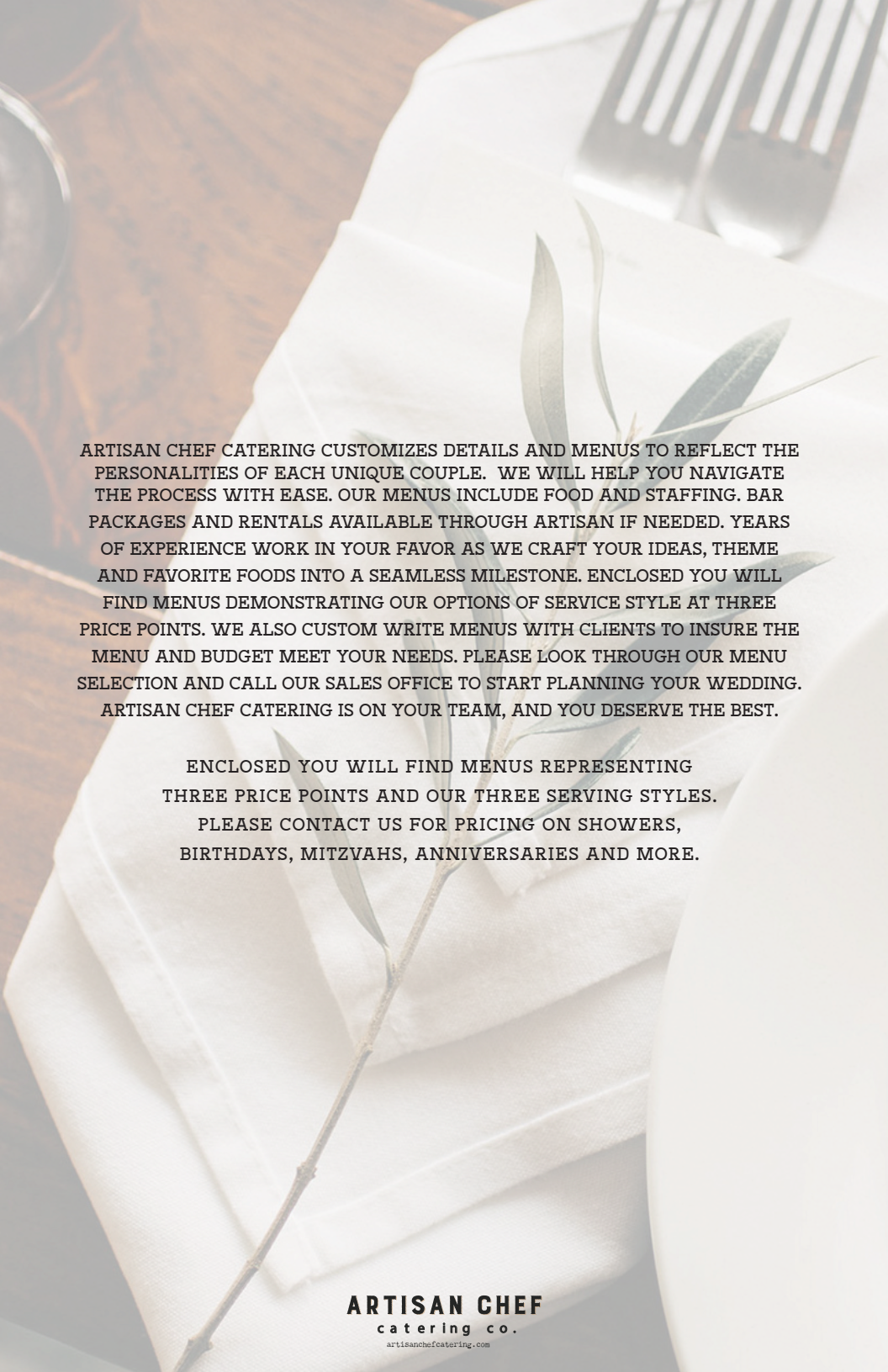




SEACOAST
SCIENCE CENTER
MENU PACKAGES
2023

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.

SEASIDE MENU

APPETIZERS

SHRIMP COCKTAIL

MAINE CRAB CAKES WITH CAPER BERRY AND REMOULADE

SUN-DRIED TOMATO BRUSCHETTA

CAPE COD CHICKEN SALAD ON BRIOCHE TOAST

BUFFET-

DINNER ROLLS WITH HONEY BUTTER

SUMMER SALAD WITH MIXED GREENS, BLUEBERRIES, STRAWBERRIES, FETA, SPICED PECANS, RED ONIONS AND A LEMON, BASIL AND HONEY VINAIGRETTE

CREAMY CLAM CHOWDER

STEAMERS SERVED WITH BROTH AND DRAWN BUTTER

LOBSTER ROLLS

TUSCAN LEMON CHICKEN

MARINATED STEAK TIPS

MINI CORN ON THE COB SERVED WITH BUTTER AND SALT

POTATO SALAD WITH CREAMY DIJON

GRILLED VEGETABLE DISPLAY

MRKT PRICE

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ON THE GRILL

APPETIZERS-

Select 3 (only 1 seafood)

