



WILLOW SPRING VINEYARDS
WEDDING MENU
2022

100 CHELMSFORD ST | LOWELL, MA 01851
ARTISANCHEFCATERING.COM





EAT,
DRINK, and be Married

YOUR SPECIAL EVENT AT WILLOW SPRING VINEYARDS WILL BE A MEMORABLE EXPERIENCE FOR YOU AND YOUR GUESTS. THE VINEYARD IS THE PERFECT VENUE TO HOLD A REUNION, SHOWER, REHEARSAL DINNER, WEDDING, HOLIDAY PARTY OR ANY PARTY AT ALL! THE MIX OF RUSTIC CHARM PAIRED WITH DECADENT CUISINE WILL LEAVE EVERYONE RAVING ABOUT THE EVENT LONG AFTER THE PARTY IS OVER.

ARTISAN CHEF CAN HELP YOU PLAN THE MENU, RENTAL, AND TIMELINE.

OUR EVENT COORDINATORS WORK AS A TEAM WITH WILLOW SPRING VINEYARDS TO PROVIDE THE BEST SERVICE. ENCLOSED IN THIS BROCHURE YOU WILL FIND SAMPLE MENUS WITH PRICING FOR FOOD, STAFF AND RENTAL.

THESE MENUS CAN BE ALTERED AND CUSTOMIZED TO SUIT YOUR NEEDS AND ALL THE RENTAL QUOTES ARE ESTIMATED BASED ON THE MENU IT IS PAIRED WITH AND A GUEST COUNT OF 90. RENTAL ESTIMATES INCLUDE ITEMS SUCH AS BUFFET LINENS (WHERE NEEDED), ALL FLATWARE, WATER GLASSES, WATER PITCHERS, SALT & PEPPER SHAKERS, PLATE COVERS (WHERE NEEDED) ALL CHINA, TRAYS AND STANDS.

PLEASE LOOK THROUGH OUR MENU SELECTION BEFORE CONTACTING OUR SALES OFFICE.

WE ARE EXCITED TO HELP YOU START PLANNING YOUR EVENT.

ARTISAN CHEF IS YOUR FULL SERVICE CATERER AND YOU DESERVE THE BEST.

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 Two Chefs Lavender
Caesar Salad, served with Chefs Selection of Fresh
Bread

entrée:*

Choose Two of the following:

- Chicken Picatta with Lemon and Capers in a White Wine Sauce
- Garlic and Peppercorn Crusted Sirloin. Served with Natural Pan Jus and Horseradish Cream

Served with your choice of starch and seasonal vegetable



Dessert - Buffet:

- Client Provided Wedding Cake, cut & plated by Artisan Chef
- Coffee, Tea, and Decaffeinated Coffee

\$160.00 per person plus tax
Includes management fee, on-site staff and rentals
Based on 50+ guests

* All Entrée's 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
- Two Chefs Lavender Caesar Salad with
Homemade Cornbread Croutons

Station 2:

- Wild Mushroom Ravioli with Boursin Cream,
Diced Tomato and Baby Spinach
- Assorted Bread Basket with Butter

Station 3:

- Maple and Mustard Glazed Salmon
- Wild Rice Pilaf
- Fresh Steamed Vegetables



dessert - buffet:

- Client Provided Wedding Cake, cut & plated
by Artisan Chef
- Coffee, Tea and Decaffeinated Service



\$100.00 per person plus tax

Includes management fee, on-site staff and rentals

Based on 50+ guests

entrée 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
- Tuscan Vegetable Pasta with
Roasted Vegetables & Parmesan

Vegetables:

- Grilled Vegetable Display
- Roasted Broccolini
- Spring Vegetable Medley
- Roasted Fall Vegetable Medley
with a Maple Balsamic Glaze
- Steamed Vegetable Medley

silver - buffet

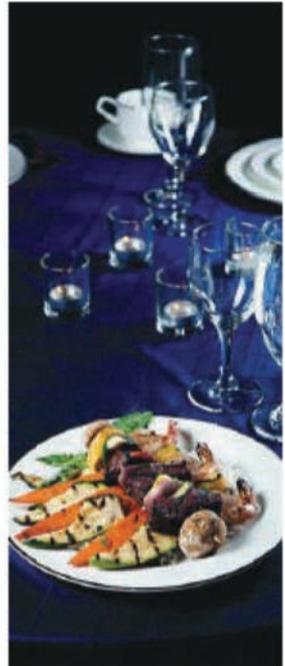
stationary hors d'oeuvres:

Choice of Any One of Our Signature
Stationary Hors D'Oeuvres



entrée - buffet:

- Choice of Mixed Green Salad or Two Chefs Lavender Caesar Salad
- Assorted Bread Basket with Butter
- Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic and Fresh Thyme Sauce
- Macadamia and Sweet Chili Pesto Crusted Salmon
- Roasted Red Bliss Potatoes with Rosemary, Garlic and Olive Oil
- Grilled Vegetable Display



dessert - buffet:

- Client Provided Wedding Cake, cut & plated by Artisan Chef
- Coffee, Tea and Decaffeinated Service

