



WILLOW SPRING VINEYARDS
RECEPTION MENU
2023

100 CHELMSFORD ST | LOWELL, MA 01851
ARTISANCHEFCATERING.COM



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.

THE MENU 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 ALL FLATWARE, WATER GLASSES, AND ALL CHINA

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

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

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
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 Service

\$106.00 PER PERSON PLUS TAX
INCLUDES MANAGEMENT FEE, ON-SITE STAFF AND RENTALS
(BASED ON 50+ PEOPLE)



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

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)**

ENTREE ACCOMPANIMENTS

Starch

Traditional Mashed Potatoes	Harvest Rice Pilaf
Garlic Mashed Potatoes	Roasted Yukon Gold and Sweet Potatoes
Bourbon and Vanilla Mashed	Caramelized Onion and Cheddar
Sweet Potatoes	Mashed Potatoes
Horseradish Mashed Potatoes	Lemon Basmati Rice
Cheddar Mashed Potatoes	Penne with Asparagus, Grape Tomato and Parmesan Cream
Roasted Red Bliss Potatoes with Rosemary	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

VEGETARIAN OPTIONS AVAILABLE UPON REUEST

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 Bread Basket with Butter

Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & 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

**INCLUDES MANAGEMENT FEE, ON-SITE STAFF AND RENTALS
(BASED ON 50+ GUESTS)**



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

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 in a Orange Ginger Vinaigrette
Served with Homemade Bread

ENTRÉE

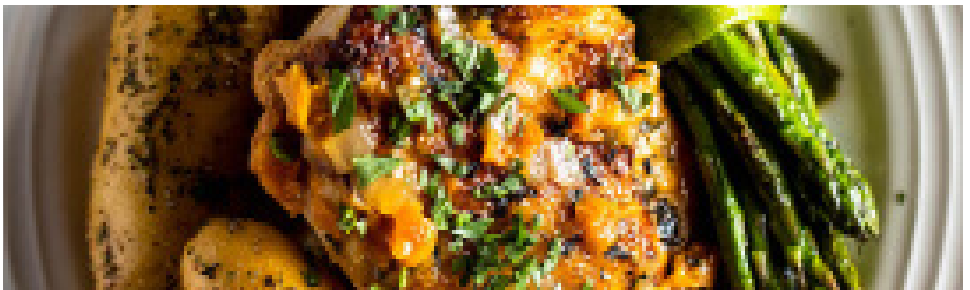
Sliced Sirloin with Wild Mushroom Demi Glacé
Sun-Dried Tomato, Artichokes, Basil and Ricotta Cheese Stuffed Chicken Breast
Served with a Balsamic Tomato Compote

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)



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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, Marinara, and Vodka Sauce

Choices of: Shrimp, Sautéed Chicken, Sweet Italian Sausage, Meatballs 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

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 & 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)

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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

Assorted Bread Basket with Butter

Mixed Field Greens: European Cucumbers, Grape, Sun Dried Tomato, Vinaigrette

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 & Plated by Artisan Chef

Coffee, Tea and Decaffeinated Service

\$113.00 PER PERSON

**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'Oeuvre

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

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)



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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

Horseradish Mashed Potato

Mixed Green Salad with Dried Cranberries, Spiced Pecans, Gorgonzola & Orange Ginger Vinaigrette

Hand Sliced Tenderloin with Cabernet Demi Glacé

POULTRY STATION

Spinach and Ricotta Stuffed Chicken:

Served Over Toasted Orzo Pilaf and a Nest of Baby Arugula and Graced with Lemon Basil Cream

SAUTÉED TO ORDER PASTA STATION

Butternut Squash Ravioli Brown Butter, Spinach, Asiago Cheese, Pine Nuts and Sage

Lobster Ravioli with Lobster, Scallops, and Sherry Cream

Lavender Infused Caesar Salad with Cornbread Croutons

Grilled Summer Vegetable Arrangement

Garlic Bread

DESSERT

Basic Butter Cream 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
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PLATINUM BUFFET

STATIONARY HORS D 'OEUVRES

Choice One Stationary Hors D'Oeuvres

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, Sherry Vinaigrette

Roasted Fingerling Potatoes with Lemon Zest and Rosemary

Herb Crusted Tenderloin with Sides of Wild Mushroom Demi Glacé and Caramelized Onion Compote

Cavatelli Pasta with Scallops, Shrimp, Lobster, Wild Mushrooms,
Tossed with Concasse Tomatoes and Vodka Cream

Green Beans with Shallots, Capers and Lemon Butter

DESSERT

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
 - 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
 - Popcron Station: Baskets of Buttered, Caramel, Cheddar, and Chocolate Covered Popcorn with
 - Parmesan and Garlic \$3.75
- Sliders: Served with Hand Cut Potato Chips \$6.75





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