

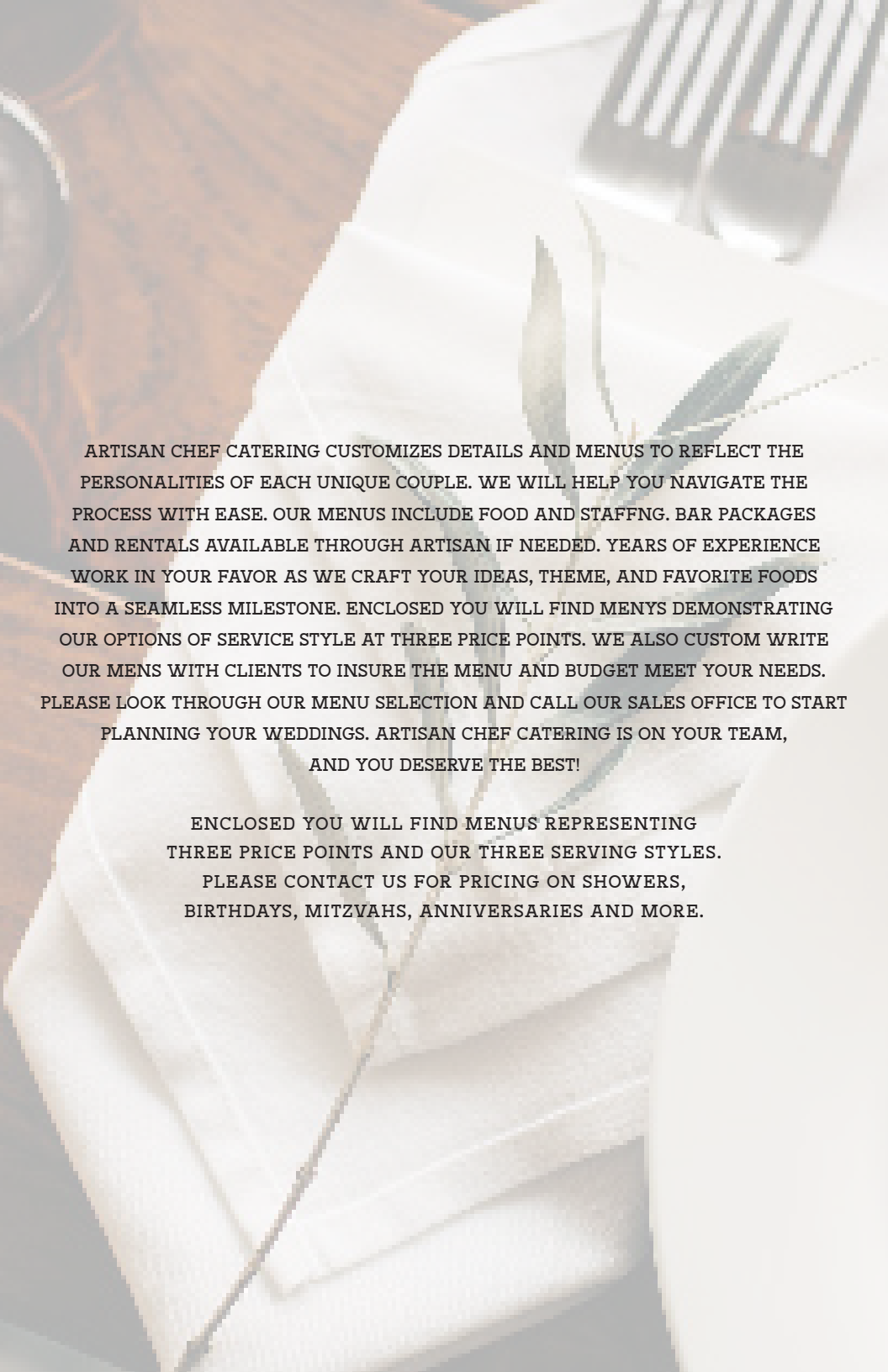


THE BARN AT  
**BULL MEADOW**

2023

100 CHELMSFORD ST | LOWELL, MA 01851  
ARTISANCHEFCATERING.COM





ARTISAN CHEF CATERING CUSTOMIZES DETAILS AND MENUS TO REFLECT THE PERSONALITIES OF EACH UNIQUE COUPLE. WE WILL HELP YOU NAVIGATE THE PROCESS WITH EASE. OUR MENUS INCLUDE FOOD AND STAFFING, BAR PACKAGES AND RENTALS AVAILABLE THROUGH ARTISAN IF NEEDED. YEARS OF EXPERIENCE WORK IN YOUR FAVOR AS WE CRAFT YOUR IDEAS, THEME, AND FAVORITE FOODS INTO A SEAMLESS MILESTONE. ENCLOSED YOU WILL FIND MENUS DEMONSTRATING OUR OPTIONS OF SERVICE STYLE AT THREE PRICE POINTS. WE ALSO CUSTOM WRITE OUR MENUS WITH CLIENTS TO INSURE THE MENU AND BUDGET MEET YOUR NEEDS. PLEASE LOOK THROUGH OUR MENU SELECTION AND CALL OUR SALES OFFICE TO START PLANNING YOUR WEDDINGS. ARTISAN CHEF CATERING IS ON YOUR TEAM, AND YOU DESERVE THE BEST!

ENCLOSED YOU WILL FIND MENUS REPRESENTING THREE PRICE POINTS AND OUR THREE SERVING STYLES. PLEASE CONTACT US FOR PRICING ON SHOWERS, BIRTHDAYS, MITZVAHS, ANNIVERSARIES AND MORE.

# BBQ MENU 1

## SELECT ONE STATIONARY HORS D'OEUVRE

### MENU

- Tuscan Bread Basket with Butter

## SELECT ONE SALAD:

- Lavender Caesar Salad with Homemade Cornbread Croutons and Lavender Caesar Dressing
- Mixed Green Salad with English Cucumbers and Grapes Tomatoes with Sun Dried Tomato Vinaigrette

## SELECT ONE BEEF AND ONE CHICKEN:

- Marinated Steak Tips
- Honey Chipotle Tri Tip Sirloin
