

The
ARTISAN
EVENTS & CATERING

**WEDDING
PROGRAM**

YOUR VISION. FLAWLESS EXECUTION.

THE ARTISAN EVENTS & CATERING CURATES DETAILS AND MENUS TO REFLECT THE DISTINCTIVE VISION OF EACH UNIQUE COUPLE. OUR TEAM WILL HELP YOU NAVIGATE THE CATERING PROCESS WITH EASE FROM PLANNING TO FLAWLESS EXECUTION. FROM OUR ELEGANTLY DESIGNED SIGNATURE PACKAGES TO CUSTOM BUILT MENUS, WE ARE DEDICATED TO WORK WITH YOUR VISION TO CRAFT AN ELEVATED EXPERIENCE THAT HIGHLIGHTS YOUR BIG DAY

WHAT WE OFFER:

WELCOME & FAREWELL BRUNCH | GETTING READY SUITE SPREADS

REHEARSAL DINNER | COCKTAIL HOUR | RECEPTION

ALL PACKAGES INCLUDE DAY-OF-SERVICE & CHEF TEAM STAFFING

PLATED DINNER PACKAGES

MINIMUM 50 GUESTS

CLASSIC PACKAGE 110 PER PERSON

TWO PASSED HORS D'OEUVRES | ONE STATIONARY DISPLAY

COURSED DINNER

SALAD

CHOICE OF ONE ENTREE + VEGETARIAN SELECTION + ONE STARCH + ONE VEGETABLE

FRESH ARTISAN BAKED BREAD

SIGNATURE WEDDING CAKE CUTTING

COFFEE & TEA STATION

ELEGANCE PACKAGE 125 PER PERSON

THREE PASSED HORS D'OEUVRES | ONE STATIONARY DISPLAY

COURSED DINNER

SALAD

CHOICE OF TWO ENTREES + VEGETARIAN SELECTION + ONE STARCH + ONE VEGETABLE

FRESH ARTISAN BAKED BREAD

SIGNATURE WEDDING CAKE CUTTING

COFFEE & TEA STATION

DELUXE PACKAGE 150 PER PERSON

FOUR PASSED HORS D'OEUVRES

TWO STATIONARY DISPLAYS INCLUDING LIVE CHEF STATION

COURSED DINNER

SALAD

CHOICE OF TWO ENTREES + VEGETARIAN SELECTION + ONE STARCH + ONE VEGETABLE

FRESH ARTISAN BAKED BREAD

SIGNATURE WEDDING CAKE CUTTING

COFFEE & TEA STATION

LIVE CHEF ENHANCEMENTS AVAILABLE FOR CLASSIC OR ELEGANCE PACKAGE \$150

BUFFET DINNER PACKAGES

MINIMUM 50 GUESTS

CLASSIC PACKAGE 89 PER PERSON

ONE STATIONARY HORS D'OEUVRES | ONE STATIONARY DISPLAY
SALAD
CHOICE OF ONE ENTREE + PASTA + PLATED VEGETARIAN SELECTION
SEASONAL VEGETABLE
STARCH
FRESH ARTISAN BAKED BREAD
SIGNATURE WEDDING CAKE CUTTING
COFFEE & TEA STATION

ELEGANCE PACKAGE 110 PER PERSON

THREE PASSED HORS D'OEUVRES | ONE STATIONARY DISPLAY
SALAD
CHOICE OF TWO ENTREES + PASTA + PLATED VEGETARIAN SELECTION
SEASONAL VEGETABLE
STARCH
FRESH ARTISAN BAKED BREAD
SIGNATURE WEDDING CAKE CUTTING
COFFEE & TEA STATION

DELUXE PACKAGE 125 PER PERSON

FOUR PASSED HORS D'OEUVRES
TWO STATIONARY DISPLAYS OR PETIT RAW BAR
SALAD
CHOICE OF TWO ENTREES + PLATED VEGETARIAN SELECTION - INCLUDES LIVE CARVING
STATION
SEASONAL VEGETABLE
STARCH
PASTA
FRESH ARTISAN BAKED BREAD
SIGNATURE WEDDING CAKE CUTTING
COFFEE & TEA STATION

