



Wedding & Social Event Menu

At Artistic Affairs Catering, we want to make sure that your menu, whether it is a buffet or plated dinner, or just a cocktail party, is as unique as the rest of your occasion. You will find that our menu is a la carte; this allows us to customize your perfect menu. All events will include all equipment and black disposable china. You have the option to rent linen, china & flatware for an additional charge. Labor is not included, extra labor required for china service.

Hot Cocktail Selections

(* indicates if item can be passed)

Phyllo Dough Pizzas - Served with Artichoke Hearts, Red Onion & Parmesan*	2.00
Grilled Sesame Chicken, Beef or Pork Sate - Served with Teriyaki Glaze, Sesame Seeds & Scallion*	2.50
Mushrooms Rockefeller - Stuffed with Creamed Spinach, Bacon & Asiago Cheese*	2.50
Braised Beef Short Rib Martini - Over Blue Cheese Mashed Potatoes in a Mini Glass*	4.00
Seared Prosciutto Wrapped Shrimp - Served with Chili Aioli Dip*	5.50
Mini Beef Wellingtons - Stuffed with Tenderloin, Mushroom Duxelle & Swiss Cheese*	5.00
Petite Twice Baked Potatoes - Served with Bacon, Cheddar & Sour Cream Infused Potato*	3.00
Sausage & Cheese Stuffed Mushrooms - Mixture of Beef, Pork & Cheese in Caps*	2.50
Succulent Mini Crab Cakes - Served with Chipotle Aioli*	4.50
Buffalo Chicken Roll - Chicken, Buffalo Sauce & Cheese in a Crisp Wrapper*	3.00
St. Louis Toasted Ravioli - Served with Spicy Marinara Sauce*	2.00
Olive, Walnut & Feta Bites - Baked in Crisp Phyllo Cup*	2.50
Oriental Dumplings - Pork or Chicken with Asian Plum Sauce*	2.00
Spinocci - Spinach, Artichoke & Cheese in a Wonton with Pepper Jelly*	2.50
Beef Tenderloin Meatballs - Served in Bourbon Sauce	3.50
Tuscan Risotto Cakes - Served with Pesto Aioli*	3.50
Tarragon Chicken Meatballs - Served in Rich Mornay Cheese Sauce	3.00
Brie & Raspberry Baked in Puff Pastry *	4.00
Philly Cheesesteak Eggroll - Served with Spiced Cheddar Dipping Sauce*	4.00
Mini Tuscan Grilled Cheese Sandwich - Served with Spinach & Caramelized Red Onion*	3.00
Chicken Wings - BBQ, Caribbean Jerk, Buffalo or Oriental with Dipping Sauces	3.00
Greek Mini Potato Skins - Stuffed with Feta, Sun-Dried Tomato & Kalamata Olive	2.50
Crab Stuffed Mushrooms - Crab Stuffing, Mornay Sauce, Parsley & Pimento	3.00
Bacon Wrapped BBQ or Bourbon Glaze Shrimp or Scallop *	5.00
Angus Burger Slider - Served with Peppered Bacon Aioli*	4.50
Pulled Pork Slider - Served with Garlic Slaw*	4.50
Breaded Chicken Tenders - Served with Your Choice Dipping Sauces	3.50
Soft Pretzel Bites - Served with White Cheddar Cheese Sauce	2.00
Baked Asparagus & Gorgonzola in Phyllo Cups *	3.00
Tuscan Chicken Sausage Mini Pizza *	3.00
Mini Spanakopita - Spinach & Feta Cheese Baked in Phyllo*	2.50
Vegetarian Spring Rolls - Served with Soy Ginger Dipping Sauce*	2.50
Spicy Chicken Quesadilla Rolls - Served with Salsa Cream*	3.00

All prices are a per guest cost and subject to change



Cold Cocktail Selections

(* indicates if item can be passed)

Lemon Cracked Pepper Chicken Salad- Served in Crisp Phyllo Cup*	3.00
Watermelon Cube with Toasted Pistachios- Drizzled with Balsamic Glaze*	2.50
Jumbo Chilled Shrimp- Served with Spicy Cocktail Sauce*	5.00
Tomato Gazpacho Shooters* Add Grilled Shrimp +3	3.50
Assorted Pinwheel Sandwiches*	3.00
Gorgonzola, Sour Apple & Honey on Baguette Toast*	2.50
Antipasto Skewers- Artichokes, Salami, Provel Cheese, Olive & Tomato*	3.50
Caramelized Bacon*	2.50
Roasted Turkey on Herb Rolls- Served with Roasted Pepper-Chive Aioli*	3.00
Beef Tenderloin & Mozzarella Crostini- Served with Cheese & Tomato Compote*	5.00
Garden Santa Fe Salsa in Tortilla Cups*	2.50
Fresh Fruit Kabobs- Served with Dipping Sauce	3.00
Mini Italian Muffaletta Sandwich on Focaccia*	3.00
Shrimp Bruschetta*	4.50
Seared Tuna Bites- Served with Soy Dip & Wasabi Cream*	4.50
California Rolls- Served with Wasabi, Pickled Ginger & Soy Sauce	2.50
Herb & Lime Crusted Grilled Shrimp- Served with Chili Aioli	5.50
Roast Beef Slider- Served with Roma Tomato & Herb Goat Cheese	4.00

