROUGH 2:00 P.M / MONDAY-FRIDAY
EVENING AND WEEKEND PRICES ARE INCREASED,
A DELIVERY FEE MAY APPLY.**

Prices in this brochure are per person and do not include the 7% Massachusetts meals tax. Gratuity is not included in the price but is always appreciated by our staff.

Prices do include disposables plates, flatware, napkins, set up and pick up.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* There is a \$400 minimum for all orders. A 20% management fee will be added to all orders. All deliveries are based on a 15 mile radius from Lowell.

*Any drop off that requires a chef to return to pick up equipment more than once will result in a \$30 pickup fee – please have all our items in one location for pickups.

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CHEF SPECIAL OF THE DAY

\$18.00/per person

Pick our Chefs Choice Hot Lunch Special of the day
72 hour notice for special pricing – does not include dessert & beverage



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BREAKFAST PACKAGES

ALL BREAKFAST PACKAGES ARE SERVED WITH COFFEE AND JUICE

BREAKFAST 1 - HEALTHY OPTION \$16.25 PP

Vegetable Frittata | Turkey Sausage | Fresh Fruit Display

BREAKFAST 2 - HEALTHY OPTION. \$17.00 PP

Make Your Own Breakfast Burrito Bowl

Scrambled Eggs with Mushroom, Onion and Pepper Shredded Cheese | Salsa | Avocado

BREAKFAST 3 \$10.25 PP

Continental Breakfast | Sliced Fresh Fruit

BREAKFAST 4 \$17.00 PP

Scrambled Egg | Bacon | Sausage | Home Fries | Breakfast Pastries | Sliced Fruit

BREAKFAST 5 \$16.00 PP

Blueberry Coffeecake French Toast & Real Maple Syrup Bacon | Sausage | Sliced Fruit

BREAKFAST 6 \$15.00 PP

English Muffin Sandwiches - Fried Egg, Bacon and Cheese Homefries | Fresh Sliced Fruit

BREAKFAST ADD ONS:

COOKED TO ORDER ITEMS REQUIRE AN ON-SITE CHEF AT \$30 PER HOUR (4 HOUR MIN)



BREAKFAST SANDWICHES \$7.00
Egg, Cheese, and Ham, Bacon, or Sausage
Croissant, Bagel, or English Muffin

OMELETTES | EGGS ANY STYLE \$10.75
Cooked to Order

BACON, HAM, OR SAUSAGE \$3.00

RED BLISS HOME FRIES \$3.00

BASKET OF WHOLE FRUIT \$3.00
Apples, Oranges, Bananas, & Seasonal Selections

YOGURT, ASSORTED FLAVORS \$4.00

BOTTLED WATER \$2.25

LUNCH PACKAGES

ALL LUNCH PACKAGES SERVED WITH DESSERT & ASSORTED BEVERAGES.

- 1: FAJITA BUFFET** \$23.00 PP
Beef & Chicken | Peppers & Onions | Spanish Rice & Beans
tortilla chips, shredded lettuce, tomato, cheese, sour cream, and guacamole
- 2: CHICKEN PICATTA** \$23.00 PP
Rice Pilaf | Grilled Vegetable Display |
Spinach Salad with Strawberries, Gorgonzola & Red Onion Bread and Butter
- 3: SALMON & STUFFED CHICKEN** \$30.00 PP
Maple & Mustard Salmon | Spinach & Ricotta Stuffed Chicken Breast |
Roasted Potato | Sauteed Green Beans with Capers | Apple Cheddar Salad | Bread and Butter
- 4: ITALIAN LUNCHEON** \$23.00 PP
Chicken Parmesan | Vegetable Lasagna | Bread and Butter Caesar Salad
- 5: VARIETY OF HOT PANINI SANDWICHES** \$20.00 PP
Portabella Mushroom | Chicken Caprese | Smoked Turkey
Greek Salad | Chips
18 person minimum - additional selection available if count is 24 people
- 6: BONELESS BEEF SHORT RIBS** \$33.00 PP
Caramelized Onion and Cheddar Mashed Potato | Broccoli |
Mixed Green Salad with Cranberries, Gorgonzola and Spiced Pecans | Bread & Butter
- 7: SOUP, SANDWICH & SALAD BUFFET** \$24.00 PP
½ Wraps - Chicken Caesar, Roast Beef & Turkey |
Lavendar Caesar OR Mixed Greens Salad | Choice of Soup - Broccoli Cheddar, Beef Chili,
Minestrone, Chicken Noodle



LUNCH PACKAGES CONT...

