

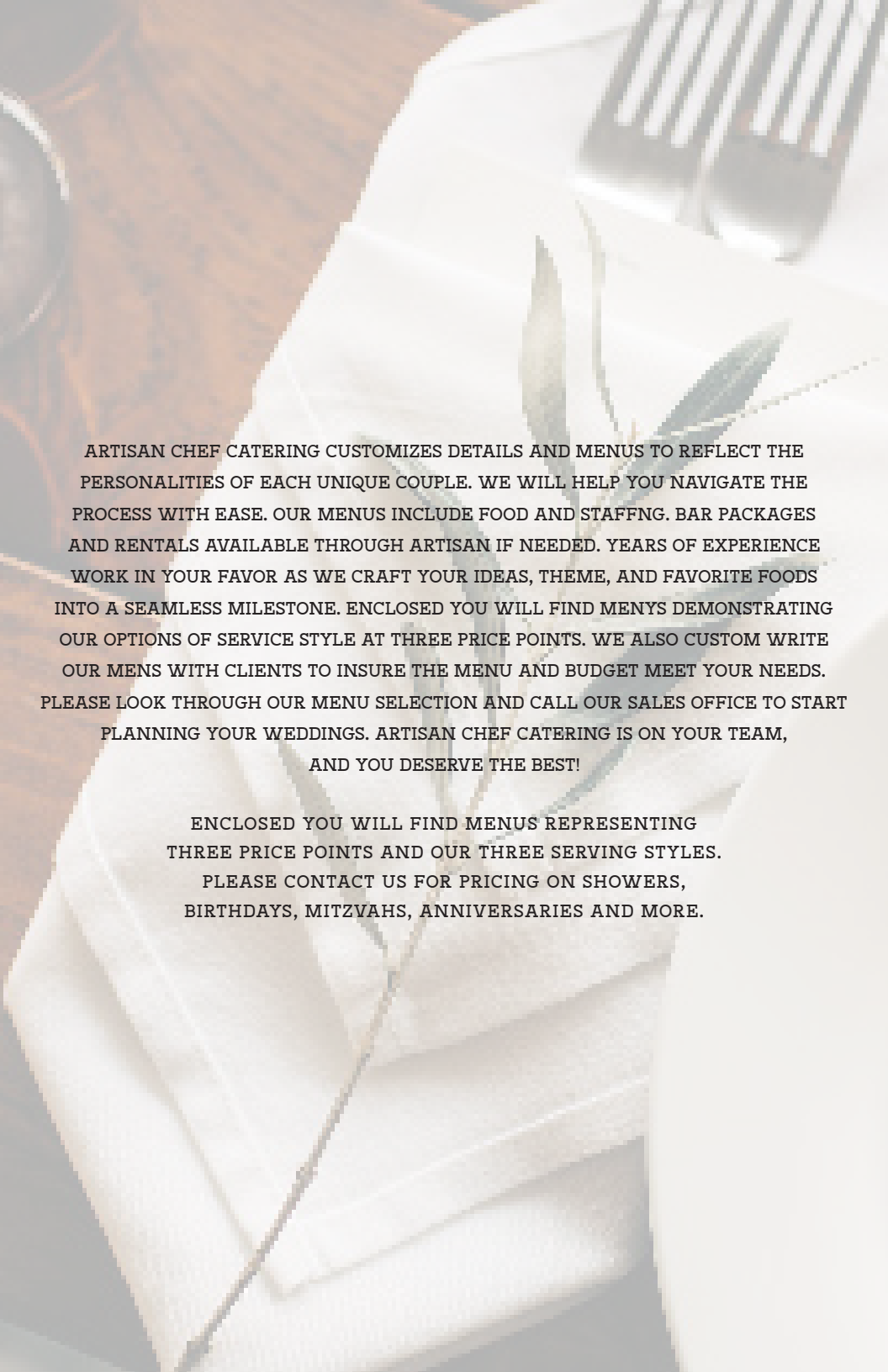


THE BARN AT
BULL MEADOW

2025

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 OUR 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 WEDDINGS. 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.

BBQ MENU 1

SELECT ONE STATIONARY HORS D'OEUVRE

MENU

- Tuscan Bread Basket with Butter

SELECT ONE SALAD:

- Lavender Caesar Salad with Homemade Cornbread Croutons and Lavender Caesar Dressing
- Mixed Green Salad with English Cucumbers and Grapes Tomatoes with Sun Dried Tomato Vinaigrette

SELECT ONE BEEF AND ONE CHICKEN:

- Marinated Steak Tips
- Honey Chipotle Tri Tip Sirloin
- Tri Tip Sirloin with Garlic and Rosemary Served with Horseradish and Caramelized Onions
- Lemon and Herb-marinated Chicken Breast
- BBQ Chicken Breast with Fresh Fruit Salsa
- Grilled Chicken with Avocado, Corn, and Chipotle Relish

SELECT THREE SIDES

GRILLED VEGETABLE DISPLAY

Asparagus, Zucchini, Summer Squash, Carrots, Portobello Mushrooms, Red Onions, Tomatoes, Sweet Red & Green Peppers, Salt, Pepper and Olive Oil Served at Room Temperature

