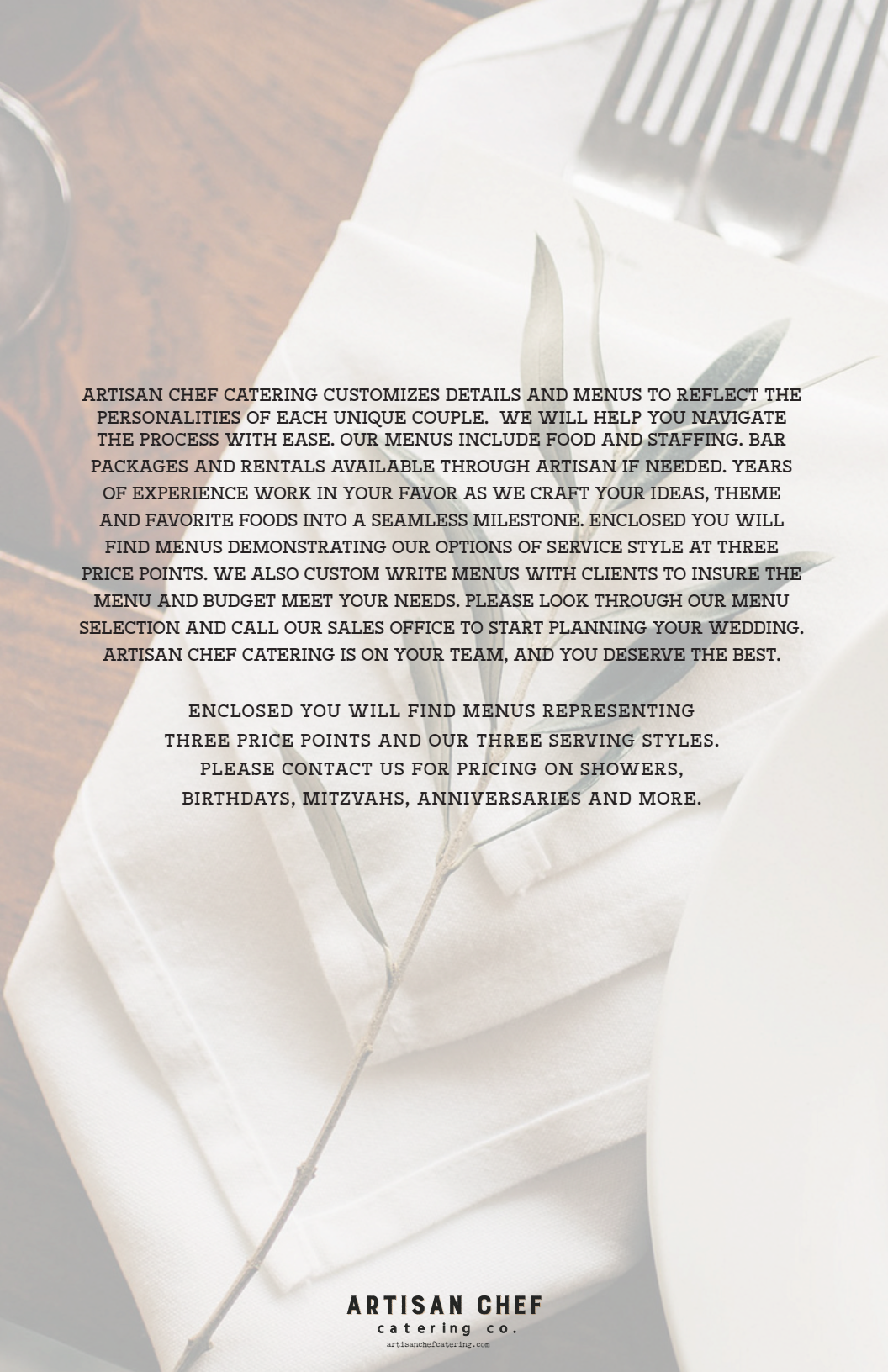




GENERAL
WEDDING MENU
2023

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 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 WEDDING. 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.

