




BEDFORD EVENT CENTER  
WEDDING MENU  
2024

100 CHELMSFORD ST | LOWELL, MA 01851  
ARTISANCHEFCATERING.COM





EVERY COUPLE WEAVES PERSONALITY INTO THEIR WEDDING. ARTISAN CHEF CATERING EMBRACES DIVERSITY BY WORKING WITH CLIENTS TO CUSTOMIZE THEIR UNIQUE EVENT. WE WILL HELP YOU THROUGH THE PROCESS.

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.

**ARTISAN CHEF**  
catering co.

[artisanchefcatering.com](http://artisanchefcatering.com)

# SILVER BUFFET

## 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 Chef's Selection of Fresh Breads

## ENTREE

Choose Two of the following:

- New England Baked Haddock
- Chicken Picatta with Lemon and Capers in a White Wine Sauce
- Garlic and Peppercorn-crusted Tri-tip, served with Natural Pan Jus and Horseradish Cream

## DESSERT

Wedding Cake provided by client

Coffee, Tea and Decaffeinated Service

**\$56.00 PER PERSON**

**+8.5% NH MEALS TAX & 20% SERVICE FEE**

**PRICING DOES NOT INCLUDE RENTAL**

**ARTISAN WILL QUOTE YOU F**



# SILVER STATIONS

## STATIONARY HORS D'OEUVRES

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

### 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 Dinner Rolls and Breads

### STATION 3

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

### DESSERT BUFFET

- Wedding Cake provided by client
- Coffee, Tea and Decaffeinated Service

**\$53.00 PER PERSON**

**+8.5% NH MEALS TAX & 20% SERVICE FEE**

**PRICING DOES NOT INCLUDE RENTAL**

**ARTISAN WILL QUOTE YOU FOR RENTAL BASED ON YOUR NEEDS**

#### 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

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# SILVER BUFFET

## STATIONARY HORS D'OEUVRES

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

## ENTREE BUFFET

- Choice of Mixed Green Salad or Two Chefs Lavender Caesar Salad, Served with Chef's Selection of Fresh Breads
- Assorted Dinner Rolls and Breads
- Spinach and Smoked Mozzarella-stuffed Chicken Breast with Roasted Garlic and Fresh Thyme Sauce
- Macadamia Pesto Crusted Salmon
- Roasted Red Bliss Potatoes with Rosemary, Garlic and Olive Oil
- Grilled Vegetable Display

## DESSERT BUFFET

Choose Two of the following:

- New England Baked Haddock
- Chicken Picatta with Lemon and Capers in a White Wine Sauce
- Garlic and Peppercorn-crusted Tri-tip, served with Natural Pan Jus and Horseradish Cream

## DESSERT

Wedding Cake provided by client, Sliced, and Artistically Presented

Coffee, Tea and Decaffeinated Service

**\$50.00 PER PERSON**

**+8.5% NH MEALS TAX & 20% SERVICE FEE**

**PRICING DOES NOT INCLUDE RENTAL**

**ARTISAN WILL QUOTE YOU FOR RENTAL BASED ON YOUR NEEDS**

\* Vegetarian options available upon request

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

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# 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 and One of Our Upgraded Passed Hors D'Oeuvres

## SALAD COURSE

Spinach Salad with Gorgonzola, Red Onion, and Sliced Strawberries in a Orange Ginger Vinaigrette  
Served with Homemade Focaccia

## ENTRÉE

Choice of Two of the following:

Sliced Sirloin with Wild Mushroom Demi Glacé

Four Colossal Shrimp Stuffed with Fresh Crabmeat and Topped with Hollandaise Sauce

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

Wedding Cake provided by client

Artistically Presented with Raspberry Coulis, Fresh Whipped Cream, and Mint

Coffee, Tea and Decaffeinated Service

**\$67.10 PER PERSON**

**+8.5% NH MEALS TAX & 20% SERVICE FEE**

**PRICING DOES NOT INCLUDE RENTAL**

**ARTISAN WILL QUOTE YOU FOR RENTAL BASED ON YOUR NEEDS**



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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 Four 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

Wedding Cake provided by client

Artistically Presented with Raspberry Coulis, Fresh Whipped Cream, and Mint

Coffee, Tea and Decaffeinated Service

**\$64.00 PER PERSON**

**+8.5% NH MEALS TAX & 20% SERVICE FEE**

**PRICING DOES NOT INCLUDE RENTAL**

**ARTISAN WILL QUOTE YOU FOR RENTAL BASED ON YOUR NEEDS**

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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 Four of Our Signature Passed Hors D'Oeuvres

## BUFFET

Homeade Asiago Focaccia Bread

Mixed Filed Greens: European Cucumbers, Grape Tomatoes, and Syrian Bread Crisps  
with a White Balsamic Dressing

Bonless Braised Ribs

Chicken Marsala: Sauteed Medallions of Tender Chicken Breast Smothered in a Savory Marsala Wine

Demi Glace 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

Wedding Cake provided by client

Artistically Presented with Raspberry Coulis. Fresh Whipped Cream, and Mint

Coffee, Tea and Decaffeinated Service

**\$61.50 PER PERSON**

**+8.5% NH MEALS TAX & 20% SERVICE FEE**

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# PLATINUM 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 Two Appetizers from Our Signature Stationary Hors D'Oeuvre Section or One from our Up-graded Stationary Hors d'Oeuvre Section

## PASSED HORS D 'OEUVRES

Choice of Any Five 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

Wedding Cake provided by client

Artistically Presented with Raspberry Coulis, Fresh Whipped Cream, and Mint

Coffee, Tea and Decaffeinated Service

**\$91.25 PER PERSON**

**PLUS +8.5% NH TAX AND 20% SERVICE FEE**

**PRICING DOES NOT INCLUDE RENTAL**

**ARTISAN WILL QUOTE YOU FOR RENTAL BASED ON YOUR NEEDS**

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# PLATINUM STATIONS

## STATIONARY HORS D'OEUVRES

Choose One Stationary Hors D'oeuvre

## PASSED HORS D'OEUVRES

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

## BUFFET

Baby Arugula with Grilled Pear and Maytag Blue Cheese, Candied Walnuts, and Sherry Vinaigrette  
Rosemary and Caramelized Onion Focaccia Bread

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

Your Choice of Seasonal Vegetable Selections

Your Choice of Starch

## DESSERT

Wedding Cake provided by client

Artistically Presented with Raspberry Coulis, Fresh Whipped Cream, and Mint  
Coffee, Tea and Decaffeinated Service

**\$60.25 PER PERSON**

**PLUS +8.5% NH TAX AND 20% SERVICE FEE**

**PRICING DOES NOT INCLUDE RENTAL**

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# 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

**\$37.00 PER PERSON PLUS TAX  
PLUS 20% MANAGEMENT FEE, ON-SITE STAFF  
AND BAMBOO DISPOSABLES  
(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**



# 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

**\$54.00 PER PERSON PLUS TAX  
PLUS 20% MANAGEMENT FEE, ON-SITE STAFF  
AND BAMBOO DISPOSABLES  
(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**



# 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**

**PLUS 20% MANAGEMENT FEE**

**(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**

# 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

**\$41.00 PER PERSON PLUS TAX  
PLUS 20% MANAGEMENT FEE, ON-SITE STAFF  
(BASED ON 50+ GUESTS FOR A 3 HOUR EVENT)**

# 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 FOR A 3 HOUR EVENT)**

**INCLUDES BAMBOO DISPOSABLES**





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