LIVE CHEF ENHANCEMENTS AVAILABLE FOR CLASSIC OR ELEGANCE PACKAGE \$150

STATION PACKAGES

MINIMUM 100 GUESTS

CLASSIC PACKAGE 95 PER PERSON

TWO PASSED HORS D'OEUVRES + ONE STATIONARY DISPLAY
STATION ONE | ONE SALAD + MINI SLIDER STATION
STATION TWO | MAC & MASH BAR + FRESH BREAD
STATION THREE | TACO STATION SERVED WITH SPANISH RICE & TORTILLA CHIPS
SIGNATURE WEDDING CAKE CUTTING
COFFEE & TEA STATION

ELEGANCE PACKAGE 110 PER PERSON

TWO PASSED HORS D'OEUVRES + ONE STATIONARY DISPLAY
STATION ONE | ONE SALAD + ONE ENTREE
STATION TWO | HANDMADE PASTA STATION + FRESH BREAD
STATION THREE | ONE SEAFOOD ENTREE + A VEGETABLE OR STARCH ACCOMPANIMENT
SIGNATURE WEDDING CAKE CUTTING
COFFEE & TEA STATION

DELUXE PACKAGE 145 PER PERSON

THREE PASSED HORS D'OEUVRES + ONE STATIONARY DISPLAY
STATION ONE | ONE SALAD + CHEF CARVING STATION + STARCH ACCOMPANIMENT
STATION TWO | PARMASEAN PASTA WHEEL STATION + FRESH BREAD
STATION THREE | SEAFOOD ENTREE + SEASONAL VEGETABLE
SIGNATURE WEDDING CAKE CUTTING
COFFEE & TEA STATION

