



WILLOW SPRING VINEYARDS

EVENT MENU

2023

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.

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.

BRUNCH MENU 1

THIS MENU IS BASED ON A GUEST COUNT
OF 50 PEOPLE OR MORE

- Fruit Salad
- Basket of Mini Breakfast Pastry including Croissants, Muffins, and Danish
- Assorted Quiche Selections including Lorraine, Asparagus, Tomato with Brie, and Spinach, Feta and Mushroom
- Roasted Red Bliss Potatoes with Rosemary and Lemon Zest
- Coffee, Tea, and Decaffeinated Coffee

\$44.00 PER PERSON PLUS TAX
INCLUDES MANAGEMENT FEE, ON-SITE STAFF
AND BAMBOO DISPOSABLES
(BASED ON 50+ GUESTS)





BRUNCH MENU 2

THIS MENU IS BASED ON A GUEST COUNT
OF 50 PEOPLE OR MORE

- Mini Pastry Basket with Croissants, Danish, and Muffins
- Spinach Salad with Strawberries, Red Onion, Gorgonzola, and a Orange Ginger Vinaigrette
- Assorted Quiche Selections including Lorraine, Asparagus, Tomato with Brie, and Spinach, Feta and Mushroom
- Apricot Champagne Chicken or Chicken Picatta
- Blueberry Coffee Cake French Toast with Maple Syrup
- Bacon and Sausage
- Roasted Red Bliss Potatoes with Rosemary and Lemon Zest
- Fruit Salad
- Coffee, Tea, and Decaffeinated Coffee

\$65.00 PER PERSON PLUS TAX
INCLUDES MANAGEMENT FEE, ON-SITE STAFF
AND BAMBOO DISPOSABLES
(BASED ON 50+ GUESTS)



SANDWICH BUFFET

PICK FOUR SANDWICH SELECTIONS:

- Chicken Salad with Cranberries or Croissants
- Grilled Chicken Caesar Wrap
- Turkey, Bacon, Guacamole, Greens, Tomato, Chipotle Mayo on a Sub Roll
- Roast Beef with Caramelized Onions, Swiss, and Horseradish Cream on a Brioche Roll
- Greek Vegetarian with Feta, Artichokes, Olives, Tomatoes, and Chickpeas in a Wrap
- Mediterranean Tuna Salad with Cucumbers, Olives, Roasted Red Pepper and Red Onion in a Wrap
- BLT Wrap with Mayo
- Black Forest Ham with Cheddar and Whole Grain Mustard Aioli on a Brioche Roll

PICK TWO SIDES:

- Red Bliss Potato Salad with Creamy Dijon Dressing
- Old Fashion Macaroni Salad
- Homemade Truffle Chips
- Fruit Salad

PICK ONE DESSERT:

- Assorted Cookies
- Brownies (M+M Or Plain)

ADD A SALAD: \$5 PP

- Lavender Caesar Salad with Herbed Caesar Dressing and Homemade Cornbread Croutons
- Cranberry Gorgonzola Salad with Gorgonzola, Spiced Pecans, Dried Cranberries with Orange Ginger Vinaigrette
- Mixed Green Salad with English Cucumbers and Grapes with Sun Dried Tomato Vinaigrette
- Garden Salad with Romaine, English Cucumbers, Carrots, Peppers, Onions and Grape Tomatoes served with Ranch and Balsamic Dressing

\$36.00 PER PERSON

INCLUDES ON-SITE STAFF AND BAMBOO DISPOSABLES

+7 MA MEALS TAX & 20% MANAGEMENT FEE

(BASED ON 50+ GUESTS)

ARTISAN CHEF
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COCKTAIL PARTY

STATIONARY HORS D 'OEUVRES:

- **ASSORTED CHEESE DISPLAY**

Vermont Cheddar, Coastal Cheddar, Smoked Gouda, Goat Cheese, Cranberry Wensleydale and Brie Cheeses with Fresh Garnish and Crackers

- **SPINACH AND ARTICHOKE DIP**

Served with Homemade Pita Crisps

- **PASSED HORS D 'OEUVRES:**

- **WILD MUSHROOM ARANCINI WITH MARINARA**

- **RARE SLICED SIRLION WITH HERBED CHEVRE**

Served on Crostini

- **PECAN CRUSTED CHICKEN**

With an Orange and Cranberry Chutney

- **FETA FILO NEST**

With Honey and Almond

- **MAINE CRAB CAKES**

With Remoulade and Caper Berries

- **PULLED PORK QUESADILLA**

With Sour Cream and Scallions

**\$46.00 PER PERSON PLUS TAX
INCLUDES MANAGEMENT FEE, ON-SITE STAFF
(BASED ON 50+ GUESTS)**

LUNCH MENU

CHOOSE ONE SALAD

- Lavender Caesar Salad with Cornbread Croutons
- Mixed Green Salad with Spiced Pecans, Gorgonzola, and Dried Cranberries 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 with a Balsamic, Lemon, Basil, and Honey Vinaigrette

CHOOSE ONE ENTREE

- Chicken Picatta with Lemon and Capers
- Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & Fresh Thyme Sauce
- Cornbread and Dried Cranberry Stuffed Chicken with a Pan Gravy
- Sliced Sirloin with a Bacon and Pearl Onion Demi (add \$8 per person)
- Boneless Braised Short Ribs (add \$12 per person)
- Maple and Mustard Glazed Salmon (add \$5 per person)
- Macadamia and Sweet Chili Salmon (add \$5 per person)
- New England Baked Haddock (add \$5 per person)

CHOOSE ONE STARCH

- Caramelized Onion and Cheddar Mashed Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes with Garlic and Rosemary
- Penne with Asparagus, Grape Tomato, and Parmesan Cream
- Homemade Macaroni and Cheese

CHOOSE ONE VEGETABLE

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

\$42 PER PERSON

+7 MA MEALS TAX & 20% MANAGEMENT FEE

(BASED ON 50+ GUESTS)

INCLUDES BAMBOO DISPOSABLES



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