




THE HARDING ALLEN ESTATE
EVENT MENU

2023

100 CHELMSFORD ST | LOWELL, MA 01851
ARTISANCHEFCATERING.COM





CONGRATULATIONS ON SELECTING THE HARDING ALLEN ESTATE FOR YOUR EVENT. ARTISAN CHEF CATERING IS A PROUD PARTNER OF THE ESTATE. WE ARE COMMITTED TO PROVIDING YOU WITH DELICIOUS FOOD AND EXCELLENT SERVICE. YOUR GUESTS WILL BE TALKING ABOUT YOUR EVENT LONG AFTER IT IS OVER. WE CATER TO ANY OCCASION, ANY THEME, WHILE OFFERING A WIDE VARIETY OF MENU OPTIONS.

AS A STARTING POINT, PLEASE LOOK OVER OUR MENU SAMPLES WITH PRICING FOR THE ESATE. WE HAVE ADDITIONAL MENUS ON OUR WEBSITE THAT LIST OUR APPETIZERS, DESSERTS, LATE NIGHT SNACKS AND MORE.

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WE CAN CUSTOMIZE A MENU FOR YOUR SPECIAL EVENT SO CONTACT OUR SALES TEAM NOW TO GET STARTED PLANNING YOUR MENU.

EVENTPLANNING@ARTISANCHEFCATERING.COM

978.970.0212

BBQ MENU 2

SELECT ONE STATIONARY HORS D'OEUVRE

MENU

- Mixed Green Salad with English Cucumbers and Grape 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

\$60.50 PER PERSON

+7% MA MEALS TAX & 20% GRATUITY

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 Lavender Caesar Salad
Served with Chef's Selection of Fresh Bread

ENTRÉE

Choose Two of the following:
New England Baked Haddock
Chicken Picatta with Lemon and Capers in a White Wine Sauce
Garlic and Peppercorn-crusted Tri Tip, Served with a Mushroom Merlot Demi Glacé
*Served with your choice of starch and seasonal vegetable

DESSERT- BUFFET:

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

\$94.60 PER PERSON
PLUS +7% STATE AND LOCAL MEALS TAX
20% MANAGEMENT FEE

*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 Croutons

Station 2

Wild Mushroom Ravioli with Boursin Cream, Diced Tomato and Asparagus

Assorted Rolls and Bread

Station 3

Maple and Mustard Glazed Salmon

Wild Rice Pilaf

Fresh Steamed Vegetables



DESSERT BUFFET

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

Coffee, Tea and Decaffeinated Coffee

\$90.20 PER PERSON

PLUS + 7% MA AND LOCAL MEALS TAX

20% MANAGEMENT FEE

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

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

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

Coffee, Tea and Decaffeinated Coffee

\$86.90 PER PERSON

PLUS + 7% MA STATE AND LOCAL MEALS TAX

20% MANAGEMENT FEE

* Vegetarian Options Available Upon Request

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

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 Balsamic, and Tomato Compte

Fingerling Potato and Caramelized Onion Terrine

Roasted Broccolini

DESSERT BUFFET

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

\$117.70 PER PERSON
PLUS + 7% MA STATE AND LOCAL MEALS TAX
20% MANAGEMENT FEE

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



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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 Assorted Bread

WEDDING STATION

Short Ribs

Caramelized Onion and Cheddar Mashed Potatoes

Seasonal Vegetable Medley

Lavender Caesar Salad

DESSERT BUFFET

Client Provided Wedding Cake, Cut & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service

\$107.80 PER PERSON

PLUS + 7% MA AND LOCAL MEALS TAX

20% MANAGEMENT FEE



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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:

Assorted Rolls and Breads

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, Cut & Plated by Artisan Chef
Coffee, Tea and Decaffeinated Service

\$103.40 PER PERSON

**PLUS + 7% MA TAX LOCAL MEALS TAX
20% MANAGEMENT FEE**



PLATINUM PLATED

STATIONARY HORS D'OEUVRES

Choice of Two Appetizers from Our Signature Stationary Hors D'Oeuvre Section or One from our Up-graded 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

*Served with your choice of starch and seasonal vegetable

DESSERT BUFFET

Client Provided Wedding Cake Cut & Plated by Artisan Chef
Coffee, Tea and Decaffeinated Service

\$137.50 PER PERSON

**PLUS + 7% MA TAX AND LOCAL MEALS TAX
20% MANAGEMENT FEE**

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



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PLATINUM STATIONS

STATIONARY HORS D 'OEUVRES

Choose One 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 and Baby Arugula and Lemon Basil Cream

PASTA STATION

Butternut Squash Ravioli 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

Client Provided Wedding Cake Cut & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service

\$137.50 PER PERSON PLUS TAX
PLUS + 7% MA TAX LOCAL MEALS TAX
20% MANAGEMENT FEE



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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

Assorted Bread Basket with Butter

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

Caramelized Onion and Cheddar Mashed Potato

Spring Vegetable Medley

DESSERT

Client Provided Wedding Cake Cut & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service

**\$126.00 PER PERSON PLUS TAX
PLUS + 7% MA TAX AND LOCAL MEALS TAX
20% MANAGEMENT FEE**



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COCKTAIL MENU

PICK TWO STATIONARY SELECTIONS

- Cheese Display of Vermont Cheddar, Coastal Cheddar, Smoked Gouda, Goat Cheese, Cranberry Wensleydale and Brie served with fresh Fruit garnish and Crackers
- Buffalo Chicken Dip with Tortilla Chips and Crusty Breads
- Mediterranean Display including: Hummus, Tabouleh, Baba Ganoush, Seasoned Pita Crisps, Olives, Feta, Tomato and Onions
- Spinach & Artichoke Dip with Pita Crisps
- Brushetta Bar with Crostini, fresh Breads, Sun-dried Tomato Tapenade, Eggplant Caponata, Olive and Tomato Tapenade, and Tomatoes, Basil and Fresh Mozzarella
- Sugar Snap Peas and Carrots with Curried Peanut Dip



PICK SIX PASSED SELECTIONS

- Hazelnut Chicken with Mango Salsa
- Pecan Chicken with Cranberry Orange Chutney
- Buffalo Chicken Wontons with Blue Cheese
- Louisiana Spiced Shrimp with creamy Avocado
- Scallops wrapped in Bacon with Maple
- Shrimp Cocktail
- Asparagus & Cheddar Crepes
- Pizzetta Assortment
- Thai Beef with Gai Yang
- Rare sliced Sirloin on Crostini with herbed Goat Cheese
- Tenderloin with Horseradish
- BLT Bites with shredded Lettuce, chopped Tomatoes, crispy Bacon and a touch of Mayo
- Brie, Dried Cherry & Caramelized Onion Quesadilla

\$55.00 PER PERSON PLUS TAX

PLUS + 7% MA TAX AND LOCAL MEALS TAX

20% MANAGEMENT FEE

(BASED ON A GUEST COUNT OF 50 FOR A 3 HOUR EVENT)

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BRUNCH MENU

THIS MENU IS BASED ON A GUEST COUNT OF 50 PEOPLE OR MORE.

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

**\$59.00 PER PERSON PLUS 7% MA TAX
AND 20% MANAGEMENT FEE
(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)
MORE TIME CAN BE ADDED ON FOR \$300 PER HOUR FOR STAFFING.**



LUNCH OR DINNER MENU

PRICING FOR CORPORATE AND/OR 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

\$59.00 PER PERSON

+7% MA TAX 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