



MEADOW AT RED RIDGE FARM
MENU

2023

100 CHELMSFORD ST | LOWELL, MA 01851
ARTISANCHEFCATERING.COM



PASSED HORS D'OEUVRES

Autumn Pasta Cups with Roasted Butternut Squash, sauteed baby Red Chard, Feta Cheese, and Cream.
Finished with fried Sage Leaves, Toasted Hazelnuts and Shredded Asiago

Avocado and Tomato Ceviche in a Corn Tortilla Cup

BLT Bites with Shredded Lettuce, chopped Tomato and crisp Bacon served in a Tortilla Cup with
a touch of Creamy Mayo

Burrigotta Crostini with Butternut Mista

Caprese Skewers with Calamata Olives

Creamy Macaroni and Cheese Cups

Fig, Jam, Prosciutto, with Gruyere Cheese on Crostini



Ginger Marinated Shrimp Served with Sweet Chili Saucer

Grilled Shrimp with a Hot Pepper Apple Jelly

Shrimp with a Creamy Avocado Dip

Jumbo Shrimp Cocktail with Zesty Cocktail Sauce

Lobster Salad on Crostini with Chipotle Mayonnaise



Spring Pasta Cup

Cubes of roasted Zucchini and Summer Squash tossed with Orecchiette Pasta, Swiss Chard, Feta, Fried
Sage Leaves, toasted Hazelnuts, Parmesan Cream, Fresh Thyme and Asiago

*Upgraded

STATIONARY HORS D'OEUVRES

ANTIPASTO DISPLAY

Prosciutto, Genoa Salami, Mortadella, Marinated Vegetables and Caprese Salad

Served with Crusty Breads

****Upgraded Selection****

ASSORTED CHEESE DISPLAY

Vermont Cheddar, Coastal Cheddar, Smoked Gouda, Goat Cheese, Cranberry Wensleydale and Brie served with Fruit Garnish and Crackers

BRUSHETTA BAR

Crostini, Fresh Breads, Sun-dried Tomato Tapenade, Eggplant Caponata, Olive and Tomato Tapenade, and Fresh Tomatoes with Basil and Fresh Mozzarella

BUFFALO CHICKEN DIP

A Blend of Bleu Cheese, Grilled Chicken, and Buffalo Sauce served with Tortillas and Crusty Bread

CHIPS AND DIPS

Crispy Tortilla Chips served with fresh Salsa and Guacamole, Traditional Salty Potato Chips with homemade French Onion Dip and Sweet Potato Chips with Creamy Maple Mustard Dip

MASCARPONE CHEESE TORTE

Layers of Italian Cream Cheese with Pesto, Pine Nuts, Chopped Olives, Artichokes, and Sun-dried Tomatoes served with Crostini and assorted Crackers

MEXICAN LAYERED DIP

7 Layered of Re-fried Beans, Sour Cream, Salsa, Guacamole, Scallions, Cheddar, and Olives, garnished with Jalapenos



STATIONARY HORS D'OEUVRES

MEXICAN QUESO DIP

Served with Tortilla Chips

NACHO BAR

Queso, Salsa, Sour Cream, Black Olives, and Tortilla Chips

VEGETABLE CRUDITE WITH CUCUMBER DILL DIP

Beautiful display of Broccoli, Cauliflower, Red and Green Peppers, Zucchini, Summer Squash, Carrots, Celery, and Grape Tomatoes accompanied by a Cucumber Dill Dip

MEDITERRANEAN TABLE

With Humus, Taboule, Baba Ganoush, Stuffed Grape Leaves, and Marinated Vegetables with Feta served with Seasoned Pita Chips

SPINACH AND ARTICHOKE CHIPS

Served with homemade Pita Chips



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

\$55.00 PER PERSON

+7% MA MEALS TAX & 20% GRATUITY

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MENU 2

SELECT ONE STATIONARY HORS D'OEUVRE AND THREE PASSED HORS D'OEUVRE

STATION #1

CRANBERRY GORGONZOLA SALAD

Mixed Green Salad with Gorgonzola, Spiced Pecans, and dried Cranberries in an Orange Giner Vinaigrette

CHICKEN PICATTA

Sauteed Boneless Chicken Breast in a Lemon Caper Sauce

STATION #2

BONELESS BRAISED SHORT RUBS

CARAMELIZED ONION AND CHEDDAR MASHED POTATOES

ROASTED FALL VEGETABLE MEDLEY

BUTTERNUT SQUASH, TURNIP, RED PEPPERS, ONIONS, AND CARRITS WITH A MAPLE

BALSAMIC DRIZZLE

STATION #3

DINNER ROLLS

served with Butter

CHEF-ATTENDED BAR

Penne, and Tortellini with choices of Marinara, Parmesan Cream and Vodka Sauces, Sausage, Chicken, Shrimp, and Vegetables; Sauteed to order, served with Parmesan Cheese and Red Pepper Flakes

\$82.00 PER PERSON

+7% MA MEALS TAX & 20% GRATUITY



BBQ MENU 3

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

\$48.00 PER PERSON

+7% MA MEALS TAX & 20% GRATUITY

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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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100 CHELMSFORD ST | LOWELL, MA 01851

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