- Tri Tip Sirloin with Garlic and Rosemary Served with Horseradish and Caramelized Onions
- Lemon and Herb-marinated Chicken Breast
- BBQ Chicken Breast with Fresh Fruit Salsa
- Grilled Chicken with Avocado, Corn, and Chipotle Relish

## SELECT THREE SIDES

### GRILLED VEGETABLE DISPLAY

Asparagus, Zucchini, Summer Squash, Carrots, Portobello Mushrooms, Red Onions, Tomatoes, Sweet Red & Green Peppers, Salt, Pepper and Olive Oil Served at Room Temperature

### SPRING PASTA WITH TOASTED HAZELNUTS

Cubes of Roasted Zucchini and Summer Squash tossed with Orecchiette Pasta, Swiss Chard, Feta, Fried Sage Leaves, Toasted Hazelnuts, Parmesan Cream, and Asiago

### POTATO SALAD

with Chopped Onions, Pickles, and an Herbed Dijon Mayonnaise Dressing

### HOMEMADE MACARONI & CHEESE

### ISRAELI COUSCOUS SALAD

with Scallions, Red & Green Peppers, Orange Segments, Chopped Imported Olives, Feta, Tomatoes, Cucumbers, Lemon, and Herbs

### BAKED BEANS

### CORN & BLACK BEAN SALAD

### TROPICAL PASTA SALAD

Avocado, Peppers, Oranges, Mangoes, and Scallions Served with a Lime Cilantro Vinaigrette

### POTATO SALAD

Roasted Red Bliss and Sweet Potato Salad in a Lime Cilantro Vinaigrette

### MINI CORN ON THE COB

### COLE SLAW

**\$53.00 PER PERSON**

**+8.5 NH MEALS TAX & 20% GRATUITY**

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# BBQ MENU 2

## SELECT ONE STATIONARY HORS D'OEUVRE

### MENU

- Mixed Green Salad with English Cucumbers and Grapes Tomatoes with Sun Dried Tomato Vinaigrette