SILVER PLATED

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

STATIONARY HORS D 'OEUVRES

Display of assorted Domestic and European Cheeses.
Artistically presented with Fresh Fruit garnish and varieties of crackers.

SALAD COURSE

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

ENTRÉE

Choose One of the following:

New England Baked Haddock

Chicken Picatta with Lemon and Capers in a White Wine Sauce

DESSERT BUFFET

Cake Cut and Plated By Artisan Chef Catering
Coffee, Tea and Decaffeinated Service

\$88 PER PERSON

**+ 7% MA MEALS TAX & 20% SERVICE FEE.
(BASED ON 50+ PEOPLE)**

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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 Croutons

Station 2

Wild Mushroom Ravioli with Boursin Cream, Diced Tomato and Baby Spinach

Homemade Focaccia Bread

Station 3

Maple and Mustard Glazed Salmon

Wild Rice Pilaf

Fresh Steamed Vegetables

DESSERT BUFFET

Client Provided Wedding Cake, Sliced and Artistically Presented

Coffee, Tea and Decaffeinated Service

\$84 PER PERSON

+ 7% MA MEALS TAX & 20% SERVICE FEE

(BASED ON 100+ PEOPLE)

ENTREE ACCOMPANIMENTS

Starch

Traditional Mashed Potatoes

Garlic Mashed Potatoes

Bourbon and Vanilla Mashed

Sweet Potatoes

Horseradish Mashed Potatoes

Cheddar Mashed Potatoes

Roasted Red Bliss Potatoes with Rosemary

Harvest Rice Pilaf

Roasted Yukon Gold and Sweet Potatoes

Caramelized Onion and Cheddar

Mashed Potatoes

Lemon Basmati Rice

Penne with Asparagus, Grape Tomato and Parmesan Cream

Vegetables

Grilled Vegetable Display

Roasted Broccolini

Spring Vegetable Medley

Roasted Fall Vegetable Medley with a Maple Balsamic Glaze

Steamed Vegetable Medley

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SILVER BUFFET

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

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 Fresh Breads

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

Macadamia and Sweet Chili Crusted Salmon

Roasted Red Bliss Potatoes with Rosemary, Garlic and Olive Oil

Grilled Vegetable Display

DESSERT BUFFET

Cake Cut and Plated By Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

\$82 PER PERSON

+ 7% MA MEALS TAX & 20% SERVICE FEE

(BASED ON 100+ PEOPLE)



ENTREE ACCOMPANIMENTS

Salads (all of the below Salads are interchangeable):

Mixed Green Salad with Spiced Pecans, Gorgonzola and Dried Cranberries in an Orange Ginger Vinaigrette

Lavender Caesar Salad with Homemade Cornbread Croutons and Lavender Caesar Dressing

Spinach Salad with Red Onion, Strawberries and Gorgonzola 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.

Topped with a White Balsamic, Lemon, Basil and Honey Vinaigrette

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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

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 Jumbo 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

Served with Your Choice of Starch and Seasonal Vegetable

DESSERT

Cake Cut and Plated By Artisan Chef Catering
Coffee, Tea and Decaffeinated Service

\$122 PER PERSON
+ 7% MA MEALS TAX & 20% SERVICE FEE.
(BASED ON 100+ PEOPLE)



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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 BUFFET

Cake Cut and Plated By Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

\$132 PER PERSON

+ 7% MA MEALS TAX & 20% SERVICE FEE.