LIVE CHEF ENHANCEMENTS AVAILABLE FOR CLASSIC OR ELEGANCE PACKAGE \$150

AVAILABLE SELECTIONS

ENTRÉES

SEAFOOD

HERB GRILLED SALMON WITH CITRUS OIL

OVEN BAKED COD WITH NEW ENGLAND BUTTER TOASTED CRACKER CRUMB

CRAB & SPINACH STUFFED SOLE WITH BURRO FUSO

MISO GLAZED SEA BASS

VEGETARIAN

SQUASH RAVIOLI, BROWN BUTTER, CRISPY SAGE, PINE NUTS, PARMIGIANA

FUSILLI, ROASTED GARLIC BRODO, SPINACH, ROASTED TOMATO

CHEESE RAVVIOLI, VODKA SAUCE, ROASTED TOMATO, PESTO

QUINOA MÉLANGE, ROASTED SWEET POTATO, SPINACH, DRIED CHERRIES, HERBS

MUSHROOM ARANCINI, GARLIC SPINACH, POMODORO

MUSHROOM RAVIOLI, BOURSIN CREAM, ROASTED TOMATO, CHARRED ONION

EGGPLANT ROLITINI, RICOTTA, PARMESAN, SPINACH, ROASTED TOMATO, POMODORO, BALSAMIC

BEEF | POULTRY | PORK

GARLIC & HERB SIRLOIN WITH MUSHROOM DEMI GLACE

FILET MIGNON WITH RED WINE DEMI-GLACE

RED WINE BRAISED SHORT RIB

PAN SEARED CHICKEN BREAST WITH ROSEMARY & THYME GRAVY

CRANBERRY CORNBREAD STUFFED CHICKEN WITH CREAM GRAVY

ROASTED PORK LOIN WITH FIG MOSTARDA

CHICKEN PICATTA IN A LEMON CAPER SAUCE

CHICKEN PARMESEAN

CHICKEN MARSALA

TUSCAN MEATBALL POMODORO

CHICKEN ALFREDO

CHEF ENHANCEMENTS AVAILABLE \$150 + PER PERSON PACKAGING

ADD COFFEE & TEA SERVICE + CAKE CUTTING \$4 PER PERSON

AVAILABLE SELECTIONS

ENTRÉES

CHEF ATTENDED CARVING STATIONS

+ \$150 CHEF CARVING FEE

PORK LOIN FIG MOSTARDA

TURKEY BREAST ROSEMARY THYME GRAVY

GLAZED HAM PINEAPPLE AGRO DOLCE

PRIME RIB AU JUS & HORSERADISH CREMA +\$

ROSEMARY ROASTED BEEF TENDERLOIN RED WINE DEMI-GLACE +\$

SIDES

STARCH

MASCAPONE WHIPPED POTATO

ROSEMARY ROASTED POTATO

SEASONAL RICE PILAF

WHITE WINE PARMESAN RISOTTO

GARLIC & HERB ROASTED FINGERLING POTATO

THYME ROASTED SWEET POTATO

LEMON & HERB ORZO

FONTINA POLENTA

VEGETABLES

ROASTED ASPARAGUS

HARICOT VERT

SEASONAL VEGETABLE MEDLEY

BROCCOLINI

ROASTED ROOT VEGETABLES

HONEY & THYME ROASTED CARROT

CHEF ENHANCEMENTS AVAILABLE \$150 + PER PERSON PACKAGING

ADD COFFEE & TEA SERVICE + CAKE CUTTING \$4 PER PERSON

AVAILABLE SELECTIONS

ENTRÉES

SALADS

ARTISAN

CRISP FIELD GREENS, CUCUMBER, WATERMELON RADISH, GRAPE TOMATO, HONEY LEMON BASIL VINAIGRETTE

HARVEST SALAD

BABY ARUGULA, ROASTED BEETS, CARROT, GOAT CHEESE, FIGS, CANDIED WALNUTS, CIDER VINAIGRETTE

CAESAR

HEART OF ROMAINE, SHAVED PARMIGIANO, FOCACCIA CROUTON, CAESAR DRESSING

CAPRESE

FRESH MOZZARELLA, MARINATED TOMATO, BASIL, BALSAMIC REDUCTION, PETITE GREENS

PASTA

PENNE | PORK & BEEF RAGU, PARSLEY, PARMIGIANA

SQUASH RAVIOLI | BROWN BUTTER, CRISPY SAGE, PARMIGIANA

FUSILLI | ROASTED GARLIC BRODO, SPINACH, ROASTED TOMATO

CHEESE RAVIOLI | PESTO CREAM, CHERRY TOMATO, CRISPY PROSCIUTTO

MUSHROOM RAVIOLI | BOURSIN CREAM SAUCE, ROASTED TOMATO, CHARRED ONION

LOBSTER RAVIOLI +\$ | VODKA SAUCE, PANCETTA, FONTINA

SHORT RIB RAVIOLI +\$ | MUSHROOM MISTA, VEAL REDUCTION, HERB RICOTTA

GNOCCHI IN A CHEESE WHEEL +\$ | HAND ROLLED GNOCCHI TOPPED WITH FRESH TRUFFLE

PENNE BOLOGNESE | BRAISED BEEF AND PORK RAGU, FRESH PASTA, PARMIGIANO REGGIANO, BASIL

SALSICCIA | TUSCAN MARKET SAUSAGE, BROCCOLINI, ROASTED GARLIC BRODO, PARMIGIANO REGGIANO

STATIONARY DISPLAY

ARTISAN CHEESE DISPLAY

8 PER PERSON | 25PC. MINIMUM

ASSORTMENT OF CHEESES, SEASONAL FRUITS & JAMS, VARIETY OF CRACKERS

MEDITERRANEAN DISPLAY

8 PER PERSON | 25PC. MINIMUM

MARINATED & GRILLED EGGPLANT, BABA GHANOUSH, ROASTED RED PEPPER HUMMUS,
CUCUMBER FETA YOGURT DIP, TABBOULEH, PITA CHIPS, NANN BREAD

TUSCAN MARKET SALUMI

12 PER PERSON | 25PC. MINIMUM

HOUSE CURED MEATS, IMPORTED CHEESES, GIARDINIERA, FIG JAM, CURED OLIVES, CROSTINI

ANTIPASTI

10 PER PERSON | 25PC. MINIMUM

MORTADELLA, CAPOCOLLO, SALAMI, PROSCIUTTO DI PARMA, MARINATED MOZZARELLA,
PROVOLONE, CURED OLIVE, GRAPES, ROASTED RED PEPPERS, ARTICHOKE HEARTS,
WHOLE GRAIN MUSTARD, TOASTED BREAD, GRISSINI BREADSTICKS
BURRATA + 4

