



LA PIÉCE
WEDDING MENU
2023

100 CHELMSFORD ST | LOWELL, MA 01851
ARTISANCHEFCATERING.COM



SILVER PLATED

STATIONARY HORS D 'OEUVRES

Choice of any one of our Stationary Hors D' Oeuvres

SALAD COURSE

Choice of Mixed Green Salad or Artisan Chef 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

Coffee, Tea and Decaffeinated Service
Can be added on for \$2 pp
Cake Provided by Client

\$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



ARTISAN CHEF
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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

New England Baked Haddock
Wild Rice Pilaf
Fresh Steamed Vegetables



DESSERT BUFFET

Coffee, Tea and Decaffeinated Service
Can be added on for \$2 pp
Cake Provided by Client

\$66.00 PER PERSON

+8.5% NH MEALS TAX & 20% GRATUITY

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

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

Coffee, Tea and Decaffeinated Service

Can be added on for \$2 pp

Cake Provided by Client

\$65.00 PER PERSON

+8.5% NH MEALS TAX & 20% GRATUITY

*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



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GOLD PLATED

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 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

SERVED WITH:

Mashed Potatoes

Seasonal Vegetable

DESSERT BUFFET

Coffee, Tea and Decaffeinated Service

Can be added on for \$2 pp

Cake Provided by Client

\$88.00 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

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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

Coffee, Tea and Decaffeinated Service

Can be added on for \$2 pp

Cake Provided by Client

\$93.00 PER PERSON

+8.5% NH MEALS TAX & 20% GRATUITY

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GOLD BUFFET

STATIONARY HORS D 'OEUVRES

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PASSED HORS D 'OEUVRES

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

BUFFET

Homemade Asiago 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

Coffee, Tea and Decaffeinated Service

Can be added on for \$2 pp

Cake Provided by Client

\$76.00 PER PERSON

+8.5% NH MEALS TAX & 20% GRATUITY



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LATE NIGHT SNACKS

CHEESEBURGER SLIDERS \$8.00

Hand-cut potato chips

PULLED PORK SLIDERS \$8.00

Hand-cut potato chips

PRETZELS \$5.25

with Beer Cheese

COOKIES \$4.25

with Mini Milk Cartons

HOT DOG BAR \$7.75

ITALIAN SAUSAGE BAR \$7.75

POPCORN \$3.50

NACHO BAR \$8.75

CHICKEN FINGERS & SAUCES \$7.25

DONUT BAR \$7.00