\$94.00 per person plus tax

Includes management fee, on-site staff and rentals

Based on 50+ guests

* Vegetarian options available upon request

entrée 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



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 Bread

entrée:*

Choice of Two of the following:

- Sliced Sirloin with Wild Mushroom Demi Glacé
- Sun-Dried Tomato, Artichoke, Basil and Ricotta Cheese Stuffed Chicken Breast Served with a Balsamic and Tomato Compote
- Served with Your Choice of Starch and Seasonal Vegetable



dessert:

- Client Provided Wedding Cake, cut & plated by Artisan Chef
- Coffee, Tea and Decaffeinated Service

\$117.00 per person plus tax

Includes management fee, on-site staff and rentals

Based on 50+ guests

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

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

fajitas station:

- Spicy Chicken, Beef, Peppers and Onions. Served with Soft Flour Tortillas, Shredded Lettuce, Tomato, Cheese, Sour Cream, Guacamole and Salsa
- 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 tomato and avocado, tossed in cilantro-lime vinaigrette

Dessert:

- Client Provided Wedding Cake, cut & plated by Artisan Chef
- Coffee, Tea and Decaffeinated Service

\$132.00 per person plus tax

Includes management fee, on-site staff and rentals

Based on 50+ guests



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 Bread Basket with Butter
- Mixed Field Greens: European Cucumbers, Grape Tomatoes, and Syrian Bread Crisps with a White Balsamic Dressing
- Boneless Braised Short Ribs
- Chicken Marsala
- 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 - buffet:

- Client Provided Wedding Cake, cut & plated by Artisan Chef
- Coffee, Tea and Decaffeinated Service

\$113.00 per person plus tax

Includes management fee, on-site staff and rentals

Based on 50+ guests

platinum - plated

stationary hors d'oeuvres:

Choice of Any One of Our Signature Stationary Hors D'Oeuvres



passed hors d'oeuvres:

Choice of Any Four 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



\$168.00 per person plus tax

Includes management fee, on-site staff and rentals

Based on 50+ guests

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

platinum - stations



stationary hors d'oeuvres:

Choose One Stationary Hors D'oeuvre

passed hors d'oeuvres:

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

chef attended carving station:

- Assorted Bread Basket with Butter
- Mixed Green Salad with Dried Cranberries, Spiced Pecans, Gorgonzola and Orange Ginger Vinaigrette
- Hand Sliced Tenderloin with Cabernet Demi Glacé
- Horseradish Mashed Potato

oultry station:

Spinach and Ricotta Stuffed Chicken:
Served Over Toasted Orzo Pilaf and a Nest of Baby Arugula and Topped with Lemon Basil Cream

sautéed to order pasta station:

- Garlic Bread
- Lavender Infused Caesar Salad with Cornbread Croutons
- Lobster Ravioli with Lobster, Scallops, and Sherry Cream
- Butternut Squash Ravioli with Brown Butter, Spinach, Asiago Cheese, Pine Nuts and Sage
- Grilled Summer Vegetable Arrangement

dessert - buffet:

- Client Provided Wedding Cake, cut & plated by Artisan Chef
- Coffee, Tea and Decaffeinated Service



\$172.00 per person plus tax

Includes management fee, on-site staff and rentals

Based on 50+ guests

platinum - buffet

stationary hors d'oeuvres:

Choose One Stationary Hors D'oeuvre

passed hors d'oeuvres:

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



buffet:

- Assorted Bread Basket with Butter
- Baby Arugula with Grilled Pear and Maytag Blue Cheese, Candied Walnuts, and Sherry Vinaigrette
- Herb Crusted Tenderloin with Sides of Wild Mushroom Demi Glacé and Caramelized Onion Compote
- Cavatelli Pasta with Scallops, Shrimp, Lobster, and Wild Mushrooms, Tossed with Concasse Tomatoes and Vodka Cream
- Roasted Fingerling Potatoes with Lemon Zest and Rosemary
- Green Beans with Shallots, Capers and Lemon Butter



dessert - buffet:

- Client Provided Wedding Cake, cut & plated by Artisan Chef
- Coffee, Tea and Decaffeinated Service



\$149.00 per person plus tax

Includes management fee, on-site staff and rentals

Based on 50+ guests

Late night snacks

Late night snack Selections:

- Cookies and Milk: Chocolate Chip and Oatmeal Cookies Served with Milk \$4.50
- Hot Dog Bar: Nathan's All Beef Hot Dogs Served with Ketchup, Mustard and Relish \$5.00
- Sausage Bar: Sweet Italian Sausage, Crusty Rolls, Peppers and Onions Served with Mustard, Hot Sauce and Ketchup \$6.50
- S'mores Station: Graham Crackers, Chocolate Bars and Marshmallows Toasted over an Open Flame \$4.00
- Soft Pretzel Bar: Served with Honey Mustard, Yellow Mustard and Chili Con Queso Dip \$5.25
- Popcorn Station: Baskets of Buttered, Caramel, Cheddar, and Chocolate Covered Popcorn with Parmesan and Garlic, Cajun, Chili Lime and Cilantro Toppings \$3.75
- Sliders: Served with Hand Cut Potato Chips \$6.75





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