## SELECT THREE ENTREES

### DELUXE BURGER BAR

6oz Burgers Served with Premium Toppings to Include:

Sauteed Mushrooms, Caramelized Onions, Jalepenos, Bacon, Guacamole, Lettuce, Tomatoes, Pickles, Onions, Swiss, Cheddar, Mayo, Mustard, and Ketchup

### NATHAN'S ALL BEEF HOT DOGS

### TUSCAN LEMON CHICKEN

### ITALIAN SAUSAGE BAR

Sweet and Hot Italian Sausage, Grilled Peppers, and Onions, Mustard Assortment, and French Rolls

## SELECT THREE SIDES

### POTATO SALAD

New Potatoes with Chopped Onions, Pickles, and an Herbed Dijon Mayonnaise Dressing

### PENNE PASTA SALAD

with Chopped Vegetables, Asiago, and Lemon Basil Vinaigrette Dressing

### GRILLED CORN & ROASTED FINGERLING POTATO SALAD

with a Lemon Vinaigrette

### TROPICAL PASTA SALAD

Avocado, Peppers, Oranges, Mangoes, and Scallions served with a Lime Cilantro Vinaigrette

### GRILLED VEGETABLE DISPLAY

Asparagus, Zucchini, Summer Squash, Carrots, Portobello Mushrooms, Red Onions, Tomatoes, Sweet Red & Green Peppers, Salt, Pepper and Olive Oil Served at Room Temperature

**\$45.00 PER PERSON**

**+8.5 NH MEALS TAX & 20% GRATUITY**

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# SILVER PLATED

## STATIONARY HORS D'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## SALAD COURSE:

Choice of Mixed Green Salad or Lavender Caesar Salad, Served with Chefs' Selection of Fresh Bread

## ENTRÉE:

Chicken Picatta with Lemon and Capers in a White Wine Sauce  
Served with Mashed Potatoes, Seasonal Vegetable

## DESSERT:

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef  
Coffee, Tea and Decaffeinated Service can be added for \$2 pp



**\$71.00 PER PERSON**

**+8.5% NH MEALS TAX & 20% GRATUITY**

\*All Entrées Served with Your Selection of Our Seasonal Vegetables and Accompaniments.

Vegetarian Options Available Upon Request

# SILVER STATIONS

## STATIONARY HORS D'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## ENTRÉE | FORK FRIENDLY STATIONS

### Station 1

Chicken Picatta with Lemon and Capers  
Rustic Vegetable Risotto  
Lavender Caesar Salad with Homemade Cornbread Crutons

### Station 2

Wild Mushroom Ravioli with Boursin Cream, Diced Tomato and Baby Spinach  
Assorted Bread Basket with Butter

### Station 3

New England Baked Haddock  
Wild Rice Pilaf  
Fresh Steamed Vegetables

## DESSERT BUFFET

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering  
Coffee, Tea and Decaffeinated Service can be added for \$2 pp

**\$66.00 PER PERSON PLUS TAX**  
**+8.5% NH MEALS TAX & 20% GRATUITY**



# SILVER BUFFET

## STATIONARY HORS D 'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## ENTRÉE | BUFFET

Choice of Mixed Green Salad or Lavender Caesar Salad

Assorted Dinner Rolls and Breads

Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & Fresh Thyme Sauce

Roasted Red Bliss Potatoes with Rosemary, Garlic, and Olive Oil

Grilled Vegetable Display

## DESSERT BUFFET

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

**\$68.00 PER PERSON PLUS TAX**

**+8.5% NH MEALS TAX & 20% GRATUITY**

\*Vegetarian Options Available Upon Request



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# GOLD PLATED

ALL ENTRÉE'S SERVED WITH YOUR SELECTION OF OUR  
SEASONAL VEGETABLES AND ACCOMPANIMENTS.  
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.