8: SLICED THAI BEEF WITH GAI YANG..... \$30.00 PP

Pad Thai | Asian Vegetable Medley | Asian Green Salad with Sesame Soy Dressing & Tamari Almonds

9: SALAD BAR BUFFET \$23.00 PP

Mixed Greens | Romaine

Dressings: Ranch, Bleu Cheese, Sun-Dried Tomato Vinaigrette, Italian

Toppings: Cucumbers, Grape Tomatoes, Sliced Red Onion, Bacon Bits, Peppers, Carrots, Mushrooms,

Grated Parmesan, Shredded Cheddar, Baked Croutons, Chopped Hard Boiled Eggs

Served with Grilled Chicken and Bread

12 person minimum

10: PREMADE SALAD BUFFET OF 2 SIGNATURE SALADS \$25.00 PP

1- Mixed Greens & Arugula, Yellow Tomatoes, Beets, Apples, Mozzarella Pearls Served with Caramelized Onion Vinaigrette

2- Power Salad: Kale & Greens, Cashews, Pomegranate Seeds, Edamame, Quinoa, Blueberries, Dried Cranberries, Served with Avocado Citrus Vinaigrette

Sides of Grilled Chicken and Grilled Shrimp | Bread and Butter

12-person minimum

LUNCH BUFFETS

SANDWICH BUFFET:

INDIVIDUAL COLD SANDWICH BOXED LUNCHES: \$26PP

Chose 4 sandwich selections, 2 sides, 1 Dessert, Add Salad for \$3 pp,

Add Bottled Beverages for \$2.25pp (Assorted Sodas, Water, Sparkling Water)

SANDWICH SELECTIONS

Chicken Salad with Cranberries

Curry Chicken Salad with Raisins

Grilled Chicken Caesar Wrap

Turkey with Bacon and Guacamole

Roast Beef with Caramelized Onions, Swiss and Horseradish Cream

Greek Vegetarian with Feta, Artichokes, Olives, Tomatoes and Chickpeas

Mediterranean Tuna Salad with Cucumbers, Olives, Roasted Red Pepper and Red Onion

BLT Wrap with Mayo

Black Forest Ham with Cheddar and Whole Grain Mustard Aioli

Curry Chicken Salad with Raisins

SIDES

Red Bliss Potato Salad with Creamy Dijon Dressing, Old Fashion Macaroni Salad, Chips, Fruit Salad

DESSERT

Assorted Cookies, Brownies (M+M or Plain)

SALAD

Lavender Caesar Salad: Herbed Caesar Dressing & Homemade Cornbread Croutons

Cranberry Gorgonzola Salad: Gorgonzola, Spiced Pecans, Dried Cranberries, Orange Ginger Vinaigrette

Mixed Green Salad: English Cucumbers, Grapes Tomatoes, Sun Dried Tomato Vinaigrette

Garden Salad: Romaine, Cucumbers, Carrots, Peppers, Onions, Grape Tomatoes, Ranch or Balsamic

VEGETARIAN:

PORTOBELLO MUSHROOM PANINI

Braised Portobello Mushrooms, Sun Dried Tomatoes, Caramelized Onion, Fresh Mozzarella,