SPRING PASTA WITH TOASTED HAZELNUTS

Cubes of Roasted Zucchini and Summer Squash tossed with Orecchiette Pasta, Swiss Chard, Feta, Fried Sage Leaves, Toasted Hazelnuts, Parmesan Cream, and Asiago

POTATO SALAD

with Chopped Onions, Pickles, and an Herbed Dijon Mayonnaise Dressing

HOMEMADE MACARONI & CHEESE

ISRAELI COUSCOUS SALAD

with Scallions, Red & Green Peppers, Orange Segments, Chopped Imported Olives, Feta, Tomatoes, Cucumbers, Lemon, and Herbs

BAKED BEANS

CORN & BLACK BEAN SALAD

TROPICAL PASTA SALAD

Avocado, Peppers, Oranges, Mangoes, and Scallions Served with a Lime Cilantro Vinaigrette

POTATO SALAD

Roasted Red Bliss and Sweet Potato Salad in a Lime Cilantro Vinaigrette

MINI CORN ON THE COB

COLE SLAW

\$63.00 PER PERSON

+8.5 NH MEALS TAX & 20% GRATUITY

BBQ MENU 2

SELECT ONE STATIONARY HORS D'OEUVRE

MENU

- Mixed Green Salad with English Cucumbers and Grapes Tomatoes with Sun Dried Tomato Vinaigrette

SELECT THREE ENTREES

DELUXE BURGER BAR

6oz Burgers Served with Premium Toppings to Include:

Sauteed Mushrooms, Caramelized Onions, Jalepenos, Bacon, Guacamole, Lettuce, Tomatoes, Pickles, Onions, Swiss, Cheddar, Mayo, Mustard, and Ketchup

NATHAN'S ALL BEEF HOT DOGS

TUSCAN LEMON CHICKEN

ITALIAN SAUSAGE BAR

Sweet and Hot Italian Sausage, Grilled Peppers, and Onions, Mustard Assortment, and French Rolls

SELECT THREE SIDES

POTATO SALAD

New Potatoes with Chopped Onions, Pickles, and an Herbed Dijon Mayonnaise Dressing

PENNE PASTA SALAD

with Chopped Vegetables, Asiago, and Lemon Basil Vinaigrette Dressing

GRILLED CORN & ROASTED FINGERLING POTATO SALAD

with a Lemon Vinaigrette

TROPICAL PASTA SALAD

Avocado, Peppers, Oranges, Mangoes, and Scallions served with a Lime Cilantro Vinaigrette

GRILLED VEGETABLE DISPLAY

Asparagus, Zucchini, Summer Squash, Carrots, Portobello Mushrooms, Red Onions, Tomatoes, Sweet Red & Green Peppers, Salt, Pepper and Olive Oil Served at Room Temperature

\$55.00 PER PERSON

+8.5 NH MEALS TAX & 20% GRATUITY

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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 Lavender Caesar Salad, Served with Chefs' Selection of Fresh Bread

ENTRÉE:

Chicken Picatta with Lemon and Capers in a White Wine Sauce
Served with Mashed Potatoes, Seasonal Vegetable

DESSERT:

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef
Coffee, Tea and Decaffeinated Service can be added for \$2 pp



\$81.00 PER PERSON

+8.5% NH MEALS TAX & 20% GRATUITY

*All Entrées 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

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

New England Baked Haddock

Wild Rice Pilaf

Fresh Steamed Vegetables

DESSERT BUFFET

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

\$76.00 PER PERSON PLUS TAX

+8.5% NH MEALS TAX & 20% GRATUITY



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 Lavender Caesar Salad

Assorted Dinner Rolls and Breads

Spinach and Smoked Mozzarella Stuffed Chicken Breast with Roasted Garlic & Fresh Thyme Sauce

Roasted Red Bliss Potatoes with Rosemary, Garlic, and Olive Oil

Grilled Vegetable Display

DESSERT BUFFET

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

\$79.00 PER PERSON PLUS TAX

+8.5% NH MEALS TAX & 20% GRATUITY

*Vegetarian Options Available Upon Request



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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 or

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

Mashed Potatoes

Seasonal Vegetable

DESSERT

Client Provided Wedding Cake, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

\$101.00 PER PERSON PLUS TAX

+8.5% NH MEALS TAX & 20% GRATUITY

*All Entrées Served with Your Selection of Our Seasonal Vegetables and Accompaniments.

Vegetarian Options Available Upon Request

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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, 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, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

\$106.00 PER PERSON PLUS TAX

+8.5% NH MEALS TAX & 20% GRATUITY



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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

Homemade Asiago Foccacia 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, Sliced and Plated by Artisan Chef Catering

Coffee, Tea and Decaffeinated Service can be added for \$2 pp

\$89.00 PER PERSON PLUS TAX

+8.5% NH MEALS TAX & 20% GRATUI



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CHINA RENTAL FEES & DISPOSABLE PLATE OPTIONS

Bamboo Disposables: \$4.00 pp

China, Silverware, and Water Goblets for BBQ Packages: \$10.00 pp

China, Silverware, and Water Goblets for Silver and Gold Packages: \$12.00 pp

Oven Rental (includes oven and propane): \$300.00 Per Event

Grill Rental Fee (includes grill and propane): \$150.00 Per Event