HAZELNUT CHICKEN WITH MANGO SALSA
BUFFALO CHICKEN WONTON WITH BLUE CHEESE
PEPPERCORN TENDERLOIN WITH GORGONZOLA CREAM
COCONUT SHRIMP WITH PINEAPPLE CURRY
PULLED PORK QUESADILLA WITH SOUR CREAM AND SCALLIONS
ASPARAGUS AND CHEDDAR CREPES
BEEF SKEWERS WITH A SESAME DIPPING SAUCE
SPICY SHRIMP WITH AVOCADO DIP
BASIL AND GORGONZOLA FILO NEST WITH STRAWBERRY AND BALSAMIC
SCALLOPS WRAPPED IN BACON WITH A DRIZZLE OF MAPLE

BUFFET

DINNER ROLLS WITH BUTTER
LAVENDAR CAESAR SALAD WITH CORNBREAD CROUTONS
HAND CARVED TRI TIP SIRLOIN SERVED WITH HORSERADISH & CARAMELIZED ONIONS
GRILLED CHICKEN WITH CORN, AVOCADO AND CHIPOTLE RELISH

Select 3 Sides

COLE SLAW
CORN AND BLACK BEAN SALAD
GRILLED VEGETABLE DISPLAY
TRADITIONAL MACARONI SALAD
COUS COUS SALAD WITH FETA, RED ONION, ORANGES, PEPPERS, KALAMATA OLIVES,
TOMATOES, SCALLIONS, ZUCCHINI AND CUCUMBER IN A LEMON BASIL VINAIGRETTE
YUKON GOLD POTATOES AND CUCUMBER SALAD

\$63 PER PERSON PLUS 20% MANAGEMENT FEE AND 8.5% NH MEALS TAX

SOUTHERN STYLE BBQ

APPETIZERS-

ASSORTED CHEESE DISPLAY WITH COASTAL CHEDDAR,
CRANBERRY WENSLEYDALE, MILD VERMONT CHEDDAR, GOAT CHEESE,
SMOKED GOUDA, FRESH FRUIT GARNISH AND CRACKERS

BUFFET

CORNBREAD AND ROLLS WITH HONEY AND CINNAMON BUTTER
. MIXED GREENS WITH GRAPE TOMATOES, CUCUMBERS, RED ONION, PEPPERS,
SHREDDED CHEDDAR AND A SMOKEY BBQ VINAIGRETTE

SELECT 2 ENTREES

PULLED PORK SLIDERS WITH COLE SLAW AND BBQ SAUCE
.
GRILLED CHICKEN BREAST WITH CHIPOTLE BBQ SAUCE
.
BRISKET WITH MUSTARD BBQ SAUCE

SELECT 3 SIDES

CREAMY MACARONI AND CHEESE
.
CREAMY DIJON POTATO SALAD
.
GRILLED VEGETABLE DISPLAY
.
BAKED BEANS
.
CORN ON THE COB WITH BUTTER AND SALT
.
COLE SLAW

\$57 PER PERSON PLUS 20% MANAGEMENT FEE AND 8.5% NH MEALS TAX

BACK YARD BBQ

APPETIZERS

ASSORTED CHEESE DISPLAY WITH COASTAL CHEDDAR,
CRANBERRY WENSLEYDALE, MILD VERMONT CHEDDAR, GOAT CHEESE,
SMOKED GOUDA, FRESH FRUIT GARNISH AND CRACKERS

BUFFET

GARDEN SALAD WITH RANCH AND VINAIGRETTE DRESSING

BURGER BAR

Served with ketchup, traditional mustard, mayo, chipotle mayo, American cheese,
blue cheese, bacon, lettuce, tomato, pickles onions, caramelized onions

HOT DOG BAR

Served with ketchup, traditional mustard, spicy mustard, relish, chopped onion,
cheese sauce, slaw, chopped tomato

GRILLED TUSCAN LEMON CHICKEN- OR -SAUSAGE, PEPPERS AND ONIONS
WITH CRUSTY ROLLS

HOMEMADE MACARONI SALAD

. RED BLISS POTATO SALAD

\$50 PER PERSON PLUS 20% MANAGEMENT FEE AND 8.5% NH MEALS TAX



CLASSIC WEDDING 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 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

Client Provided Wedding Cake, cut and plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

\$75.00 PER PERSON

+ 8.5% NH MEALS TAX & 20% SERVICE FEE

(BASED ON 100+ PEOPLE)



FUN FOOD 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 cut and plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service

\$80.00 PER PERSON

**+ 8.5% NH MEALS TAX & 20% SERVICE FEE.
(BASED ON 100+ PEOPLE)**

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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

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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EVENTPLANNING@ARTISANCHEFCATERING.COM

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