Served on Rosemary Flat Bread with Basil Mayonnaise

HERB BRUSHED SEARED VEGETABLES

Sun-Dried Tomato, Pesto, Tomatoes and Feta Cheese on a Wrap

JULIENNE VEGETABLE WRAP WITH CILANTRO RANCH DRESSING

GRILLED VEGETABLES WITH AVOCADO CILANTRO CREAM ON A WRAP

GRILLED SPINACH, EGGPLANT, PEPPERS, & FETA AIOLI ON A WRAP

*18 PERSON MINIMUM

ARTISAN CHEF'S TOP FIVE LIST

SOUP

TOMATO BASIL

CHICKEN NOODLE

CHILI: BEEF, TURKEY OR VEGETARIAN

BUTTERNUT SQUASH BISQUE

TURKEY RICE

SALAD

CRANBERRY GORGONZOLA SALAD

Spiced Pecans & Orange Ginger Vinaigrette

APPLE CHEDDAR MIXED GREEN SALAD

Dried Cranberries, Spiced Pecans, & Apple Cider Vinaigrette

LAVENDER CAESAR SALAD

Hearts of Romaine, Shredded Parmesan, & Cornbread Croutons, & Homemade Dressing

MIXED GREENS

Grape Tomatoes, Cucumbers, & Sun-dried Tomato Vinaigrette

GARDEN SALAD

Cucumbers, Tomatoes, Green Peppers, Red Onion, Carrots, Ranch & Balsamic Vinaigrette

COLD SIDES

HOMEMADE CHIPS

PASTA SALAD

POTATO SALAD

ASIAN NOODLE SALAD

SLAW

HOT SIDES

POTATOES: ROASTED OR MASHED

RICE PILAF, WHITE OR BROWN RICE, OR HARVEST RICE

VEGETABLE OF THE DAY

PASTA: RAVIOLI, PENNE, OR TORTELLINI

QUINOA PILAF

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SNACKS

APPETIZERS & SNACKS \$13.00

Afternoon break: Bottled Waters, Coffee, Tea, Decaf and a Choice of 2 of the Following:

ASSORTED CHEESE DISPLAY WITH CRACKERS

SPINACH AND ARTICHOKE DIP WITH HOMEMADE PITA CRISPS

VEGETABLE CRUDITE WITH ROASTED RED PEPPERS AND CUCUMBER DIP

FRESH FRUIT DISPLAY

HUMMUS, TABOULE WITH PITA CRISPS

VARIETIES OF YOGURT

MASCARPONE CHEESE TORTE WITH CROSTINI AND CRACKERS

TORTILLA CHIPS WITH GUACOMOLE, SOUR CREAM & SALSA

ASSORTED BAGGED SNACKS

COOKIES AND BANANAS

ASSORTED CANDY AND GRANOLA BARS

ADDITIONAL BEVERAGES \$2.25 PP

Assortment of: Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Water and Flavored.



UPGRADED DESSERTS

Additional fees apply. Please give 72 hours notice. Please ask Sales team for Dessert Pricing.
An additional charge of \$150 will be added to all cookouts to cover the cost of the grill rental, propane, and permit fee (if needed).

CHEESECAKE VARIETY

OLD FASHIONED BREAD PUDDING WITH WHIPPED CREAM

APPLE CRISP WITH WHIPPED CREAM

CHOCOLATE BREAD PUDDING

SPECIALTY CAKES BY REQUEST (72 HOUR NOTICE)

ICE CREAM SUNDAE BUFFETS (20 PERSON MINIMUM)

FRESH BAKED COOKIES (INCLUDED IN PACKAGE PRICING)

CHOCOLATE BROWNIES (INCLUDED IN PACKAGE PRICING)

FRESH BAKED PIE (APPLE, PUMPKIN, BERRY, LEMON MERINGUE)

APPLE, BERRY, OR PEACH CRISP

SEASONAL FRESH FRUIT TRAY

STRAWBERRY SHORTCAKE WITH WHIPPED CREAM

CHOCOLATE FONDUE BAR (20 PERSON MINIMUM) TIRAMISU

CHOCOLATE CAKE

LAYERED TRIFLE

KEY LIME PIE



SUMMER OUTING PACKAGES

50 Person Minimum | Includes On-Site Staff For 1 Hour Serve Time
An additional charge of \$150 will be added to all cookouts to cover the cost of the grill rental, propane, and permit fee (if needed).

