



HYLA BROOK ESTATE MENU
WEDDING MENU
2024

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. RENTALS ARE 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 DIFFERENT 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 WEDDING. ARTISAN CHEF CATERING IS ON YOUR TEAM, AND YOU DESERVE THE BEST!

ENCLOSED YOU WILL FIND MENUS REPRESENTING DIFFERENT PRICE POINTS AND OUR VARIOUS SERVING STYLES.

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 Grape 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

\$70.00 PER PERSON

+8.5 NH MEALS TAX & 20% MANAGEMENT FEE

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

\$60.00 PER PERSON

+8.5 NH MEALS TAX & 20% MANAGMENT FEE

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



\$85.00 PER PERSON

+8.5% NH 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 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

\$76.00 PER PERSON PLUS TAX

+8.5% NH MEALS TAX & 20% MANAGMENT FEE



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

\$75.00 PER PERSON PLUS TAX

+8.5% NH MEALS TAX & 20% MANAGEMENT FEE

*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

SALAD COURSE

Spinach Salad with Gorgonzola, Red Onion, and Sliced Strawberries with 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

\$104.00 PER PERSON PLUS TAX

+8.5% NH 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 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

\$111.00 PER PERSON PLUS TAX

+8.5% NH 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

Homemade Focaccia 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

\$89.00 PER PERSON PLUS TAX

+8.5% NH MEALS TAX & 20% MANAGEMENT FEE



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BRUNCH MENU

**THIS MENU IS BASED ON A GUEST COUNT
OF 40 PEOPLE OR MORE**

- 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

**\$65.00 PER PERSON PLUS TAX
PLUS 20% MANAGEMENT FEE, INCLUDES ON-SITE STAFF
AND BAMBOO DISPOSABLES
(BASED ON 40+ GUESTS FOR A 3 HOUR EVENT)**

PRICING FOR SUNDAY 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

\$48.00 PER PERSON

INCLUDES ON-SITE STAFF AND BAMBOO DISPOSABLES

PLUS 20% MANAGEMENT FEE, PLUS NH MEALS TAX

(BASED ON 40+ GUESTS FOR A 3 HOUR EVENT)

PRICING FOR SUNDAY EVENTS

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 TAX

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

INCLUDES ON-SITE STAFF

PRICING FOR SUNDAY EVENTS