FRUIT DISPLAY

5 PER PERSON | 25PC. MINIMUM

ASSORTMENT OF SLICED MELONS, GRAPES, AND SEASONAL BERRIES

VEGETABLE PLATTER

5 PER PERSON | 25PC. MINIMUM

ASSORTED CRUDITÉ WITH CREAMY GARDEN DRESSING

STATIONARY ENHANCEMENT

HANDCRAFTED PASTA STATION

12 PER PERSON | 25 PERSON MINIMUM | CHOICE OF TWO

PENNE PORK & BEEF RAGU, PARSLEY, PARMIGIANA

SQUASH RAVIOLI BROWN BUTTER, TOASTED SAGE, PARMIGIANO REGGIANO

FUSILLI ROASTED GARLIC BRODO, SPINACH, ROASTED TOMATO

CHEESE RAVIOLI PESTO CREAM, CHERRY TOMATO, CRISPY PROSCIUTTO

LOBSTER RAVIOLI MAINE LOBSTER, VODKA SAUCE, PANCETTA, FONTINA + 12

SHORT RIB RAVIOLI SLOW COOKED SHORT RIB, MUSHROOM MISTA, VEAL REDUCTION, HERB RICOTTA + 8

RAW BAR

29 PER PERSON | 25PC. MINIMUM

NATIVE OYSTERS, LITTLE NECK CLAMS ON THE HALF SHELL, JUMBO SHRIMP COCKTAIL,

JONAH CRAB CLAW, COCKTAIL SAUCE, HORSERADISH, LEMONS, MIGNONETTE

LOBSTER TAIL MP | TUNA TARTAR 4 | SMOKED SALMON 4 | CAVIAR POTATO CRISP 6

CARVING STATION

12 PER PERSON | 25PC. MINIMUM | CHOICE OF TWO

PORK LOIN FIG MOSTARDA

TURKEY BREAST ROSEMARRY THYME GRAVY

GLAZED HAM PINEAPPLE AGRO DOLCE

PRIME RIB AU JUS & HORSERADISH CREMA + 8

ROSEMARY ROASTED BEEF TENDERLOIN RED WINE DEMI-GLACE + 12

ELEVATE YOUR EXPERIENCE WITH A LIVE CHEF STATION | 150

HORS D'OEUVRES

PASSED OR STATIONARY

5 PER PERSON | 25PC. MINIMUM

COLD

TUNA TARTAR, SOY CONE
SHRIMP & SCALLOP CEVICHE
LOBSTER SALAD ON BRIOCHE + 1
BLINI WITH CRÈME FRAICHE & CAVIAR + 1
CAJUN SHRIMP WITH AVOCADO CREMA
SMOKED SALMON GAUFRETTE WITH DILL CREAM CHEESE + 1
JUMBO SHRIMP COCKTAIL + 1
CRAB SALAD, PHYLLO CUP

TRUFFLED DEVILED EGGS
TOMATO BRUSHETTA
CAPRESE SKEWERS
EDAMAME PUREE, CUCUMBER, TOGARASHI FRIED LEEK
WATERMELON & FETA WITH AGED BALSAMIC
VEGETABLE SUSHI ROLL, SOY GLAZE

CANDIED BACON
PETITE BLT SANDWICH
BEEF CROSTINI, BLUE CHEESE SPREAD
PROSCIUTTO & MELON SKEWER
ANTIPASTI SKEWER
PROSCIUTTO & FIG CROSTINI
BEEF TARTARE TOAST POINTS

HOT

CRAB CAKE, LEMON AIOLI + 1
CRAB STUFFED MUSHROOM + 1
SCALLOPS WRAPPED IN BACON, MAPLE BALSAMIC + 1

POTATO LATKE, APPLE CREMA
ARTICHOKE CROQUETTE, LEMON AIOLI
FIG, ROASTED PEAR, GOUDA, FLATBREAD
STREET CORN FRITTER, LIME & CILANTRO AIOLI
SPANAKOPITA