(BASED ON 100+ PEOPLE)

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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

Tuscan 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

Cake Cut and Plated By Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

\$96 PER PERSON

+ 7% MA MEALS TAX & 20% SERVICE FEE

(BASED ON 100+ PEOPLE)

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PLATINUM PLATED

STATIONARY HORS D 'OEUVRES

Choice of Two Appetizers from the Regular Stationary Hors D'Oeuvre Section OR One from our Upgraded Stationary Hors D'Oeuvre Section

PASSED HORS D 'OEUVRES

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

FIRST COURSE

Mushroom Ravioli in a Boursin Cream with Diced Tomato Concasse and Chiffonade of Fresh Basil

SALAD COURSE

Mixed Greens with Grilled Asian Pears, Goat Cheese and Wonton Crisps in a Cider Vinaigrette and Our Chef's Homemade Bread

ENTRÉE

Choice of Two of the following:

Rare Tuna Steak with Sesame, Mirin, and Sweet Chili Glaze

Roasted Peppercorn Crusted Beef Tenderloin with Wild Mushroom Demi Glacé

Crab and Lobster Stuffed Lemon Sole with Choice of Hollandaise, Béarnaise, or Choron Sauce

Garlic and Rosemary Crusted Rack of Lamb, Dijon Jus

Pan Roasted Statler Chicken Breast with Cippolini Chasseur Sauce

DESSERT

Cake Cut and Plated By Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

\$160 PER PERSON

+ 7% MA MEALS TAX & 20% SERVICE FEE

(BASED ON 100+ PEOPLE)



PLATINUM STATIONS

STATIONARY HORS D'OEUVRES

Choose One Stationary Hors D'oeuvre and One Upgraded Stationary Hors D'oeuvre

PASSED HORS D'OEUVRES

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

CHEF ATTENDED CARVING STATION

Hand Sliced Tenderloin with Cabernet Demi Glacé

Horseradish Mashed Potato

Mixed Green Salad with Dried Cranberries, Spiced Pecans, Gorgonzola & Orange Ginger Vinaigrette

Homemade Focaccia Bread

POULTRY STATION

Spinach and Ricotta Stuffed Chicken:

Served with Toasted Orzo Pilaf on a Nest of Baby Arugula and dressed with Lemon Basil Cream

PASTA STATION

Pumpkin Ravioli with Brown Butter, Spinach, Asiago Cheese, Pine Nuts and Sage

Lobster Ravioli with Lobster, Scallops, and Sherry Cream

Lavender Infused Caesar Salad with Cornbread Croutons

Grilled Summer Vegetable Arrangement

Garlic Bread

DESSERT BUFFET

Wedding Cake Provided by Client

Cake Cut and Plated By Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

\$184 PER PERSON

**PLUS 7% MA MEALS TAX AND 20% SERVICE FEE.
(BASED ON 100+ PEOPLE)**

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PLATINUM BUFFET

STATIONARY HORS D 'OEUVRES

Choice One Stationary Hors D'Oeuvres

PASSED HORS D 'OEUVRES

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

BUFFET

Baby Arugula with Grilled Pear and Maytag Blue Cheese, Candied Walnuts, Sherry Vinaigrette

Rosemary and Caramelized Onion Focaccia Bread

Herb Crusted Tenderloin with Sides of Wild Mushroom Demi Glacé and Caramelized Onion Compote

Cavatelli Pasta with Scallops, Shrimp, Lobster, Wild Mushrooms,
Tossed with Concasse Tomatoes and Vodka Cream

Your Choice of Seasonal Vegetable Selections

Your Choice of Starch

DESSERT BUFFET

Wedding Cake Provided by Client

Cake Cut and Plated By Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

\$140 PER PERSON

PLUS 7% MA MEALS TAX AND 20% SERVICE FEE.

(BASED ON 100+ PEOPLE)



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LATE NIGHT SNACKS

COOKIES & MILK

Chocolate Chip & Oatmeal Cookies served with Milk \$4.25

HOT DOG BAR

Nathan's All Beef Hot Dogs served with Ketchup, Mustard, Relish \$7.25

SAUSAGE BAR

Sweet Italian Sausage, Crusty Rolls, Peppers & Onions,
served with Mustard, Hot Sauce, and Ketchup \$7.25

SOFT PRETZEL BAR

Served with Honey Mustard, Yellow Mustard, and Chili Con Queso Dip \$5.25

SLIDERS

Served with Hand Cut Potato Chips \$8.00

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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