Displays and Dips

25 guest minimum on all displays

Domestic Cheese Display- Served with Assorted Crackers & Flatbreads	2.50
Fresh Vegetable Crudités- Served with Assorted Dipping Sauces	2.50
Exotic Fresh Fruit- Served with Yogurt Dip	2.50
Artisan Cheese & Exotic Fruit- Served with Assorted Gourmet Crackers	4.00
Fresh Smoked Salmon- Served with Red Onion, Capers, Egg, Dill Cheese, Lemon & Baby Rye	5.00
Marinated & Grilled Garden Vegetable Display	5.00
Antipasto- Elaborate Selection of Italian Meats, Cheese & Marinated Vegetables	4.00
Grilled Tenderloin- Served with Appropriate Sauces, Capers, Red Onion & Assorted Artisan Rolls	6.50
Trio of Hummus- Tomato-Basil, Roasted Garlic & Tuscan Spice with Pita Triangles & Crostini	3.50
Savory Spinach & Artichoke Dip- Served with Assorted Flatbreads, Crostini & Chips	3.00
Layered Mexican Dip- Served with Tri Colored Tortilla Chips	3.00
Warm Bacon & Crab Dip- Served with Crostini & Pita Chips	3.50
Key West Smoked Fish Dip- Served with Capers, Crudités, & Butter Crackers	4.50



Leaf Salads and Dressings

All salads are 4.95 per guest with entree

Classic Caesar Salad- Romaine, asiago, black olive, grape tomato & croutons with a creamy Caesar dressing

Spinach/Strawberry Salad- Spinach, red onion, candied pecans, strawberries and poppy seed dressing

Harvest Salad- Mixed greens, dried cranberries & apricots, walnuts, eggs, carrot, gorgonzola, red onion & raspberry vinaigrette

Classic Italian- Fresh greens, roasted red peppers, pepperchini, red onion, artichoke hearts, asiago, sweet Italian dressing and croutons

Spring Mix Salad- Fresh field greens, golden raisins, pine nuts, red onion, mandarin orange, goat cheese, carrots and balsamic vinaigrette

Garden Salad- Blended greens, tomato, cucumber, pepperchini, black olive, red onion, blended cheese, garden ranch dressing and croutons

Greek Salad- Fresh greens, kalamata olive, sun-dried tomato, red onion, feta, Greek dressing & croutons

Cider/Pear Salad- Mixed greens, candied pecans, goat cheese, grape tomatoes, red onion, carrot, sliced pears and cider-Dijon vinaigrette

Washington Salad- Mixed greens, sour apples, toasted almonds, red onions, grape tomatoes, white cheddar, carrots, Sherry-peppercorn vinaigrette & croutons

Tomato & Mozzarella Salad- Slices of ripe tomatoes, fresh mozzarella, crisp prosciutto, pesto and balsamic drizzle over mixed greens

Classic Waldorf- Toasted Walnuts, Celery, Grapes, Golden Raisins, Pomegranate Seeds & Sweet Red Apple on Boston Lettuce with a Mayonnaise Base Dressing

Entrée Selections

All entrées include 2 side selections & savory breads with butter

Chicken

Walnut Crusted Chicken - Walnut breading served in red wine demi glaze	13.00
Chicken Bianco - Sautéed with mushrooms, provol cheese, white wine sauce & fresh parsley	12.00
Chicken Roulade - Stuffed with prosciutto, spinach & sun-dried tomatoes in Marsala wine sauce	14.00
Chicken Asiago - Italian breaded chicken breast in zesty marinara sauce topped with asiago cheese	13.00
Tuscan Chicken - Fontina cheese, spinach, sun dried tomatoes & artichokes in champagne sauce	13.00
Caribbean Glazed Chicken - Honey glazed grilled chicken breast with cantaloupe relish	13.00
Chicken Marsala - Served with provol cheese, tri color peppers, onions, mushroom, tomatoes & wine sauce	14.00
Boursin Chicken - Stuffed with garlic herb boursin cheese and enhanced by sauce supreme	16.00
Chili-lime Chicken - Grilled and topped with roasted corn-black bean relish	13.00