GOCHUJANG FRIED CAULIFLOWER, ORANGE MAYO
THAI SPRING ROLLS, SWEET CHILI
WILD MUSHROOM ARANCINI

SHORT RIB EMPANADAS, HORSE RADISH AIOLI
WAFFLE FRIED CHICKEN, LOCAL MAPLE
SAUSAGE EN CROUTE, SPICY MUSTARD
HERB GRILLED LAMB CHOP
BBQ PORK BELLY SKEWERS
BEEF TENDERLOIN SKEWER, SWEET SOY
MINIATURE BEEF WELLINGTON +1
PULLED PORK CROSTINI WITH APPLE SLAW
CHICKEN PARMIGIANO ARANCINI
LEMONGRASS CHICKEN DUMPLING

ASK US ABOUT GLUTEN FREE OPTIONS

ENHANCEMENT PACKAGES

AVAILABLE FOR
COCKTAIL | RECEPTION | LATE NIGHT

SPECIALTY STATIONS

- * FULL RAW BAR | 29 PER PERSON
- * PASTA STATION | 12 PER PERSON
- * CHEESE WHEEL STATION | 12 PER PERSON
- * CANNOLI STATION | 6 PER PERSON
- STATIONARY DISPLAY | 8-12 PER PERSON

LATE NIGHT

- PASSED SNACKS | 4 PER PERSON
- * TACO BAR | 12 PER PERSON
- * SLIDER BAR | 14 PER PERSON
- * NOODLE BAR | 8 PER PERSON
- MILK & COOKIES | 4.25 PER PERSON
- FRENCH FRY STATION (REGULAR OR TATER TOTS) : KETCHUP, MUSTARD, MAYO, RANCH,
CHEESE SAUCE | 4.25 PER PERSON
- FLAPJACK FIESTA: PANCAKES OR FRENCH TOAST, BACON, TURKEY BACON, SCRAMBLED
EGGS WITH SALSA AND SHREDDED CHEDDAR, TATER TOTS | 12 PER PERSON

SWEET TREATS

- COOKIE JAR STATION - ASSORTED HOMESTYLE COOKIES
- ITALIAN COOKIE JAR | 8 PER PERSON (3 COOKIES)
- TIRAMISU | 12 PER PERSON
- * CANNOLI STATION(MINI) | 6 PER PERSON
- MILK & COOKIES | 4.25 PER PERSON

* = LIVE CHEF ENHANCEMENTS AVAILABLE \$150

BRUNCH PACKAGES

AVAILABLE FOR
WELCOME BRUNCH | GETTING READY | FAREWELL BRUNCH
DROP OFF OR FULL SERVICE
MINIMUM 25 PEOPLE

ARTISAN CONTINENTAL | 21 PER PERSON

ASSORTED INDIVIDUAL YOGURTS | HOUSE MADE GRANOLA | FRESH BERRIES
SEASONAL FRUIT DISPLAY
BAKERS BASKET WITH DANISH, CROISSANTS, SEASONAL MUFFINS
WHIPPED BUTTER | LOCAL PRESERVES
CHILLED JUICE | COFFEE | TEAS

DELUXE CONTINENTAL | 35 PER PERSON

ASSORTED INDIVIDUAL YOGURTS | HOUSE MADE GRANOLA | FRESH BERRIES
SEASONAL FRUIT DISPLAY
BAKERS BASKET WITH DANISH, CROISSANTS, SEASONAL MUFFINS, SCONES
SEASONAL OVERNIGHT OATS
ASSORTED BAGELS WITH CREAM CHEESE
SMOKED SALMON PLATTER WITH ONION & TOMATO
WHIPPED BUTTER | LOCAL PRESERVES
CHILLED JUICE | COFFEE | TEAS

ENHANCEMENTS

ROASTED POTATOS OR TATER TOTS | 4 PER PERSON
SCRAMBLED EGGS WITH SALSA AND SHREDDED CHEDDAR | 4 PER PERSON
BACON OR TURKEY BACON | 4 PER PERSON
ASSORTED BREAKFAST SANDWICH PLATTER | 12 PER PERSON

LIVE CHEF ATTENDED MADE TO ORDER OMELETE STATION | 12 PER PERSON
FULL SERVICE CATERING ONLY

LIVE CHEF ATTENDED CARVING STATION | 12 PER PERSON

DROP OFF: \$150 WITH WHITE GLOVE DELIVERY SET UP | DISPOSABLES \$4 PER PERSON
FULL SERVICE: 20% SERVICE FEE