MENU 1 | MKT PRICE

Clam Chowder
Tossed Green Salad with Balsamic Vinaigrette
Homemade Focaccia Bread
Lobsters
Steamed Clams
Chicken with Charred Tomato Compote
Roasted Potato with Lemon and Rosemary
Corn on the Cob
Watermelon or Cookies

MENU 2 | \$30 PP +20% MGMT FEE & 7% TAX (INCLUDES ON-SITE CHEF & WAITSTAFF)

Hamburgers/Cheeseburgers - 4oz. fresh (Veggie Burgers Available)
Hot Dogs
Italian Sausage or Keilbasa
Lettuce, Tomato, Onion and Condiments
Grilled Boneless Chicken
Pasta Salad
Tossed Green Salad with Balsamic Vinaigrette
Watermelon or Cookies

MENU 3 | \$43 PP +20% MGMT FEE & 7% TAX (INCLUDES ON-SITE CHEF & WAITSTAFF)

Marinated Boneless Chicken Breast
Hand Sliced London Broil
Grilled Summer Vegetable Platter
Mixed Green Salad with Balsamic Vinaigrette
Homemade Focaccia Bread
Pasta Salad
Corn and Black Bean Salad
Watermelon or Cookies

MENU 4 | \$29 PP +20% MGMT FEE & 7% TAX (INCLUDES ON-SITE CHEF & WAITSTAFF)

Pulled Chicken
Pulled Pork
Baked Mac & Cheese
Coleslaw
Tossed Salad
Watermelon or Cookies

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SUMMER OUTING: BYO BBQ

PRICE TBD. BASED ON 50+ PEOPLE.

An additional charge of \$150 will be added to all cookouts to cover the cost of the grill rental, propane, and permit fee (if needed).



GRILLED ITEMS:

Hamburgers, Cheeseburgers and Veggie Burgers

Hot Dogs

Grilled Boneless BBQ Chicken Breast

Salmon Burger: Fresh Salmon Chopped and Blended with Green Onions, Dill and Capers

Grilled Salmon Fillet

Gourmet Sausages: Selection Includes Bratwurst, Chorizo and Sweet and Hot Italian

Hickory Smoked Ribs

BBQ Quartered Chickens

Top Choice New York Strip Steak (Black Angus)

Hand Sliced London Broil with Choice of Marinades

Filet Mignon

Grilled Shrimp Skewers

Pulled Pork

Pulled Chicken

**SMOKED BARBEQUE MEATS: OUR SLOW SMOKING PROCESS COLORS THE MEAT PINK;
WE GUARANTEE ALL OF OUR BBQ IS FULLY COOKED.**

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SUMMER OUTING: BYO BBQ

PRICE TBD. BASED ON 50+ PEOPLE.

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SIDES:

Grilled Summer Vegetable Platter

Jalapeño or Scallion Cornbread

Coleslaw

Baby Potato Salad in a Creamy Dijon Dressing

Wasabi Potato Salad

Mixed Baby Greens Salad with Grilled Vegetables and Balsamic Vinaigrette

Traditional Caesar Salad with Creamy Dressing & Homemade Croutons

Lavender Caesar Salad with Cornbread Croutons

Grilled Corn Salad with Peppers, Cilantro & Onions

Mixed Summer Greens, Grape Tomatoes, English Cucumbers with Balsamic Vinaigrette

Corn & Black Bean Salad

Pasta Salad

Israeli Cous Cous Salad: Red Peppers, Red Onion, Tomatoes, Scallions, Zucchini, Cucumber, Summer Squash, Calamata Olives, Orange Segments & Feta. Tossed in a Lemon Basil Vinaigrette

BBQ Baked Beans

Roasted Red Bliss Potatoes

Corn on the Cob

Yukon Gold & Cucumber Salad

Grilled Portabella Mushrooms

Roasted Red Bliss & Sweet Potato Salad in a Lime Cilantro and Scallion Dressing

Caprese Salad with Basil Oil & Balsamic Drizzle



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