## STATIONARY HORS D 'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## PASSED HORS D 'OEUVRES

Choice of Any Three of Our Signature Passed Hors D'Oeuvres or

## SALAD COURSE

Spinach Salad with Gorgonzola, Red Onion, and Sliced Strawberries in a Orange Ginger Vinaigrette  
Served with Homemade Focaccia

## ENTRÉE

Choice of Two of the following:

Sliced Sirloin with Wild Mushroom Demi Glacé

Four Colossal Shrimp Stuffed with Fresh Crabmeat and Topped with Hollandaise Sauce

Sun-dried Tomato, Artichokes, Basil and Ricotta Cheese Stuffed Chicken Breast

served with a Balsamic Tomato Compote

Mashed Potatoes

Seasonal Vegetable

## DESSERT

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

**\$91.00 PER PERSON PLUS TAX**  
**+8.5% NH MEALS TAX & 20% GRATUITY**

\*All Entrées Served with Your Selection of Our Seasonal Vegetables and Accompaniments.  
Vegetarian Options Available Upon Request



# GOLD STATIONS

## STATIONARY HORS D 'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## PASSED HORS D 'OEUVRES

Choice of Any Three of Our Signature Passed Hors D'Oeuvres

## PASTA BAR

Selections of: Cheese Tortellini and Penne Pasta

Sauce choices: Alfredo, Thick Tomato Sauce and Vodka Sauce

Choices of: Shrimp, Sautéed Chicken, Sweet Italian Sausage, and Vegetables

Topping Choices: Parmesan Cheese and Crushed Red Pepper

Served with Homemade Focaccia Bread

## SLIDER STATION

Classic Caesar Salad

Miniature Cheeseburger Sliders on Fresh Brioche Rolls.

Served with Sliced Onion, Sliced Tomato, Lettuce, Pickles, Mayonnaise, Ketchup and Mustard

(Portabella burgers available for vegetarians)

Homemade Macaroni and Cheese

## FAJITA STATION

Spicy Chicken, Beef, Peppers and Onions.

Served with Soft Flour Tortillas, Shredded Lettuce, Tomato, Cheese, Sour Cream, Guacamole and Salsa

Served with Spanish Rice and Tortilla Chips

Santa Fe Salad: Mixed Field Greens with a Medley of Chopped Grilled Vegetables  
Including Corn, Asparagus Tips, Green Onion, Zucchini with Tomatoes  
and Avocado, Tossed in Cilantro-Lime Vinaigrette

## DESSERT

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

**\$96.00 PER PERSON PLUS TAX**

**+8.5% NH MEALS TAX & 20% GRATUITY**



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# GOLD BUFFET

## STATIONARY HORS D'OEUVRES

Choice of Any One of Our Signature Stationary Hors D'Oeuvres

## PASSED HORS D'OEUVRES

Choice of Any Three of Our Signature Passed Hors D'Oeuvres

## BUFFET

Homemade Asiago Foccacia Bread

Mixed Field Greens: European Cucumbers, Grape Tomatoes, and Syrian Bread Crisps with a White Balsamic Dressing

Boneless Braised Short Ribs

Chicken Marsala: Sautéed Medallions of Tender Chicken Breast Smothered in a Savory Marsala

Wine Demi Glacé with Fresh Mushrooms and Shallots

Rustic Vegetable Risotto

Fresh Display of Grilled Asparagus, Zucchini, Summer Squash, Red Onions, Portobello Mushrooms, Sweet Red and Green Peppers, Salt, Pepper and Olive Oil

## DESSERT

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

**\$79.00 PER PERSON PLUS TAX**

**+8.5% NH MEALS TAX & 20% GRATUITY**



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# CHINA RENTAL FEES & DISPOSABLE PLATE OPTIONS

Bamboo Disposables: \$4.00 pp

China, Silverware, and Water Goblets for BBQ Packages: \$10.00 pp

China, Silverware, and Water Goblets for Silver and Gold Packages: \$12.00 pp

Oven Rental (includes oven and propane): \$300.00 Per Event

Grill Rental Fee (includes grill and propane): \$150.00 Per Event