Beef

Pepper Crusted Beef Tenderloin - Served carved or Medallions with assorted sauces	22.00
Filet with Crab - Grilled filet topped with crab meat & marchands de vin sauce	26.00
Prime Rib of Beef - Served with rich au jus demi sauce & horseradish cream	17.00
Filet Modeiga - Grilled filet topped with breadcrumbs, capers, mushrooms & lemon butter sauce	25.00
Veal Saltimbocca - Tender veal, sage, prosciutto & fontina cheese in white wine sauce	25.00
Grilled Strip Steaks - Served with horseradish cream	19.00
Charred Flank Steak - Glazed with whiskey peppercorn sauce	14.00
Petite Shoulder Tenders - Served with pomegranate chipotle sauce & caramelized onions	14.00
Seared Veal Scaloppini - Served with mushrooms & cream sherry sauce	24.00



Pork

Pork Tenderloin Noisettes - Bacon wrapped tenderloin in a bourbon pecan sauce	17.00
Pork Normandy - Roasted in apple-cream sauce & mushrooms	14.00
Pork Scaloppini - Sautéed in a creamy white wine lemon sauce with capers	16.00
Roasted Pork Loin - Served with bourbon-glazed roasted apples & dried cherries	15.00
Pepper Crusted Pork Loin - Served with red wine demi sauce or red onion marmalade	14.00
Grilled Pork Chop - Glazed with maple apple brandy butter	14.00

Seafood

Crab Stuffed Jumbo Shrimp - Served atop rich Mornay cheese sauce	21.00
Parmesan Crusted Tilapia - Served with tomato, basil-caper relish	14.00
Roasted Salmon Filet - Served with fresh dill, capers & beurre blanc sauce	15.00
Caribbean Spiced Mahi Mah - Served in island sweet-sticky sauce	16.00
Asian Sesame Tuna Steak - Served with plum wine reduction & crispy won-ton fizzle	21.00
Rosemary Grilled Shrimp Skewers - Served with roasted garlic butter drizzle	18.00
Blackened Catfish - Served in a spicy jalapeno jelly sauce	14.00
Herb Marinated Grilled Sea Bass - Served with roasted shallot & burnt-butter sauce	31.00

Pasta & Vegetarian

Smoked Shrimp Penne Pasta - Smoked shrimp, peas & mushrooms in creamy sauce	16.00
Baked Ziti - Rich tomato sauce with spicy salsiccia & provolone cheese	11.00
Chicken & Portabella Ravioli - Creamy red sauce with fresh basil & asiago	15.00
Pasta Pomodoro - Ziti with fresh tomato, mushrooms, basil & garlic butter sauce	11.00
Pasta Primavera - Wheat penne with pan seared vegetables, garlic, olive oil & asiago cheese	13.00
Cannelloni - Meat, Seafood, or chicken baked with white & red sauce	14.00
Cheese Tortellini - Mushrooms, sun-dried tomato, pesto sauce & toasted pine nuts	14.00

Carving Station Options

- Pepper Crusted Grilled Tenderloin of Beef
- Apple Wood Smoked Maple Glazed Turkey Breast
- Apple Wood Smoked Herb Crusted Pork Loin
- BBQ Basted Smoked Brisket of Beef
- Honey Glazed Pit Ham
- Mesquite Smoked Tri-Tip of Beef

All Meats Served with Savory Breads, Rolls & your choice of Specialty Sauces to Include:
 Béarnaise Sauce, Red Onion Marmalade, Horseradish Cream, Classic Sweet & Spicy BBQ Sauce,
 Chipotle Aioli, Honey Mustard BBQ Sauce, Cranberry Chutney,
 Dijon Mustard Sauce & Balsamic Mayonnaise
 Prices range from 4.50-11.50 per guest



Entrée Sides

Vegetables:

French Beans & Carrots in Dill Butter
 Balsamic Glazed Grilled Asparagus
 French Beans with Sun Dried Tomatoes & Walnuts
 Sautéed Asparagus & Grape Tomato with Basil Vinaigrette
 Ginger Sugar Peas & Carrots
 Spring Vegetables with Penne Pasta
 Sherry-Herb Mushrooms, Sweet Carrots & Leeks
 Matchstick Julienne Vegetables
 Roasted Medley of Vegetable
 French Beans with Tri Color Peppers
 Pan Roasted Sweet Corn, Zucchini & Peppers
 French Beans with Toasted Almonds & Shallots
 Broccoli, Carrots & Zucchini in Herb Butter

Starches:

Smashed Potato with Cheddar & Chives
 Fruit & Nut Wild Rice Pilaf
 Twice Baked Potatoes
 Duchess Potato
 Lemon Orzo with Toasted Pinenuts
 Bowtie Pasta Milanese
 Anna Potato with Caramelized Onions
 Old Bay Roasted Potato
 Mediterranean Cous Cous
 Roasted Garlic Smashed Potato
 Angel Hair Pasta with Tomato & Basil
 Wild Rice & Toasted Pecan Pilaf
 Penne Pasta with White Cheddar Sauce
 Garlic & Rosemary Roasted Potatoes
 New Potatoes with Fresh Wild Chive
 Garden Rice Pilaf

Picnic & BBQ Entrée Selections

All Picnic & BBQ entrées include 2 side selections & savory breads with butter

<i>Rosemary Garlic BBQ Grilled Chicken Breast</i>	13.00
<i>Angus Beef, Turkey or Black Bean Veggie Burgers-</i> with Buns and Condiments	9.00
<i>Smoked Hog Wings-</i> in Chili BBQ Glaze	16.00
<i>Bacon Wrapped BBQ Jumbo Shrimp</i>	17.00
<i>BBQ Pulled Pork-</i> with Buns and Condiments	11.00
<i>Hickory Smoked Brisket of Beef-</i> in Budweiser Mop Sauce	14.00
<i>Slow Grilled Bone-In BBQ Chicken</i>	10.00
<i>Grilled Bratwurst-</i> with Sauerkraut, Buns and Condiments	9.00
<i>Italian Sausage-</i> with Smoked Peppers and Sweet Onions	9.00
<i>Apple Wood Smoked Turkey Breast-</i> with Dipping Sauces	13.00
<i>Spicy Marinated and Grilled Pork Kabobs</i>	14.00
<i>Baby Back or St. Louis Style Pork Ribs</i>	16.00
<i>Grilled Salmon-</i> in Chili BBQ Glaze	14.00
<i>All Beef Frank Fritter</i>	9.00
<i>Honey Glazed Grilled Chicken Breast or Salmon-</i> with Cantaloupe Relish	14.00
<i>Thick Cut Slow Smoked Pork Steaks</i>	13.00
<i>BBQ Whole Suckling Pig</i>	Market Price
<i>Todd's Smoked Meatloaf-</i> Country Style Slow Smoked Meatloaf with Ground Beef, Pork, Herbs, Celery and Onions in Rich Smokey BBQ "Gravy"	13.00
<i>Smoked Adobe Beef or Pork-</i> Rubbed with Southwestern Spices and Served with Yellow Rice, Latin Black Beans, Assorted Salsas and Tortillas	15.00



Picnic Sides

Hot Sides:

Country French Beans
Cowboy Pit Baked Beans
Corn Bread Soufflé
Baked 3 Cheese Macaroni
Cheese Potato Casserole
Corn on the Cob with Herb Pepper Butter
Garlic Parmesan Roasted Potatoes
Roasted Garlic Smashed Potatoes

Cold Sides:

BBQ Kettle Chips with Herb Bleu Cheese Dip
Toasted Barley and Grilled Vegetable Salad
Grilled Sumer Vegetable Salad
Roasted Corn and Black Bean Salad
Twice Baked Potato Salad
Fruited Wild Rice Salad
Creamy Traditional Cole Slaw
Fresh Tropical Fruit Salad
Creamy Tomato Cucumber Salad
Dilled Red Potato Salad
Pasta Primavera Salad
Cranberry and Toasted Almond Slaw
Bowtie Pasta with Roasted Red Peppers and Pine Nuts
Tomato Basil Pasta Salad
Greek Orzo Pasta Salad

Desserts

Old-Fashioned Bread Pudding with Cinnamon Carmel Cream
Wild Berry Shortcake with Fresh Whipped Cream
Assorted Mini Cupcakes
Chocolate Covered Strawberries
Roasted Carmel Apple Crisp
Ted Drew's Ice Cream Cups or Sundae Bar
Chocolate Mocha Martini
Assorted Mini Cheesecakes
White Chocolate Cheesecake with Fresh Berries
Lemon Tart with Fresh Strawberries

Assorted Gourmet Dessert Bars
Tiramisu Cake with Chocolate Drizzle
Pumpkin Spice Mousse
Fresh Baked Cookies
Warm Fruit Cobblers
Black Bottom Banana Cream Pie
Chocolate Dipped Cheesecake Bites
Dessert Shooters
Individual Fruit Tarts
Mississippi Mud Cake with Raspberry Coulis
Rice Krispy Treats (assorted flavors)

Please inquire about current & seasonal dessert choices
Price range from 1.35-4.95 per guest

Cutting, plating and serving of wedding cake is included in the package.

Buffet and Seated Dinners include our fresh savory bread display with butter.

Combo entrées of the above selections are available for an additional charge of 4.50 per guest.
Additional side items are also available for 2.00 per guest.

Passed appetizers or stationary appetizer displays are available at an additional charge.

Service charge, tax, labor charge, facility rental & bar charges are in addition to the prices listed above.

For any questions or to begin creating your custom Wedding Menu today, please contact the Event Coordinator by phone, 314-918-0003, or by email, sam@artisticaffairscatering.com, today!